



Cocktails

Sparkling Cocktails £8.50

Koba Cocktail - Fresh cucumber, raspberries & strawberries muddled then shaken with Raspberry Stolichnaya Vodka, lemon juice, a dash of Chambord & topped with Prosecco.

Classic - A brown sugar cube soaked in Angustora Aromatic Bitters topped with Martell Vsop & charged with Prosecco.

Bellini - White peach puree blended with fresh lemon juice, a touch of sugar, a dash of peach liqueur & topped with Prosecco.

Cham Cham - A pleasing blend of Chambord Black Raspberry liqueur and Prosecco.

Polish Punch - Wyborowa Vodka, Creme De Cassis, fresh lemon juice & gomme shaken & served tall over ice & topped with Prosecco.

Negroni - a classic Italian aperitif. Equal parts Campari, Beefeater Gin & Sweet Vermouth. Stirred on the rocks with a orange zest twist. A perfect way to whet your appetite before dinner.

Aviation - Beefeater Gin & Luxardo Maraschino Liqueur are shaken hard with fresh lemon juice & served straight up in a chilled cocktail glass with a lemon zest twist.

Blood & Sand - Bailie Nicol Jarvie Whisky, Sweet Vermouth, Cherry Brandy & freshly squeezed orange juice are shaken in equal parts until chilled & served straight up.

St Lawrence – Woodford Reserve Bourbon, maple syrup, fresh lemon juice, dash of apple juice & Angostura Aromatic Bitters are shaken hard with egg white & served on the rocks. Another of our favourites.

Billberry – Hendricks Gin gently stirred with gooseberry & muscat cordial, balanced with Fee Brothers Orange Bitters on the rocks. Served with a cucumber paddle.

Morning Glory Fizz - Bailie Nicol Jarvie Whisky, fresh lemon juice, gomme syrup & a dash of Absinthe are shaken hard with egg white & served tall over ice with a splash of soda. A restorative pick me up.

White Chocolate Martini – Wyborowa Vodka, Mozart White Chocolate Liqueur & gomme syrup are shaken hard & served straight up then garnished with freshly grated dark chocolate. One for the ladies... Enjoy!

Classic Cocktails £7.00

The Martini - Plymouth Gin & a dash of dry Vermouth are stirred until super-chilled & served straight up with your choice of an olive or a lemon zest twist.

Vodkatini - Wyborowa Vodka & a dash of Vermouth are stirred until super-chilled & served straight up with your choice of an olive or a lemon zest twist.

Manhattan - Makers Mark Bourbon stirred with sweet Vermouth & a drop of cherry syrup served straight up with a cherry.

Sidecar - Martell Vsop, Cointreau, and fresh lemon juice shaken hard & served straight up with a lemon zest twist.

Tom Collins - Beefeater Gin mixed with fresh lemon juice & gomme syrup, topped with soda.

Margarita - Sauza Hornitos Reposado Tequila, Cointreau & fresh lime juice sweetened with a touch of Aagave. Served to your liking, either straight up, on the rocks, with or without salt.

Bloody Mary – the classic blend of Wyborowa Vodka, tomato juice, Worcestershire Sauce, Tabasco, celery salt, black pepper, horseradish & lemon juice. Served with a celery stick.

White Russian - Equal parts Wyborowa Vodka, Kahlua & fresh cream stirred on the rocks.

Mai Tai - Appleton Estate Vx Rum, Orange Curacao, Orgeat, fresh lime juice, Angostura Aromatic bitters & gomme syrup all shaken together & served short on the rocks.

Koba Favourites £7.00

Amaretto & Peach Sour - Amaretto & fresh White Peach Puree are shaken hard with fresh lemon juice, a touch of gomme syrup, peach liqueur, a dash of Fee Brothers Peach Bitters & egg white. (Egg white is optional although recommended as it creates a wonderfully fluffy texture & helps bind the drink).

Orange Blossom Martini - Belvedere Orange Vodka muddled with a mixture of red &

green grapes, white wine, fresh lemon juice, gomme syrup & balanced with elderflower cordial.

Turkish Delightini - Polmos Rose Liqueur, Cariel Vanilla Vodka, 42 Below Menuka Honey Vodka & Creme De Cacao are stirred until super chilled and served straight up with a piece of Turkish Delight.

Clover Club - Beefeater Gin, fresh raspberries, fresh lemon juice & gomme syrup are shaken hard with egg white & served straight up.

Wibble - Plymouth Gin, Plymouth Sloe Gin, fresh lemon juice & Creme de Mure are shaken with freshly muddled pink grapefruit & a dash of gomme syrup. It's served straight up.

Strawberry Lemonoska - Wyborowa Vodka, Limoncello & Chambord are shaken with freshly muddled strawberries, fresh lemon juice & apple juice & served on the rocks.

Nuts & Berries - Frangelico Hazelnut Liqueur & Chambord are shaken with fresh raspberries & cream, served on crushed ice.

Hemingway Daiquiri - Havana Club 3 Yr Rum, Luxardo Maraschino Liqueur, fresh pink grapefruit juice, lime juice & gomme syrup are shaken hard & served straight up.

Orchard Crush – Tanqueray Gin, white wine, elderflower cordial & apple juice are added to freshly muddled red & green grapes & served tall over crushed ice.

Achilles Heel - Zubrowka Bison Grass Vodka, Chambord & Creme De Peche are shaken with fresh lemon juice, apple juice & gomme syrup. Served tall.

Watermelon Smash - Fresh watermelon is muddled with Wyborowa Lemon Vodka, Triple Sec & a dash of gomme syrup, shaken & topped with lemonade.

Berry Spiced – Sailor Jerry Spiced Rum, Chambord, raspberry puree, fresh lemon juice & cranberry juice are sweetened with gomme syrup & served tall.

Espresso Martini – Wyborowa Vodka & Kahlua are sweetened with vanilla syrup & charged with a double espresso before being shaken hard & served straight up.

Rasp-D-Lite - Raspberry Stolichnaya Vodka, Chambord & Creme de Framboise are mixed with raspberry yoghurt & cream to make a superb 'dessert'.

Bartenders Choice £7.00

Mint Julep – Fresh mint is infused into Makers Mark Bourbon, gently sweetened with gomme syrup & balanced with apricot brandy before being churned with crushed ice. Served in a special julep tin. It's one of our favourites.

Between The Sheets - Havana Club 3yr Rum, Martell Vsop, Cointreau, fresh lemon juice & gomme syrup are shaken hard & served straight up. A wonderfully balanced cocktail.

Truly British - Tanqueray Gin, elderflower cordial, fresh lemon juice & apple juice are shaken with a few mint leaves & served straight up in a chilled cocktail glass.

Pear & Cucumber Collins – Hendricks Gin, Xante Pear Cognac Liqueur, fresh lemon juice & gomme syrup are added to freshly muddled cucumber before being shaken & served tall over ice & topped with soda.

New York Flip - Woodford Reserve Bourbon is shaken hard with fresh cream, gomme syrup & egg yolk. It's served short with a dusting of freshly grated nutmeg.

Mexican Elbow - Sauza Hornitos Reposado Tequila, Campari, fresh lime juice & apple juice are sweetened with agave syrup, shaken and served on the rocks.

Pull Up A Chair - Bacardi 8yr Rum, fresh lime juice, papaya juice & angostura aromatic bitters are balanced with vanilla syrup, shaken and strained over crushed ice. An in-house variant on the classic Mai Tai.

Caipirinha - 'Kie-Pur-Reen-Yah'- A traditional Brazilian cocktail. Fresh lime is muddled with sugar then topped with Beija-Flor Velha Cachaca & crushed ice.

Dark 'N' Stormy - Gosling's Black Seal Rum, fresh lime juice & a touch of sugar are shaken then served tall over ice & topped with ginger beer.

Mojitos £7.00

Classic Mojito - Havana Club Anejo Especial Rum, fresh lime & mint are muddled with gomme syrup & topped with lots of crushed ice & a splash of soda.

Jamaican Mojito - Koko Kanu Coconut Rum, fresh lime & mint are muddled with coconut syrup & topped with lots of crushed ice & a splash of soda.

Elderflower Mojito - St Germain Elderflower Liqueur, fresh lime & mint are muddled with gomme syrup & topped with lots of crushed ice & a splash of soda.

Pear Mojito - Xante Pear Cognac Liqueur, fresh lime & mint are muddled with gomme syrup & topped with lots of crushed ice & a splash of soda.

Sloehito - Plymouth Sloe Gin, fresh lime & basil are muddled with gomme syrup & topped with lots of crushed ice & a splash of soda.

Pineapple And Basil Mojito - Havana Club Anejo Especial Rum, fresh pineapple & basil leaves are muddled with fresh lime, brown sugar & topped with soda.