

DASHI CO-CO SIGNATURES



BLUE - VIOLET

Tito's Vodka - Manchino Sakura - St Germain - Lime - Brass Lion Butterfly Pea - Fizz



YELLOW-GREEN

Patron Silver Tequila - Melon - Lime -Codigo Mezcal - Dry Aperera - Sage



RED-VIOLET

Tullamore Dew - Watermelon - Smokey Monkey Shoulder - Aperol - Wasabi Soda Red Yarrow



BLUE-GREEN

Tanqueray Gin - Hendrick's Orbium - Blueberry Wine - Fino Sherry - Apple Caramel - Shiso

ALCOHOL FREE

TANOSHITEA

*Sparkling Kyoho Grape Oolong - Red Yarrow - Bitters
Sparkling - Floral - Fun!*

GEISHA IMPASSIONED

*Passionfruit - Almond - Pineapple - Whites - Bitters
A punchy tropical spiced Sour*

C.O.T.U HOUSE COCKTAILS

MARTINI AT THE CENTRE OF THE UNIVERSE

C.O.T.U. Infinity Gin with Hendrick's Limited Release - C.O.T.U Infinity Vodka - Sake - Dry Vermouth - Champagne Vinegar

A persons martini should be as individual to them as their fingerprint. Our signature Martini has all the DNA of a perfect vesper. Have it dirty, wet, olives, gibson, montgomery, churchill ect. just the way you like it.

SEASONAL NEGRONI FOR TWO

C.O.T.U. Infinity Gin - Bitter Orange - Rosso Vermout
- Strawberry and Neroli

A problem shared is a problem halved - very rarely is a negroni a problem. Designed for a party of two (or one, we aren't going to judge) this negroni changes with the season. By utilising fruit at the end of its season, which would otherwise go to waste, we utilise relevant techniques to preserve and champion its bursting flavour.

GHOST MAMI

C.O.T.U. Agave Liquid - Lime - Papaya Honey - Ancho Verde - Ghost Pepper

A delightful variation on a Tommy's Margarita, done spicy. Ghost Pepper gives this drink a building 'glow' of heat rather than a sharp spike, while Papaya flesh/seeds add a wonderful pepperiness to our house blend of Tequila/Mezcal/Racilla. Honey balances this and gives beautiful length while Ancho Verde give a verdant freshness to the cocktail.

WHENEVER/WHATEVER GIMLET

Spirit of Choice - House Citrus Cordial - Dry Apera - Salt

Our house Citrus cordial reduces waste, vitalises fruit, and reduces our carbon footprint as a whole. Made on your choice of spirit with a touch of dry sherry to sweeten the deal, delicious.

Your choice of spirit, gimlet-style. Priced as the glass price +\$5

CLASSIC COCKTAILS

VESPER MARTINI

*Grey Goose Vodka - Tanqueray 10 - Cocchi Americano - Martini Dry Vermouth
Citrus Twist*

CLASSIC MARTINI

*Grey Goose Vodka or Bombay Sapphire Gin - Cocchi Americano - Martini Dry Vermouth
Citrus Twist / Olives / Onions*

CLASSIC NEGRONI

*Bombay Sapphire Gin - Campari - Martini Rosso
Orange Wedges*

ESPRESSO MARTINI

Grey Goose Vodka - Cold Brewed Coffee - Nusantara - White Chocolate - Vanilla

CLASSIC MARGARITA

*Patron Silver - Fresh Lime - Orange Liqueur
Salt Rim*

OLD FASHIONED

*Singleton 15 year old Whiskey - Sugar - Bitters
Served down and all stired up*