San Lorenzo Cocktail Menu 2017

San Lorenzo

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Menu

Aperitifs & Cocktails

NEGRONI SERVICE

Contessa 12
Aperol, Lillet Blanc, gin & lemon twist.

Americano 10
Sweet Vermouth, Campari, orange & soda.

Sbagliato 12
Campari, sweet vermouth topped w/ prosecco.

HOUSE DRINKS
San Lorenzos’s G&T 10  
House infused lavender gin w/ tonic & fresh lemon.

Manhattan Transfer 12.5  
Irish single grain whiskey, stirred over ice w/ sweet Vermouth & bitters.

All Day Bloody Mary 11  
Tomato, vodka, spice & depth.

Espresso Martini 12  
Coffee liqueur, creme de cacao, vanilla syrup, heavy cream & strong espresso.

Boris Karloff 11  
Our favourite way to make a gin fizz featuring lime, elderflower, egg & soda. Shaken & long.

Limon Margarita 12.50  
Tequila, limoncello w/ fresh lemon & lime & maraschino.

St. Laurence 11  

FIZZ

Pretty Girl 10  
Passion fruit liqueur, orange juice

Champion 10  
Fresh Lime, elderflower & bitters.

Bellini – 3 ways 9  
– White peach 
– Watermelon 
– Myrtle Blueberry

Mimosa 9  
Triple sec & fresh OJ

Aperol Spritz 11  
Aperol & Soda

SOURS
New York 12
Bourbon, lemon, egg, bitters & red wine.

Rye 12
Rye whiskey, lemon, orange, bitters, maraschino.

Amaretto Flip 12
Tawny port, amaretto, grapefruit, bitters.

PITCHER OF BELLINI (serves x6) 50

Classic / Watermelon / Passion fruit

SHOTS & SHOOTERS

Chocolate cake 5.50
Vodka, frangelico, sugar coated lemon wedge

Vodka lemon drop 5.50
Vodka, lemon, sugar

Tequila Slammer 5.50
Tequila, ginger ale or soda

Patrón / Café Patrón XO 5.50