

Signature
COCKTAILS

SATAN'S SINNAMON

A triple shot of scotch. Flames dancing through the air.
Five spices and sparkles of cinnamon.
Smoothness topped with smoky single malt.
Order one at night and keep your eyes on the bar.

STANDARD:

Vat 69 & Johnnie Walker Black Label **1,850**

PREMIUM:

Johnnie Walker Black Label & Talisker 10 **3,450**

SMOKING JULEP

Strong yet refreshing.
Flavours that change with every sip. A little twist on an all time classic drink. In-house smoke infused bourbon. Lots of mint. Aztec chocolate bitters and a hint of orange peel.

STANDARD:

Smoke Infused Jim Beam **1,650**

PREMIUM:

Smoke Infused Woodford Reserve **2,750**

BLACK FOREST MANHATTAN

The name kinda says it all. You'll recognise the classic Manhattan, we just took it up a notch. Cherry infused bourbon, sweet vermouth, dark chocolate liqueur, and a whiff of chocolate bitters.

STANDARD:

Black Cherry Infused Jim Beam **1,300**

PREMIUM:

Black Cherry Infused Woodford Reserve **2,150**

THAMBILI MOJITO

A little twist on your classic mojito. You know the standard recipe, don't you? We use an aged rum for a bit more body, while our mint infused sparkling king coconut water adds a fruity touch.

STANDARD:

Captain Morgan Spiced Gold **1,500**

PREMIUM:

Mount Gay XO **3,200**

TOKEN WHITE LADY

A Star Class drink that just had to be on this menu. Smooth and subtle. Herbal and fruity. Thyme infused gin, fresh yellow starfruit juice, lime, Fun-ta syrup, egg white and aromatic bitters.

STANDARD:

Thyme infused Gordon's **1,500**

PREMIUM:

Thyme Infused Tanqueray **1,900**

XO RE-FASHIONED

An Old Fashioned is a bartender's favourite because it can be twisted in so many ways. We suggest a very classic Rum Old Fashioned. But ask us for any version of this drink you want.

STANDARD:

Possible with almost any spirit **BASED ON SPIRIT**

PREMIUM:

Mount Gay XO **2,650**

BLOODY SURF 'N TURF

We took the Bloody Mary to another level. Surf and Turf baby! Bacon infused vodka, homemade seafood broth, a hint of dry sherry and of course tomato juice, tabasco and Worcestershire sauce.

STANDARD:

Bacon infused Smirnoff **1,050**

PREMIUM:

Bacon Infused Belvedere **2,700**

YELLOW KID COSMO

Herbaceous, refreshing and funky yellow. Vodka gets shaken up with cold pressed yellow bell pepper juice, grapefruit juice and a touch of sugar. Finished with some flamed orange oils.

STANDARD:

Smirnoff **1,250**

PREMIUM:

Belvedere **2,700**

ROASTED PINA COLADA

Slow roasted pineapple, fresh pineapple juice, thambili kernel, coconut cream and lime are churned overnight into a sorbet. This tropical combo is blended with a rich aged rum and a dash of bitters.

STANDARD:

Captain Morgan Spiced Gold **1,800**

PREMIUM:

Mount Gay XO **3,800**

RAMPAGNE DAIQUIRI

If you're Sri Lankan, you'll get the name. Mangosteen infused white rum meets a pandan leaf infused Champagne syrup. Genius ideas aren't always complicated, sometimes they're just cool.

STANDARD:

Mangosteen Infused Bacardi **1,950**

PREMIUM:

Mangosteen Infused Mount Gay Silver **2,350**

G AND T ROYAL

Tired of your standard Gin and Tonic? We pimped it out for you. Still got your gin and tonic in there. We just added some aromatic bitters, a touch of sweet cinnamon sugar and sparkling wine.

STANDARD:

Gordon's - Schweppes - Sparkling Wine **1,700**

PREMIUM:

Tanqueray - Fever Tree Tonic - Champagne **4,450**

GOLDEN SOUR

What we think a whisky sour should taste like. Blended Scotch balanced with lemon juice and kimbula kithul. A touch of our signature ginger essence, a dash of bitters and a drop of egg white. (Only available when we are able to source lemon, because we refuse to make it with lime).

STANDARD:

VAT 69 **1,650**

PREMIUM:

Johnnie Walker Black Label **2,550**

SPRING FIZZ

Light and floral, reminiscent of spring season. Gin is shaken up with grapefruit juice, homemade hibiscus-curry syrup and a drop of egg white. Then we top it off with Hoegaarden white beer.

STANDARD:

Gordon's **1,150**

PREMIUM:

Tanqueray 10 **1,750**

MEGRONI

We can't make our Negroni's with mezcal here, but this is as close as we can get you. We smoked a tequila and combine this with the classic other ingredients: Campari and a sweet vermouth.

PREMIUM:

In-house Smoked Standard Tequila **1,950**

STANDARD:

In-house Smoked Patrón Reposado **3,100**

Sri Lanka
SPIRITS & COCKTAILS

SPIRITS

	50ML	BOTTLE
VODKA		
Keruv Vodka	650	7,400
RUM		
Rockland White Rum	550	7,000
GIN		
Rockland Dry Gin	550	6,800
ARRACK		
Rockland Old Arrack	450	5,000
Halmilla Old Arrack	400	5,000
Vat 9	500	5,800
Ceylon Arrack	800	21,750

COCKTAILS

SPICY NEGRONI	1,500
Gin, Capari, Dolin Sweet Vermouth and Orange Peel	
POPCORN SOUR	1,300
Arrack, Lemon Juice, Popcorn Syrup and Egg White	
BASIL DAIQUIRI	1,300
Vodka, Fresh Lime Juice, Sugar Syrup and Basil Leaves	
PASSION MOJITO	1,200
White Rum, Brown Sugar, Lime Wedges, Fresh Passion Fruit, Mint Leaves and Topped with Soda	

BLUE ANGEL **1,500**

Vodka, White Rum, Gin, Tequila, Blue Curaçao,
Lime Juice, Pineapple Juice and Simple Syrup

WHITE TURN **1,300**

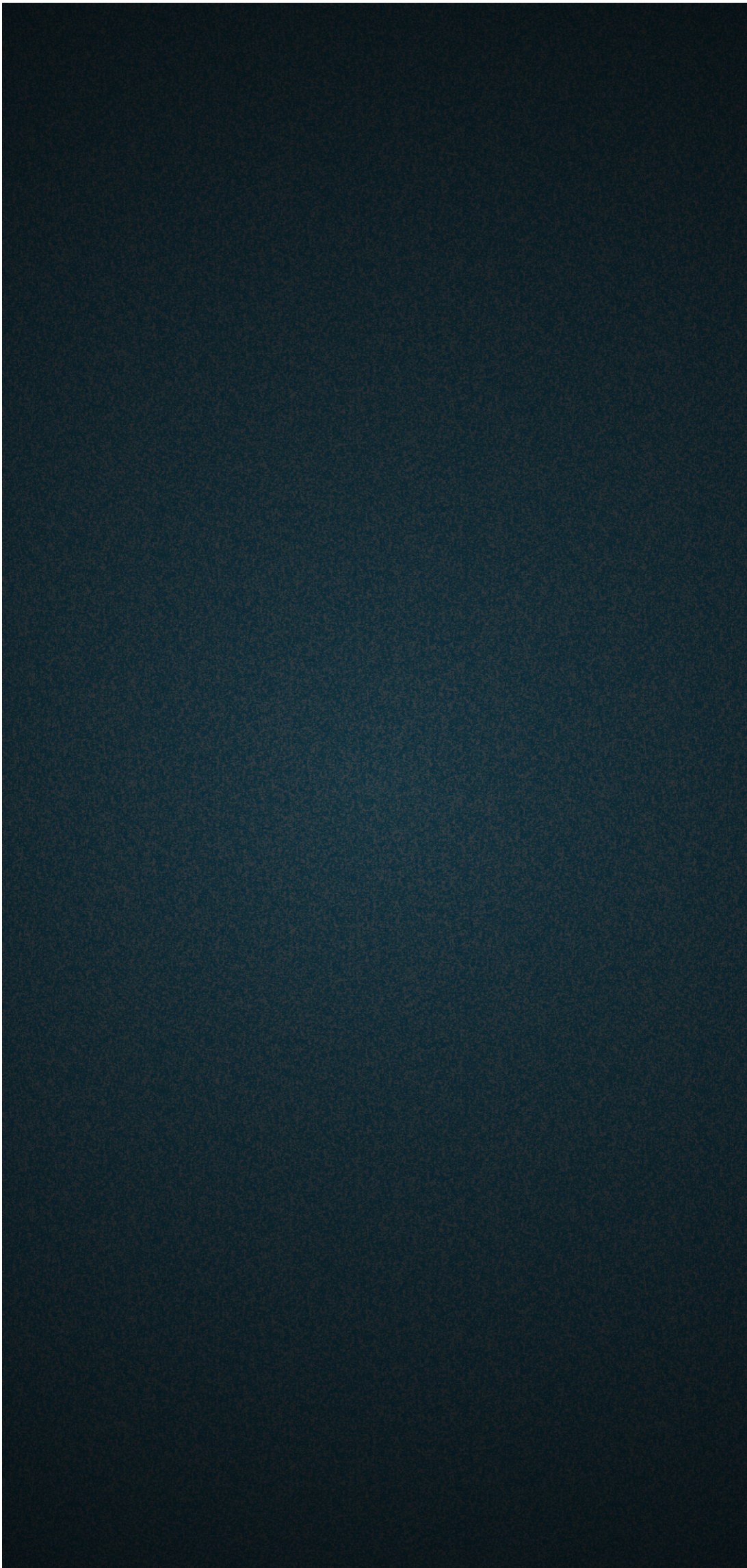
Vodka, Martini Bianco, Apple Juice,
Lime Juice and Simple Syrup

LANKA ESPRESSO MARTINI **1,600**

Vanilla Bean Infused Ceylon Arrack,
Homemade Coffee Liqueur, Kimbula
Kithul Treacle and Lion Stout Syrup

MAI TIKI HICKEY **2,000**

Ceylon Arrack, Spiced Pineapple,
Homemade Cashew Syrup, Topped
with Aromatic Bitters.





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