

TOZI

RESTAURANT & BAR

BUBBLES & SPRITZ

TOZI Spritz <i>TOZI Vermouth, Cynar, Prosecco, Rosemary, Dash of Ginger Ale</i>	10.00	Fizzy Garden <i>Aperitivo Berto, Bergamotto, Prosecco, Lemon Bitter, Roses Darjeeling Syrup</i>	9.50
Chinotto Fizz <i>Aperol, Campari, Chinotto, Prosecco</i>	10.00	Seasonal Bellini <i>Ask the team about this month's recipe</i>	9.50

CLASSICI & NEGRONI

Rhubarb Cosmopolitan <i>Rhubarb Chase Vodka, Triple Sec, Cranberry Juice, Lime Juice, Rhubarb Bitters</i>	12.00	Roby's <i>Marton's Gin, Cocchi Vermouth, Campari, Ginger Bitters</i>	11.25
Granny Old Fashioned <i>Woodford Reserve, Fresh Apple Juice, Rosemary, Lemon Syrup</i>	11.00	Born in 1658 <i>Sylvius Gin, Cocchi Rosa, Campari, Homemade Lavender Bitter</i>	11.50
Italian Mule by Roby Marton <i>Marton's Gin, Pimento Ginger Beer, Lime Juice</i>	11.25	Limited Edition <i>Gin del Professore, Vermouth del Professore, Campari</i>	11.50
Boulevardier <i>Wild Turkey, Campari, Vermouth del Professore, Maraschino, Bourbon Cherries Syrup</i>	12.00	Made in White <i>Sabatini Gin, Mancino Ambrato, Bitter Bianco</i>	11.00

TOZI COCKTAILS

Tijuana Martini – Martini <i>Mezcal Illegal, Cointreau, Apricot Brandy, Lime Juice</i>	12.50	Punch Me If You Can – Coupette <i>Aperol Punch, Sipsmith V.J.O.P., Lavender Jasmine Syrup, Lemon Juice, Egg White</i>	12.00
Lady Simplicity – Coupette <i>Hendricks Gin, Cucumber, Mint, Lime Juice</i>	10.50	Mr. Polk – Martini <i>Tapatio Anejo Tequila, Maple Syrup, Solerno Liqueur, Lime Juice,</i>	12.00
Peruvian Connection – Rocks <i>Pisco, Chambord, Pink Grapefruit, Lime Juice, Vanilla Syrup</i>	10.00	Thelma & Louise – Rocks <i>Wild Turkey, Galliano, Chambord, Peychaud Bitter</i>	12.50
Long Life Sour – Sour Glass <i>Marton's Gin, Amaretto Di Saronno, Pino Mugo, Lime Juice, Egg White</i>	11.50	No.8 Gillingham Street – Sour Glass <i>Sabatini Gin, Camomile Violet Hibiscus Liquor, Lavender Jasmine Syrup, Peychaud Bitter, Lemon Juice, Egg White</i>	11.50

GIN SELECTION

Marconi 46 <i>Mint and Lime</i>	11.00	Sabatini Gin <i>Olives Leaves and Lemon Zest</i>	12.50
Tanqueray No.10 <i>Dry Grapefruit and Pepper</i>	12.50	Gin La Madame <i>Dry Lemon and Licorice Root</i>	11.50
Gin Mare <i>Rosemary and Olives</i>	12.50	No.3 Gin <i>Pomegranate Seed and Lime</i>	11.50
William Chase Gin <i>Apple Fan</i>	13.00	Gin Marton <i>Ginger and Dry Orange</i>	14.00
Monkey 47 <i>Blackberries and Sage</i>	14.50	Chase Grapefruit Gin <i>Dry Grapefruit</i>	14.50

Spirits are served in measures of 50ml

