

COCKTAIL MENU

2 FOR £20

SUNDAY-FRIDAY 4-6PM
(Excluding Elites)

NEO FAVOURITES

Our most popular cocktails
through the years
14

PASSION FRUIT MARTINI 🍸

Eristoff Vodka / Passoã

Fresh Passionfruit / Vanilla & Passionfruit Syrup

Fresh Lemon Juice / Sidecar of Prosecco

Tropical, Refreshing & Tart

♦♦♦♦

MAI TAI MY WAY 🍹

Mount Gay & Goslings Rum / Cointreau

Orgeat Syrup / Fresh Lime Juice

Pineapple Juice / Angostura Bitters

Smoked with Hickory Woodchips

Tropical, Smoky & Nutty

♦♦♦♦

HAVANA CRUSH 🍹

Havana Club 3 Yrs Old Rum / Crème De Pêche

Raspberry Syrup / Pineapple Juice

Fresh Lemon & Lime Juice

Tropical, Fruity & Refreshing

♦♦♦♦

GOLDEN SPICED MARGARITA 🍹

Cazcabel Blanco Tequila / Grand Marnier

Fresh Lime Juice / Star Anise & Clove

Agave Syrup / Fresh Orange Peel

Cinnamon Sugar Rim

Vibrantly Warm, Spiced & Citrusy

♦♦♦♦

BUTTERFLY MOJITO 🍹

Havana Club 3 Yrs Old Rum

Crème De Violette Liqueur / Fresh Mint

Pink Peppercorn Tincture

Homemade Butterfly Pea Matcha Syrup

Fresh Lime Juice / Fever-Tree Soda

Floral, Refreshing & Complex

SIGNATURES

Masterpieces of modern mixology

14.5

SMOKY OLD FASHIONED 🍹

Grand Marnier / Bulleit Bourbon / Maple Syrup

Fresh Orange Peel / House Bitters

Smoked with Cherry & Oak Woodchips

Boozy, Smoky & Timeless

♦♦♦♦

PALOMA FIORITA 🍹

Cazcabel Tequila / Italicus

Grapefruit Juice / Thyme Honey

Fresh Lime Juice / Prosecco

Bright, Fragrant & Effervescent

♦♦♦♦

PISCO PEAR PUNCH 🍹

Pisco / Xanté Pear Brandy

Bénédictine / Sugar Syrup / Citric Blend

Elegant, Complex & Incredibly Smooth

♦♦♦♦

DUBAI CHOCOLATE MARTINI 🍸

Vodka or Rum based - your choice

Mozart Chocolate Liqueur

Crème De Cacao Blanc / Organic Date Syrup

Hint of Espresso / Aztec Chocolate Bitter

Pistachio & Kadayif Dust Rim

Rich, Exotic & Velvety

♦♦♦♦

LYCHEE BLOOM 🍹

Tanqueray Gin / Kwai Feh Lychee Liqueur

Homemade Grapefruit & Rosemary Syrup

Fresh Lemon Juice

Fever-Tree Elderflower Tonic

Sweet, Refreshing & Floral

ELITES

Beyond signature, beyond exceptional

WHITE TRUFFLE MARTINI 🍸

17.5

Stoli Elit Ultra-Premium Vodka

White Truffle Oil & Truffle Acacia Honey

Noilly Prat / Lavender Mist

Opulent, Aromatic & Elegant

♦♦♦♦

MELON YUME 🍹

19.5

Cream of Melon Liqueur / Sake / Pisco

Fresh Yuzu & Lemon Juice / Egg White

Genmaicha & Mandarin Bitters

Toasted Pumpkin Seed Syrup

Fresh, Creamy & Fruity

♦♦♦♦

1738 NOIR 🍹

19.5

Tonka Bean Infused Rémy Martin 1738

Frangelico / Amaro Montenegro

Chestnut Syrup / Aztec Chocolate Bitter

Pecan Smoke

Warm, Nutty & Incredibly Indulgent

♦♦♦♦

TIKITINI 🍸

19.5

Mount Gay XO / Langs Pineapple Rum

Aluna Coconut Rum / Velvet Falernum

Tiki Bitters / Fresh Mint & Ginger

Ginger Syrup / Fresh Lime Juice

Tropical, Fiery & Exotic

CLASSICS

Classic cocktails from around
the world, crafted NEO style
13

AMARETTO SOUR 🍹

Disaronno / Fresh Lemon & Lime Juice

Almond Syrup / Egg White / Angostura Bitters

Nutty, Rich & Velvety

♦♦♦♦

HUGO SPRITZ 🍹

Tanqueray Gin / Elderflower Liqueur & Syrup

Fresh Cucumber & Lemon Juice / Mint Leaves

Topped with Prosecco & Fever-Tree Soda

Refreshing, Crisp & Floral

♦♦♦♦

ESPRESSO MARTINI 🍸

Eristoff Vodka / Kahlúa

Freshly Brewed Espresso / Sugar Syrup

Coffee, Rich & Velvety

♦♦♦♦

PAPER PLANE 🍸

Bulleit Bourbon / Aperol

Amaro Montenegro / Maraschino

Fresh Lemon Juice

Citrusy, Bitter-Sweet & Balanced

♦♦♦♦

BRAMBLE 🍹

Warner's Raspberry Gin / Chambord

Fresh Raspberries & Blackberries

Fresh Lemon Juice / Grenadine

Fruity, Jammy & Refreshing

♦♦♦♦

KIR ROYALE 🍸

Crème de Cassis / Gruet Champagne

Balanced, Sweet & Sparkly