

# Weekday Drink Specials @ Terrace Bistro & Bar

## MONDAY | MARGARITA NIGHT

\$2 off on all Margarita Cocktails

## TUESDAY | CAIPIRINHA NIGHT

\$2 off on all Caipirinha Cocktails

## WEDNESDAY | WHISKY NIGHT

Balvenie DoubleWood 12: \$12 for 2 shots

## THURSDAY | MARTINI NIGHT

\$2 off all Martini Cocktails

## FRIDAY | BUBBLY FRIDAY

1-for-1 Sparkling by the glass: \$14

## SATURDAY & SUNDAY | SAKE NIGHT

\$2 off for Sake by the glass



**\$2-OFF EVERY MONDAY**

# Margarita Night

**@ Terrace Bistro & Bar**

Experience a refreshing blend of tequila with your choice of fruit. A delectable treat for winding down at night.

**Margarita | 13**

Choice of:

**Classic Lime, Frozen Mango, or Frozen Strawberry**

Photo is for illustrative purposes only



# ***YOU CALL THE SHOTS***

## ***PREMIUM SINGLE MALT WHISKY***

**PREMIUM WHISKY CHASER SET  
OF 6 X 15ML SHOTS – \$39**

Glenlivet 18 Years | Glenfiddich 18 Years | Singleton 18 Years  
Auchentoshan 18 Years | Bowmore 18 Years | Lagavulin 16 Years

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**BY THE SHOT (30ml) OR BOTTLE (700ml)**

Glenlivet 18 Years **15 | 268**

Glenfiddich 18 Years **15 | 207**

Singleton 18 Years **15 | 218**

Auchentoshan 18 Years **15 | 207**

Bowmore 18 Years **15 | 218**

Lagavulin 16 Years **15 | 207**

# BARREL-AGED COCKTAILS

Barrel-aged cocktails are matured using wood and time to allow cocktail flavours to meld together and develop new complexities. Aging cocktails enhances flavour by adding unique wood-imparted flavours and aromas as well as a smoother taste. Aging also mellows the harshness of alcohol in cocktails with strong spirit bases, creating a more balanced drink. Have a taste of our barrel-aged classic cocktails this October!

## **Negroni - 14**

Gordon's Dry Gin, Martini Rosso and Campari garnished with dehydrated orange

## **Old Fashioned - 14**

Jim Beam Bourbon Whisky, angostura bitter, homemade syrup, garnished with dehydrated orange





# YOUR THREE-STEP GIN & TONIC EXPERIENCE @ TERRACE BISTRO & BAR

**\$15+ (Per Glass)**

Create your own customised Gin and Tonic with our selection of premium gin paired with the finest craft tonics. Choose from unique bitters and over twenty garnishes.

## Step 1: Select 1 Gin

- Beefeater 24 (England) +1
- Hayman's Old Tom (England) +3
- No. 3 London Dry (England) +5
- Sipsmith London Dry (England) +1
- Sipsmith Sloe (England) +1
- Tanqueray Ten (England) +3
- Citadelle Original (France) +2
- G'Vine Nouaison (France) +3
- Monkey 47 (Germany) +3
- Roku (Japan)
- Hendrick's (Scotland) +1
- The Botanist (Scotland) +2
- St. George Terroir (USA) +3
- SevenZeroEight (Australia) +3
  
- Zero Alcohol Gin \$13
- Pearson Botanical London Dry

## Step 2: Select 1 Fever Tree Tonic

Light Premium Tonic

Elderflower Tonic

Light Premium Tonic

## Step 3: Select Up to 3 Garnishes

### Fruit

Cucumber  
Strawberry

Blueberry  
Raspberry

Blackberry  
Lychee

### Herbs and Spices

Cinnamon  
Thyme

Star Anise  
Mint

Rosemary

### Citrus

Lemon  
Lime

Orange  
Grapefruit

# SOMMELIER RECOMMENDATIONS

## MONTH OF JULY & AUGUST



### SPARKLING WINE

#### RECAREDO TERRERS BRUT NATURE 2019 CORPINNAT

94-point Corpinnat from Penedes, 57% Xarello, 25% Macabeu, 17% Parellada offers notes of brioche peach and zesty lemons. It pairs well with seafood pasta, steamed fish, or salads.

**WC0140**

BOTTLE

72

94  
pts



### WHITE WINE

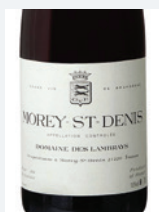
#### FAMILLE HUGEL PINOT GRIS CLASSIC 2022

92-point Pinot Gris from Alsace has notes of fig, apricot, and pear. Medium-bodied, it pairs well with terrines, white meats, and fish in sauce.

**WW0191**

57

92  
pts



### RED WINE

#### DOMAINE DES LAMBRAYS MOREY ST DENIS 2022

93-point Pinot Noir from Morey-Saint-Denis, Burgundy, France is medium-bodied with fresh red cherry, wild strawberry, and subtle spice, supported by fine tannins and a touch of earthiness. It pairs well with duck, roasted game birds, and mushroom-based dishes.

**WR0790**

204

93  
pts



### RED WINE

#### VEGA SICILIA ALIÓN 2020

96-point full-bodied Tinto Fino from Ribera Del Duero, Spain, with blackberry, plum, and minty oak. Pairs well with roasted lamb, lamb chops, and grilled red meats.

**WR0300**

174

96  
pts



### RED WINE

#### MAS DE DAUMAS GASSAC ROUGE 2021

94-point full-bodied Languedoc red blend of 71% Cabernet Sauvignon, 6% Syrah, 5% Tannat, 4% Merlot, 14% others with blackcurrant, mocha, and vanilla notes. Pairs well with red meat, game, and cheeses.

**WR0630**

110

94  
pts