

COCKTAILS

The award winning bartenders of Five Rivers come with quite a decorative background!

We will create cool looking, perfectly blended cocktails to make your occasion this evening special!

We are passionate and knowledgeable about mixology, thus the team are highly trained in the craftsmanship of cocktail wares.

Whilst we have an extensive range of fabulous cocktails listed, if there is something bespoke you would prefer, just ask the bartender!

We will be attentive, creative and personable to make you, your perfect serve!

“KHAO, PIYO, AISH KARO – EAT, DRINK, LAUGH AND ENJOY”

RASHPAL SUNNER - GROUP EXECUTIVE CHEF

TWISTED VARIATIONS

Over history and since the conception of cocktail mixing, many drinks have been renowned as classic cocktails. Each one - established at different times from all corners of the globe.

At Five Rivers, we have put our own twist to some of these classics.

Enjoy our team's recreations. Bringing to all, inventiveness and fresh contemporary flavours.

Coconut & Sage Daiquiri

8.50

Koko Kanu Rum, Sage Leaf, Orange Liqueur, Lime Juice, Pineapple, Campari Rinse

The classic Daiquiri was first reinvented by an American mining engineer named Jennings Cox who was in Cuba at the time of the Spanish–American war. The classic mix of Rum, lime and tea spoon of sugar was first created in 1740's and served tall topped with water up until ice became available. The famous drink was introduced to the nightlife of New York in 1902 and became popular in the 1940's. A drink very much favoured by J.F Kennedy.

Spiced Mango Mojito

8.50

Bacardi Rum, Mango Syrup, Lime, Fresh Mint, Ginger Beer

We at Five Rivers aspire to show creativity in redeveloping popular classic drinks dating back as far as the pre-prohibition era. The Mojito was first created in 1586 and used for medicinal purposes at a time where Francis Drake sailed out towards Havana, Cuba. The original Mojito was favoured by the famous author Ernest Hemingway. The spiced Mango Mojito is our CEO's favourite twist on this classic and just one of the versions available to you... What's your favourite? Ask for the bartender.

Passionately Margarita

9.00

Vanilla Pod Infused Tequila, Edmond Briottet Passion Liqueur, Passion Fruit
Scorched Orange, Lime

Earliest signs of the original Margarita was in 1938 invented by Carlos Herrera. The recipe wasn't published until 1953 and more than likely illegally consumed throughout the prohibition era as people drifted over the border for alcohol. We have recreated the Margarita using scorched orange, passion fruit, and our very own vanilla pod infused Tequila. We hope you like it!

Manhattan No.7 9.00

Jack Daniels No. 7, Cherry Brandy, Cherise Syrup, Cranberry Juice, Scorched Orange

The Manhattan made its first appearance at the Manhattan club in New York around 1870. It was invented by Dr Lain Marshall for Winston Churchill's mother at a private soiree she once hosted. It was the success of the night that made the drink fashionable. Although you are able to order the classic, our variation on this - The Manhattan No.7 - has a twist to the original recipe. Definitely one for the Whiskey lover.

Scorched Lady 9.50

Portobello Road Gin, Edmond Briottet Mandarin, Scorched Orange, Lemon Juice
Egg white, Absinth Rinse

This is an exquisite variation on the White Lady which was first created by the infamous bartender, Harry McElhone in 1919. This drink was spawned from the classic sours cocktail. Our award winning version, the scorched lady has a light and fluffy texture and is high in mandarin flavours. The Absinth rinse which is sprayed on to the inside of the glass gives a hint of anise.

Billionaire Boys Club 9.50

Woodford Reserve Bourbon, Orange Zest, Homemade Cola Syrup, Jerry Thomas Bitters

This is our variation on the Old Fashioned. The true Old Fashioned cocktail was developed from the Manhattan on the rocks in the 19th century. This drink was very popular in the 1880's served at the Pendennis Gentleman's Club in Louisville, Kentucky. Created in honour of Colonel James E Pepper – famous Rye Bourbon Distiller, who then brought it to the Wardorf- Astoria Hotel in New York City. The Old Fashioned became even more popular throughout the prohibition (ban on alcohol in the US) when people were discreetly drinking the old fashioned out of tea cups, hiding it from authorities sipping on what looked like a fruit tea.

Royal Bellini 13.50

Your choice of flavour topped with Laurent-Perrier Brut Champagne

Strawberry, Passion Fruit, Raspberry or Peach

CREATED REMEDIES

The following creations display our team's ability in bringing you a medley of flavours.

Allow us to let our creative juices flow...

Solero	8.50
Amaretto, Passion Fruit Puree, Apple Juice, Lime Zest, Cream	
Millionaires Stiletto	8.50
Vanilla Pod Infused Vodka, Fraise Liqueur, Home Brewed Vanilla Syrup, Strawberry Puree, Cranberry Juice	
Blueberry and Almond Pomelo	8.50
Blueberry Infused Bombay Sapphire Gin, Orgeat, Lemon Juice, Pink Grapefruit Juice	
Bee's Knee's Martini	9.50
Grey Goose La Poire, Butterscotch Liqueur, Honey, Lemon Juice	
Black Raspberry & Red Berry Sling	9.50
Red Berry Ciroc Vodka, Chambord, Raspberry Puree, Lemon, Cranberry Juice	
Black Ranjha	9.50
Selection of three base spirits to choose from:	
Vanilla Pod Infused Vodka, Jack Daniels or Disaronno Amaretto	
Shaken with: Kahlua Liqueur, Licor 43, Espresso	
Cucumber & Elderflower Spritz	11.50
Hendricks Gin, St Germain Elderflower Liqueur, Cucumber, Lemon Zest	
Laurent-Perrier Brut Champagne	

CREAMY CONCOCTIONS

Maltini	8.50
Vanilla Infused Vodka, Nutella, Powdered Malt, Milk, Cream	
Nutty Nana	8.50
Havana 7 Year, Peanut Butter, Edmond Briottet Crème de Banane, Milk, Cream	
Koko Colada	8.50
Koko Kanu Rum, Coconut Syrup, Pineapple Juice, Milk, Cream	
Bald Mans Mistress	8.50
Sailor Jerry's Spiced Rum, Edmond Briottet Crème de Banane – Strawberry Puree, Cream	
Bountyful	8.50
Malibu Rum, Cocoa Liqueur, Nutella, Desiccated Coconut, Milk, Cream	

SIGNATURE SERVES

All of our signature serves are made from the most premium ingredients.

The Grey Goose Vodka Serve	14.50
Large serving of premium Grey Goose Vodka served with fresh lemonade over Sicilian lemon twists concealed in frozen spherical Ice cubes for a more refined citrus aroma.	
The Monkey 47 Serve	14.50
Large serving of Premium Monkey 47 Gin served with Fever-Tree tonic and garnished with black forrest botanicals that are found within. Well balanced on the palate. Probably the most refreshing drink you will ever taste.	
The Gin Mare Serve	14.50
Large serving of premium Gin Mare Mediterranean Gin served with Fever-Tree Tonic and garnished with green olive and rosemary. If you like your Dirty Gin Martini's, then you should try this.	
The Advanced Cuba Libra Serve	14.50
Large serving of Matusalem Gran Reserva Cuban Rum and home brewed cola syrup poured over crushed ice garnished with twists of lime zest.	

TEMPERANCE

A collection of simply delightful non-alcoholic drinks.

Citrus Sling	5.50
Pink Grape Fruit Juice, Apple Juice, Lemon, Sugar	
Virgin Solero	5.50
Passion Fruit Puree, Orgeat Syrup, Apple Juice	
Razmataz	5.50
Raspberry Puree, Pineapple Juice, our home brewed Vanilla Syrup	
Virgin Colada	5.50
Coconut Syrup, Pineapple Juice, Milk, Cream	
Wild Fraise	5.50
Strawberry Puree, Cranberry Juice, Pineapple Juice, Lemonade	
Sweet Passion	5.50
Passion Fruit Puree, Caramel Syrup, Pineapple Juice, Lemonade	
Nimbuade	4.50
Lemon Juice, Sugar, Soda	

SHAKES

Mars Shake	6.00
Nutella, Caramel Syrup, Milk, Cream	
Strawberry Shortcake Shake	6.00
Strawberry Puree, Malt Powder, Vanilla Syrup, Milk, Cream	
Mint Aero Shake	6.00
Nutella, Peppermint Syrup, Milk, Cream	
Lassi	5.00
Sweet, Salted or Mango	