



urbanbeach COCKTAIL MENU



Urban Beach Hotel Winter Cocktail Menu 2011



Good day to you fair patrons & welcome to winter warming...

Don't forget we are also serving our own Mulled Wine & Hot Spiced Cider throughout the chilly season. Warm your cockles...

The Lost Slipper

£7.5

Pampero Rum, Brandy, apple juice, 'festive' syrup, lemon, Angostura. A festive fortification with a measure of very special Christmas cake syrup. Be jolly!

Sloe Ride

£7.5

Pear, lemon, lime, Sloe Gin, Benedictine, rhubarb bitters. A fruit smash of pears and sloes, this is a Gin cocktail for the humble seasons ahead. Benedictine gives this laid back mix another dimension.

Oh be Joyful

£8

Stone's Green Ginger wine, Perique, Chapter 4 Whisky, orange juice, honey, old fashioned bitters. Perique is the rarest tobacco in the world and has been used to make a delicate liqueur. Combined with a young peated English Whisky and Green Ginger wine... this collaboration is to be met with an open mind.

Hadouken!

£8

Goslings 151 rum, Port, Cointreau, Benedictine, cinnamon, cranberry juice. With homage to Jerry Thomas and his blue blazer, we present a cocktail that epitomises the winter warmer. Watch the flames dance and chase away the frost from your toes to your nose.

Trap Door

£7.5

Brandy, Cherry Heering, Crème de Cassis, lemon, cream. There are all kinds of forces fighting for supremacy in this auspicious creature. Brandy and cherry liqueur are married with a side of blackcurrants. Trust your barkeeper, this one is a winner.

Rejuvenite

£7.5

Ketel One Citroen Vodka, Cachaça, ginger root, mint, lemon, agave nectar. A call for mind over matter. The citrus lingers, the ginger fires and the mint refreshes. Cachaça and Citroen Vodka give it some welly, so it'll splash through your taste buds like a rhino through a puddle. Finished with a ginseng boat.

Maiden Fever

£7.5

Cherry Heering, Chillli Vodka, Punt e Mes, old fashioned bitters, sugar. Big and bold, our homemade Chillli Vodka is a sensation that grips your core and doesn't let go. Smoothed out with the natural sweetness of cherries and deepened with vermouth, this is a ravenous beast of a drink.

Montezuma vs Cortez

£7.5

Ketel One Vodka, Mozart Dark, homemade orange Curaçao, orange juice, Aztec Chocolate Bitters. A Martini born of two truly powerful flavours. Chocolate and orange, it's all yours...



Urban Legends - £7.5 each

The best of our past, where classics and trademarks collide. Hopefully you are well acquainted with these guys already, but if not then we are on standby to aid your path to discovery.

Bloody Mary

This upgrade of an award winning recipe will wash away a plethora of sin on any hazy morning. Why not try swapping the Vodka for something a little more unusual...ask us for details.

Urban Feed Tea

The Long Island has been adapted using our homemade cola syrup.

Local Boy Daiquiri

Homemade cola syrup, our secret recipe for spicing Rum and Dorset Ale...a real home run.



Tommy's Margarita

A powerhouse of a beverage, Tequila at its best.

Sloe Gin Fizz

Long and refined, revitalising Sloe Gin to cleanse your palate.

Venezuela Libre

Rum and coke has never looked so good...