
BARS ON
THE
RUN

COCKTAIL MENU

www.barsontherun.com

BRAMBLE

A perfectly balanced blend of gin, lemon juice, sugar syrup and Chambord black raspberry liqueur. Served over shaved ice, it makes a refreshing summer sipper.

CLOVER CLUB

A modern twist on a classic cocktail that mixes gin, muddled raspberries, fresh lemon juice, Grenadine, orange bitters, egg white and sugar syrup.

SLOE GIN FIZZ

A fizzy, foamy treat, great for cleansing the pallet. A variation on the original this mix has sloe gin, fresh lemon juice, homemade sugar syrup and soda.

ELDERFLOWER COLLINS

A British summer favourite, the fresh floral sweetness of elderflower liqueur works with the sour of fresh lemon juice and the dryness of the gin, with soda to add a little sparkle.

MOJITO

Crisp mint leaves, fresh lime juice, Bacardi white rum, homemade sugar syrup and soda for a bubbly freshness, made with a passion for excellence.

MAI TAI

Tahitian for “Out of this world” this is a mix of Havana Club rum, Disaronno Amaretto, fresh lime juice, Cointreau, Grenadine and a Captain Morgan float.

BERRYLICIOUS

Fruity smash of cherry vodka, strawberry liqueur, Chambord, cranberry juice and mixed berries coming together to creating a sweet and delicious concoction.

BLUE FLOWER MARTINI

Our own creation of muddled blueberries, vodka and elderflower liqueur for floral sweetness.

COSMOPOLITAN

A classy mix of vodka, Cointreau, cranberry juice for the pink blush and fresh lime juice for balance.

STRAWBERRY MARGARITA

A sharp, fruity alternative to the original consisting of tequila, Triple Sec, lime juice and strawberry purée.

LONG ISLAND ICED TEA

Created during the prohibition to disguise the alcohol in plain sight, a lethal mix of vodka, gin, Silver tequila, white rum, Triple Sec, lime juice and coke.

TENNESSEE TEA

A variation on the old classic, a balance of Jack Daniels, Cointreau, fresh lime juice and coke. A perfect cocktail for whiskey veterans.

STRAWBERRY DAIQUIRI

An excellent combination of strawberries, Bacardi white rum, freshly squeezed lime juice and homemade sugar syrup.

AMARETTO SOUR

An effortless mix of Disaronno Amaretto, fresh lemon juice and egg white combine to reveal a beautifully simple and deliciously smooth experience.

SMOKED CHERRY BLOSSOM

A surprising cocktail with a smoky aftertaste consisting of brandy, cherry brandy, Triple Sec, Grenadine and lemon juice infused with cherry wood smoke.

SMOKED OLD FASHIONED

For true whiskey fans, Jack Daniels and diluted orange bitters infused with apple wood smoke and orange zest.

SMOKING MULE

Smirnoff vodka, Fentimans ginger beer and fresh squeezed limes. Infused with smoke for an extra kick.

BARS ON THE RUN FIZZ

Our own creation of sparkling wine married with raspberry purée, elderflower liqueur and lime juice to create sparkling raspberry tang.

BARSON ON
THE
RUN

www.barsontherun.com

t. 01905 640227 **m.** 07876 780351 **e.** info@barsontherun.com

a. Hunters Lodge . Sinton Green . Worcester . WR2 6NT