



# COCKTAIL MENU

**10**  
**DOLLAR**  
**SHAKE**

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# 10 DOLLAR SHAKE CONCEPTUAL DRINKS

A small selection of our founder Adrian Gomes' favourite own creations from over the years. These include competition-winning drinks ('Agro di Paradiso', Disaronno UK Mixing Star 2014 and 'Champari', Adrian's 2023 Scottish Mixologist of the Year-winning drink) and commissioned drinks from recent drinks strategy projects (e.g. Isle of Harris Gin).



## AGRO DI PARADISO

Disaronno Amaretto – House-made  
Limoncello Shrub – House-made Saffron  
& Cardamom Bitters – Lemon – Vegan Foamer  
– Cucumber



## DEOCH BEINNE

Isle of Harris Gin – Pineau des Charentes  
de Pradière Rosé – Salted Yuzu – Heather  
Honey – Kewra Water – Rose Water –  
Honeysuckle Essence – Edible Flowers



## NA GEARRANNAN (LOW-ABV)

Isle of Harris Gin – Yarrow x Lemon Balm  
Cordial – Dairy-free Coconut 'Whey'  
– Honeysuckle – Soda Water  
– Edible Flowers (v)



## CHAMPARI

Strawberry-infused Campari – Rose Vermouth  
– Provence Dry Rose – Crème à la Fraise Des  
Bois – SupaSawa Acid Blend – Lemon/Orange  
Bitters – Champagne Bubbles  
(\*not suitable for high-volume events)



## DOPO CENA

Disaronno Amaretto – Kirsch – Maraschino  
Liqueur – Lemon – Bitters – Vegan Foamer



## THE APPLE OF PABAIGH MOR

Isle of Harris Gin – Wild Sea Buckthorn Juice  
– Crab Apple Jelly – Malic Acid – Cream Soda  
Syrup – Soda Water – Dehydrated Apple



## CRETETREE: TINAJA OF THE SEA

Isle of Harris Gin – Manzanilla Sherry – Rice  
Wine Vinegar – Katsuobushi & Sea Salt  
Tincture



## FOR KING & COUNTRY

Isle of Harris Gin - Umeshu Plum Sake  
– Rosehip Cordial – Herbal Bitters



## THE COBBLER'S DAUGHTER

Amontillado Sherry – House-made  
Blueberry & Brioche Shrub – Lemon  
– Honey – Star Anise – Crushed Ice



# HIGHBALLS

Perfect for post-ceremony receptions, these lower-ABV highballs will ensure the party is a marathon, and not a sprint! Beautifully-garnished with a range of florals, herbs, fresh fruits and sustainably re-used by-products (banana leaf, pineapple leather). Our 'drinksmithery' skills have even seen us commissioned by Bardinet Brandy of France to create a serve for an ASDA campaign (see the 'Bardin-itiz' serve below).



## BANANA HIGHBALL

*Cutty Sark Blended Scotch – Banana Liqueur  
– Aromatic Bitters – Club Soda – Banana Leaf*



## GARIBALDI

*Campari – Fresh Orange Juice  
– Sugar Syrup*



## PISCOLA

*Barsol Pisco – Cola – Aromatic Bitters – Lime*



## BARDIN-ITZ

*Bardinet VSOP Brandy – Limoncello  
– Raspberry Lemonade – Mint Sprig*



## MELLOW YELLOW (0%)

*Yellow Bell Pepper Shrub – Rhubarb  
& Raspberry Tonic (v)*



## PORTO TÔNICO

*Porto Cruz Pink Port – Tonic – Edible Flowers*



## DARK N' STORMY

*Chairman's Reserve Rum – Ginger Beer  
– Lime – Aromatic Bitters*



## NO.1 CUP

*Pimm's – Lemonade – Ginger Ale  
– Mint – Strawberry – Cucumber*



## RASPBERRY MILK PUNCH

*Wyborowa Vodka – Raspberry – Lemon  
– Clarified Milk – Raspberry Dust*



## G&T

*Edinburgh Orange & Basil Gin  
– Tonic – Orange – Basil Leaf*



## PINEAPPLE TEPACHE

*Chairman's White Label Rum – Fermented  
Pineapple – Clove – Ginger – Club Soda  
– Pineapple Leather*



## VERMUT & SODA

*Jindea Single Estate Tea Gin – Rose Vermut  
– Maraschino – White Grape & Apricot Soda  
– Cherry Paint*

# APERITIVO

*When in Rome, do as the Romans do. When not Rome, enjoy 'Aperitivo' with these appetite-whetting drinks designed to be light, refreshing and compatible with nibbles and bites (ask us for our canape menu...).*



## APEROL SPRITZ

*Aperol – Prosecco – Soda*



## EIGHTEEN '97

*Nardini Grappa – Elderflower – Orange  
– Vino Rosso*



## CRODINO (0%)

*Non-Alcoholic Spritz – Spices  
– Botanicals – Herbs (v)*



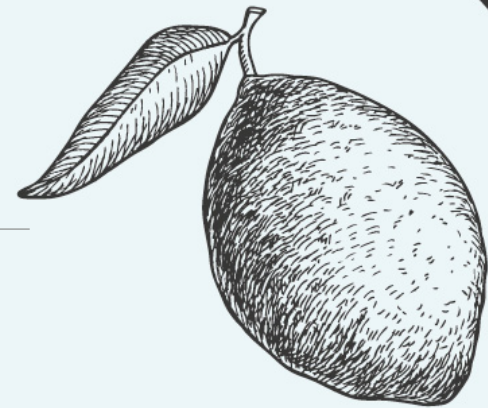
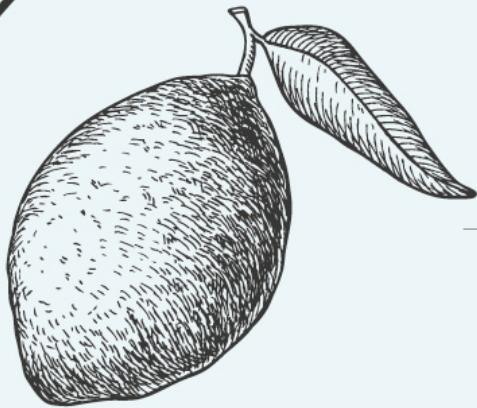
## NEGRONI SBAGLIATO <sup>Sweet</sup>

*Vermouth – Campari – Prosecco*



## COFFEE NEGRONI

*Campari – Edinburgh Raspberry Gin  
– Sweet Vermouth – Mr Black Coffee Amaro*



# LATIN AMERICAN

*Latin Americans know how to party and we'd be lying if we said the fun wasn't spiked with a little local liquor. These drinks are a carnival in a glass. Arriba! (\* means flavour variants are available)*



## BATIDA\*

*Abelha Cachaca – Coconut Water  
– Condensed Milk – Lime*



## PICANTE DE LA CASA

*El Sueno Blanco Tequila – Lime  
– Agave – Red Chilli – Coriander  
– Salt (\*optional)*



## CAIPIRINHA\*

*Abelha Cachaca – Lime – Sugar  
– Crushed Ice*



## PISCO SOUR

*Barsol Pisco – Limon – Amargo Chunchu  
Bitters – Sugar – Vegan Foamer*



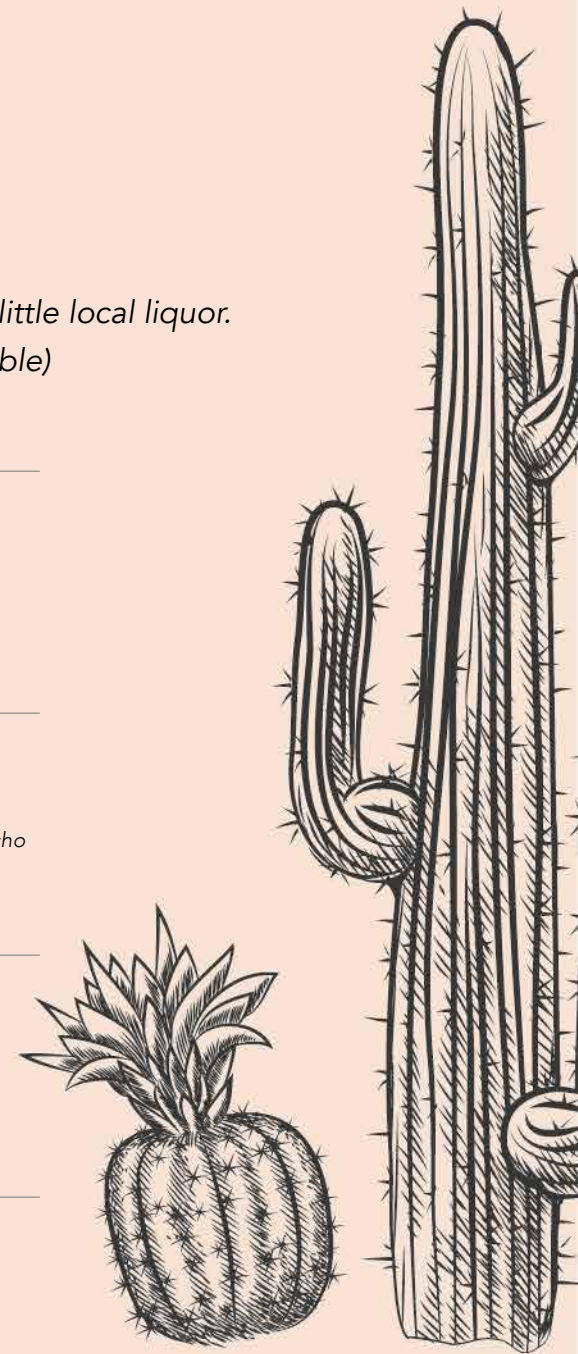
## PALOMA

*El Sueno Blanco Tequila – Pink  
Grapefruit – Lime – Agave – Soda*



## TOMMY'S MARGARITA\*

*El Sueno Blanco Tequila  
– Lime – Agave*





# TROPICAL

*Sun-kissed beaches, palm trees and exotic drinks served by cabana boys.  
It's not a holiday if you aren't drinking one of these.*



## HOTEL NACIONAL DAIQUIRI

*Chairman's White Label Rum  
– Apricot Brandy – Lime – Sugar*



## MAI TAI (TRADER VIC'S)

*Chairman's Reserve & White Label Rums  
– Triple Sec – Orgeat – Lime – Sugar*



## HURRICANE

*Chairman's Reserve White Label  
– Chairman's Reserve Spiced Rum –  
Passionfruit – Pineapple – Orange  
– Lime – Grenadine*



## PINA COLADA

*Chairman's Reserve Rum – Coconut  
– Pineapple – Lime*



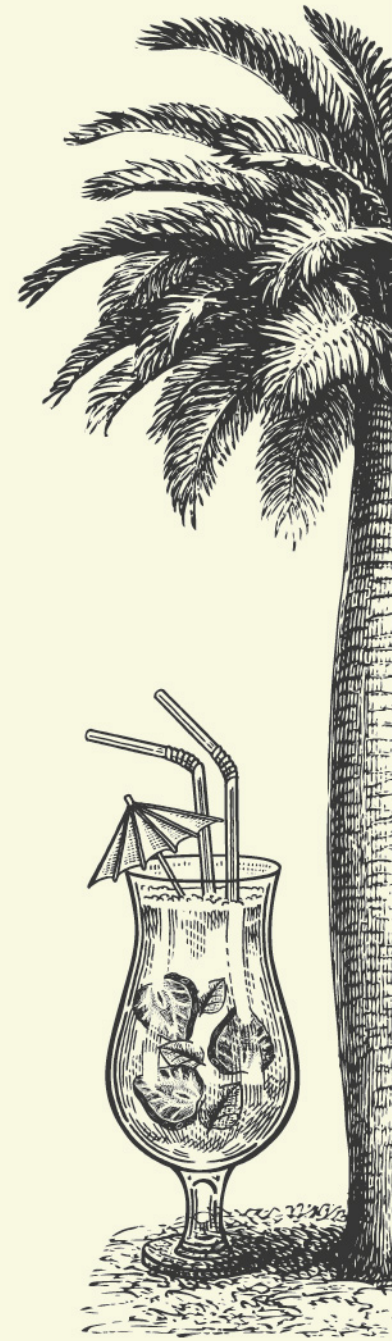
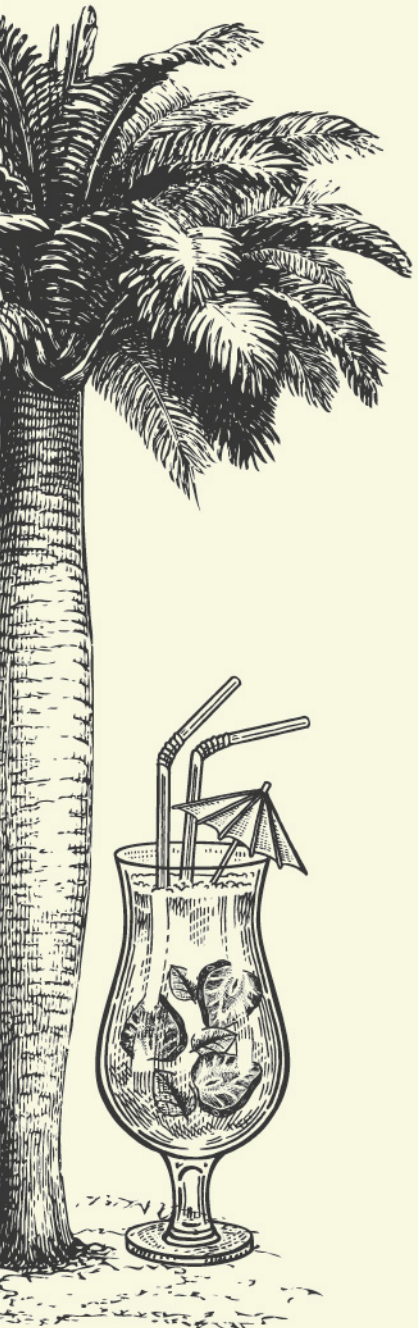
## JUNGLE BIRD

*Dark Rum – Campari – Pineapple  
– Lime – Sugar – Crushed Ice*



## SOUTH SEAS SLING

*Jindea Single Estate Tea Gin  
– Benedictine – Elderflower Cordial  
– Pineapple – Lime – Edible Flower*



# MODERN CLASSICS

The cities of London and NYC can largely take credit for reviving the modern craze in cocktails, with bartenders such as Dick Bradsell, Dale DeGroff, Audrey Saunders and Sam Ross contributing some epic recipes to cocktail culture. These days, a visit to cities such as Barcelona, Mexico City, Paris, Bangkok and even Oslo will show how far and wide the influence of these two global food and drink hubs has gone.



## BRAMBLE

Jindea Single Estate Tea Gin – Crème de Mure – Lemon – Sugar – Crushed Ice



## GIN GIN MULE

Jindea Single Estate Tea Gin – Mint – Fresh Lime – House-made Pear & Rooibos Honey – Ginger Beer



## PENICILLIN

Cutty Sark 'Prohibition Edition' Blended Scotch – Islay Mist – Lemon – Ginger – Honey



## COSMOPOLITAN

Wyborowa Vodka – Triple Sec – Cranberry – Lime – Orange Bitters



## GIN BASIL SMASH

Jindea Single Estate Tea Gin – Basil – Lemon – Sugar



## PORN STAR MARTINI

Absolut Vanilla Vodka – Passoa – Passionfruit – Lime – Prosecco



## EASTSIDE GIMLET

Jindea Single Estate Tea Gin – Mint – Cucumber – Lime – Sugar – Soda



## NAKED & FAMOUS

Pensador Mezcal – Aperol – Génépi – Lime



## SHAFT

Wyborowa Vodka – Baileys – Galliano Espresso Liqueur – Cold-Brew Espresso



## ESPRESSO MARTINI (\$10 REDUX)

Chairman's Reserve Rum – Tia Maria – PX Sherry – Vanilla – Cold-Brew Espresso



## PAPER PLANE

Buffalo Trace Bourbon – Amaro Montenegro – Aperol – Lemon



# VINTAGE CLASSICS

A very small selection of vintage cocktail recipes. Over time, there has been some outstanding classic drinks created and if you don't see your favourite listed here, just ask us and we would be more than happy to add it to your event's drinks menu.



## BETWEEN THE SHEETS

*Cognac – Benedictine – Triple Sec – Lemon*



## GIMLET

*Jindea Single Estate Tea Gin – Genever  
– Rose's Lime Cordial – Oleo Saccharum*



## WHISKEY SMASH (VIOLET HOUR REDUX)

*Buffalo Trace Bourbon – Blackberry – Lemon  
– Mint – Sugar – Crushed Ice*



## BLOODY MARY / RED SNAPPER

*Wyborowa Vodka (or Jindea Single Estate Tea  
Gin) – Tomato Passata – Orange & Lemon  
– Caperberry Vinegar – Raspberry Coulis –  
Seasoning, Spices & Garnishes*



## RAMOS GIN FIZZ

*Jindea Single Estate Tea Gin – Lemon & Lime  
– Orange Blossom – Cream – Sugar – Egg  
White – Soda*



## WHISKY SOUR

*Cutty Sark 'Prohibition Edition' Blended  
Scotch – Lemon – Sugar – Aromatic Bitters  
– Egg White  
\*Ask for seasonal twist*



## CLOVER CLUB (HOUSE-MADE)

*Jindea Single Estate Tea Gin – Raspberry Jam  
– Dry Vermouth – Lemon – Vegan Foamer*



## OLD FASHIONED

*Scotch & Aromatic | Kentucky Bourbon  
& Maple | St Lucian Rum & Chocolate |  
Reposado Tequila & Grapefruit | Genever  
& Orange \*Select one option*



## VIEUX CARRE

*Rye Whiskey – Cognac – Sweet Vermouth  
– Benedictine – Peychaud's Bitters  
– Aromatic Bitters*



## CORPSE REVIVER #2

*Jindea Single Estate Tea Gin – Triple Sec  
– Blanc Vermouth – Lemon – Absinthe Mist*



## TOM COLLINS

*Jindea Single Estate Tea Gin – Lemon  
– Sugar – Soda  
\*Ask for seasonal twist*

# NO-LO

Don't feel left out of all the fun with this selection of low and non-alcoholic cocktails.  
We've got all times of the day covered from refreshing aperitifs / spritzers



## CRODINO (0%)

*Non-Alcoholic Spritz – Spices  
– Botanicals – Herbs (v)*



## NA GEARRANNAN (LOW-ABV)

*Isle of Harris Gin – Yarrow x Lemon Balm  
Cordial – Dairy-free Coconut 'Whey'  
– Honeysuckle – Soda Water  
– Edible Flowers (v)*



## DECAF MARTINI (LOW-ABV)

*Conker Decaf Coffee Liqueur – Vanilla  
– Decaf Cold-Brew*



## PICANTE PEQUEÑO (0%)

*Almave Ámbar – Lime – Agave  
– Red Chilli – Coriander – Salt (\*optional)*



## MELLOW YELLOW (0%)

*Yellow Bell Pepper Shrub  
– Rhubarb & Raspberry Tonic (v)*



## YUZU & ROSE SPRITZ (0%)

*Rose Water – Orange Blossom Water  
– House-made Hibiscus Syrup – Yuzu  
– Salt – Soda*



# BESPOKE

*We are happy to create a bespoke cocktail as a focal point at your event, based on your own favourite spirits/liqueurs/flavours, the theme of the event or as a signature serve for your company. There is no additional fee for this, we're always happy to get creative.*

CONTACT

EVENTS@10DOLLARSHAKE.COM





## TERMS & CONDITIONS

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1. If your event (inc. weddings) has on-site catering for guests, we request the client provides, at their own cost, a main meal to all 10 Dollar Shake staff working over the following hours: 12pm – 2pm and 5pm – 7pm. If any shifts exceed six hours in total, a meal must be provided regardless, at the client's own expense. Caterers will normally provide a staff rate for any suppliers. Dietary requirements can be submitted one week in advance.
2. Table wines purchased for your event meal are charged at retail prices, exclusive of service and glassware charge. We offer complimentary wine tastings twice a year for our wedding clients. Get in touch with us to book onto one of these.
3. If 10 Dollar Shake hold the exclusive alcohol license for your event, then ALL alcohol, whether it be complimentary or on sale by other suppliers, must be pre-authorised by us at least six weeks in advance. Unless approved in advance, 10 Dollar Shake assumes exclusive rights to the supply of alcohol at your event.
4. If there is evidence of contraband alcohol at your event (inc. weddings), the 10 Dollar Shake bar management reserve the right to make a call to close the bar early. This will not affect any payments made to 10 Dollar Shake before, during or after the event. Please actively dissuade your guests from bringing their own alcohol.
5. In the event that you require 10 Dollar Shake's all-inclusive packages (providing bartenders, glassware and stock), this will be subject to a fee per head. Please note that 10 Dollar Shake retains ownership of all remaining stock, during and after the event.
6. Our list of spirits and liqueurs is not exhaustive and we are more than happy to accommodate specific requests. The range detailed is a sample list and does not include spirits or liqueurs that may be required in specific cocktails, nor premium spirits such as back-shelf gins, single malts, etc. For any products not listed in our venue ranges, the client will be charged back the cost of the stock and a corkage charged per measure/unit sold over the bar. If this happens, any remaining stock that was paid for by the client, will remain the property of the client after the event.
7. All our spirit measures are 25ml, unless otherwise stated. Fortified wines and certain liqueurs (e.g. Baileys) are served as 50ml measures. Our bar prices include both spirit and standard mixer, however there may be a surcharge for higher-priced premium mixers such as energy drinks.
8. The bar pricing is flexible to take into account current tax levels and supplier wholesale prices, which may fluctuate throughout the year. We will try our utmost to ensure our bar offers competitive pricing at all times. 10 Dollar Shake reserves the right to change the bar pricing without prior notice. Please note, this will not happen during an event.
9. All our bartenders are experienced and well-trained. As required by the Licensing Act (Scotland) 2005 our bartenders have received a minimum of two hours training on alcohol regulations and laws.
10. 10 Dollar Shake operate a strict "Challenge 25" policy to avoid sales of alcohol to underage persons. Please advise your younger guests of legal drinking age (18+) that they may be required to show proof of age at the bar (passport or UK driving license only). For young persons aged 16 or 17, the law allows for a glass of wine, beer, cider or perry only with a meal. Please seek prior permission and guidance from 10 Dollar Shake or the license-holder before allowing 16/17 year olds to consume alcohol during the event.
11. With regards to cash/pay bars, 10 Dollar Shake will apply for, and hold, the alcohol license for the event. At all times, there will be a Personal License Holder on the premises. The small cost of this is included in the quote. We require a minimum of six weeks to apply for an alcohol license.
12. 10 Dollar Shake may charge a commission or agency fee on any services that we have out-sourced or contracted, on the behalf of the client. This is usually charged at a rate of 20% of the net rate.
13. The client is to provide, or make arrangements for, any services that are required on site – fresh water, electricity, road access up to the venue/marquee, etc.
14. The client also must cover the cost of any cater-hire (glassware, crockery, etc.) shortages. These include breakages, items taken to rooms or general missing items. This is charged at cost price plus VAT and a copy of the invoice for shortages (from our caterhire supplier) is available on demand.
15. 10 Dollar Shake practices environmental and social responsibility, recycling all glass, aluminium and cardboard/paper where possible, using only European house wines and strictly recycled or compostable consumables, such as serve-ware and straws. We do not use plastic stirrers or napkins for drinks service.
16. There is a £300 (inc. VAT) non-refundable deposit required to secure the date of your event, with the remaining balance required no later than two weeks prior to the event. Payment is accepted by BACS or credit card (via the invoice link). Please note we no longer accept cheque as a payment method.
17. 10 Dollar Shake does not tolerate any abuse, discrimination or violence towards our team members. In the event that our team feel threatened, intimidated or under duress in any way, we reserve the right to close the bar and reclaim any losses by legal means. In extreme cases, our team have our full backing to call the police and press charges on any individuals involved.

If you wish to clarify any of our Terms & Conditions, please contact us on [weddings@10dollarshake.com](mailto:weddings@10dollarshake.com).



# 10 DOLLAR SHAKE

[WWW.10DOLLARSHAKE.COM](http://WWW.10DOLLARSHAKE.COM)

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