Apertivo-

*Latin aperire which means "to open". This popular Italian tradition intends to **open your stomach and stimulate your appetite** before your main meal.*

Served with Le Petit Crostini

Roasted Red Pepper Feta - 4

Marinated Mozzarella - 4

Roasted Garlic- 4

Marinated Tomatoes -4

Artichoke Hearts -4

Lemon and Herb House Chips -4

Choice of any 3 sliders -$15

- Crab
- Bison
- Falafel
- Lamb
- Mini Stan

Drinks

Bottle of wine $20

Draft Beer - $5

Montgomery Spirits $6

Brunch Cocktails:

Mediterranean Martini

Michelada

Corpse Reviver No.2

Pirate Breakfast

Cocktail List

~~James Apple Mule~~

~~The Grinch~~

~~Hot Toddy~~

Bellini -

Red Earl –Vodka, raspberries/strawberry, Limon cello and Simple

Spiked Lemonade –Earl Grey Infused Vodka or Earl Grey Bitters, Vodka, Simple, Lemon Juice, Cucumber and Lemon Garnish

1. For the ladies - The Elderflower Cooler

Given how impossible it is to cater to all tastes, this cocktail should keep most happy. It's light, refreshing, low in sugar, and consists of the 2018 'trending' ingredient elderflower.

The ingredients

50ml of gin
Slice of cucumber
Crushed mint leaves
30ml of elderflower cordial
20ml of fresh lime
Soda water
Garnish: Fresh cucumber, mint and/or wedge of lime and/or elderflower

Preparation

Fill a tall glass halfway with cubed ice and pour over a good quality gin, followed by a slice or two of cucumber and fresh mint leaves. Add the elderflower cordial and fresh lime juice along with more ice. Top with chilled soda water. Stir and finish with a couple more slices of cucumber and a touch more of mint.

Painkiller

Cocktail

Description

A Painkiller is a rum cocktail whose name is trademarked by Pusser's Rum Ltd. It is their signature drink. It is often associated with the British Virgin Islands, its place of origin. [Wikipedia](#)

Commonly used ingredients: 2-4 part(s) Rum; 4 parts pineapple juice; 1 part [cream of coconut](#); 1 part orange juice; Sprinkle with nutmeg
Base spirit: Rum
Served: On the rocks: poured over ice
Standard garnish: Nutmeg