

COCKTAILS and other drinks at **SAL**

Sal margaritas

Pikante		22,-
Tequila, agave syrup, lime juice, Fresno pepper and cilantro		
Santanico Pandemonium		24,-
Mezcal, Cointreau, grapefruit juice, Angostura bitters, activated charcoal		
Yuzu call me on my cellphone		23,-
Yuzu sake, tequila, orange juice, pineapple liquor		

negroni twists

Boulevardier		24,-
Bourbon instead of Gin, equal parts Campari and sweet vermouth		
All night long Negroni		22,-
Campari, sweet vermouth, gin, cold brew coffee		
Sal's Negroni		22,-
Campari, sweet vermouth, basil-infused gin		

spritzzzz

Limoncello		21,-
Homemade limoncello topped with prosecco and soda		
Passionfruit		21,-
Homemade passionfruit liquor topped with prosecco and soda		
Hugo		23,-
Elderflower liquor topped with prosecco and soda		

beer

Heineken	10,-	Stadshaven IPA	14,-
Heineken 0.0%	10,-	Stadshaven Triple	14,-
Birra Moretti	12,-	Lowlander Tropical Ale 0.0%	12,-

house originals

- Penichillin'** 22,-
Blended whisky, lemon, homemade tamarind liqueur, ginger-honey syrup
- La Cosita Linda** 22,-
White rum, orange liquor, fresh orange juice, topped with pinot noir
- Mediterranean Summer** 23,-
Thyme & rosemary syrup, basil, lemon and gin. Topped with olive oil and cracked black pepper.

boozy tonics

We make our own liquors here at Sal that are served with some refreshing tonic for an extra kick. *Price is 22,- each.*

Tamarind

Sweet, sour and earthy

Pineapple

Sweet and fruity, like a candy

Garden Herbs

Basil, thyme, rosemary, mint, lemongrass

Coffee

Notes of vanilla, cinnamon and star anise

Makapruim (Spanish plum)

Local plum that is a combination of tart, sour, and slightly sweet.

mocktail

- Sweet Tooth** 15,-
Lime juice, red fruit syrup, cassis
- Bitter Sally** 15,-
Basil, lime juice, ginger juice, tonic top-off
- Sour Puss** 15,-
Ginger syrup, lime and orange juice, bitter lemon top-off

All our prices are in guilders and include tax. Gratuity is not included but highly appreciated.