



COCKTAIL MENU


10
DOLLAR
SHAKE

CONTENTS

10DS GREATEST HITS

TALES OF A BARTENDER

APERITIVO

LATIN AMERICAN

TROPICAL

MODERN CLASSICS

VINTAGE CLASSICS

QUIRKY & BATCHED

NO-LO

BESPOKE

10 DOLLAR SHAKE... THE GREATEST HITS

A small selection of our team's most creative efforts, from competition-winning drinks to immensely-popular list drinks at our flagship bar, The Tippling House. Each and every one of these bespoke drinks was made with love...



A MOST UNUSUAL PUNCH

Rose-infused Jindea Single Estate Tea Gin – Dry Vermouth – Elderflower Cordial – Wheat Beer – Pink Grapefruit – Cucumber Foam



HOT GIN PUNCH

Jindea Single Estate Tea Gin – Sloe & Juniper Cordial – Apple Concentrate – Spice



AGRO DI PARADISO

Disaronno Amaretto – House-made Limoncello Shrub – House-made Saffron & Cardamom Bitters – Lemon – Egg White – Cucumber



SHERRY COBBLER

Amontillado Sherry – Preserved Lemon – Pineapple Shrub – Supasawa (pH 1.95)



CHARTERHOUSE CUP

Green Chartreuse – Pimm's – Rhum Agricole – Lemon – Sugar – Egg White



THE COBBLER'S DAUGHTER

Amontillado Sherry – House-made Blueberry & Brioche Shrub – Lemon – Honey – Star Anise – Crushed Ice



DOPO CENA

Disaronno Amaretto – Kirsch – Maraschino Liqueur – Lemon – Bitters – Egg White



WHAT'S THE DILL-Y'ALL?

Jindea Single Estate Tea Gin – Kummel – House-made Cucumber & Dill Shrub – Lemon

TALES OF A BARTENDER

We're super-proud of our industry and very fortunate to have great friends who are now doing some fantastic work in cities around the world. Here's a selection of contributions from some of the most passionate & talented people we know...



BELL OF JALISCO

Patron Silver Tequila - Grapefruit IPA - Martini Riserva Speciale Ambrato - Lemon - House-made Yellow Pepper Shrub
Mike McGinty, Trade Ambassador (Bacardi Brown-Forman)



CHAMPAGNE COCKTAIL (AVIARY NYC REDUX)

Cognac - Apricot Brandy - Jasmine Syrup - Regan's Orange Bitters - Champagne (*subject to surcharge)
*Aidan Bowie, The Aviary NYC (New York) *Champagne subject to surcharge*



KURO

Virtuous Blond Rye Vodka - Mr Black's Cold Brew Coffee Liqueur - Sugar Syrup - Light Soy Sauce
Jamie Jones, Scotch + Limon (London)



KINCADE

Money Shoulder Blended Malt - Islay Single Malt - Crème de Banane - Chocolate Bitters
Tom Walker, Fontainebleau (Miami)



PARASOL FIX

Monkey Shoulder Blended Malt - Fino Sherry - Crème de Peche - Malic Acid Solution - Coconut Water - Soda
Alex Lawrence, Mr Lyan (London)



PARTICK PORNSTAR

Elements of Islay 'Peat' Blended Malt - Mango Puree - Sugar Syrup - Vanilla Bitters - Buckfast
Sian Buchan, Panda & Sons (Edinburgh)



RED DEAD COBBLER

Aperol - Red Wine Blend* - Lemon - Mint
**Red Wine Blend consists of red wine infused with black pepper and PX Sherry infused with hibiscus and black pepper, all prepared 'sous vide'.
Danil Nevsky, Cocktails For You (Barcelona)*



THAT BLOOMIN' WEATHER

St Germain Elderflower Liqueur - Talisker Storm - Saline - Sparkling Water
Leon Back-Wilkes, Artesian Bar (London)

APERITIVO

When in Rome, do as the Romans do. When not in Rome, enjoy 'Aperitivo' with these appetite-whetting drinks designed to be light, refreshing and compatible with nibbles and bites (ask us for our canape menu...).



APEROL SPRITZ

Aperol - Prosecco - Soda



BARREL-AGED NEGRONI

Jindea Single Estate Tea Gin - Campari - Sweet Vermouth



EIGHTEEN '97

Grappa - Elderflower - Orange - Vino Rosso



NEGRONI SBAGLIATO

Sweet Vermouth - Campari - Prosecco



PAMPELLE SPRITZ

Pampelle - Prosecco - Soda



LATIN AMERICAN

Latin Americans know how to party and we'd be lying if we said the fun wasn't spiked with a little local liquor. These drinks are a carnival in a glass. Arriba!



CAIPIRINHA

Abelha Cachaca – Lime – Sugar – Crushed Ice



CANTARITOS

Reposado Tequila – Orange – Ruby Grapefruit – Lime – Salt – Grapefruit Soda



PALOMA

Blanco Tequila – Pink Grapefruit – Lime – Agave – Soda



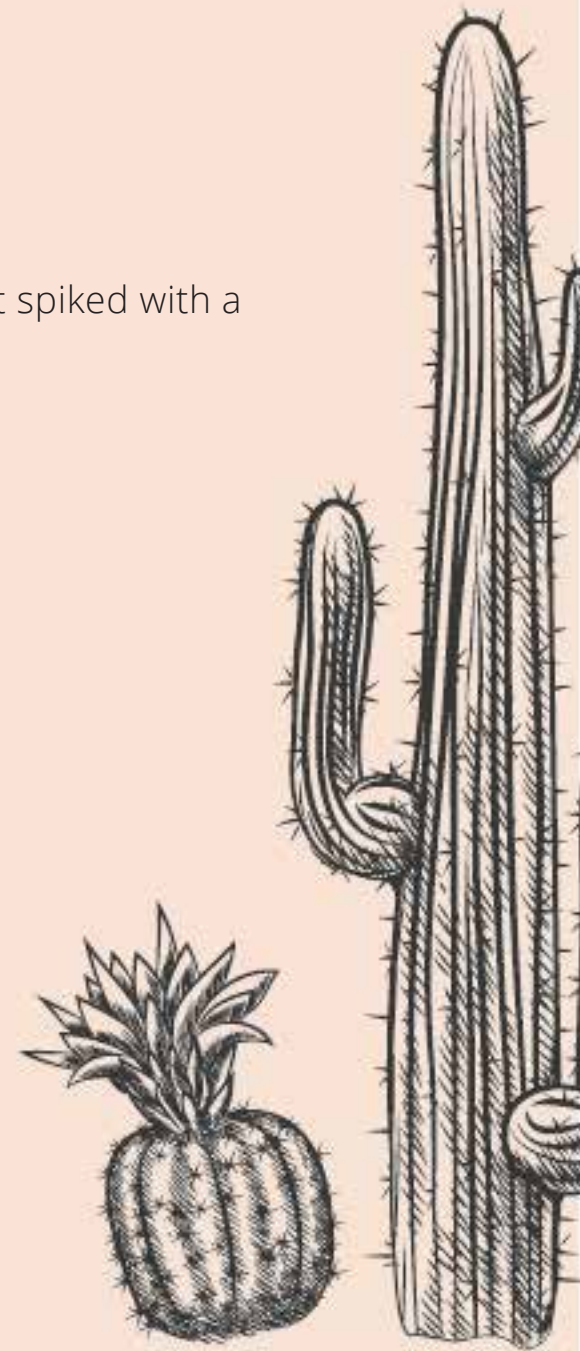
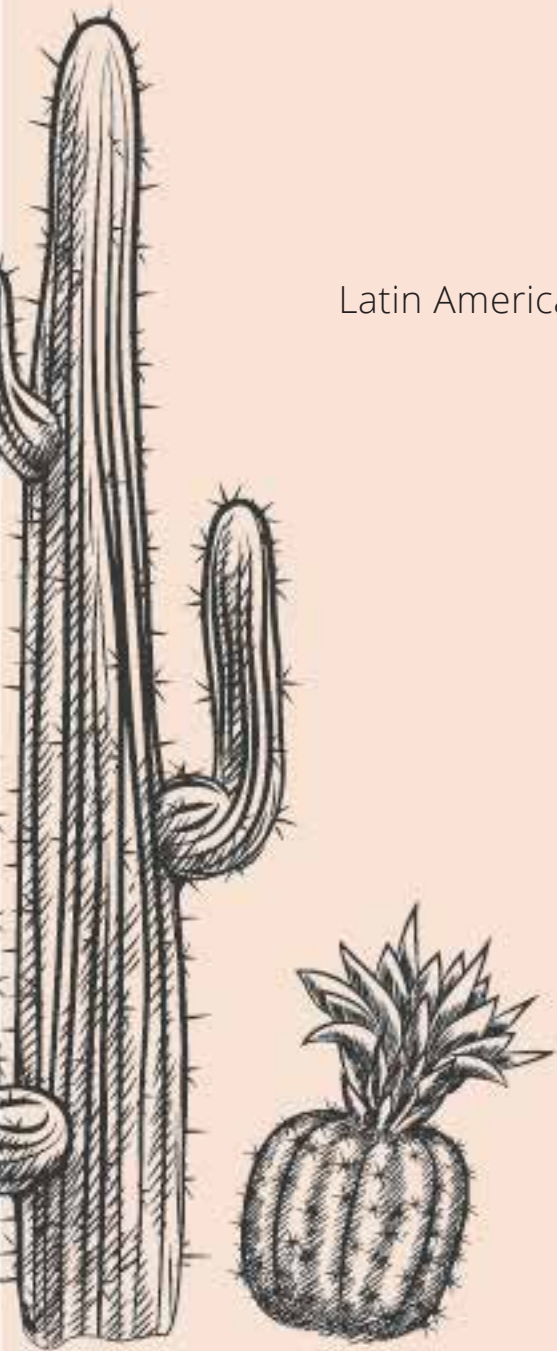
PISCO SOUR

Macchu Pisco – Lemon & Lime – Bitters – Sugar – Egg White



TOMMY'S MARGARITA

Blanco Tequila – Lime – Agave



TROPICAL

Sun-kissed beaches, palm trees and exotic drinks served by cabana boys.
It's not a holiday if you aren't drinking one of these.



HOTEL NACIONAL DAIQUIRI

Chairman's White Label Rum – Apricot Brandy – Lime – Sugar



HURRICANE

Chairman's Reserve White Label – Chairman's Reserve Spiced Rum – Passionfruit – Pineapple – Orange – Lime – Grenadine



MAI TAI (TRADER VIC'S)

Chairman's Reserve & White Label Rums – Triple Sec – Orgeat – Lime – Sugar



PINA COLADA

Chairman's Reserve Rum – Coconut – Pineapple – Lime



SOUTH SEAS SLING

Jindea Single Estate Tea Gin – Benedictine – Elderflower Cordial – Pineapple – Lime – Edible Flower



MODERN CLASSICS

The cities of London and NYC can largely take credit for reviving the modern craze in cocktails, with bartenders such as Dick Bradsell, Dale DeGroff, Audrey Saunders and Sam Ross contributing some epic recipes to cocktail culture. These days, a visit to cities such as Singapore, Tokyo, Buenos Aires, Edinburgh and even Portland will show how far and wide the influence of these two global food and drink hubs has reached.



BRAMBLE

Jindea Single Estate Tea Gin – Crème de Mure – Lemon – Sugar – Crushed Ice



COSMOPOLITAN

Distil No. 9 Vodka – Triple Sec – Cranberry – Lime – Orange Bitters



EASTSIDE GIMLET

Jindea Single Estate Tea Gin – Mint – Cucumber – Lime – Sugar – Soda



ESPRESSO MARTINI (\$10 REDUX)

Chairman's Reserve Rum – Tia Maria – PX Sherry – Vanilla – Cold-Brew Espresso



FRENCH MARTINI

Crème de Framboise – Distil No. 9 Vodka – Pineapple – Raspberries



GIN GIN MULE

Jindea Single Estate Tea Gin – Mint – Fresh Lime – House-made Pear & Rooibos Honey – Ginger Beer



GIN BASIL SMASH

Jindea Single Estate Tea Gin – Basil – Lemon – Sugar



PAPER PLANE

Buffalo Trace Bourbon – Montenegro Amaro – Aperol – Lemon



PENICILLIN

Monkey Shoulder Blended Whisky – Islay Mist – Lemon – Ginger – Honey



PORN STAR MARTINI

Absolut Vanilla Vodka – Passoa – Passionfruit – Lime – Prosecco

VINTAGE CLASSICS

A very small selection of vintage cocktail recipes. Over time, there have been some outstanding classic drinks created. If you don't see your favourite listed here, just ask us and we would be more than happy to add it to your unique drinks menu.



BETWEEN THE SHEETS

Cognac – Benedictine DOM – Triple Sec – Lemon



OLD FASHIONED

Scotch & Aromatic | Kentucky Bourbon & Maple | St Lucian Rum & Chocolate | Reposado Tequila & Grapefruit | Genever & Orange |
**Select one option*



BLOODY MARY / SNAPPER

Distil No.9 Vodka (or Jindea Single Estate Tea Gin) – Tomato Passata – Orange & Lemon – Caperberry Vinegar – Raspberry Coulis – Seasoning, Spices & Garnishes



TOM COLLINS

Jindea Single Estate Tea Gin – Lemon – Sugar – Soda
**Ask for seasonal twist*



BRANDY FIX

Cognac – Yellow Chartreuse – Pineapple – Lemon – Sugar



WHISKEY SMASH (VIOLET HOUR REDUX)

Buffalo Trace Bourbon – Blackberry – Lemon – Mint – Sugar – Crushed Ice



CORPSE REVIVER #2

Jindea Single Estate Tea Gin – Triple Sec – Blanc Vermouth – Lemon – Absinthe Mist



WHISKY SOUR

Monkey Shoulder Blended Scotch (or Buffalo Trace Bourbon) – Lemon – Sugar – Aromatic Bitters – Egg White
**Ask for seasonal twist*



RAMOS GIN FIZZ

Jindea Single Estate Tea Gin – Lemon & Lime – Orange Blossom – Cream – Sugar – Egg White – Soda

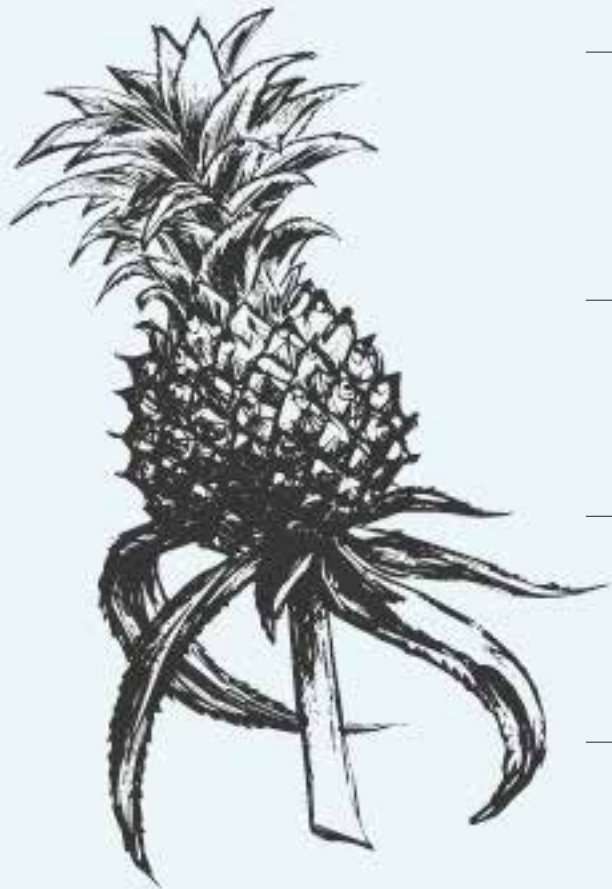


WHITE LADY

Jindea Single Estate Tea Gin – Triple Sec – Lemon – Sugar – Egg White

QUIRKY & BATCHED

Outrageously-oversized cocktails which make great conversation pieces for the evening.
Please note, all equipment is limited and subject to availability.



BARREL OF OLD-FASHIONED (1.5L)

Scotch & Aromatic | Kentucky Bourbon & Maple | St Lucian Rum & Chocolate | Reposado Tequila & Grapefruit | Genever & Orange |
**Select one option - £50 surcharge applies*

KEG COCKTAILS

Aperol Spritz | G&T | Negroni | Pampelle Ruby Spritz | Pimm's Cup
**£120 surcharge for equipment hire applies*

SLUSHIE COCKTAILS

Banana Daiquiri | Espresso Martini | Margarita | Paloma | Pina Colada
**£120 surcharge for equipment hire applies*



NO-LO

No and low-alcohol, the latest trend in drinks, is here to stay. Great for drivers and pregnant ladies (no-alcohol) or those wishing to ration the fun (low-alcohol). Give them a try, you'll be surprised at how good sobriety tastes.



BORN IN A BARN

Provence Rose – Aperol – Barra Berries – Udney Provender Raspberry Vinegar – Soda

**Only available exclusively at The Barn at Barra Castle, using fresh Barra Berries (seasonal)*



SODA POPS (BOTTLED)

Apple & Thyme – Blueberry, Lavender & Echinacea – Pear Honey – Kombucha (*various flavours available)

**Select one option*



YUZU & ROSE SPRITZ

Rose Water – Orange Blossom Water – House-made Hibiscus Syrup – Yuzu – Salt – Soda



BESPOKE

We are happy to create a bespoke cocktail as a focal point at your event, based on your own favourite spirits/liqueurs/-flavours, the theme of the event or as a signature serve for your company. There is no additional fee for this, we're always happy to get creative.

CONTACT

EVENTS@10DOLLARSHAKE.COM



TERMS & CONDITIONS

1. If your Event or Wedding has on-site catering for guests we request the client provides, at their own cost, a main meal to all 10 Dollar Shake staff working for more than 6 hours.
2. Any wine and sparkling wine purchased for your reception and dinner are charged at our retail prices, exclusive of service and glassware charge. For brought-in alcohol, there is a corkage charge of £5 per bottle of wine, £10 per case of beer. This applies if a licensed bar is in place and includes service.
3. In the event that you require 10 Dollar Shake's all-inclusive packages (providing bartenders, glassware and stock), this will be subject to a fee per head. Please note that 10 Dollar Shake retains ownership of any left-over stock at all times.
4. Our list of spirits and liqueurs is not exhaustive and we are more than happy to accommodate specific requests. The range detailed is a sample list and does not include spirits or liqueurs that may be required in specific cocktails, nor premium spirits such as back-shelf gins, single malts, etc. For any products not listed in our venue ranges, the client will be charged back the cost of the stock and a corkage charged per measure/unit sold over the bar.
5. All our spirit measures are 25ml, unless otherwise stated. Our bar prices include both spirit and standard mixer, however there may be a surcharge for higher-priced premium mixers such as energy drinks.
6. The bar pricing is flexible to take into account current tax levels and supplier wholesale prices which may fluctuate throughout the year. We will try our utmost to ensure our bar offers competitive pricing and that your guests are not paying above-average for the standard of drinks and service.
7. All our bartenders are experienced and well-trained. As required by the Licensing Act (Scotland) 2005 our bartenders have received a minimum of two hours training on regulations and laws.
8. With regards to cash/pay bars, 10 Dollar Shake will apply for, and hold, the alcohol license for the event. At all times, there will be a Personal License Holder on the premises. The small cost of this is included in the quote. We require a minimum of six weeks to apply for an alcohol license.
9. 10 Dollar Shake retain exclusive rights to the supply of alcohol at your event. Please discourage your guests from bringing their own. Please also notify us of any complimentary drinks such as reception or table drinks to avoid excessive consumption that may harm bar sales and encourage binge drinking. 10 Dollar Shake reserve the right to confiscate any contraband alcohol, returning to the owner at the end of licensing hours.
10. 10 Dollar Shake operate a strict "Challenge 25" policy to avoid sales of alcohol to underage persons. Please advise your younger guests of legal drinking age (18+) that they may be required to show proof of age at the bar (passport or UK driving license only). For young persons aged 16 or 17, the law allows for a glass of wine, beer, cider or perry only with a meal. Please seek prior permission and guidance from 10 Dollar Shake or the license-holder before allowing 16/17 year olds to consume alcohol during service hours.
- 11a. Our quote includes pre-event planning, menu customization, bartenders (surcharge for flair bartenders), glassware (or plastic for outdoor events), ice/refrigeration, licensing and the hire and set-up of our mobile bars. Surcharges may include menu design and print, premium portable bars and any outsourced services. 10 Dollar Shake retain the right to charge a commission or agency fee on any services that we have out-sourced on the behalf of the client. This is usually charged at a rate of 20% on top of the gross cost.
- 11b. Excluded is the cost of any services that are required on site – waste, recycling, water, electricity, etc. A surcharge will be made for table glassware at weddings and sit-down dinners. An invoice will be issued post-event for any glassware shortages and breakages. This is charged at cost price and a copy of the caterhire invoice for shortages is available on demand.
- 11c. 10 Dollar Shake practices environmental and social responsibility, recycling all glass, aluminium and cardboard/paper where possible, using only European house wines and strictly recycled or compostable consumables, such as serveware and straws. We do not use plastic stirrers or napkins for drinks service.
12. There is a £250 non-refundable deposit required to secure a specific date, with the remaining balance required no later than two weeks prior to the event. Payment is only accepted by BACS. Please note we no longer accept cheque as a payment method.

If you wish to clarify any of our Terms & Conditions, please contact us on events@10dollarshake.com.