

DRYDOCK

RESTAURANT & TERRACE

KNYSNA, WESTERN CAPE

TERRACE COCKTAILS

FROZEN STRAWBERRY DAIQUIRI

/ R95

Classic cocktail named after a beach near Santiago, Cuba. Ours is served frozen with light rum, Butlers strawberry liqueur and fresh strawberries.

/ **NON ALCOHOLIC R75**

MARGARITA

/ R90

This cocktail, invented to honour showgirl Rita de la Rosa, dates back to 1938, and contains Jose Cuervo Gold Tequila, Butlers Triple Sec, lemon juice and sweet & sour syrup.

PIÑA COLADA

/ R90

To boost his crew's morale, Puerto Rican pirate, Roberto Cofresi, created this cocktail in the 19th century. We make ours with light rum, coconut essence and fresh pineapple.

/ **NON ALCOHOLIC R75**

BERRY MOJITO

/ R95

Departing from the classic version we make this delight with berries of the day, light rum, mint and Fitch & Leedes club soda.

/ **NON ALCOHOLIC R70**

CLASSIC MOJITO

/ R90

Havana, Cuba, is the birthplace of the Mojito - we serve ours with light rum, mint leaves, lime wedges and Fitch & Leedes club soda.

/ **NON ALCOHOLIC R70**

APEROL SPRITZ

/ R95

Originating from northern Italy and ranked 9th on Drinks International's bestsellers since 2019. A combination of Cinzano Pro-Spritz, Aperol and Fitch & Leedes club soda make up this refreshing cocktail.

TAPAS SNACK

OLIVES

/ R28

Plump calamata olives, served with olive oil and fresh herbs.

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BOS ICED TEA

/ R90

BOS Peach Iced tea, Honey Jack Daniel's with lashings of honey and served with some mint and lemon. Very refreshing!

DRYDOCK SUNSET

/ R120

Rémy Martin VSOP, Cointreau, orange juice, lemon zest.

PEAR & ROSEMARY GIN FIZZ

/ R110

Wixworth gin, pear puree, Fitch & Leedes club soda, rosemary.

FLORA DORA

/ R100

Woodstock gin, Chambord, lime juice, Fitch & Leedes ginger ale.

OLD FASHIONED

/ R100

The Pendennis Club, a gentlemen's club founded in 1881 in Louisville, Kentucky, claims the old-fashioned cocktail was invented by a bartender at that club in honour of Colonel James E. Pepper, and contains whisky, bitters and orange zest.

PALOMA

/ R95

Little is known about the historical origin of the Paloma. Some believe that it is named after La Paloma ("The Dove"), the popular folk song. Our version contains tequila, grapefruit juice, lime juice and Agave syrup.

CHILI LIME MARGARITA

/ R100

In the early 2000s, Julio Bermejo, the owner of Tommy's Mexican Restaurant in San Francisco started infusing blanco tequila with habanero peppers. Ours is made with José Cuervo silver tequila, chili, Cointreau, agave syrup and lime juice. A must try!!

TAPAS SNACK

OLIVES

/ R28

Plump calamata olives, served with olive oil and fresh herbs.
