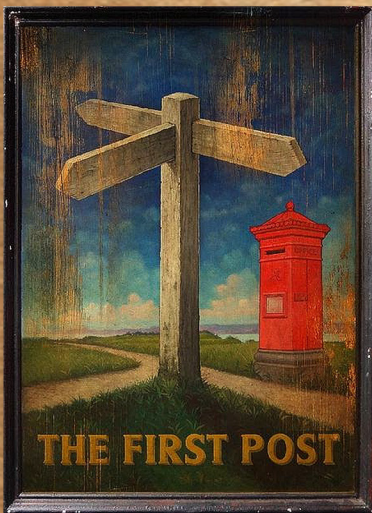


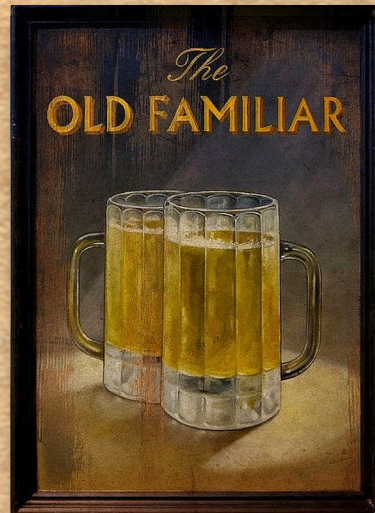
THE GOLDEN COCKTAIL MILE

A LIQUID REPAST FOR THE WORLD'S END



1 1/2 OZ. GIN
1/2 OZ. SUZE
1 OZ. LIME
3/4 OZ. SIMPLE
2 DASHES ABSINTHE
SODA TOP

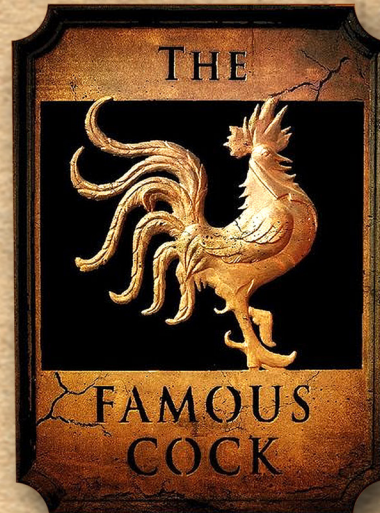
Light shake, served tall over ice with a lime wedge garnish



1 1/2 OZ. AGED RUM
1/2 OZ. JAMAICAN RUM
BROWN SUGAR CUBE
PINCH OF SALT
2 DASHES ANGSTURA

Served on the rocks, with an orange twist

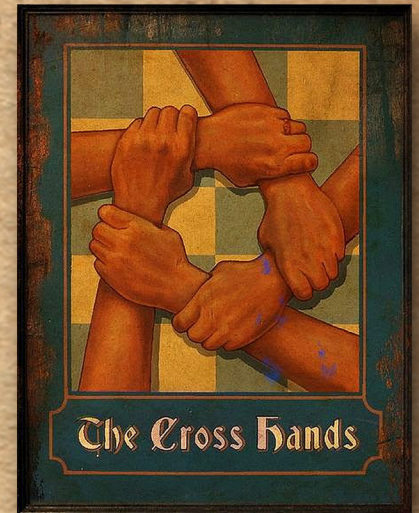
A.K.A The S.C.O.F.
(Salted Caramel Old Fashioned)



1 OZ. GIN
1/2 OZ. LEMON
1/2 OZ. SIMPLE
EGG WHITE
AMBER ALE

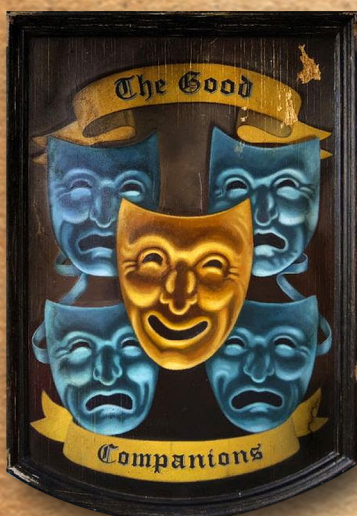
Dry shake, wet shake, served in a fizz glass, top with ale

(A.K.A. Andy Shandy)



2 OZ. SCOTCH
1 OZ. COCCHI
AMERICANO ROSA
3 DASHES ORANGE BITTERS

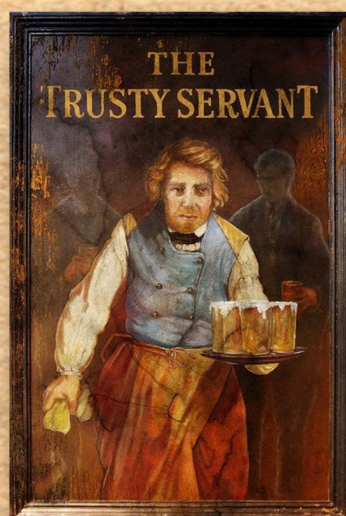
Stirred down and served in a coupe, lemon twist garnish



1 OZ. IRISH WHISKEY
1 OZ. COGNAC
BROWN SUGAR CUBE
2 DASHES ORANGE BITTERS

Crush brown sugar cube old fashioned style, rocks, stir, lemon twist

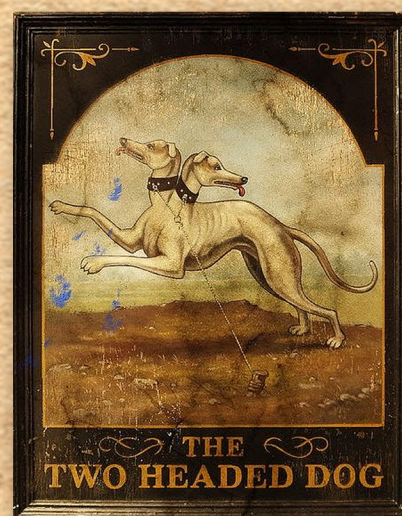
(A.K.A 4/3rds)



2 OZ. AGED RUM
1/2 OZ. DRY VERMOUTH
1/2 OZ. CYNAR

Stirred down and served in a coupe, orange twist

(A.K.A The Right Hand Man)



1 1/2 OZ. AGED RUM
3/4 OZ. WHITE CACAO
3/4 OZ. KOLA TONIC
3/4 OZ. CREAM EGG YOLK

Dry shake, wet shake, served in a flip glass and garnished with nutmeg



2 OZ. GENEVER
3/4 OZ. LIME
3/4 OZ. POMEGRANATE
MOLASSES (CUT WITH SIMPLE)
CUCUMBER

Shaken, served in coupe, garnish with cucumber, black pepper on top

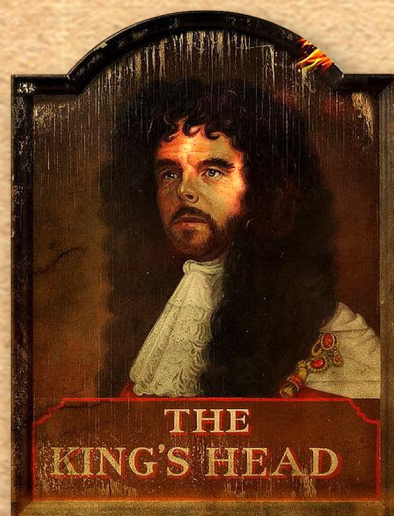
(A.K.A The Intrepid Fox)



1 OZ. BOURBON
3/4 OZ. LEMON
3/4 OZ. HONEY
PALE ALE

Light shake, served tall over ice, topped with pale ale

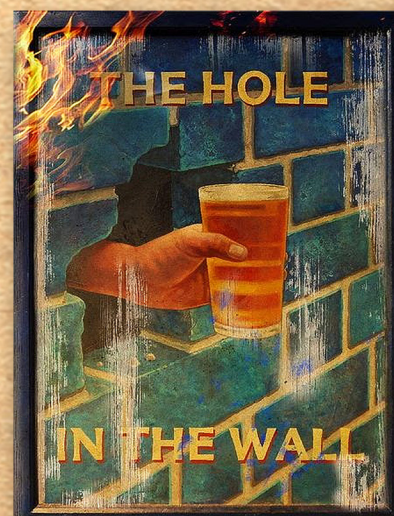
(A.K.A The Beehive)



2 OZ. IRISH WHISKEY
3/4 OZ. LIME
3/8 OZ. POMEGRANATE
MOLASSES (CUT WITH SIMPLE)
3/8 OZ. CAMPARI

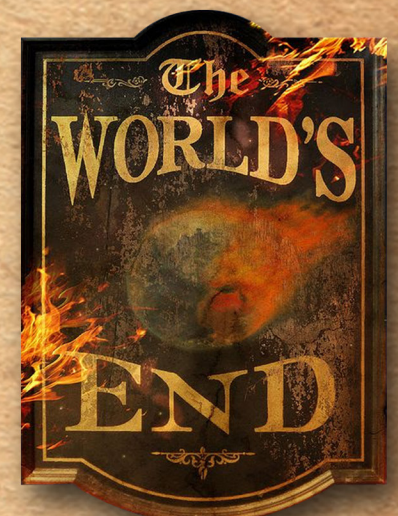
Shaken, served in a coupe, garnished with a lime wedge

(A.K.A Crazy Eyes)



2 OZ. SCOTCH
3/4 OZ. SUZE
1/4 OZ. GRAND MARNIER

Stirred down, served in a coupe, orange twist garnish.



2 OZ. TEQUILA
1 OZ. LIME
3/8 OZ. CURAÇAO
3/8 OZ. AGAVE
3 DASHES OF HOT SAUCE (CHOLULA)

Light shake, served on the rocks, garnished with a lime wedge

(A.K.A Better than (Jayne Fonder))

COCKTAILS BY ALASTAIR WALKER OF THE EVERLEIGH, MELBOURNE
ORIGINAL PUB SIGNS ART: CONCEPTS BY OSCAR WRIGHT / PRODUCTION DESIGN BY MARCUS ROWLAND
GRAPHIC DESIGN BY GEORGINA MILLETT / SCENIC PAINTER: BARNABY GORTON
"THE WORLD'S END" DIRECTOR: EDGAR WRIGHT / WRITTEN BY EDGAR WRIGHT & SIMON PEGG
POSTER DESIGN BY GREG NEEDHAM / COORDINATED BY EMBURY COCKTAILS