

# BAR MENU



## SHARING BOARDS

**Mezze Platter**, humus, taramosalata, pittas, olives, marinated feta, sliced chorizo 12.00

### Choose a selection to share

3 on a board 12.00

5 on a board 18.50

Each 4.25

**Beef Sliders**, mini burger and melted cheese  
1.50 supplement

**Baby Chorizo Cooked in Rioja & Coriander**, toasted ciabatta

### Marinated Mixed Olives

**Hot Wings**, choose sticky bbq, hot or flaming hot.  
blue cheese dip and celery

**Lazy Cow Jalapeño Poppers**, salsa, chilli  
and honey dip

**Beef Spring Rolls**, sun dried tomato, pepper,  
sweetened onion dip

## FRESHLY PREPARED SUSHI

Freshly prepared daily. When it's gone, it's gone! ... Sorry!

**Surf Roll (California)**, crab, avocado, cucumber,  
cream cheese, soy dipping pot 6.25/12.00

**Rainbow Roll (v)**, avocado, peppers,  
carrot, wasabi and pickled ginger 6.00/11.50

## SANDWICHES WITH CHIPS

**American Hot Dog**, french mustard, ketchup 6.50  
(add chilli 1.00)

**Fish Finger**, toasted ciabatta,  
tartare sauce, or ketchup, you choose 6.95

**Smoked Salmon**, crème fresh bagel 6.95

**6" Kobe Meatball Sub**, swiss cheese 6.95

**6" Grilled Aubergine Sub (v)**, pepper, feta and  
tomato 5.95

**The God Father Sub**, steak, peppers, crispy onions  
and mustard mayo 8.25

**The Lazy Cow Club**, grilled chicken, bacon, salad,  
avocado tomato and mayo 7.25

**China Town Chicken Lettuce Wraps**,  
the chinese invented 'em, we perfected 'em, you wrap 'em  
6.50

## SALADS & GRAZING

**West Coast**, strawberries, avocado, quinoa, feta,  
spinach, coriander, julienne carrots, candied pecans,  
citrus honey vinaigrette, sauté prawns 7.50/14.00

**East coast**, pomegranate, sweetcorn, blue cheese,  
radish, parsley, cranberry and horseradish dressing,  
grilled steak 6.50/12.00

**Santa Fe**, chargrilled chicken, sweetcorn, cranberries,  
crispy tortilla, black beans, feta, lime and peanut  
dressing 6.00/11.50

# COCKTAILS



## **Original Mojito** 6.00

### **Lychee Mojito / Apple Mojito**

A mojito, one of Cuba's oldest cocktails, comes from the African word mojo, which means "to place a little spell". Be spellbound by our original, apple or lychee flavours.

- Rum
- Lime
- Mint
- Demerara Sugar

## **Mai Tai** 6.00

Mai Tai translates from Tahitian to mean "Out of this World." A fitting description for this cocktail. The Mai Tai came to light in 1944 in Oakland's by Trader Vic's. The Mai Tai is recommended for people who like the flavour of rum.

- Rum gold, white, dark
- Pineapple juice
- Grenadine

## **Margarita** 6.00

The margarita is one of the most enduring cocktails of the last century and hasn't been off any self-respecting bar's cocktail list since the 1950's. Legend has it that it was created for Margarita Sames, an American socialite of the 1940's, who liked to serve it at her parties in Acapulco, although some references to the drink can be found a decade or so earlier. But, whoever first came up with the drink, it was certainly the first cocktail made from Tequila.

- Tequila
- Lime
- Salt

## **Caipirinha** 6.00

First there was the margarita, then the mojito. Now Latin America has given us another hugely popular cocktail: the caipirinha. Its ubiquity has little to do with its hard-to-say name – pronounced 'kai-purr-reen-yuh' – and everything to do with its exotic flavours attributed to its main ingredient, cachaça. The major difference between cachaça and rum is that rum is usually made from molasses, a by-product from sugar refineries, while cachaça is made from fresh sugarcane juice that is fermented and distilled.

- Cachaça
- Limes

## **Illusion** 6.00

Pineapple, melon, coconut and peach, fused together to create Midori's classic fruity time tester.

- Midori
- Archers
- Vodka
- Malibu
- Pineapple juice

## **Climax** 6.00

Perfect night cap or kick start to a great night out. Powerful titillating blend of nuts and Chocolate licked with Irish cream liquor.

- Amaretto
- Frangelico
- Baileys
- Creme de cacao
- Cream

## **Espresso Martini** 6.00

There are no definitive facts about the origin and history of martinis but the most generally accepted story is that in the 1860's a bartender named Jerry Thomas created the famous drink whilst working in the Occidental Hotel in San Francisco. He is believed to have created the first martini recipes and named them after the nearby town of Martinez. If you've just finished work and want something to give you a lift for the night ahead... this is a great one to begin the night with. It's made with fresh coffee and will definitely give you a buzz.

- Vodka
- Kahlua
- Creme de cacao
- Baileys

## **Cosmopolitan** 6.00

According to the International Bartenders Association the original recipe is based on vodka citron, lemon-flavored vodka. The cosmopolitan is a relative of cranberry coolers like the Cape Codder, though often presented far differently, the cosmopolitan also bears a likeness in composition to the kamikaze cocktail. The Cosmo was made world famous by the TV series "Sex in the City".

- Vodka
- Cointreau
- Lime
- Cranberry juice