



# COCKTAIL LIST

[www.maclay.com](http://www.maclay.com)

SLTN Independent Pub Company of the Year 2006  
Highly Commended 2007 & 2008

## Hi Balls

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### **Passion Fruit Cooler** £4.50

Gordons Gin, Havana Especial & Passoa with squeezed lemons & orange juice shaken to create this great summer cooler

### **Classic Russian Bride** £4.50

A classic Russian Bride with an added "blush". Vodka, kahlua & strawberry liqueur shaken with milk & cream then topped with chocolate sprinkles

### **Cube Libre** £4.50

Double Havana 7, lime wedges & brown sugar shaken & topped with pepsi

### **Vanilla Laika** £4.50

Blackberry liqueur with a generous serving of vanilla vodka & lime pieces, shaken with apple juice & finished with a pinch of gomme

### **Toblerone** £4.95

Krupnik honey vodka, Cacao brown & butterscotch schnapps drizzled with chocolate sauce & shaken with milk & cream

### **Sex On The Sofa** £4.50

Southern Comfort, Archers, Chambord shaken with pineapple juice, try this & you won't be disappointed!!!

### **Retro Lemonade** £4.50

A mixture of vodka muddled with lemons with an infusion of absolute citron shaken & topped with lemonade, tastes like old fashioned lemonade

## Martinis

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### **Strawberry Margarita** £4.95

Tequila served with Triple Sec & strawberry liqueur

### **Apple Crumble** £4.95

Vodka with butterscotch liqueur & a touch of apple juice

### **Raspberry Cosmo** £4.95

Raspberry vodka, Triple Sec & lime juice

## Jugs

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### **Electric Blue** £6.95

Vodka & Blue Curacao combination is a true favourite, served with squeezed lime & topped with lemonade

### **Totally Tropical** £6.95

Vodka, Malibu, Archers & Midori mixed with fresh orange & cranberry juice - think "lilt"

### **Um Bongo** £6.95

A Rule favourite! Vodka, Passoa mixed with orange & pineapple juice

### **Kicking Apples** £7.95

Vodka with apple liqueur plenty of ice topped with the kick of red bull

### **Sangria** £7.95

Brandy, Triple Sec, a generous amount of red wine topped with orange juice & a dash of lemonade to create this Spanish favourite!!!