

## COCKTAIL MENU

HEAD OF BAR & MIXOLOGY: CAMERON MARTIN

**2 FOR £20**

SUNDAY-FRIDAY 4-6PM

T&Cs apply

### NEO FAVOURITES

Exploring our most popular cocktails through the years

14

#### PASSION FRUIT MARTINI

Stoli Vanilla Vodka / Passoã

Fresh Passionfruit / Passionfruit Syrup  
Fresh Lemon Juice / Sidecar of Prosecco

*Tropical, Refreshing & Tart*

#### MAI TAI MY WAY

Mount Gay Rum / Cointreau

Orgeat Syrup / Fresh Lime Juice  
Pineapple Juice / Angostura Bitters  
Smoked with Hickory Woodchips

*Tropical, Smoky & Nutty*

#### HAVANA CRUSH

Havana Club 3 Yrs Old Rum

Crème De Pêche

Raspberry Syrup / Pineapple Juice  
Fresh Lemon & Lime Juice

*Tropical, Fruity & Refreshing*

#### GOLDEN SPICED MARGARITA

Cazcabel Blanco Tequila / Grand Marnier

Fresh Lime Juice / Star Anise & Clove

Agave Syrup / Fresh Orange Peel  
Cinnamon Sugar Rim

*Vibrantly Warm, Spiced & Citrusy*

#### BUTTERFLY MOJITO

Havana Club 3 Yrs Old Rum

Crème De Violette Liqueur / Fresh Mint  
Pink Peppercorn Tincture

Homemade Butterfly Pea Matcha Syrup  
Fresh Lime Juice / Fever-Tree Soda

*Floral, Refreshing & Complex*

### CLASSICS

Classic cocktails from around the world, crafted NEO style

13

#### AMARETTO SOUR

Disaronno / Fresh Lemon & Lime Juice

Almond Syrup / Egg White / Angostura Bitters

*Nutty, Rich & Velvety*

#### BARREL AGED MONTENEGRONI

Tanqueray Gin / Campari

Amaro Montenegro / Aged in our Oak Barrel

*Botanical, Bittersweet & Smooth*

#### ESPRESSO MARTINI

Finlandia Vodka / Kahlúa

Freshly Brewed Espresso / Sugar Syrup

*Coffee, Rich & Velvety*

#### BRAMBLE

Warner's Raspberry Gin

Fresh Raspberries & Blackberries

Fresh Lemon Juice / Grenadine

Raspberry Syrup

*Fruity, Jammy & Refreshing*

#### KIR ROYALE

Crème de Cassis / Gruet Champagne

*Balanced, Sweet & Sparkly*

### SIGNATURES

Masterpieces of modern mixology by NEO

14

#### PISCO PEAR PUNCH

Pisco / Xanté Pear & Brandy

Bénédictine / Sugar Syrup / Citric Blend  
Crafted Using a 'Milk Wash' Technique

*Elegant, Complex & Incredibly Smooth*

#### MODERN GIN MARTINI

Tanqueray Gin / Lillet Blanc

Italicus Bergamot / Amaro Montenegro Mist  
Basil Oil

*Harmonious, Citrusy, Floral & Herbal*

#### BANANA CACAO MEZCALITO

Mezcal & Fresh Banana Blend / Drambuie

Crème De Cacao Blanc / Fresh Lime

*Earthy, Tropical & Slightly Smokey*

#### SMOKY OLD FASHIONED

Grand Marnier Washed Glass

Bulleit Bourbon / Maple Syrup

Fresh Orange Peel / House Bitters

Smoked with Cherry & Oak Woodchips

*Boozy, Smoky & Perfection*

#### LYCHEE BLOOM

Tanqueray Gin / Kwai Feh Lychee Liqueur

Homemade Grapefruit & Rosemary Cordial

Fresh Lemon Juice

Fever-Tree Elderflower Tonic

*Sweet, Refreshing & Floral*

### CHAMPAGNE & WINES BY THE GLASS

#### CHAMPAGNE & SPARKLING

( 125ml / 750ml )

Veuve Clicquot Yellow Label Brut

17.5 / 99.5

Mano Di Fiori Prosecco

7.95 / 34.95

#### WHITE

( 175ml / 250ml / 750ml )

Villa Rosa Sauvignon Blanc

7.3 / 9.3 / 24.75

Mr Goose Pinot Grigio

7.4 / 9.7 / 25.95

Vida Loca Vinho Branco

5.95 / 7.95 / 21.95

L'Artisan Chardonnay

9.9 / 12.75 / 34.75

Allan Scott Sauvignon Blanc

11.9 / 14.9 / 41.95

#### ROSÉ

( 175ml / 250ml / 750ml )

Cote Mas, Rosé

7.5 / 9.8 / 26.95

Buffalo Ridge Zinfandel Rosé

7.4 / 9.7 / 25.95

Pinot Grigio Blush

7.4 / 9.7 / 25.95

#### RED

( 175ml / 250ml / 750ml )

Vistamar Merlot

7.4 / 9.7 / 25.95

Zapa Malbec

9.25 / 11.45 / 29.95

Vondeling Shiraz

9.6 / 11.8 / 31.5

Vida Loca Vinho Tinto

5.95 / 7.95 / 21.95

Bodegas Ugalde Rioja Crianza

11.4 / 14.4 / 39.95