



BIG BLUE

HOTEL

FOUNDED 2003

Cocktail Menu

Vintage £10.50

Bloody Mary

vodka, tomato Juice, **celery** salt, lemon, Tobasco

Aperol Spritz

Aperol, Prosecco, soda, orange

Margarita

tequila, Cointreau, lime, syrup de gomme

Tom Collins

gin, lemon, soda, syrup de gomme

Mojito

rum, mint, lime, soda, syrup de gomme

Rusty Nail

Whisky, Drambuie, lemon peel

Eighties £10.50

Blue Lagoon

vodka, blue curacao, lemon, lemonade

Cosmopolitan

vodka, Cointreau, cranberry juice, lime

Tequila Sunrise

tequila, Cointreau, orange, grenadine

Espresso Martini

Tia Maria, vodka, espresso, syrup de gomme

Raspberry Bramble

gin, Chambord, lemon, raspberries, syrup de gomme

Long Island Iced Tea

rum, tequila, gin, Cointreau, vodka, lemon, Pepsi

Modern £10.50

Passion Fruit Martini

vanilla vodka, Passoa, pineapple, lime, passion fruit
syrup

Hugo Spritz

elderflower liqueur, Prosecco, mint, lime, soda

Amalfi Spritz

Limoncello, Prosecco, soda

Amaretto & Coconut Sour

Disaronno, Malibu, lime, cranberry, coconut syrup

Very Cherry

cherry gin, grenadine, lime, cranberry, bitters

Before ordering please advise a member of staff if you have any allergies



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Signature Selection

£11.00

Hand crafted and chosen by the team.

Our signature selection allows the opportunity to enjoy a more luxury offering.

Vigneto

Vigneto, meaning vineyard in Italian is the creation of one our bartenders with the purpose of showcasing all a vineyard offers.

Muddled red grapes are combined with Prosecco, homemade honey syrup & blackcurrant gin.

Fact- Bees play a huge part in vineyards, they pollinate the cover crops used to keep water and food in the soil as well as regulating the nitrogen. This helps avoid the need for harmful chemicals.

Smoked Old Fashioned

One for all the Whiskey lovers out there. We combine bourbon, homemade brown sugar syrup, Angostura bitters and orange peel and slowly stir over ice to create a smooth and smoky whiskey old fashioned. We then use our cocktail smoker and seasonal wood chips to hand smoke the cocktail and garnish with dehydrated orange slices made in house.

Cheshire Cat

Created by our team as a nod to the long standing Alice in Wonderland ride at Pleasure Beach Resort which first opened in 1961. We use a little science and magic to create this cocktail, add the potion to your cocktail and witness it change from blue to pink. Consisting of St. Germain Elderflower liqueur, gin, lemon, butterfly pea flower extract, syrup de gomme and soda. This cocktail tastes as sensational as it is visually.

"Off the cuff" £11.00

Fancy something not on the menu? Ask our team what today's "off the cuff" cocktail is.