



Bartender Bros Cocktail Menu

Cheers to that!

Gin Cocktails

- **Martini (Gin)**

Gin stirred with dry vermouth - *clean, crisp, and timelessly elegant, the Bond classic.*

- **Gimlet (Gin)**

Gin shaken with lime juice - *simple, smooth, and quietly confident.*

- **Gin Fizz (Gin)**

Gin, lemon, and simple syrup shaken and topped with soda - *bright, bubbly, and refreshing.*

- **Negroni (Gin)**

Gin stirred with Campari and vermouth - *bold, bittersweet, and sophisticated.*

- **Corpse Reviver (Gin)**

Gin, triple sec, and Lillet Blanc shaken with a hint of absinthe - *sharp, lively, and a little dangerous.*

- **Bro Berry Bomb (Gin)**

Gin, blackcurrant syrup, lemonade, and sparkling wine - *bubbly, playful, and bursting with berry flavour.*



- **The Braai Breeze (Rooibos-Infused Gin/Vodka)**

Rooibos-infused gin stirred with orange juice, ginger ale, and bitters - *relaxed, comforting, and uniquely local.*

- **Bros of the Bushveld (Fynbos Gin)**

Fynbos gin shaken with cucumber, rosemary, honey, and tonic - *aromatic, earthy, and refreshingly crisp.*

- **Veld and Vibes (Gin)**

Gin shaken with rooibos syrup, grapefruit, and tonic - *grounded, herbal, and perfectly balanced.*

- **Karoo Mule (Gin)**

Gin with lime, elderflower syrup, and ginger beer - *local twist on a Moscow Mule, spicy, floral, and refreshing.*

- **Fynbos G&T (Gin)**

South African craft gin with tonic, citrus, and rosemary - *classic, crisp, and botanical.*

- **Pink Soul (Gin)**

Gin shaken with lemon, pink syrup, and pineapple liqueur - *bright, lively, and showy in colour.*



Vodka Cocktails

- **Bloody Mary (Vodka)**

Vodka rolled with tomato, lemon, Tabasco, Worcestershire, salt, and pepper - *Savory, spicy, and the ultimate brunch cure.*

- **Cosmopolitan (Vodka)**

Vodka shaken with triple sec, lime, and cranberry - *chic, vibrant, and cocktail-bar iconic.*

- **Sex on the Beach (Vodka)**

Vodka with peach schnapps, orange, and cranberry - *fruity, fun, and always party-ready.*

- **Long Island Iced Tea (Vodka + Mixed Spirits)**

Vodka, tequila, rum, gin, triple sec with lemon and syrup, topped with cola - *dangerously smooth and seriously strong.*

- **Cape Town Sunset (Vodka)**

Vodka shaken with naartjie juice and lime, finished with a grenadine float - *bright, citrusy, and sunset-coloured.*

- **The Braai Breeze (Rooibos-Infused Vodka/Gin)**

Rooibos-infused vodka stirred with fresh orange juice, ginger ale, and bitters - *refreshing, comforting, and proudly South African.*

- **Melon Lime Drop (Vodka)**

Vodka and Midori shaken with lime and syrup, served in a zesty-rimmed glass - *tropical, sweet, and lightly sharp.*



Rum Cocktails

- **Mojito (White Rum)**

White rum muddled with lime, sugar, and mint, topped with soda and crushed ice - *fresh, zesty, and endlessly refreshing.*

- **Piña Colada (White Rum)**

White rum blended with coconut cream and pineapple - *creamy, smooth, and pure island vibes.*

- **Daiquiri (White Rum)**

White rum shaken with lime and syrup - *crisp, clean, and Cuban cool.*

- **Dark and Stormy (Dark Rum)**

Dark rum layered over ginger beer with lime - *bold, spicy, and effortlessly strong.*

- **Zulu Thunder (Dark Spiced Rum)**

Dark spiced rum blended with espresso, Amarula, and vanilla ice cream - *dessert in a glass with a fiery kick.*

- **Jozie Gold (Golden Rum)**

Golden rum shaken with cinnamon syrup, apple, and soda - *warm, sparkling, and golden-hued comfort.*

- **Amarula Colada (White Rum & Amarula)**

White rum and Amarula blended with coconut and pineapple - *tropical indulgence with a South African twist.*

- **Rooibos Mojito (White Rum)**

White rum muddled with rooibos syrup, lime, and mint, topped with soda - *light, herbal, and locally inspired.*



Tequila Cocktails

- **Margarita (Tequila Blanco)**

Tequila shaken with triple sec and lime - *tangy, bold, and made for sunny fiestas.*

- **Long Island Iced Tea (Mixed Spirits Including Tequila)**

Tequila, vodka, rum, gin, and triple sec shaken with lemon and syrup - topped with cola — *strong, smooth, and dangerously easy to drink.*

- **Tequila Sunrise (Tequila Blanco)**

Tequila built with orange juice and grenadine - *sweet, smooth, and visually stunning.*

- **The Bantu Burger (Jalapeño-Infused Tequila)**

Jalapeño tequila topped with pineapple and grenadine - *sweet, spicy, and cheeky with a chilli-salt rim.*

- **Paloma (Tequila)**

Tequila mixed with fresh grapefruit and lime, lightly sweetened and topped with soda - *bright, tangy, and effortlessly refreshing.*

- **Mexican Mule (Tequila)**

Tequila with zesty lime and spicy ginger beer - *lively, invigorating, and a playful twist on the classic mule.*



Whiskey/Bourbon Cocktails

- **Old Fashioned (Whiskey)**

Bourbon or rye stirred with sugar, bitters, and water - *smooth, timeless, and full of character.*

- **Chocolate-Covered Cherry Old Fashioned (Bourbon)**

Bourbon stirred with cherry syrup, chocolate bitters, and aromatic bitters - *rich, decadent, and lightly sweet.*

- **Manhattan (Rye or Bourbon)**

Whiskey stirred with sweet vermouth and bitters - *silky, boozy, and made for slow sipping.*

- **Whiskey Sour (Bourbon)**

Bourbon shaken with lemon and syrup (optionally egg white) - *tart, smooth, and perfectly balanced.*

- **Boulevardier (Bourbon)**

Bourbon stirred with Campari and vermouth - *warm, smoky, and elegantly bittersweet.*

- **Kentucky Maid (Bourbon)**

Bourbon shaken with lime, syrup, cucumber, and mint - *refined, fresh, and Southern-inspired.*

- **The Godfather (Scotch)**

Scotch stirred with amaretto and perfumed with orange peel — *smooth, classy, and no-nonsense.*

- **Mandarin Bourbon Smash (Bourbon)**

Bourbon shaken with mandarin, sugar, Aperol, and lemon — *juicy, bright, and summer-perfect.*



Butterfly Pea Cocktails

Violet Sky (Gin)

Gin shaken with lemon and simple syrup, layered with butterfly pea - *elegant, citrusy, and magical in motion.*

• **Sunset Bloom (Vodka)**

Vodka and lemonade gently layered with butterfly pea - *summery, bright, and Instagram-worthy.*

• **Pea Blossom G&T (Gin)**

Gin topped with tonic and butterfly pea - *sophisticated, floral, and colour-shifting.*

• **Magic Margarita (Tequila)**

Tequila, triple sec, lime, and agave syrup with butterfly pea drizzle - *bold, colourful, and unforgettable.*

• **Galaxy Mule (Vodka)**

Vodka and lime with ginger beer, swirled with butterfly pea - *playful, otherworldly, and cosmic.*

• **Blue Garden Gimlet (Gin)**

Gin, lime, and simple syrup shaken with butterfly pea - *elegant, smooth, and botanically blue-to-lavender.*

• **Purple Fizz (Gin)**

Gin, lemon, and simple syrup topped with soda and butterfly pea - *effervescent, citrusy, and fun to watch.*

• **Blooming Fynbos G&T (Fynbos Gin)**

Fynbos gin with tonic and butterfly pea - *aromatic, crisp, and naturally stunning.*

• **Bro Berry Bloom (Gin)**

Gin with black currant, lemonade, sparkling wine, and butterfly pea - *playful, bubbly, and visually show-stopping.*



- **Veld Bloom (Gin)**

Gin, rooibos syrup, grapefruit, and tonic with butterfly pea - *earthy, refreshing, and full of South African character.*

- **Cape Twilight (Vodka)**

Vodka, naartjie, and lime layered with butterfly pea - *soft, citrusy, and visually radiant.*

- **Malibloom Bloom (Malibu & Blue Curacao)**

Malibu and blue curacao topped with lemonade and butterfly pea - *smooth, tropical, and dreamy.*

- **Butterfly Pea Mojito (White Rum)**

White rum, lime, and mint muddled with butterfly pea - *fresh, zesty, and mesmerizing.*

- **Butterfly Pea Daiquiri (White Rum)**

White rum, lime, and sugar shaken with butterfly pea - *crisp, tropical, and hypnotically colourful.*

- **Purple Beach (Vodka)**

Vodka, peach schnapps, orange, and cranberry with butterfly pea - *fun, fruity, and festival-ready.*

- **Rooibos Blossom Mojito (White Rum)**

White rum, lime, rooibos syrup, and mint with butterfly pea - *local, refreshing, and colour-shifting.*



Bartender Bros Boba Cocktails

Cheers to that

Bartender Bros Boba Cocktails:

- **Midnight Pearl (Vanilla, Coffee & Coconut Inspired)**
A creamy, indulgent blend of vanilla vodka, coffee liqueur and coconut cream poured over rich black boba.
- **Thai Tea Twist (Spiced Rum, Tea & Sweet Cream Inspired)**
Smooth spiced rum and sweet Thai tea swirl together with condensed milk and warm brown sugar boba.
- **Matcha Mojito (Mint, Matcha & Lime Inspired)**
A fresh, herbal mojito lifted with matcha syrup and finished with classic boba for a calming twist.
- **Strawberry Milk Punch (Strawberry, Vanilla & Cream Inspired)**
Sweet strawberry and soft vanilla shaken with cream into a nostalgic, silky boba treat.
- **Brown Sugar Bourbon (Bourbon, Caramel & Cream Inspired)**
Smoky bourbon blended with brown sugar and cream for a rich, dessert-like boba cocktail.
- **Coconut Cloud (Malibu, Pineapple & Coconut Inspired)**
A smooth, tropical fusion of coconut cream and pineapple juice poured over classic boba.
- **Mocha Mist (Coffee, Chocolate & Cream Inspired)**
A rich and silky mocha cocktail layered over black boba for the perfect comforting sip.



- **Taro Dream (Taro, Vanilla & Creamy Inspired)**
Sweet, nutty taro milk shaken with vodka into a soft pastel drink resting on chewy tapioca pearls.
- **Caramel Oolong (Whiskey, Oolong & Caramel Inspired)**
Smooth whiskey and sweetened oolong tea blended with caramel syrup for a buttery, tea-inspired boba mix.
- **Buttered Rum Boba Latte (Rum, Butterscotch & Milk Inspired)**
Dark rum and butterscotch syrup folded into milk for a warm, cozy boba latte.



Bartender Bros Popping Boba Cocktails

- **Galaxy Pop (Vodka, Citrus & Grape Inspired)**
A cosmic mix of vodka, curaçao, lemon and grape juice poured over blueberry popping boba with a vibrant shimmer.
- **Mango Mirage (Tequila, Mango & Lime Inspired)**
Juicy mango and bright lime shaken with tequila, finished with soda and mango popping boba.
- **Berry Bomb Fizz (Berry, Elderflower & Tonic Inspired)**
A light, floral gin fizz bursting with cranberry and strawberry popping boba.
- **Cherry Popper (Cherry, Citrus & Lemonade Inspired)**
A playful cherry-vodka cocktail topped with lemonade and lively cherry popping boba.
- **Butterfly Kiss (Floral Gin, Citrus & Tonic Inspired)**
Elegant butterfly pea gin and elderflower shaken bright, poured over lychee popping boba for a colour-changing flourish.
- **Peach Sunrise (Peach, Orange & Grenadine Inspired)**
Sweet peach popping boba under layers of orange, vodka and grenadine in a sunset-style pour.
- **Watermelon Pop (Watermelon, Rum & Lime Inspired)**
Refreshing watermelon and lime built over white rum and vibrant watermelon popping boba.
- **Passion Paradise (Passionfruit, Lime & Tequila Inspired)**
A bold passionfruit blend shaken with tequila and poured over mango popping boba for a tangy tropical hit.



- **Citrus Crush (Gin, Orange & Lemon Inspired)**
Bright citrus shaken crisp and clean, complemented by zesty lemon popping boba.
- **Midnight Bubble Spritz (Prosecco, Citrus & Blue Curaçao Inspired)**
- A sparkling, chic spritzes layered over popping boba with deep blue tones made to impress.



What Is Boba?

Boba, also known as **tapioca pearls**, are chewy spheres made from tapioca starch derived from the cassava root. They are commonly used in drinks and desserts to add a fun, textural element.

Is It Safe?

Yes - boba is **completely safe to consume**.

- Made from natural tapioca starch, water, and sometimes sweeteners.
- Widely used in bubble teas, cocktails, and desserts worldwide.
 - Gluten-free, vegan-friendly, and non-toxic.

Boba is simply a fun, tasty addition to beverages that enhances the drinking experience without any health concerns when consumed in moderation.



What Is Butterfly Pea?

Butterfly pea is a natural plant-based colourant made from the petals of the **Clitoria ternatea** flower. When dried and steeped, the petals release a deep, vibrant blue pigment that's commonly used in drinks, teas, and culinary creations.

How It Works

Butterfly pea is **pH-sensitive**, meaning its colour changes depending on the acidity of the liquid it's mixed with:

- **Neutral or alkaline liquids:** deep blue
- **Slight acidity (lemon, lime, tonic):** purple
- **High acidity:** pinkish violet

This makes it perfect for cocktails and mocktails that shift colour when layered or when citrus is added.

Is It Safe?

Yes -butterfly pea is **completely safe to consume**.

- It is a natural plant ingredient with no alcohol, artificial dyes, or preservatives.
 - It's caffeine-free and widely used in herbal teas.
 - Countries worldwide use it in drinks, desserts, and cooking.

Most people tolerate it very well, and reactions are extremely rare.



Not seeing what you're looking for?

Our bartenders love a challenge! Inquire about custom creations for your event - we'll craft

something special to match your vibe.

All cocktails subject to ingredient/equipment availability. Some speciality items may require advance notice for events.

Ask about our seasonal specials and personalised cocktail experiences!