

COCKTAILS

Kir Royal \$14

Crème de Cassis, Petit Cordon by
Maison Mumm

Aperol Spritz \$16

Aperol, soda, Dal Zotto Prosecco,
orange slice

Pampelle Spritz..... \$17

Pampelle, soda, Dal Zotto Prosecco,
grapefruit slice

Kamitaka Spritz ‘God Hawk’

(hope & courageousness) \$17

Kamitaka Japanese Whisky, lavender
syrup, soda water, dehydrated lemon

Bloody Mary \$20

The Osborne Rooftop & Bar house made
mary mix, lemon juice, Wyborowa vodka

Passionfruit & Sloechee Martini.... \$20

Plymouth sloe gin, lychee liqueur,
passoa passionfruit, passionfruit

The Osborne Espresso Martini Options

The ‘O’ Espresso Martini \$22

Wyborowa, Kahlua shaken with Little
Drippa cold drip coffee & our house
made cinnamon syrup

Lexington Hill Espresso Martini

(on tap)..... \$16

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Margarita 23 \$20

Calle 23 Blanco, Cointreau, lime juice,
sugar, 1/2 salt rim – served on the rocks

Mojito \$19

Havana Club 3yr old & Havana Club
Especial rum, fresh lime, sugar, mint,
soda water

French Connection Sour \$22

Disaronno Amaretto, Martell VS Cognac,
lemon juice, sugar, egg white

Osborne Negroni \$24

Four Pillars Spiced Negroni Gin, Antica
Formula, Campari

Rum & Fig Old Fashioned \$24

Flor de Cana 4yr Old, Esprit de Fig, Mr
Black Amaro, Angostura Bitters, sugar

Jalapeno & Cucumber Sour \$22

Four Pillars Rare dry, yellow chartreuse,
elderflower liqueur, pickled jalapeno,
cucumber, sugar, lime juice, egg white

Beluga Vodka Selection Cocktails

Beluga Noble Martini \$24

Beluga Noble Vodka, stirred with
dry vermouth served with olives
or a lemon twist

Beluga Mule \$22

Beluga Noble Vodka, fresh lime,
mint, Ginger Beer – served in Beluga
copper mug