



Cocktails

10 Euro

Classics:

Collins - Traditionally a gin based cocktail, the Tom Collins is a refreshing drink made from Bombay Sapphire, lemon juice and a dash of sugar syrup, stirred with soda. For a John Collins, Smirnoff Vodka is used.

Cosmopolitan – A sexy favourite that dates from the 70's, yet is enjoying a resurgence. Smirnoff Vodka is combined with a half-measure of Cointreau, a squeeze of fresh lime and cranberry juice, finished with a flamed orange zest.

Japanese Slipper – Equal measures of Midori, Cointreau and lemon juice are shaken over ice and served straight up with a maraschino cherry.

Long Island Iced Tea – Named for its resemblance to non-alcoholic iced tea, this party favourite is a mix of Vodka, Gin, Tequila, Rum, Cointreau shaken with a hint of lemon and served over ice with a dash of Coke. (12.50 Euro).

Lynchburg Lemonade – Named after the home of Jack Daniels, this easy-drinking Southern favourite is a blend of Jack Daniels, Cointreau, a squeeze of lemon juice, over ice and topped with Sprite.

Mai Tai – Tahitian for “out of this world”, this refreshing rum drink is a mix of Bacardi rum, Cointreau, pineapple and orange juices, with a squeeze of lime and a dash of Grenadine, shaken over ice and topped with Myers dark rum.

Midori Sour – Melon liqueur is shaken with sugar syrup, lemon and freshly squeezed lime juice, over ice, garnished with a maraschino cherry. For a longer, sweeter version ask the bartender to top with sprite.

Mojito – The Cuban classic! Fresh lime wedges are pressed with sugar, a large measure of Bacardi is added with fresh mint over ice and topped with a dash of soda. For fruit variations ask the bartender.

Moscow Mule – This refreshing old-time classic combines Smirnoff vodka, freshly squeezed lime and sugar syrup shaken over ice and topped with ginger ale.

Russians – The White Russian is a simple but delicious mix of Smirnoff Vodka, Kahlua and cream. Remove the cream and you have a Black Russian. Shake before serving and you have a Dirty Bird, or add a dash of Ameretto for a Roasted Toasted Almond.

Caipirinhas:

Original – The national drink of Brazil, this simple but refreshing drink consists of half a lime pressed with sugar and shaken over ice with a large measure of Pitu cachaca.

Caipiroska – A Russian twist on the Brazilian classic. Substitute Smirnoff vodka for the Pitu and you're away.

Ginger/Orange - This tangy variation on the classic caipirinha contains half an orange pressed with fresh ginger and sugar, which is shaken over ice with Pitu.

Pineapple/Mint – A sweet, refreshing combination of fresh pineapple chunks, torn mint leaves and sugar shaken vigorously with Pitu over crushed ice.

Strawberry/Basil - Three juicy fresh strawberries are pressed with ¼ lime, sugar and basil leaves and shaken over ice with Pitu to produce a surprisingly delicious, aromatic drink.

Mango/Chilli - Kandahar's own version of the Brazilian classic. A spicy and luxurious mix of mango pieces pressed with ¼ of a lime, sugar and fresh chopped chilli, shaken over crushed ice with Pitu.

Daiquiris:

Classic – This old-fashioned original from Havana is a simple but delicious combination of rum, fresh lime juice, sugar syrup, shaken and served on the rocks.

Frozen Fruit – Add a twist to the simple rum classic by adding your choice of fresh fruit (mango/strawberry/pineapple) blended over ice.

Margaritas:

Classic – This Mexican original consists of freshly squeezed lime juice, Jose Cuervo, Cointreau and sugar syrup shaken over ice and served straight up with a salted rim.

Frozen Fruit– these tropical delights consist of your choice of delicious fresh fruit (mango/strawberry/pineapple) blended of ice with Jose Cuervo Tequila and Cointreau.