



GRILL 48 COCKTAIL LIST



SPECIALS

£7.75

THE BEES KNEES

Pre prohibition classic, gin, honey and lemon served straight up

JELLY BABY

A sweet treat with a mixture of raspberry vodka, midori, Archers and citrus

EAST PORT ICE TEA

A peachy iced tea produced in the East Port. Peach schnapps, iced tea and fresh peach

SPICED MAI-TAI

A spicy twist on a tiki favourite. Spiced rum, white rum, pineapple, orange, lemon and lime

48 FIZZ

Our signature bubbly number. A sour sweet mixture topped with prosecco and a drizzle of Chambord

LADY CAMPBELL

Take a walk down Lady Campbell's Walk with our fruity mixture of gin, peach liqueur, orange and cranberry

ESPRESSO MARTINI

The perfect pick me up. Vanilla vodka, kahlua, double espresso and a touch of sugar

BRIDGE THE FORTH

A sweet and sour collaboration with midori, amaretto, egg white, fresh citrus and sugar

REGGAE REGGAE

A summer memory... melon, coconut and pineapple with a hint of citrus, served tall layered over ice

NO CAN BRU

Scottish concoction of glayva, gin and Irn Bru



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CLASSICS

£6.95

BELLINI

A fruity prosecco combination. Choose from white peach or raspberry

COSMOPOLITAN

An old favourite from the streets of New York, citrus vodka, triple sec, cranberry juice and a hint of lime, shaken and served straight up

FRENCH MARTINI

A martini with a sweet twist, vanilla vodka, Chambord, pineapple juice and citrus

PINA COLADA

Don't get caught in the rain with our favourite coconut number, Malibu, Bacardi, cream and pineapple

PORNSTAR MARTINI

A modern classic straight from the LAB. Passion fruit, vanilla vodka and a hint of citrus

APEROL SPRITZ

Bellisimo! A Italian favourite with Aperol, prosecco and fresh orange

DAIQUIRI

Fancy a Rum? A Cuban classic made with white rum, lime and sugar. Ask #TeamG48 for today's fruit options

AMARETTO OR WHISKY SOUR

Straight up or dirty? Our sours can be ordered with whisky or amaretto, with fresh citrus, egg white and sugar

CLOVER CLUB

Our twist on this pre 1920's cocktail includes homemade raspberry puree, gin, Chambord, egg white and citrus

MANHATTAN

Stirred and definitely not shaken. This American classic is a perfect balance of bourbon, sweet vermouth and angostura bitters, finished with maraschino cherry

GODFATHER

A duo of amaretto and Scotch whisky served over ice



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DESSERT

£8.50

MINT CHOCOLATE DREAM

A Dreamy mixture of crème de menthe, Baileys and cream served with Nelson's of Culross Mint choc chip ice cream

LEMON MERINGUE

A Cocktail twist on a classic dessert, lemoncello, vodka, citrus, sugar and lemon curd, topped with a creamy caramelised foam with homemade shortbread

TIRAMISU

A perfect aperitif, Baileys, Kahlua, amaretto and cream shaken and served over ice

BOOZY CRUNCH

A boozy take on a Grill 48 classic dessert, crushed meringue, fresh raspberries, Nelson's of Culross wild berry ice cream, topped with whipped cream and drizzled with drambuie

SWEET AS PIE

Mix up your traditional apple pie, with our vanilla vodka, apple sours, cinnamon, egg white, with a hint of apple juice.

Served with a tartlet and Nelson's crème Caramel ice cream

ORANGE CHOCOLATE TRUFFLE

Served long with vanilla vodka, cream, orange and white chocolate liquor with a Heavenly Goodies Chocolate surprise



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SHARING

TIKI TIN

£21.95

A spicy twist on a tiki favourite. Spiced rum, white rum, pineapple, orange, lemon and lime. Suggested for four people.

PIMP YOUR PROSECCO BOARD

£34.95

Go wild and create your own prosecco cocktail with a bottle Bolla prosecco, a selection of seasonal fruit and choice of 2 liquors (Raspberry, peach, passion fruit). Suggested for 4-6 people

CANDY MAN

£16.25

We will provide the ingredients and you make your own candy floss cocktail, raspberry vodka, raspberry puree, egg white, sugar, citrus and candy floss. Suggested for 2 people

MOCKTAILS

£3.95

FRUITY NUMBER

Fresh orange, pineapple, and cranberry juice with a dash of blackcurrant shaken together

SOBER SUNDAY

Lime cordial, lemonade and grenadine shaken and served in a jam jar

LONGBOAT

Sugar rimmed glass, with fresh lime, and ginger