



Bespoke Cocktails

Infused in-house

Gantry Gin & Sin

DRY GIN | ELDERFLOWER LIQUEUR | HOUSE INFUSED
CUCUMBER & BASIL SIMPLE SYRUP | SERVED CHILLED

Prickly Pear

TEQUILA, HOUSE INFUSED PEAR & GINGER SIMPLE SYRUP,
LEMON ZEST, ROSEMARY, SERVED WITH A SALT RIM

Gantry Sangria

RED WINE | COGNAC | ELDERFLOWER LIQUER |
FRESH FRUIT

Tequila Thyme

HOUSE INFUSED TEQUILA | HABANERO PEPPERS |
ELDERFLOWER | LEMON | THYME & PINEAPPLE JUICE

Sazarac

IN-HOUSE AGED BOURBON | ABSINTHE | PEYCHAUD'S
BITTERS

Whiskey Makes It Better

Irish Mule

JAMESON ORIGINAL | GINGER BEER | FRESH LIME

Short and Stout

PINT OF GUINNESS AND SHOT OF JAMESON CASKMATES

Classic Irish Coffee

PADDY'S IRISH WHISKEY | FRESHLY BREWED COFFEE |
TOPPED WITH CREAM

Mike Collins

POWER'S GOLD LABEL | HONEY | LEMON JUICE

Gantry Old-Fashioned

RYE WHISKEY | ANGOSTURA BITTERS | SUGAR | ORANGE
SLICE

LIC Not So Sour

TEN HIGH BOURBON, LEMON JUICE | SIMPLE SYRUP,
MALBEC FLOAT

The Gantry Classics

Aviation

GIN | CREME DE VIOLET | MARASCHINO LIQUEUR |
LEMON JUICE

Absolut Lime Mule

ABSOLUT LIME | GINGER BEER | FRESH LIME JUICE

Foghorn

GIN | FRESH LEMON JUICE | GINGER BEER

Penicillin

THE GLENLIVET FOUNDER'S RESERVE | LEMON JUICE |
SIMPLE SYRUP | GRATED GINGER

Brunch Cocktails

Saturday and Sunday, 10am to 3pm

Bloody Gantry

BACON-INFUSED ABSOLUT | TOMATO JUICE |
HORSERADISH | BACON | CELERY | OLIVES | LEMON

Bloody Caesar

ABSOLUT VODKA | CLAMATO JUICE | TABASCO SAUCE,
HORSERADISH | AVOCADO | SHRIMP

Gordon's Breakfast Cup

GIN | MUDDLED CUCUMBER & LIME | SIMPLE SYRUP,
TABASCO | WORCESTERSHIRE SAUCE | SALT | PEPPER

Spiked Arnold Palmer

HOUSE WHISKEY | SWEET TEA | SIMPLE SYRUP |
LEMON JUICE

Salty Dog

ABSOLUT VODKA | GRAPEFRUIT JUICE | SALTED RIM

Spiked Mimosa

CHAMPAGNE | ABSOLUT MANDARIN | OJ

BRUNCH INCLUDES A COMPLIMENTARY
MIMOSA, HOUSE BLOODY MARY, OR
GLASS OF HOUSE WINE.

Make it Unlimited

\$15 for 90 mins