

HANDBOOK OF COCKTAILS

Waterslide Bar's



EXPLORATIONS
OF A
DRUNKARD



*Libations researched,
found, and bottled from
around the globe.*

Handbook of Cocktails



“If I’m an advocate for anything, it’s to move. As far as you can, as much as you can. Across the ocean, or simply across the river. The extent to which you can walk in someone else’s shoes or at least eat their food, it’s a plus for everybody. Open your mind, get up off the couch, move.”

– Anthony Bourdain



Waterslide Bar’s Guide To Life:

1. Don’t be a dick.
2. The bartender is always right.
3. If the bartender is wrong, refer to no. 2.
4. If you think no. 3 is unfair, refer to no. 1.

Signature Cocktails



\$18 Lana's Wakeup

Aperitif champagne cocktail. Mixing gin, Campari and tonka bean. Bitter, crisp, fresh.

Tonka bean is an afrodesiac.

\$21 Tender Date

Frozen blackberry liqueur sphere with fresh berries, yuzu and Cointreau. Topped with sparkling wine.

Sweet, berries, refreshing.

As sphere melts add sparkling wine to keep drink balanced.



El Teto Spritz

Spicy yet refreshing tequila spritz topped with blood orange and chilli soda, chipotle and Cochi Americano.

Spicy, fresh. *Great way to pick you up or loosen you up!* \$18



French Quarter

Apple and cinnamon served in a new bold way.

Rich, spiced fruits, aperitif.

Flamed cinnamon to add to the aromatics

\$17



Blaquiri

A full bodied twist on a Cuban classic, but kept dark. Mixing stout reduction, rum, lime and sugar.

Crisp, full bodied, sour. \$19

Plays with the mind



Booster No. 2

The best way to enjoy your five and two diet, but tailored to the bar environment. Five parts veg with two parts booze.

Light, refreshing, tart. \$20

Add Tabasco for an extra kick!

A little taste of summer



Sao Paulo Sour

Twisting up a local Brazilian delicacy with a zesty passionfruit kick.

Passionfruit, citrus, bright.

\$21

Enjoy Love the play on textures



\$22 Melbourneian

It's all about Melbourne. Starward whiskey, chai and honey with a port foam.

Booze, spices, sweet.

Made with all Melbourne products



The Windmill

Dutch rye whiskey stirred down with a house made cola syrup and a dash of Fernet Branca.

Full flavoured, strong, herbal.

\$20



Happynut Flip

A velvety dessert style cocktail with spiced rum, pistachio and mint.

Rich, spice, mint. \$19

The pistachio is known as a 'happy nut' in China.



Classic Cocktails

\$19 Jungle Bird

A tiki classic for the rum lovers. Created in the late 1970s, supposedly at the Kuala Lumpur Hilton.

Bitter, fruity, strong.

Martinez

The father of the martini. This gin cocktail is not to be taken lightly as it certainly has a kick.

Strong, dry, herbal.

\$21



Blood and Sand

One of the few classic Scotch cocktails. Named after a 1922 bullfighter film 'Blood and Sand'.

Strong, fruity, cherry.

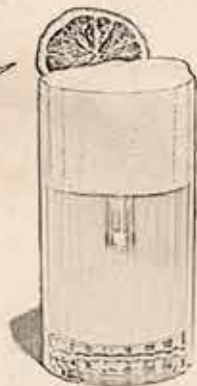
\$20



Ramos Gin Fizz \$21

The original gin fizz cocktail invented by Henry C Ramos in 1888 at his New Orleans bar.

Light, refreshing, complex.



Last Word \$21

A prohibition era cocktail, which has stood the test of time. First served at the Detroit Athletic Club around the 1920s.

Sweet, sharp, herbal, citrus.



Bottled Cocktails



\$23 House Bottled Martini

The best expression of a gin martini Waterslide Bar can offer. Using Tanqueray No. 10, Lillet Blanc and served at -16 degrees.

Sharp, dry, stiff.

Garnished with a grapefruit twist

\$21 Confresi Negroni

Combining the flavours of a Piña Colada with a Negroni. Don't be fooled, it's very much a Negroni with some bright fruit flavours.

Bitter, strong, vibrant.

In collaboration with Reuben Dowely

Confresi was a pirate who first combined pineapple, coconut and rum.



Nitro Muddled Mint Julep

A cool, refreshing bourbon based cocktail that is near synonymous with the Kentucky Derby. Lifting this drink with modern day techniques.

Strong, herbal, complex. \$20

Serve over crushed ice



Auntie Fayes Cure No. 23

She loves to bake and loves to drink. The Auntie we can count on. Mixing apple, rhubarb, cinnamon and custard with a big pour of bourbon. Served hot.

Sweet, strong, warming.

\$20



\$18 Cereal Milk

Transporting you instantly to your childhood, this cocktail uses cereal milk and white rum, in a fascinating way. It's a must try.

Milky, sweet, outrageous.

Paying homage to Milk New York.



An aerial photograph of a winding river flowing through a lush, green forested valley. The river is the central focus, curving from the top right towards the bottom left. The surrounding land is covered in dense vegetation, with varying shades of green and brown. The entire image is framed by a white border with decorative corner ornaments.

WATERSLIDE BAR
SHOP MR3 MID LEVEL EAST END
SOUTHGATE AVENUE, SOUTHGATE CENTRE
SOUTHBANK, VICTORIA
INFO@WATERSLIDEBAR.COM.AU

*Designed by
Talis Heggart*