

Lord Balfour

Specialty Cocktails \$12.00

At Lord Balfour Hotel we use the freshest and most interesting ingredients from both local farms and around the world. The libations I have created pair beautifully with our fantastic décor and ambience. So relax and enjoy the adventure of aroma, flavor and finish of our cocktails, or have a signature cocktail created just for you by one of our mixologists.

Cheers, Thomas Merolla

Lord Balfour Collins

Gin lovingly blended with a Oolong tea reduction, yuzu, handpicked basil and chilled soda water

Tea Time

Gin shaken with our home made chamomile honey, fresh pressed citrus, egg white and spiked with aromatic bitters

Piccadilly Circus

Rum infused with canton green tea, lemon juice, handpicked mint and charged with chilled soda water

Tower of London

Aged rum carefully mixed with a coconut reduction, tropical juice, splash of lime and dusted with nutmeg

Buckingham Palace

Cachaca shaken with passion fruit, lime juice, turbinado sugar, angostura bitters and topped with ginger foam

Churchill

Bourbon or rye blended with fresh peaches and finished off with orange and aromatic bitters

King's Ransom

Vodka gently mixed with aperol, herbal syrup, lemon juice, grapefruit and topped with perisco

Downing Street

Blanco Tequila blended with fresh pineapple, sage, lime juice, agave and finished off with a float of Averno