

# NUTMEG COCKTAILS

**CLASSIC**  
**DRINKS WITH A**  
**TWIST INSPIRED**  
**BY THE CUISINE**  
**OF INDIA'S 29**  
**STATES**



## ELDERFLOWER CHAMPAGNE

St Germain Elderflower Liqueur  
and lemon juice topped with  
Gobillard Grande Reserve Premier  
Cru - 11.95

## HOT BUMBO

Flor de Cana 12yo Rum, Quiquiriqui Mezcal,  
Lemon Juice, Homemade Nutmeg and  
Ginger syrup, Hot Water, Brown sugar and  
Fee Brothers Lemon Bitters - 10.95



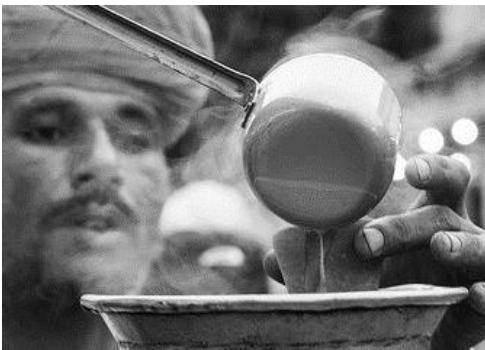
## SAFFRON GIN AND TONIC

Gabriel Boudier Saffron Gin,  
homemade orange syrup and lime  
juice served with lots of ice and  
topped with Fever Tree® Indian tonic  
water 10.95



## MANGO AND GINGER MARTINI

Gabriel Boudier Saffron Gin, dry  
vermouth, mango pulp and  
homemade ginger syrup - 10.95

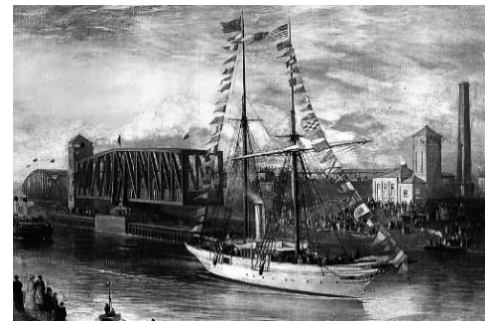


## CHAI WHISKY SOUR

Woodford Reserve Bourbon, lemon  
juice, homemade chai syrup, Jerry  
Thomas Old Decanter bitters, egg  
white - 10.95

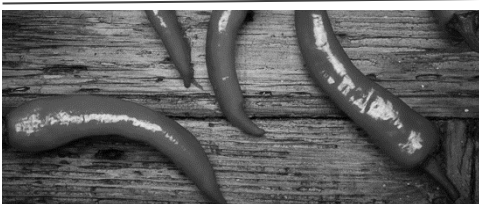
## ESPRESSO CARDAMOMO

Sacred Cardamom Gin, Borghetti  
Coffee Liqueur, fresh Omega blend  
espresso and brown sugar syrup,  
garnished with coffee beans and  
cardamom - 10.95



## CHAI CLIPPER

East London Liquor Company Batch 2  
Gin, Lime juice, homemade chai tea  
syrup and Fever Tree® Aromatic Tonic  
10.95



## SPICY PINEAPPLE MARGARITA

Espolon Tequila Reposado, triple sec, lime  
and pineapple juice with homemade chilli  
syrup, shaken and served with a Himalayan  
salt rim - 10.95



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**NUTMEG**

   @nutmegbristol



## MINT CONDITION

Gifford Crème de Menthe, Baileys Irish  
Cream, Martin Millers Gin, Bitter truth  
chocolate bitters - 10.95