

J I K O N I

DRINKS MENU

HOUSE COCKTAILS

White Peach, Bay & Orange Blossom Bellini	11
Kahwa Martini Black Cow Vodka, Patron XO Cafe, Workshop Coffee	10
Machungwa & Chilli Martini Chilli-Infused Gin, Cointreau, Orange & Ginger Marmalade	10
Dawa East London Liquor Company Vodka, Jaggery, Lime	8.5
Cucumber & Gin Lassi Portobello Road Gin, Lime, Egg White, Salt & Pepper	9
Islay Sour Laphroaig, Angostura Bitters, Egg White, Cinnamon	10.5
Spiced Mzeh Kraken Black Spiced Rum, Muddled Orange, Jaggery, Lime	10

NON-ALCOHOLIC COCKTAILS

Bustani Fizz Fresh Mint, Elderflower Syrup, Cloudy Apple Juice, Lime, Soda	7
Matunda Fizz Passion Fruit, Ginger, Cranberry Juice, Ginger Ale	7

BEER

Innis & Gunn Lager 4.6%	5
Kernel Pale Ale 5.1%	6

SPIRITS *50ml (25ml serving also available)*

VODKA

East London L.C	6
Black Cow Milk	7
Konik's Tail	10

GIN

Portobello Road	6
Sacred	7
Elephant	9

WHISK(E)Y & BOURBON

Woodford Reserve	8
Rittenhouse Rye	10
Monkey Shoulder	9
Glenmorangie 10 YO	10
Auchentoshan Three Wood	12
Lagavulin 16 YO	11

RUM

Fair Rum 10 YO	11.5
Kraken Spiced Rum	8
El Dorado 15 YO	12

BRANDY

Baron de Sigognac Bas-Armagnac VS	8.5
Maxime Trijol Grand Champagne	
Elegance Cognac	11
Berneroy Calvados Fine (No5)	8

LIQUEURS

Limoncello	7
The King's Ginger	8
Patron XO Cafe	9.5

SOFTS

Nimbu Pani	4
Orange or Apple Juice	4
Coke, Diet Coke, Ginger Ale	3
Ginger Beer	3
Filtered Still or Sparkling	1pp

SINGLE ESTATE TEAS *Lalani & Co*

Oolong Tea, Jun Chiyabari, Nepal	6
Green Tea, LaKyrsew Garden, India	6
Darjeeling Tea, Makaibari Garden, India	5
House Black Tea, Kangaita Estate, Kenya	4
COFFEE <i>Workshop</i>	3-4.5
Hot Chocolate	3
Kenya Chai	2.5
Fresh Mint	3