

HANDBOOK OF COCKTAILS

*Waterslide Bars*



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.

## \$24 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 Cocchi 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



## Missionary Impossible

Using charred pineapple and nitro muddled mint, this gin cocktail is perfect for summer.

Mint, tropical, fruity.

\$19



## Sage Advice

Combining fresh sage and thyme with citrus and pineapple to bring you a full flavoured quoncher.

Herbal, light, vibrant. \$20

Perfect any thyme of the day!

A little taste of summer

## Sao Paulo Sour

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

Passionfruit, citrus, bright.

\$21

Love the play on textures



## \$22 Melbourneian

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

Booze, spices, sweet.



Made with all Melbourne products



## The Windmill \$20

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

Full flavoured, strong, herbal.



## 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.

## Hemingway Daiquiri

Also known as the 'Papa Doble' was Ernest Hemingway's favourite drink. More bitter and dry than the original, as it is originally made with no sugar as Hemingway was diabetic and would drink 12 per day.

Strong, tart, refreshing

\$20



## Naked and Famous

Created at Death and Co. in 2011 by Jaques Simo. A very complex cocktail.

Bittersweet, earthy, citrus.

\$20

Mescal, Aperol and Chartreuse make an unlikely match!



## Singapore Sling

Created at Raffles Bar, Singapore around 1915. This cocktail is an instant classic.

Herbal, fruity.

\$20



## 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 Confres Negroni

Combining the flavours of a Pina 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 Leuben Panely

Confres was a great 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

## Martinez

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

Strong, dry, herbal.

\$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



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