

Maslow

SIGNATURE COCKTAILS

ALL COCKTAILS
ARE R100

THE MOUNTAIN KRAKEN

Mount Gay Rum, pineapple juice, dash of lemon juice with crushed ice and topped off with a splash of Blue Curacao and a tot of Kraken Rum.

THE CINNAMON REFRESHER

Pink Pigeon rum mixed with Kola tonic and dash of cinnamon, fresh limes served over crushed ice.

THE GOLDEN PINE

Crushed pineapple mixed with lime cordial and Mount Gay Rum, with fresh limes and rounded off with 100% pineapple juice with ice.

PINK BERRY CRUSH

Pink Pigeon rum mixed with sugar syrup, lime juice and raspberries, topped off with soda water and crushed ice.

PEAR SHAPED

Mount Gay Rum, Giffard Pear Liqueur, lemon juice, mixed in shaker with ice and rounded off with a lime wheel.

THE ANGORA

Kraken Rum with a teaspoon of brown sugar and 2 dashes of Angustora Bitters, served in an old fashioned glass with soda water.

JUST GINGER

Primitiv Vodka served with muddled ginger, mint sprigs and dashed with cranberry juice.

THE LACUNATIV

Primitiv Gin, with a shot of Roku Gin, Blue Caracoa, fresh lime juice, finished of with lemonade.

PRIMI MARTINI

Vanilla syrup, lime cordial Primitiv Vodka with a shot of our house bubbly and a dash of lemon juice.

BRANDY DAISY

Savinac Brandy with a shot of Kraken Rum, infused with Caracoa and rounded off with soda water and garnished with lemon.

THE QUENTIN QUARENTINO

Primitiv Vodka with a shot of Potency and chilled ginger ale with sour jelly beans on a toothpick as garnish.

THE STRAW-HITO (NON ALCOHOLIC)

Strawberry puree, dash of lemon juice, Zari Red shaken in mixer with crushed ice and infused with strawberries

THE APPLE STRIKER (NON ALCOHOLIC)

Dash of Monin apple, Zari Blanco, green apple chunks, crushed ice, shaken in mixer and infused with a sprig of mint.