

MOCKTAILS

LEMONGRASS LYCHEE SPLASH

Our healthy craft mocktail infused with lemongrass and flavoured lychees.

BLUEBERRY ROSEMARY SMASH

This is no ordinary mocktail - oh no. This is a sparkling blueberry mocktail infused with hints of rosemary.

PASSION FRUIT FIZZ

Want a summery drink but trying to avoid the alcohol? This passion fruit mocktail will hit the spot.



Capri

MIRFIELD



COCKTAIL MENU

ALL COCKTAILS £8.50 - MOCKTAILS £4.95

OUR VERY TALENTED MIXOLOGISTS MAY BE ABLE TO MAKE DRINKS THAT ARE NOT ON THIS CURRENT MENU, JUST ASK!

CLASSICS

NEGRONI

When you are looking for a classic cocktail to enjoy before a meal, few are as satisfying as the famous Negroni. It is a sophisticated aperitif featuring equal parts of gin, Campari, and sweet vermouth.

MANHATTAN

The Manhattan's mix of American whiskey and Italian vermouth, perked up with a few dashes of aromatic bitters, is timeless and tasty.

CLASSIC MARTINI

The classic martini cocktail starts with gin/vodka and dry vermouth. Dry, perfect, wet, shaken or stirred, straight up or on the rocks, or with a twist just ask your waiter.

COSMOPOLITAN

Lip-smacking sweet and sour, the Cosmopolitan cocktail of vodka, cranberry, orange liqueur and citrus are a 'good-time' in a glass.

MOJITO

This refreshing cocktail favourite combines sweet and sour notes, while the citrus and mint flavours, perfectly complement the dash of rum.

SOURS

All spirit categories will work in a sour cocktail but remember that lemon tends to work best with brandy and whiskey, while lime tends to pair well with rum and tequila/mezcal. Adding egg whites is optional and will result in a creamy top to the drink as well as adding some body to the drink.

MARGARITA

The Original Margarita was created in 1948 when Dallas socialite Margarita Sames mixed her two favourite spirits, Cointreau and Tequila, together with lime juice while vacationing in Acapulco. This original recipe has stood the test of over 70 years' time. As Margarita Sames said, "A Margarita without Cointreau is not worth its salt."

OLD FASHIONED

Sugar cube soaked in bitters, a shot of whiskey, and an orange peel; creating an old-fashioned cocktail from scratch really is that easy. This classic drink has been served since the mid-1800s and is as popular today as it was back then.

PORN STAR MARTINI

Made with vanilla vodka, passion fruit liqueur and passion fruit puree, the final flourish is a shot of chilled Prosecco served alongside the drink.

DESSERT COCKTAILS

AFTER EIGHT MARTINI

Vanilla vodka, creme de menthe, chocolate syrup & cream, garnished with chocolate dust and a mint leaf.

CHOCOLATE ORANGE MARTINI

Vanilla vodka, Grand Marnier, Cointreau, chocolate syrup & cream, garnished with orange zest and chocolate dust. Influenced by Terry, this cocktail will leave your mouth watering.

BAKEWELL TART

Combining almond Liqueur and fresh cream, our Bakewell Tart cocktail is seriously a rocking jammy pudding in a glass!

ESPRESSO MARTINI

The classic Espresso Martini. This iconic coffee favourite will give you the boost you need for the night ahead. A true modern classic. Ask your waiter for more flavours!

CAPRI TWISTS

ITALIAN ORANGE COLLINS

A play on the classic Tom Collins cocktail, this is a good platform for the bitter orange flavours and aroma of Italian Malfi orange gin.

SICILIAN KISS

Made with amaretto almond liqueur, Southern Comfort and peach liqueur, inspired after the Italian 'Il bacio della morte' this cocktail is deathly delicious.

HIGH FASHION

Love gin? Then you will love this fruity take on an 'Old Fashioned' mixing our local rhubarb and ginger gin with elderflower liqueur and a dash of grapefruit juice.

LICHTINI

Beautiful, delicate and unusual cocktail that features the sweet taste of lychee fruit.

OLD CUBAN

What do you get when you marry a Mojito and a French 75? A sparkling combination of rum and sparkling wine, the Old Cuban became a modern classic.

SPRITZERS

FRAGOLA SPRITZ

Combination of premium pink gin, elderflower liqueur topped up with Prosecco, our Fragola Spritz cocktail is everything you need to feel sunny on the inside.

HUGO

A simple blend of elderflower cordial, Prosecco, fresh mint and lime, this drink will kick off your aperitivo hour in style.

APEROL SPRITZ

Combination of sweet liqueur and fizzy Prosecco, tastes like summertime in Italy and looks like a golden orange sunset.

KIR ROYALE

If you like berry-flavoured cocktails, then this classic is a great choice.

BELLINI

A classy cocktail served in an elegant flute - this simple combination of peach puree and Prosecco makes a great start to any celebration.