

Fifty

THE
STREET

Cocktail Menu



Cocktails

Sustainable Sipping

These cocktails are crafted by up-cycling food that would otherwise be wasted.

Pain Au Chocolate Martini

Absolut Vodka | Kahlua | Pain Au Chocolate Syrup | Espresso

9.00

Strawberry Leaf

Beefeater Gin | Strawberry Leaf Syrup | Apple | Gin

9.00

De'Vine' Spritz

Aperol | Prosecco | Tomato and Cucumber Water | Soda

9.00

Golden Root

Discarded Grape Vodka | Celeriac and Vanilla Puree | Honey | Pineapple

9.00

Burleigh Old Fashioned

Makers Mark | Orange Angostura's Bitters

9.50

High Ballin'

Cazcabel Tequila | Aperol | Watermelon Syrup | Lime | Soda

9.50

Citrus

Limoncello | Marmalade Syrup | Lemon | Prosecco

8.50

Tea & Tropical

Absolut Mango | Chamomile | Pineapple | White Peach | Lime

9.00

Cherry Drop

Havana Especial | Chambord | Cherry | Lemon | Apple

9.00

Mocktails

The Court's Tipple

Tanquary 0% | Grenadine | Elderflower | Apple

5.00

Lychini

Lychee | Ginger | Mint | Lemon

5.00

Passionfruit and Coconut Cooler

Passionfruit | Coconut | Lime | Soda

5.00

Food Allergies & Intolerances

Please let our team know if you have any allergies or special requests and we will do our best to accommodate them.