



NICK & NORA'S
COCKTAILS





You step into the lavish abode of the crime fighting duo, Nick & Nora Charles', for a cocktail soiree. As you hear the twinkle of music, the hum of excited conversation and the excitement of clinking glasses you look around to observe your fellow guests. Like a scene straight out of a 'whodunit' you certainly notice some extravagant guests. Sit back and enjoy the Nick & Nora's hospitality and be introduced to the entourage of characters and the drinks you will most likely find them imbibing. Drinks have been listed to cover all tastes from light and crisp, to fruity & fresh, sweet and rich to strong and complex.

Choose a character that best reflects the drink you desire and enjoy.



THE FEMME FATALE

You know this dame. She's trouble, but her kisses are divine and her voice seductive. You'll find her at the hotel bar, sinking martini's. Buy her one. She drinks hers 15:1, dash of orange bitters and three olives. Let us know how you like yours or choose from our recommendations, ranging from sharp and dry to eccentric and complex.

Martinis can be ordered for 1 to 4 guests.

SEDUCTIVE SENORITA

\$25

Beefeater gin, dry sherry, elderflower, Spanish olives.

This alluring seductress is sophisticated, sweet and floral with a kiss that will leave you licking your lips and under her spell.

ASA AKIRA

\$25

Haku Vodka, puffed rice rested sake, melon brine.

This Japanese inspired twist on the classic dirty Martini uses our house melon brine to deliver that salty punch you know and love. Complimented by a puffed rice rested sake to round it all out, if you love dirty Martini's you should definitely get down and dirty with an Asa Akira.

THE SICILIAN

\$25

Beefeater gin, Amaro Nonino, orange citrate.

Named after Mario Puzo's 1984 sequel to his Godfather novel, this tasty martini variation showcases fine botanicals with wafts of citrus and bitter undertones. One for the gangsters out there.

MISTA ASTA

\$24

Grey Goose vodka, aquavit, olive oil, clarified tomato water, sundried tomato oil.

Paying homage to Nick & Nora's lovable pooch, Asta. This unami driven Martini ticks all the boxes. Savory and textural while also being crisp and moreish. Woof!

SMOKIN' BARREL

\$24

Barrel aged, sweetened Beefeater gin, dry sherry, smoke, almonds.

You won't mind getting caught with this one in hand. Sweet, nutty, wafts of smoke with added complexity from time spent ageing in an oak barrel.



THE HOLLYWOOD STARLET

She is the embodiment of all that is the glitz, glamour and sophistication of the silver screen. Leading an entourage of fans through the party as she waves her cigarette holder in dramatic gestures, she of course only drinks cocktails that are graced with Champagne. If you're after something bright, classy and bubbly this is where you want to be.

FRENCH CANNON

\$27

Hendricks gin, bay leaf, Cocchi Americano, yuzu, elderflower, crisp white wine, passionfruit pearls.

This one will go off like a cannon on your palate. Refreshing, complex with layer upon layer of flavour. A twist on the classic French 75 that has won drinkers' hearts the world over.

RHUBARB ROYALE

Martell VS cognac, rhubarb, Peychaud's sugar, bubbles.

A unique and elegant twist on the classic Champagne cocktail that will leave you in awe of the match made in heaven that is rhubarb and Champagne.

Chandon Brut \$26
Moët & Chandon Impérial Brut \$37

LEADING LADY

Wyborowa vodka, blackcurrant, green pepper, lemon, bubbles.

Just like any successful leading lady this fizzy libation is rich and complex! Beautifully combining sweet berry flavours and savoury notes to lift all the deliciousness of your choice of bubbles.

Chandon Brut \$24
Moët & Chandon Impérial Brut \$35

CARDINALE SIN

Beefeater Gin, lemongrass, lemon myrtle sorbet, bubbles of choice.

Claudia Cardinale the Italian born starlet and sex symbol of the 1960's was certainly sophisticated and crowd pleasing but she had nothing on this tasty libation! There is only one word to describe this drink; MOREISH!!

Chandon Brut \$24
Moët & Chandon Impérial Brut \$35

Upgrade to Patron Silver Tequila +\$1

NICK & NORA'S SPRITZ

Bombay Sapphire gin, Aperol, Suze, watermelon champagne cordial, soda, bubbles of choice.

It's always Spritz o'clock here at Nick & Nora's and this signature is guaranteed to meet all of your spritz needs. Not only does our house-watermelon and champagne cordial take this deliciously refreshing beverage to the next level but there is also the option to upgrade your bubbly. Treat yourself.

Chandon Brut \$26
Moët & Chandon Impérial Brut \$37



THE SNITCH

Sour? Most certainly. Bitter? Sometimes. This questionable character has scores to settle and debts to pay. He would even turn on his own mother to get what he wants. If you like your drinks on the sour and sometimes bitter side rest your hat here, but be careful to not divulge too much information over your conversation.

UPPER EAST SIDE

\$25

Beefeater gin, lime, dry sherry, elderflower, mint.

You would snitch on your own mother just to get a sip of this one! Super refreshing, and certainly one that could be enjoyed all afternoon on the terrace.

SPEYSIDE SLAMMER

\$25

Glenlivet Founders Reserve Whisky, ginger wine, maple, cider.

You wouldn't be disappointed if this was your last beverage before heading to the slammer. A rich and slightly spicy whisky highball style drink with a good hit of fruit.

PASSION PROJECT

\$26

Bombay Sapphire gin, dry sherry, Aperol, passionfruit, raspberry, chamomile, lemon, bergamot bubble.

This little banger you'll need to see to believe. Burst the bubble and get lost in the haze that is our passion project. You won't regret it!

THE FRENCH CONSPIRACY

\$25

Hennessy VS cognac, calvados, peach, lemon, earl grey.

The combination of grapes, apples and peaches is so good it must be a conspiracy to overtake your taste buds! The final brush stroke of earl grey tea binds it all together.

FUGITIVE FIZZ

\$26

Patron Silver tequila, Amaro Montenegro, mandarin, orange citrate, sugar, aquafaba, soda.

Running from the law and heading south of the border has its advantages; TEQUILA!! Mandarin, orange citrate and amaro combine with aged tequila to give a confectionary like, sherbet flavour.



THE BON VIVANT

This eccentric cat is dressed like he's just stepped off a yacht and captures the attention of party goers with tales of exotic lands, fast cars, hot air balloons and adventures on the high sea. These exciting beverages will stand out in the crowd, showcasing rich fruits, exotic flavors and ravishing glamour.

PARTY DRINKS!

EASTER ISLAND RAIDER

\$26

Havana 7yr Rum, sour pineapple, lime, white cacao, bitters, coffee.

The adventurous Bon Vivant leaves no corner of the globe untraveled and no tropical libation unsampled. Join in the fun with this Tiki inspired creation serving up big fruit flavours complimented with notes of cacao and hints of coffee.

CARIBBEAN COBBLER

\$28

Havana Club 7yr rum, over proof rum, lime, cacao, rooibos, guava, whey, choc bitters.

Slip into your boat shoes and linen shirt for this one! A house blend of 4 rums form a rigid backbone for an orchard of fruit and hints of chocolate. This drink will take you away to relaxing on a yacht in the Caribbean.

AGENT ABSINTHE

\$26

Pernod Absinthe, calvados, apple, avocado orgeat, aquafaba, whey, tarragon.

This refreshing, fruity and complex absinthe-forward cocktail will have you standing side by side with our Bon Vivant as the life of the party!

BON VIVANT BREAKFAST

\$24

Your choice of Wyborowa, Beefeater, Olmecca Altos or Martell, tomato, chipotle sherry, lemon.

How does the Bon Vivant get the party started on the morning or afternoon after? By indulging in our take of the Bloody Mary. Your choice of vodka, rum, gin, tequila, or cognac, then we take it from there.

RIVIERA FIZZ

\$24

Ballantine's whisky, Absenteroux, tarragon, white cacao, lemon, aquafaba, sugar, soda.

Picture yourself sitting on the Monaco coast sipping on this twist of the classic Morning Glory Fizz. Herbaceous yet bright with the beautiful and unmistakable taste of aniseed at the forefront.



THE HONEY TRAP

She casts desire and intrigue with every glance but be careful of this seductress, all is not what it seems. She may be sweet, but she most certainly still has a sting. If sweet, sultry and decadent is what you desire cast your eyes to this section of drinks.

THE GOLDEN SLIP

\$27

Martell VS cognac, yellow Chartreuse, nutmeg, choc bitters, whole egg, yuzu.

This silent assassin wearing a golden slip will lure you with promises of sweet, zesty deliciousness and oh, it will deliver. Be careful though she does have a kick!

MELON TRAP

\$26

Olmeca blanco tequila, slow gin, watermelon, lime, hibiscus, orange, basil.

Just like the ultimate honey trap this one lures you in with its stunning looks, is sweet to the taste and has a zesty sting with a smooth freshness. Certainly, worth the risk.

THE OFFSHORE ACCOUNT

\$26

Havana 7yr rum, creme de banane, condensed coco, salted cacao bitters

Rum and banana have almost as much chemistry as Nick & Nora, therefore it's only fitting they dance together here. We throw some salted cacao and creamy coconut into the mix to create the ultimate boozy treat.

CAFE NOIR

\$25

Bacardi 8yr rum, cold drip coffee, coffee liqueur, sweet sherry, vanilla, tonka.

This is one fancy cocktail! Aged rum is stirred down with coffee and sweet sherry. Layered on top is a saffron, tonka and vanilla mousse, super chilled with liquid nitrogen to create a frozen cap. Crack through the cap and enjoy the goods.



THE HARDBOILED DETECTIVE

Bourbon for breakfast, malt whiskey with lunch and Cognac to round out the day. This rugged character proves not all heroes wear capes. With one hand on his .38 caliber revolver and the other curled into a fist you know he's looking for a drink with grit. If you like 'em strong and stirred down join our hero here.

AFTER THE THIN MAN

\$25

Bombay Premier Cru, amber vermouth, Becherovka, dark creme de cacao, orange bitters.

Named after the second instalment in the Nick & Nora series, this stirred down gin cocktail is not only strong and spicy but also sweet and balanced. Even a seasoned Old-Fashioned drinker would appreciate this lighter white spirit version.

TRUE DETECTIVE

\$26

Laphroaig 10yr whisky, Basil Hayden, pear, burnt sugar, choc bitters, saline.

Strong, unyielding, hard, smoky, intense. Add pear and pecan to this list of words and they can describe both this drink and our True Detective hero!

BURNT BUTTER OLD FASHIONED

\$26

Brown butter Havana 7yr Rum, Madeira, Benedictine, choc bitters.

Butter is not just for toast in the Hardboiled Detectives world! One of the world's greatest aged rums is hugged by flavours of butterscotch, spiced honey and butter.

THE MALTESE FALCON

\$26

Glenlivet Founders Reserve whisky, quince, fenugreek, peach, honey, bitters.

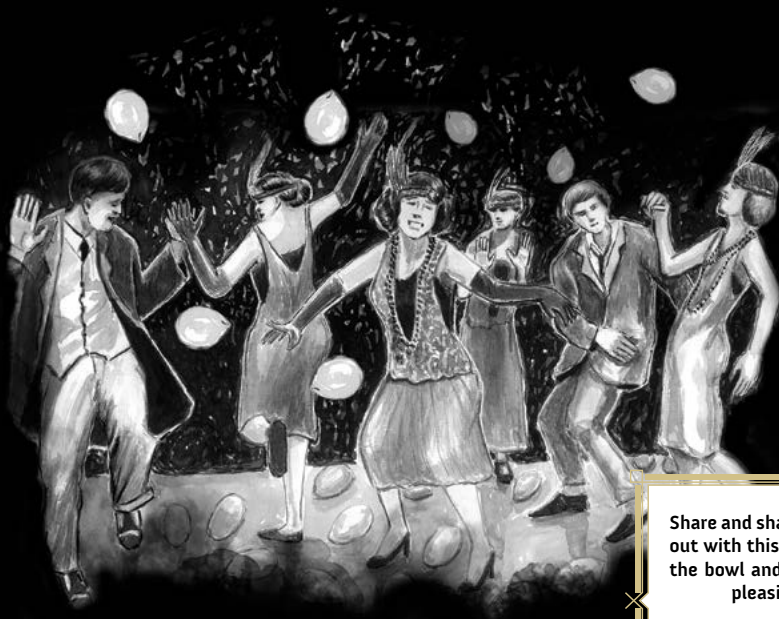
One of the greatest Film Noir movies of all time starring Humphry Bogart centred around the hunt for the rare 'Maltese Falcon' artifact. Let this fired-up malt-driven drink with hints of tropical flavours be your own personal treasure! Served hot!

THE HARD GOODBYE

\$26

Bulleit Rye whiskey, tonka, chipotle, quince, bitters, absinthe.

Welcome to Sin City where the characters are hard and the drinks harder. This tippie is most certainly strong, but flavours of quince balance the spice of rye whiskey beautifully. Perfect for late night, for breakfast or enjoying with a cigar.



THE SWINGERS

Share and share alike! The party always gets interesting hanging out with this bunch. If you're in the mood to throw your keys in the bowl and get down with a sharing experience these crowd pleasing punches are for you and your entourage!

All our punches are designed to taste AMAZING with more bubbles! For an up turned bottle of bubbles to be added to your punch all you need to do is to ask our staff to PIMP MY PUNCH!!!

UPSIDE DOWN PINEAPPLE PUNCH

Min 4 guests

Wyborowa vodka, Havana Club 3yr rum, Amaro Montenegro, lemon, sour pineapple, yuzu, bubbles.

If you know what an upside down pineapple is a signal for, then you know... This crowd pleasing punch has it all going on. Sour pineapple gives way to the tang of yuzu and the tropical flavours of white Caribbean rum and citrus.

Chandon Brut	\$25pp
Moët & Chandon Impérial Brut	\$45pp

Upgrade to Grey Goose Vodka	+\$1pp
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DIJON PUNCH

\$108

Wyborowa vodka, blackcurrant, earl grey, cranberry, soda, bubbles.

Let this group serve take you and your guests to Dijon France the home of the famous blackcurrant liqueur Crème de Cassis. Loads of berry sweetness with bergamot orange and of course BUBBLES!!!!

Upgrade to Grey Goose Vodka	\$114
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PINKERTON PUNCH

Min 4 guests

Beefeater gin, Cynar, mint, elderflower, savory shrub, soda, bubbles.

Named after the world famous Pinkerton Private Detective Agency this punch showcases as much character as their agents surely have over their 170 years of operation. Refreshing, slightly savory and packed full of mint this is guaranteed to please the characters in your group.

Chandon Brut	\$27pp
Moët & Chandon Impérial Brut	\$40pp

Upgrade to Bombay Sapphire Premier Cru Gin	+\$1pp
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THE TEETOTALERS

Crafted to tick every box you would expect from a carefully curated cocktail and of course executed with the same finesse. It doesn't matter if you're a total abstainer, just off for the night, up the duff, or whatever the reason may be! You're guaranteed to not miss a beat with these non-alcoholic libations.

COCO SOBRIO

\$15

Toasted condensed coconut, pineapple, nutmeg.

Nick & Nora's take on the traditional Spanish favourite- Horchata! We swap out the rice for toasted coconut in this textural treat. Perfect for when you're wanting to satisfy your sweet tooth.

LADY LUST

\$15

Raspberry, rose, earl grey, lemon.

Our Lady Lust is something to be desired. Raspberry, rose, and tea syrup come together to create this short, sharp and well-balanced little number.

ULTRAVIOLET

\$15

Blackberry, rosemary, verjuice, aquafaba, soda.

Blackberry and rosemary pair with a juicy verjuice to give layers of flavour to this fizz. Rich and textural with a zingy finish, it doesn't need booze to shine.

