

# COCKTAIL MENU

<b>GINGER COLLINS</b>	Classic Collins with ginger (Gin, Lemon, Ginger Syrup, Ginger Beer)	12€
<b>FIREFIGHTER</b>	Sweet Raspberry cocktail topped with cloudy apple juice and sour ale (Vodka, Fortified Wine, Raspberry Syrup, Cloudy Apple Juice, Keppo Raspberry Sour Ale)	12€
<b>SKATA COSMO</b>	Our take on the classic Cosmopolitan (Gin, Lime, Cranberry Liqueur, Cranberry Juice)	13€
<b>SPICY MAI TAI</b>	Mai Tai with a kick made with habanero infused rum (Rum, Almond Syrup, Lime, Pineapple Juice)	13€
<b>TRANSFUSION</b>	Whisky-based long drink with hints of lingonberry (Whisky, Lime, Lingonberry Liqueur, Ginger Ale)	12€
<b>STATION AVIATION</b>	Cherry infused gin to further enhance the cherry flavour in this timeless classic (Gin, Lemon, Cherry Liqueur, Violet Liqueur)	13€
<b>LIMONCELLO NEGRONI</b>	Negroni with citrus notes (Gin, Campari, Sweet Vermouth, Limoncello)	13€
<b>WHISKY SOUR</b>	A true classic, can also be made with other spirits if whisky is not your thing (Whisky, Lemon, Sugar, Egg White)	13€
<b>HOT DON</b>	A hot drink made with Don Papa rum, citrus and honey (Rum, Lemon, Honey)	14€
<b>XANTE PEAR</b>	A boozy cocktail made with a tequila and calvados base (Tequila, Calvados, Xante, Dry Vermouth)	13€
<b>LÅNGA FARBRÖRN</b>	Tall and refreshing cola cocktail (Sloe Gin, Orange Liqueur, Lemon, Cola)	12€

## NON-ALCOHOLIC COCKTAILS

<b>TOM COLLINS</b>	8€
<b>FIREFIGHTER</b>	8€
<b>SKATA COSMO</b>	9€
<b>HOMEMADE LEMONADE</b>	5€
<b>MAI TAI</b>	8€

