

CIT RESTAURANT COCKTAIL MENU



COCKTAILS \$10

Salted caramel white Russian – vodka, Kahlua and caramel with a twist of salt

Espresso martini – vodka, Kahlua and strong espresso

Champagne cocktail – Yarra Burn vintage sparkling poured over a sweet but bitter cube

Grasshopper – crème de menthe, crème de cacao and cream shaken over ice

Cuba libre – refreshing white rum, fresh lime and coke built over ice

The Manhattan – for the bitter lovers, a blend of whiskey, sweet vermouth and bitters

MOCKTAILS \$8

Vorjito – lime and mint muddled, topped with Seedlip Grove 42 distilled non-alcoholic spirit

Fruit tingle – a blend of blue curacao and raspberry lemonade that is sweet and fruity

Appletini – a combination of green apple and lemon to create a sweet zesty taste

Frosted mint mocha – a blend of frosty mint, coffee and chocolate that will warm you up

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**LEVEL 2, K BLOCK
37 CONSTITUTION AVE**