



## 11E CAVE

### HOUSE COCKTAILS interpretations of classics

#### HONEYDEW & LIME LEAF MARTINI

grey goose vodka, saison flower vermouth, honeydew melon, lime leaf 23

#### RASPBERRY & MANDARIN SOUR

bacardi carta blanca, 11e peach wine, raspberry, mandarin, whites 22

#### PASSIONFRUIT & SHISO MARG

patron blanco, cocchi rosa aperitif, passionfruit, red shiso, lemon 22

#### BURNT BUTTER OLD FASHIONED

naked scotch, gospel rye, burnt butter, coffee, cynar, amontillado 23

#### STRAWBERRY SIDECAR

barsol pisco, strawberry, fig leaf, rosso vermouth, honey, bitters 22

#### ELDERFLOWER ICED TEA

bombay gin, elderflower, basil, verjus, earl grey tea, soda 22

### MOCKTAILS

#### FIG LEAF & STRAWBERRY

lyre's amaretti, strawberry, fig leaf, lemon, whites 15

#### BASIL & ELDERFLOWER

four pillars dry bandwagon, elderflower, basil, earl grey tea, soda 15

please note our cocktail menu changes regularly depending on what's in season. ditto our extensive cellar of natural and niche wines, which is too long to print here. we love small and interesting producers, limited runs, creative vintages and bin ends of beautiful and unusual bottles and we switch the menu up accordingly. check it out when you're in.