

COCKTAILS and other drinks at **SAL**

Pikante			22,-
Tequila, agave syrup, lime juice, Fresno pepper and cilantro			
Abuelita's Summer Tea			24,-
Mezcal, elderflower liquor, lime, cranberry juice, passionfruit syrup.			
Yuzu Be Kidding			23,-
Yuzu sake, cinnamon-infused gin, grapefruit, hibiscus			
Camp Lazlo			24,-
Rye whiskey, Campari, lime, hibiscus/cucumber			
Sal's Old Fashioned			24,-
Mango butter-fat washed dark rum, Demerara syrup, peach bitters, Angostura			
Sal's Negroni			22,-
Campari, sweet vermouth, basil-infused gin			
Penichillin'			22,-
Blended whisky, lemon, homemade tamarind liqueur, ginger-honey syrup			
47 Sour			23,-
Licor 43, bourbon, lime, blackberry, eggwhite			
Mediterranean Summer			23,-
Thyme & rosemary syrup, basil, lemon and gin. Topped with olive oil and cracked black pepper.			

beer

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

spritzzz

Limoncello

Homemade limoncello topped with prosecco and soda

21,-

Passionfruit

Homemade passionfruit liquor topped with prosecco and soda

21,-

Hugo

Elderflower liquor topped with prosecco and soda

23,-

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

mocktail

Sweet Tooth

Lime juice, red fruit syrup, cassis

15,-

Bitter Sally

Basil, lime juice, ginger juice, tonic top-off

15,-

Sour Puss

Ginger syrup, lime and orange juice, bitter lemon top-off

15,-

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