

Cocktails

PREMIUM POURS

Some of Earth's finest sipping spirits, stirred & shaken into some of the galaxy's greatest cocktails

The Daiquirí Bacardí Reserva Facundo Silver Rum, Lime, Sugar	90	Champagne Cocktail Tesseron Xo Lot 53 Cognac, Taittinger, Cubed Sugar, Bitters	100
Hakushu Rob Roy Suntory Hakushu 18 Years, Cocchi Torino Vermouth, Bitters	330	Bobby Burns Hibiki Harmony, Sweet Vermouth, D.O.M. Benedictine, Bitters	90
Margarita Patron Gran Platinum, Pierre Ferrand Curaçao, Lime	150	New York Sazerac Tesseron XO Lot 53 Cognac, Willet Family Estate Rye Whiskey Anniversary, Peychaud's Bitters, Lemercier Absinthe	110
The New York Sour Suntory Hakushu 12 Years, Lemon, Malbec, Egg Whites	170		

**Try any of these cocktails at more modest prices with our premium-quality house spirits*

VINTAGE COCKTAILS

A literal taste of history, a selection of vintage-dated cocktails made using antique spirits from our private collection

1970s Milano Torino Campari, Amaro Cora	100	1960s Rob Roy 1960s Kine Edward, 1960s Cinzano Vermouth, Bitters	150
1970s Negroni 1970s Suntory Dry Gin, 1970s Campari, 1970s Cinzano Vermouth	150	Vesper Martini 1960s Smirnoff Vodka, 1970s Suntory Dry Gin, Lillet Blanc	150

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Please note, a discretionary 10% service charge applies to all table orders (excluding Sundays and Public Holidays) · 10% surcharge on Sundays · 15% surcharge on public holidays · 1.5% surcharge on all card payments

COFFEE COCKTAILS

We have a deep love of coffee. We want to translate this adoration of caffeine into the cocktails we make with it, so the natural progression was to roast our own on a weekly basis. For Espresso, we currently use a blend of Colombian, Brazilian, and Ethiopian beans. For Filter Coffee – used in our Irish Coffee – we use beans grown at high altitude from the Montecillos co-operative in Honduras, processed using the 'honey' method. We hope you enjoy our love and attention to this aspect of our beverage selection as much as we do!

Espresso Martini	25	Espresso Martini	25
Grey Goose Vodka, Mr Black Coffee Liqueur, Espresso		Mr Black Coffee Liqueur, Plantation Pineapple Rum, Pineapple, Orgeat	
Stone Cold Fashioned	24	Mr Black Tonic	18
Mr Black Liqueur, Branko Plum Brandy, Black Noble, Apricot Brandy		Mr Black, Fever-Tree Tonic	
Irish Coffee	24		
Jameson Black barrel Irish Whiskey, Honduras Montecillos Coffee, Muscovado, Honey, Almonds, Cream			

Espresso	4	Caffe Corretto	8
A silky double shot of our House Espresso Blend		Our House Espresso Blend served your choice of Mr Black Amaro or Grappa Nonino	

JUICE & SODA

Fever Tree	7	London Essence	7
Mediterranean Tonic Water, Lemonade, Ginger Beer, Ginger Ale or Grapefruit Soda		Peach & Jasmine Soda	
Fresh Pressed Juice	6	Strangelove	10
Orange, or Grapefruit		Yuzu Soda	
Perrier	13	Still Water	13
Sparkling Water		Acqua Panna	

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COCKTAIL ADDITIONS

On occasion, we partner with brands, other bars, artists, musicians and the like, to come up with a selection of drinks to add to our menu for a limited time only. This is what we're feeling at the moment – we hope you love these drinks as much as we do!

Developed in collaboration with Never Never Distilling Co, this Beeswax and Olive Gin celebrates the savoury character of kalamata olive brine, ligurian honey, almond, orange, bay leaf and basil.

Cera & Olive Martini	24	Wax & Basil Collins	24
Beeswax and Olive Gin, Martini Ambrato, Shallot Shrub, Olive Oil		Beeswax and Olive Gin, Elderflower Liquor, Lemon, Toasted Fennel Syrup, Bay Leaf Soda	
Ligurian Sting	24	Oh Beehave	24
Beeswax and Olive Gin, Pinenut and Butter Washed Cocchi Americano, Suze, Caramel Honeycomb.		Beeswax and Olive Gin, Mancino Bianco Ambrato, Manzanilla Sherry, Lemon	

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