
Flights of Fancy

- CLASSIC CHAMPAGNE COCKTAIL** 13.5
H by Hine cognac, angostura infused sugar cube, topped with champagne, elegant and stylish... *"I only drink Champagne when I'm happy, and when I'm sad. Sometimes I drink it when I'm alone. When I have company, I consider it obligatory. I trifle with it if I am not hungry and drink it when I am. Otherwise I never touch it - unless I'm thirsty."* Lilly Bollinger
- THIS SIDE OF PARADISE** 13.5
Sixty six dark rum, fresh lime, maraschino, topped with champagne, clean & refreshing... *"Too much of anything is bad, but too much Champagne is just right."* F. Scott Fitzgerald
- FRENCH 75** 13.5
A classic & fresh mix of plymouth gin, fresh lime a dash of cointreau and syrup, charged with champagne.. stylish & a favourite... *"One holds a bottle of red wine by the neck, a woman by the waist, and a bottle of Champagne by the derriere."* Mark Twain
- DEATH IN THE AFTERNOON** 13.5
Ernest Hemingway may have been credited with helping create this very 'sippable' creation around 1935 after the release of his book by the same name. We have created our own elixir which we feel old 'Hem would have enjoyed any time of day! Absinthe soaked sugar cube, crème de peche, grand marnier and a dash of crème de mure, drowned in champagne. "Two warm bodies and one cold bottle of Champagne will produce something more wonderful than would happen without the Champagne." (Helen Gurley Brown)
- THE BELLINI** 13.5
Venice Italy around 1948, at Harrys Bar the Bellini was born, we use champagne, fresh peach, crème de peche and stirred until 'bubbly'... fresh and peachy.
- GIN N FIZZ** 13.5
An elegant & traditional blend of champagne, plymouth gin, elderflower, & a slither of fresh cucumber, simple & delicate. *"Champagne offers a minimum of alcohol and a maximum of companionship."* David Niven
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Equilibrium... Martini's to Manhattans

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| THE KOJI MARTINI | 12.5 |
| Tanqueray 10 London gin, vya vermouth, grapefruit twist, relaxed over ice until ready... | |
| THE GIBSON | 12.5 |
| Fifty Pounds London dry gin, noilly prat, three silver skin onions, cold, crisp and that little bit different. | |
| THE VODKATINI | 13.5 |
| In the late 1960's early seventies, the cold war got colder and the martinis got stronger, with barely a hint of vermouth. Around this time vodka presided over gin as the spirit of choice... uluvka premium vodka, one olive, stirred over ice, or shaken, nothing more nothing less. | |
| THE APPLETONI | 11.5 |
| Originally born in Sydney and the favorite drink of John Dorian in the American comedy 'scrubs'. Green apple vodka shaken with freshly muddled green apples, apple schnapps and organic apple juice. | |
| SIDE CAR | 12.5 |
| Introduced in 1922 in London, by McGarry, head barman at Buck's Club. H by Hine Cognac, Cointreau, lemon juice. | |
| THE COSMOPOLITAN | 10.5 |
| Appeared in New York first at the Odeon in TriBeCa, and first in San Francisco at The Fog City Dinner. Ketel one citron, cointreau, fresh lime & cranberry juice. | |
| PORNSTAR MARTINI | 12.5 |
| Cariel vanilla vodka, passoa, passion fruit, vanilla sugar with a dash of raspberry puree and a side shot of vanilla laced champagne. | |
| VESPER | 12.5 |
| Remember Daniel Craig in the movie 'Casino Royale' ordering his martini at the poker table in montenegro? Beefeater gin, uluvka vodka, lillet and a large slice of lemon peel. | |

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| THE PASSION FRUIT MARTINI | 10.5 |
| A wonderful combination of ketel one vodka & passion fruit that magically harnesses the flavor of the original Brazilian fruit. | |
| THE LEMON GRASS & CHILI MARTINI | 10.5 |
| Spicy & refreshing combination of lemongrass and chili infused ketel 1 vodka, fresh lime & apple juice. | |
| ESPRESSO MARTINI | 10.5 |
| Invented in London by Dick Bradsell in 1998 Vodka, coffee liqueur, espresso. | |
| MANHATTAN | 11.5 |
| The quintessential rye cocktail, legend has it was created for Jennie Churchill (mother of Winston) around 1874. Two to three parts whisky to one part sweet vermouth, we use sazerac rye, noilly rouge, angostura bitters and a cherry for garnish. | |
| MARTINEZ | 11.5 |
| One of our absolute favourites and considered to be 'the great grandfather of the martini cocktail' invented around the early 1900's in San Francisco... a harmony of 'old tom gin', noilly rouge vermouth, maraschino, dash of orange bitters... as dry as your mother-in-law! | |
| SAZERAC | 12.5 |
| This old timer was invented sometime around 1870 at the Sazerac co's house New Orleans. Originally drunk with cognac but over time changed to rye whisky, a problem of supply & demand with France and a crop eating aphid... Thomas Handy was the man responsible for this little big man stirred rye whisky, sugar, peychauds bitters and poured into a cold absinthe rinsed glass... Taxi! | |

“Fresh ‘n’ Up with Style”

Classic cocktails & inspired creations, to revive the mind and freshen the palate. We have included a little history to some drinks we feel are worthy of attention, you may not like some of them, you may like all of them, but foremost sip, enjoy and relax!

AVIATION

10.5

The story goes... created by Hugo Ensslin, head bartender at the Hotel Wallick, New York, somewhere in the early twentieth century. First published in 1916 “Recipes for mixed drinks” plymouth gin, maraschino liqueur & lemon juice. Fresh, clean & elegant.

WHITE LADY

10.5

Between Ciro's Club London and Harry's Bar Paris around 1923, the White Lady was being enjoyed in this hedonist era, supposedly a favourite of the late F. Scott Fitzgerald and still today nothing quite beats this favourite of ours. Beefeater gin, cointreau, fresh lemon juice & egg white.

PLATINUM

10.5

After tasting and truly loving organic abelha cachaca we were inspired to create a blend of abelha cachaca, cointreau, fresh lime, maraschino, curacao, dash of syrup... clean and unique...

SOUTH OF NO NORTH

10.5

Scotch whisky taken from the highlands, shaken with fresh lime & cointreau. Influenced from Southern Mexico with a dash of barrel aged whisky bitters, we feel we couldn't name it anything else! The alter ego of a modern classic.

CAIPIRNHA

10.5

The national cocktail of Brazil whose name in Portuguese is slang for hillbilly – anything but! Organic Abelha Cachaca & fresh lime juice muddled with cane sugar and served over crushed ice.

MARGARITA

10.5

Made well, nothing quite revives like a margarita. At Koji we mix Aqua Riva tequila, cointreau, fresh lime, no salt, served on the rocks.

FOR WHOM THE BELL TOLLS (PAPPA DOBLE, HEMINGWAY)

10.5

Named after this infamous writer, hunter, fighter, most of all a man who lived like he drank. El dorado 3yr rum, maraschino, fresh lime & grapefruit juices.

Tall & Fancy

THE CAPRI

12.5

Created here in house after discovering the unique flavors of Abelha cachaca. Abelha cachaca, fresh lime juice, syrup, finished with a cherry brandy float. We believe a great alternative to the Caipirinha.

ANEJO SWIZZLE

10.5

Named after the hardwood branch Jamaicans use to stir their rum punches. Sixty Six rum, curacao, velvet falernum, bitters, fresh lime, finished with ginger beer. Just the thing for a lazy evening.

KOJI FIZZ

10.5

Long and refreshing with the addition of fresh raspberries turns this simple fizz into a 'tart a5air'!... Beefeater gin, fresh raspberries, fresh lemon, syrup, egg white, soda.

RAMOS GIN FIZZ

10.5

The Fizz can be a great hangover cure, or just a pick me up when needed. Named after Henry Ramos of New Orleans, an unusual and intriguing blend of Beefeater gin, fresh lemon, cream, orange flower water, egg white and soda float.

CHINA TEA

10.5

An oriental infusion of ketel one vodka, fresh lemongrass, elderflower & ginger, fresh lime, topped with ginger ale. A real slow boat to china!...

SINGAPORE SLING

10.5

Raffles Hotel around 1915, saw bartender Ngiam Tong Boon mixing up this classic recipe. Although there are many versions we use Beefeater gin, cherry herring, cointreau, benedictine, pineapple, angostura, fresh lime & a cherry soda float.

SALTY DOG

10.5

A slang phrase meaning 'an experienced sailor' and 'libidinous' – guaranteed to put you on all fours. Ketel one vodka, ruby grapefruit juice with a salted rim.

The love of Rum!

Since the islands in the sun have started to export more than they are drinking, rum has grown in popularity and demand. We have selected rums we feel (from many many tastings!) boast the most pleasure and satisfaction, we have incorporated this into our cocktails and think you may feel the same... dust the sand between your toes and dive in!

MAI TAI 10.5

A absolute rum classic & we feel a must try... Trader Vic's creation in California 1944. A satisfying mix of el dorado 5yr dark rum, orange curacao, orgeat syrup, & fresh lime... a beachcombers paradise!

OLD CUBAN 11.5

El Dorado 3yr rum, fresh mint and lime crushed together with cane sugar topped with champagne.

DAQIRI 10.5

Santiago, Cuba is the home of the Daquiri, and was being enjoyed there way back in the early nineteenth century, great things last, and this is still a favorite of ours, 10 cane rum, fresh lime, syrup, shaken hard until stuck to the hand, the perfect aperitif and pick me up.

MAHARADJA'S REVENGE 10.5

El dorado 5Yr dark rum, apricot brandy, fresh lime poured over a mountain of crushed ice, a drink that creates the oooh and the ahhh when sipped with contemplation!

ISLAND PASSION 10.5

Influenced by fruits of the Caribbean. An exotic punch of el dorado 5yr dark rum, passion puree, pineapple juice, fresh lime, finished with a framboise liquor float.

BAJAN BREAKFAST

10.5

A true Caribbean breakfast to kick start your day, or evening! El dorado 3yr rum, creole shrub, a bar spoon of marmalade, fresh lime, syrup, shaken and poured over ice, a real wake up call!

SPICE ISLAND

10.5

Grenada being the real spice island of the Carribbean, a tropical mix of sweet & spice to create this real spiced punch. El dorado 5yr dark rum, fresh chilli, vanilla sugar, fresh lime & pineapple dusted with nutmeg...

RUM TUMBLER

10.5

A real fruit mash of fresh raspberries, fresh blackberries muddled with el dorado 5yr dark rum, crème de mure, fresh lime and sugar, one sip and you're hooked!

MOJITO

10.5

Also referred to as 'Little Dragon' this classic cocktail became a popular drink amongst the Cuban working class as early as the 19th century. El dorado 3yr rum, fresh mint and lime crushed together with cane sugar and a dash of angostura.
