

## Sparkling Cocktails

**Red Carpet Reviver** **£8.50**

Aperol, Lillet Blanc, Blood Orange Syrup, Regens no.6 Orange and Bitter Truth Grapefruit Bitters, topped with Prosecco

**Bellini** **£8.50**

Crème de Peche, Peach Puree, lemon juice and gomme, topped with Prosecco.  
Raspberry also available.

**Sloe 75** **£8.50**

Old Hayman's Sloe Gin, lemon juice and gomme, topped with Prosecco

## KOBA originals

All invented here over the years, new and old, these are the favourites.

**Jasmine Green Tea Martini** **£7.00**

Hendricks Gin, Xante Pear Brandy, chilled jasmine green tea and honey.  
Served straight up.

**Lady Grey** **£7.00**

Chase Marmelade Vodka, Santa Teresa Rhum Orange, chilled Earl Grey, gomme and lemon juice.  
Served straight up.

**Apple Crumble** **£7.00**

Sailor Jerry Spiced Rum, Chase Rhubarb Liqueur, Crème de Mure, apple juice, lemon juice and cinnamon. Served on the rocks.

**Beets** **£7.00**

El Jimador Blanco Tequila, pickled beetroot, Blood Orange Syrup and Campari.  
Served straight up.

**London to Brighton** **£7.00**

Portobello Road no.171 gin, KOBA infused blackberry and strawberry Martell VSOP, lemon Juice and honey. Served on the rocks.

**Achilles Heel** **£7.00**

Zubrowka Bison Vodka, Crème de Peche, Chambord, lemon juice and apple juice.  
Served tall.

**Nuts & Berries** **£7.00**

Toschi Nocello Walnut & Hazlenut Liqueur, Chambord, double cream and raspberries.  
Served on the rocks.

**Turkish Delightini****£7.00**

Cariel Vanilla Vodka, 42 below Manuka Honey Vodka, Lanique Rose Petal Liqueur and Creme de Cacao Blanc. Served straight up.

## Twists on Classics

These are twists on classic drinks, great simple and tasty. Feel free to order the originals.

**Fig & Chartreuse Caipirinha £7.00**

Abelha Gold Organic 3y.o. Cacaha, Green Chartreuse, homemade fig syrup, lime and brown sugar. A twist on the Brazilian Caipirinha.

**Jamaica Rum Sour £7.00**

Appleton Estate V/X Jamaica Rum, lime juice, gomme and egg white with a lillet rouge float. A take on the New York Sour.

**Bramble Crusta £7.00**

Home infused Blackberry and Strawberry Martell VSOP, Lemon Juice, Orange Curacao and Gomme. A twist on the Brandy Crusta.

**Tarragon Pisco Sour £7.00**

Pisco ABA, fresh tarragon, lemon juice, gomme and egg white. A twist on the pisco sour.

**Oh Gosh £7.00**

Havana Club 3y.o. Santa Teresa Rhum Orange, lime juice and gomme. A take on the classic Daiquiri.

**Dry Daiquiri £7.50**

Havana Club 7y.o. lime juice, gomme, Passion fruit syrup and Campari. Served straight up.

**Pink Gin Fizz £7.00**

Portobello Road no.171 Gin, lemon juice, gomme and raspberry sorbet. A take on the Silver Gin Fizz.

**The Wink £7.00**

Portobello Road no.171 Gin, Santa Teresa Rhum Orange, gomme and Peychauds Bitters in an Absinthe rinsed glass. A Gin twist on the Sazerac

**Spitfire £7.00**

Martell VSOP, Creme de Peche, lemon juice, gomme and egg white, with a dry white wine float. Another take on the New York sour.

**Monkey Martinez £7.00**

Monkey Shoulder Triple Blend, Lillet Rouge, Maraschino, Grand Marnier, gomme and Angostura Bitters. A twist on the Martinez

**Peach and Amaretto Sour £7.00**

Amaretto, Creme de Peche, peach puree, lemon juice, egg white and gomme. A fruity take on the classic sour.

## Twists on classics continued.

**Boulevardier** **£7.00**

Buffalo Trace Kentucky Straight Bourbon, Aperol and Lillet Rouge.  
Technically not a take on the Negroni, as it actually predates it, but more an Uncle who's been off travelling.

**Pull up a Chair** **£8.00**

Appleton Estate Jamaica Rum 8y.o. papaya juice, vanilla, lime and Angostura Bitters.  
An interesting take on a Mai Tai.

**Passionate Mule** **£7.00**

Mount Gay Eclipse, Passion fruit puree, passionfruit syrup, lime, ginger cordial and ginger beer.  
A tropical take on the mule.

## Bartenders Choice

Here at KOBA we don't list all the classics, just a selection of our favourites; however feel free to ask for whatever you would like, even if it's not listed, and if you're not sure what to have talk to your server or our bar staff who are happy to talk you through our list.

**Barnum (was right) Cocktail** **£7.00**

Portobello no.171 Gin, Creme d'Apricot, lemon juice, gomme and Angostura Bitters.  
Refreshing. Served straight up.

**Millionaire** **£8.00**

Appleton estate 8y.o. Jamaica Rum, Old Hayman's Sloe Gin, Creme d'Apricot and lime juice.  
Served straight up.

**Allegheny Cocktail** **£7.00**

Makers Mark Bourbon, Lillet Blanc, home infused blackberry and strawberry Martell VSOP, lemon juice and Angostura Bitters.  
Served straight up.

**Zim Zala Bim** **£7.00**

El Jimador Reposado Tequila, Chase Elderflower Liqueur and Regens no.6 Orange Bitters.  
Served straight up.

**Hemingway Daiquiri** **£7.00**

Havana Club 3y.o. Maraschino, lime Juice, Red Grapefruit and Agave nectar.  
Served straight up.

**Gold Rush** **£7.00**

Buffalo Trace Kentucky Straight Bourbon, Lemon juice and Honey.  
Served on the rocks.

**Lemon Drop** **£8.00**

Wyborowa Lemon Vodka, Cointreau, lemon juice and gomme.  
Served Straight up.

## Bartenders choice continued.

**Espresso Martini** **£7.00**  
Cariel Vanilla Vodka, Wyborowa Vodka, Kahlua, Vanilla and Espresso.  
Served Straight up.

**Corpse Reviver #2** **£7.50**  
Portobello Road no.171 Gin, Cointreau, Lillet Blanc, lemon juice and a dash of Absinth.  
Served Straight up.

**Wibble** **£7.00**  
Portobello Road no.171 Gin, Old Hayman's Sloe Gin, red grapefruit, Creme de Mure, gomme and lemon juice.  
Served Straight up.

**Orange Blossom Martini** **£7.50**  
Chase Marmalade Vodka, dry white wine, Lemon juice, red and white grapes, elderflower cordial and gomme. Served straight up.

**Mai Tai** **£7.00**  
Appleton Estate V/X Jamaica Rum, Santa Teresa Rhum Orange, Orgeat, lime juice and Angostura bitters. Served on the rocks.

**Wray & Peach** **£7.00**  
Wray & Nephews White Overproof Rum, Crème De Peche, lemon juice, gomme and egg white.  
Served straight up.

**Delicious Sour** **£8.00**  
Chateau du Breuil 2y.o. Creme de Peche, lime juice, egg white & brown sugar.  
Served Straight up.

## Mojito's

One of Kobas staples have always been our Mojitos, here's our list

**Classic Mojito** **£7.00**  
Havana Club Anejo Especial Rum, lime, mint, gomme and soda.

**Jamaican Mojito** **£7.00**  
Koko Kanu Coconut Rum, coconut syrup, lime, mint, gomme and soda.

**Elderflower Mojito** **£7.00**  
Chase Elderflower Liqueur, apple juice, lime, mint, gomme and soda.

**Sloehito** **£7.00**  
Old Hayman's Sloe Gin, lime, basil, gomme and soda.

**Cucumber Southside** **£7.00**  
Hendricks Gin, Chase Elderflower Liqueur, cucumber, mint, basil, lime, gomme and soda.

Tailored to you

Nothing tickled your fancy? Choose from the options below and your bartender will pull out something from their wide repertoire, or make something especially for you.

**Base Spirit** **£7.00**

Vodka – Wyborowa.

Gin – Portobello road no.171.

Rum – Havana Club 3y.o.

Bourbon – Buffalo Trace Kentucky Straight Bourbon

Tequila – El Jimador Reposado.

Alternative spirits obviously available, price dependent on choice.

**Palate**

Sweet

Dry

Bitter

Sour

**Serve**

Tall

Short

Straight up

## Super Premium Cocktails

Koba only uses premium spirits in its cocktails. This is our indulgent list, only the finest spirits stripped bare to really show off the craftsmanship of the distillers

**Martini's**

Portobello Road no.171 gin **£7.50**

Martin Millers Westbourne **£9.50**

Strength

William Chase Gin **£11.00**

**Vodkatini's.**

Vestel Kaszebe **£8.50**

Koniks Tail **£9.00**

Beluga Russian Vodka **£9.50**

Chase Potato Vodka **£10.00**

**Vesper**

Sipsmith gin and sipsmith **£8.00**

vodka

Chase gin and chase vodka **£11.00**

**Old Fashioned**

Made at the bartenders discretion.

Woodford Reserve **£9**

Pikesville Straight Rye **£10**

Basil Haydens 8 y.o. **£11**

Bookers **£13**

**Rum Fashioned**

Made at the bartenders discretion.

Flor de Cana 7y.o. **£9**

Diplomatico reserve **£11**

Appleton estate Jamaica rum fashioned choose from 8y.o, 12 y.o or 21 y.o.

**£9/£11/£21**

**The Siette Leguas Tommies £10**

One of the best tequilas around, scrap the Cointreau to truly enjoy this Margarita on the rocks.

Of course, KOBA has a massive back bar so talk to our staff about making your own luxury cocktail or our sipping spirit.