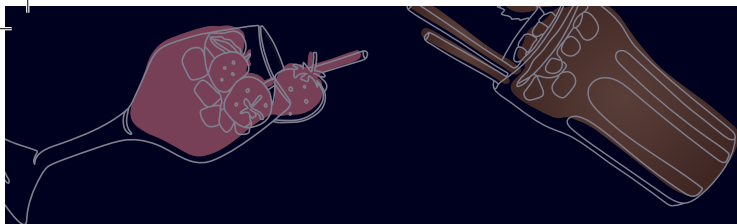




LE VINTAGE
BAR & KITCHEN

COCKTAILS



Classic Margarita

10.00

Tequila, Triple Sec, Sugar Syrup, Orange Juice, and Lime Juice.

One of the world's most famous, and most-loved cocktails, the Margarita is a sharp refreshing blend of tequila, orange liqueur and lime juice. Served in a salt-rimmed glass. *Upgrade to Premium Tequila +£4.00*

Old Fashioned

10.00

Whiskey, Sugar Syrup, and Orange Bitters.

An Old Fashioned is a true classic cocktail. Made with rye whiskey, sugar, Angostura bitters, and an orange peel twist for garnish.

Pornstar Martini

10.00

Passoa, Vodka, Sugar Syrup, and Passion Fruit Puree.

The Pornstar Martini is an enticing and intensely flavoured passion fruit cocktail made from vanilla vodka, passoa and lime juice. Served with a small shot of Prosecco.

Espresso Martini

10.00

Tia Maria, Vanilla Vodka, Sugar Syrup, and Espresso.

The Espresso Martini is a sumptuous mix of vodka, coffee liqueur and espresso. Who would have thought vodka and espresso go so well together? It's rich, indulgent and creamy and the shot of espresso will give you that boost of energy if you are flagging after a busy day!

Bloody Mary

10.00

Habanero Hot Sauce, Worcestershire Sauce, Salt, Lime, Vodka, and Tomato Juice.

Awaken your senses with the iconic "Bloody Mary" cocktail, a bold and savoury elixir that intertwines the zest of tomato juice with the kick of vodka, accented by an array of spices and flavours. We consider this the signature cocktail here at Le Vintage.

Sex On The Beach

10.00

Cranberry Juice, Vodka, Orange Juice, Peach Schnapps.

A vibrant and fruity cocktail blending vodka, peach schnapps, cranberry juice, and orange juice. A smooth and refreshing classic with a luscious, tropical twist.

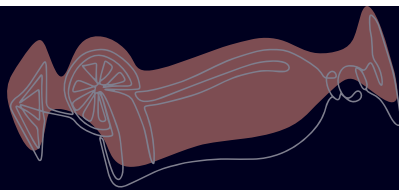
Pina Colada

10.00

Coconut Cream, Havana Club 7 White Rum, and Pineapple Juice.

The piña colada is a popular classic cocktail invented in Puerto Rico made with pineapple juice, rum, and coconut, served blended with crushed ice & garnished with a wedge of pineapple and a cherry.





Passion Fruit Bellini

10.00

Gran Marnier, Sugar Syrup, Passion Fruit Puree, and Prosecco.

A twist on the classic bellini, this peach and passion fruit cocktail makes an elegant alternative to champagne.

Bramble

10.00

Gin, Fresh Lemon Juice, Sugar Syrup, and Creme de Mure.

Perfectly poised between fruity, sour, sweet and boozy - expect an adventure in a glass. The Bramble brings together dry gin, lemon juice, sugar syrup, crème de mûre, and crushed ice.

Mojito

10.00

Lime Wedges, Mint, White Rum, and Sugar Syrup.

The classic rum smash and everyone's favourite minty cocktail, our Mojito is made from fresh mint, muddled limes, sugar syrup and white rum, which is combined and mixed using crushed ice to form a long, refreshing, summery cocktail.

Cosmopolitan

10.00

Vodka Citron, Cointreau, Cranberry Juice, Lime Juice.

A stylish and zesty vodka-based cocktail infused with triple sec, cranberry juice, and fresh lime. A perfectly balanced mix of sweet and tart, with a citrus garnish.

Long Island Iced Tea

12.00

Vodka, Gin, Bacardi, Tequila, Triple Sec, Lemon Juice, and Sugar Syrup.

An unusual blend of vodka, gin, tequila, and rum with cola, the Long Island Iced Tea flavours of vanilla and lightly tannic wood make it taste a little like tea, but in fact they come from a mix of quality aged spirits.

Mezcalita

12.00

Mezcal, Triple Sec, Sugar Syrup, Orange Juice, and Lime Juice

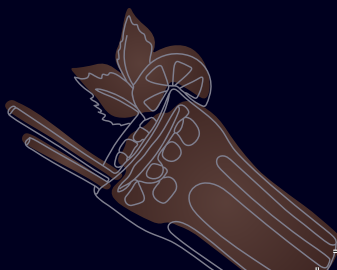
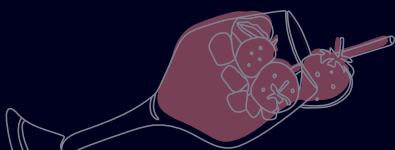
A smoky, vibrant twist on the classic margarita, blending mezcal with fresh lime juice and a hint of orange liqueur, served over ice with a salted rim for the perfect balance of tangy, sweet, and smoky.

Cadillac Mezcalita

12.00

Mezcal, Triple Sec, Grand Marnier, Sugar Syrup, Orange Juice, and Lime Juice

A luxurious twist on the smoky mezcalita, shaken with fresh lime and orange liqueur, then topped with a float of Grand Marnier for a rich, smooth finish—tangy, smoky, and indulgent in every sip





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