

COCKTAILS

Our cocktails draw inspiration from the ingredients, flavours and landscapes of Georgia – vineyards, orchards, forests and mountains. Each drink is a reimagined classic, anchored by Chacha (Georgia’s traditional grape brandy), amber wine, herbs and fruits. They are each led by a single ingredient, keeping them minimal, modern, and driven by flavour-clarity.

GRAINS <i>Vesper Martini</i>	14
<i>Sapling Gin, X Muse, Cocchi Americano, Chacha</i>	
POMEGRANATE <i>Negroni</i>	12
<i>Chacha Sapling Gin Tea, Campari, Cocchi Rosa, Amaro Averna, pomegranate cordial</i>	
CHURCHKHELA <i>Old Fashioned</i>	15
<i>Few Bourbon, green walnut liqueur, raisin syrup, Gonzalez Pedro Ximenez, orange bitters</i>	
GRAPE <i>Kir Royale</i>	12
<i>Sapling Vodka, Yellow Chartreuse, grape & elderflower & white pepper cordial, wine</i>	
PLUM <i>Margarita</i>	13
<i>Ocho Blanco, Cointreau, chilli chacha, G.Miclo Plum Eau De Vie, plum sherry</i>	
QVEVRI <i>Cobbler</i>	14
<i>Quiquiriqui, orange wine, Creme De Cassis, Cocchi Americano, Cointreau, honey water</i>	
BASIL <i>Gimlet</i>	12
<i>Renais Gin, coriander seed cordial, Gonzalez Byass Fino, fresh basil</i>	
SEABUCKTHORN <i>Sour</i>	15
<i>El Dorado 5yo, Benromach 10, chacha, carrot juice, vanilla & cinnamon & nutmeg syrup, lemon juice, aquafaba</i>	
COFFEE <i>Espresso Martini</i>	14
<i>X Muse, toasted wheat syrup, Linden Leaf Cafe Arabica, espresso, Gonzalez Byass Oloros</i>	
ZERO % ABV	
BASIL <i>Gimlet</i>	10
<i>Everleaf Marine, coriander seed cordial, fresh basil</i>	
SEABUCKTHORN <i>Sour</i>	10
<i>Everleaf Mountain, carrot juice, vanilla & cinnamon & nutmeg syrup, lemon juice, aquafaba</i>	
GRAPE <i>Kir Royale</i>	10
<i>Everleaf Forest, Botivo, grape & elderflower & white pepper cordial</i>	