A TASTE OF MALTA

BAJTRA shot
Escape to Malta with every sip of Bja-tr - the island’s exotic elixir from
the prickly pear cactus!
4.00

CISK LAGER
An iconic Maltese beer
5.70

CLASSIC COCKTAILS
FROM TROPICAL TO SOPHISTICATED,
THESE DRINKS NEVER GO OUT OF STYLE

PORNSTAR MARTINI 8.00
Want something sexy and indulgent? Enter the Pornstar Martini.
Vodka, Edmond Briottet Passion Fruit Liquor, Passion Fruit Purée, Vanilla Syrup, Lime Juice, Prosecco

ESPRESSO MARTINI 8.00
Get buzzing with an Espresso Martini. This caffeinated cocktail of vodka, coffee
liqueur and espresso is a high-energy classic.
Vodka, Mr. Black, Espresso, Vanilla Syrup

MOJITO 8.00
Craying an island getaway? Escape with a mojito.
Lime Slice, Sugar Syrup, Mint Leaves, White Rum, Soda

COSMOPOLITAN 8.00
80s girl power? Channel your inner Carrie Bradshaw with a Cosmopolitan.
Vodka, Triple Sec, Lime Juice, Cranberry Juice, Blood Orange Syrup

DARK & STORMY 8.00
Lift your spirits with a Dark and Stormy. It’s the perfect pick-me-up.
Lime Juice, Pineapple Juice, Ginger Beer, Dark Rum

MARGARITA 8.00
Say no more. This tequila cocktail with lime and salt on the rim is a
Mexican classic that’ll have you fiesta-ready in no time.
Tequila, Triple Sec, Lime Juice, Agave

OLD FASHIONED 8.00
Feeling fancy? In the mood to channel Don Draper? This vintage whiskey
cocktail will take you back to the 60s.
Buffalo Trace, Velvet Falernum, Fee Brothers Orange Bitters

NEGRONI 8.00
Feeling old school? This smooth Italian aperitif of gin, vermouth, and
Campari is rich, bitter, and oh so suave.
Gin, Campari, Mr Black, Cocchi

MOCKTAILS
NON-ALCOHOLIC

EMERALD CITY
Apple Juice, Lemon Juice, Sugar Syrup, Soda
6.00

PRINCESS OZMA
Pineapple Juice, Real Coconut Cream, Monin Coconut Syrup
6.00

RED SLIPPER
Cranberry Juice, Ginger Beer, Grenadin
6.00

ARCObALENO’S ICONIC COCKTAILS

2 FOR 12.00 DURING HAPPY HOURS

YELLOW BRICK ROAD
The quest can wait - kick off your red slippers and slip off into a sunny, tropical paradise.
Aluna Coconut Rum, Giffards Premium Banana Liqueur, Monin Coconut, Real
Coconut, Pineapple Juice
10.00

FERNANDO
This expertly blended symphony makes for a long smooth sipper with no regret.
Buffalo Trace Bourbon, Cazcabel Honey Tequila, Edmond Briottet
Creme De Cassis, Lemon Juice, Lemonade, Angostura bitters
10.00

THAT’S SO FETCH, IT’S BRITISH SLANG
It’s like a Long Island but British. Don’t resist it. Just let it happen.
Coke Zero, Tatiana’s tea infused gin, Buffalo Trace, Lemon Juice, Sugar Syrup
10.00

SOUR-ANA SHAKE
This wild cocktail blends tropical flavors for a fruity thrill ride.
Plantation White rum, Giffards Premium Banana Liqueur, Lemon Juice, Monin Banana Syrup, Foamer
10.00

DARK & STORMY
Lift your spirits with a Dark and Stormy. It’s the perfect pick-me-up.
Lime Juice, Pineapple Juice, Ginger Beer, Dark Rum
8.00

MARGARITA
Say no more. This tequila cocktail with lime and salt on the rim is a
Mexican classic that’ll have you fiesta-ready in no time.
Tequila, Triple Sec, Lime Juice, Agave
8.00

OLD FASHIONED
Feeling fancy? In the mood to channel Don Draper? This vintage whiskey
cocktail will take you back to the 60s.
Buffalo Trace, Velvet Falernum, Fee Brothers Orange Bitters
8.00

NEGRONI
Feeling old school? This smooth Italian aperitif of gin, vermouth, and
Campari is rich, bitter, and oh so suave.
Gin, Campari, Mr Black, Cocchi
8.00

POISONED SLIPPER
Bewitched? Get under the Poisoned Slipper’s spell.
Midori, Edmond Briottet Triple Sec, NV Absinthe, QuiQuiRiQui Mezcal, Lemon Juice
8.00

ESPRESSO BANINI
Craving an energizing escape to the tropics?
Espresso, Giffards Premium Banana Liqueur, Arcobaleno Vodka,
Oatly Milk, Monin Banana Syrup
8.00

DISILLUSION
With its happy, vacation-in-a-glass vibe, the Disillusion is just what you need
to relax and leave your troubles behind.
Sipsmith Summer Cup, Aperol, Lillet, Velvet Falernum, Soda
8.00

FROM TROPICAL TO SOPHISTICATED,
THESE DRINKS NEVER GO OUT OF STYLE

PORNSTAR MARTINI
Want something sexy and indulgent? Enter the Pornstar Martini.
Vodka, Edmond Briottet Passion Fruit Liquor, Passion Fruit Purée, Vanilla Syrup, Lime Juice, Prosecco

ESPRESSO MARTINI
Get buzzing with an Espresso Martini. This caffeinated cocktail of vodka, coffee
liqueur and espresso is a high-energy classic.
Vodka, Mr. Black, Espresso, Vanilla Syrup

MOJITO
Craying an island getaway? Escape with a mojito.
Lime Slice, Sugar Syrup, Mint Leaves, White Rum, Soda

COSMOPOLITAN
80s girl power? Channel your inner Carrie Bradshaw with a Cosmopolitan.
Vodka, Triple Sec, Lime Juice, Cranberry Juice, Blood Orange Syrup

DARK & STORMY
Lift your spirits with a Dark and Stormy. It’s the perfect pick-me-up.
Lime Juice, Pineapple Juice, Ginger Beer, Dark Rum

MARGARITA
Say no more. This tequila cocktail with lime and salt on the rim is a
Mexican classic that’ll have you fiesta-ready in no time.
Tequila, Triple Sec, Lime Juice, Agave

OLD FASHIONED
Feeling fancy? In the mood to channel Don Draper? This vintage whiskey
cocktail will take you back to the 60s.
Buffalo Trace, Velvet Falernum, Fee Brothers Orange Bitters

NEGRONI
Feeling old school? This smooth Italian aperitif of gin, vermouth, and
Campari is rich, bitter, and oh so suave.
Gin, Campari, Mr Black, Cocchi

A TASTE OF MALTA

BAJTRA shot
Escape to Malta with every sip of Bja-tr - the island’s exotic elixir from
the prickly pear cactus!
4.00

CISK LAGER
An iconic Maltese beer
5.70
From the first sip to the last, our cocktails are crafted with heart and creativity. They are designed to bring smiles to your faces and add an extra sparkle to your evenings.

**WINES**

**WHITE**
- Cintila White 175 ML: 5.75 | 250 ML: 8.00 | BOTTLE: 22.00
- Pinot Grigio 175 ML: 6.75 | 250 ML: 9.40 | BOTTLE: 26.00
- Sauvignon Blanc 175 ML: 7.50 | 250 ML: 11.00 | BOTTLE: 30.00

**RED**
- Cintila Red 175 ML: 5.75 | 250 ML: 8.00 | BOTTLE: 22.00
- Pinot Noir 175 ML: 6.75 | 250 ML: 9.40 | BOTTLE: 26.00
- Malbec 175 ML: 7.50 | 250 ML: 11.00 | BOTTLE: 30.00

**ROSE**
- Syrah Grenache 175 ML: 6.20 | 250 ML: 9.00 | BOTTLE: 22.00

**SPARKLING**
- Millesimato Extra Dry 125 ML: 6.90 | BOTTLE: 28.00

125ML MEASURES OF WINE AVAILABLE ON REQUEST