



THE MOSO
VANUATU

COCKTAILS – VT1600

(V) - can be served virgin

MINT JULEP

Bourbon, sugar syrup & mint – muddled w/ crushed Ice

BLOODY MARY

Vodka, lemon juice, dijon mustard, horseradish cream, Worcestershire sauce, Tabasco sauce, Salt, pepper & tomato Juice – gently rolled over ice (V)

APEROL SOUR

Aperol, Blanc De Blanc & Cascade w/ orange slice – built

SUMAC MARTINI

Sumac infused vodka, Velvet Falernum liqueur, lime & pomegranate Juice – shaken

CHILLI FINO

Chilli infused tequila, Tio Pepe, hazelnut liqueur & Angostura Bitters – stirred over ice

GINGER ROGERS

Gin, lime juice, ginger syrup, mint & ginger ale – muddled (V)

PLANTATION

Gin, Cointreau, lime juice, Pamplermousse (sweet grapefruit), basil – muddled & shaken over ice (V)

ROSE KENNEDY

Vodka, cranberry and orange juice, lime & soda water – stirred (V)

LEMONGRASS

Lemongrass infusion, vanilla vodka, lemonade – layered over Ice (V)

ESPRESSO MARTINI

Absolut vodka, Patron Xo Cafe, espresso coffee – shaken

WELCOME ABOARD

Spiced rum, coconut liqueur, lime juice & ginger ale – shaken (V)

PINA COLADA

Bacardi, coconut cream, lime zest, Malibu & whipping cream – blend (V)