

## FRUIT PASTEL GIMLET £6.00

Sipsmith Gin, Fruit Pastels sous vide in Suze, Grapefruit hopped bitters, Pastel paint.  
A bitter-sweet take on a classic, served straight up, perfect for before dinner.

## BRIGHT SPARK £7.00

Brugal Anjeo Rum, Aperol, Pineapple, Lime, Ginger.  
Bright and palate cleansing served long in a light blub.

## SUGAR SNAP DAISY £6.00

Sugar snap and Carlin pea infused Ketel One Vodka, Lime, Sugar, Shiso cress.  
Light, fresh and zesty drink.

## NOVELIST £7.00

Tanqueray Gin, Ron Quin Quin, Rose, Lemon Sherbet. (contains egg white)  
Delicate and light with subtle hints of rose and peach. Served with a lavender mist.

## LOCOMOTIVE £9.00

Ron Zacapa 23 rum, Newcastle brown ale, Amer Picon, Black walnut bitters.  
Sips and savour served over clear branded ice with a smokey finish. Great for whiskey lovers.

## BON 76 £9.50

Marquis Armagnac, Fig, Blood orange and cardamom shrub, Veuve Cliquot orange sherbet.  
Crusta style champagne cocktail with a bitter orange and dried fruit finish.

## WHEY AI TAI £7.50

Chairmans Reserve White and Spiced rum, pineapple jam, ginger, pistachio, Lucozade syrup  
Carbonated and bottled Geordie twist on a classic.

## AMELIA #3 £7.00

Stoli Vanilla Vodka, Rose, Ginger, Homemade Blueberry Jam, blueberry caviars.  
Light, fruity and refreshing short serve.

## COASTAL PRIORY £8.00

Copper Dog Blended Whiskey, seaweed infused coconut rum, orange blossom, lemon, dill.  
Multi sensory serve with tastes and smells form the seaside.

## DOUBLE ACT £7.00

Brugal Anjeo rum, ginger, Victorian lemonade, spiced critter tincture.  
Refreshing serve with a slight heat. Served with a bushtucker trial.

## GEORDIE PORNSTAR £8.00

Stoli Vanilla Vodka, Passion Fruit, Lime, D&B Syrup  
Fresh and fruit twist on a classic, served with literature and lambrini.  
Contains explicit material.

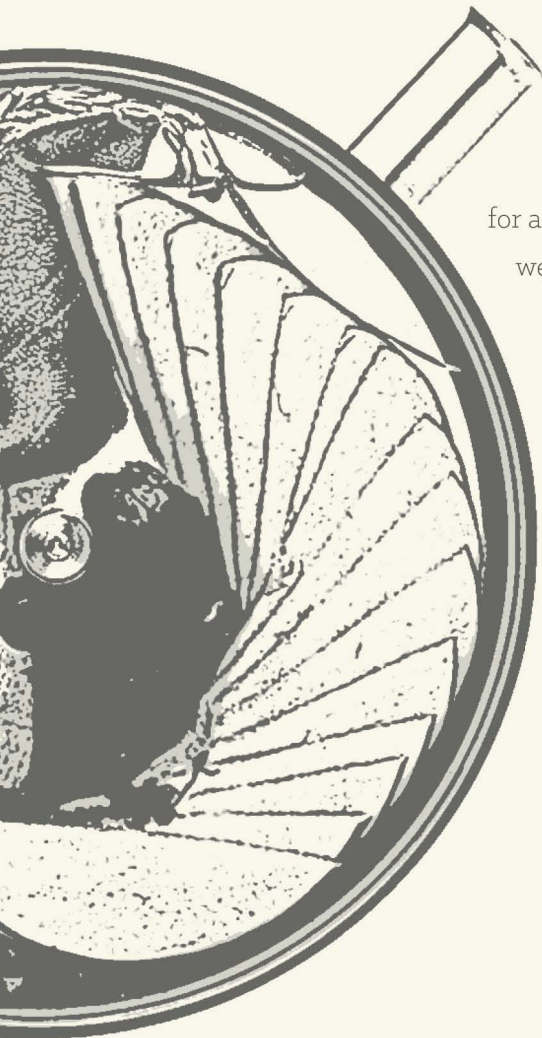
## BANANAVARDIER £6.50

Bumbu Rum, banana liqueur, Aperol, sweet vermouthe, dehydrated banana.  
A sip and savour serve with a bitter sweet banoffe pie finish.

# THE PORT OF TYNE

Porthole infusers to share for two

£15.00



Our porthole infusers are designed for an ever changing flavour experience, we have perfectly matched fruit, roots & flowers which infuse into a concoction as you consume it. Resulting in a continuous transforming beverage

## FRUIT

Strawberry / Rhubarb / Apple

## ROOT

Ginger / All Spice / Sarsaparilla

## FLOWER

Rose / Elderflower / Daisy

# MADE 4 SHARING

## *Mystical Garden*

serves 2 people £20<sup>00</sup>

Homage to the great Jesmond Dene landscape  
Tanqueray Gin, Elderflower, Chartreuse, mint, lime, cucumber.  
*Served in a mystical greenland.*

## **BIG FAT SAZERAC**

serves 4 people £35<sup>00</sup>

Beef dripping washed Bulleit Rye whiskey, Hennessy Cognac,  
Tobacco, Le Fee Absinth, candyfloss, cornichon juice.  
*Served in an Absinth Fountain.*

## *Joey Swan Dive*

Serves 4 people £60<sup>00</sup>

Joseph Swan a pinicle figure from the north east.  
Stoli elit, Cassis, strawberry, basil, fennel, black pepper,  
bottle of Belaire Rose.

## **HUNTERS PUNCH**

Our show stopper sharing cocktail only available at Bonbar.

serves up to 20 people £120<sup>00</sup>

Jägermeister, Jägermeister Spiced, Ancho Reyes,  
Gunpowder tea, blood orange, mint, ginger.

