

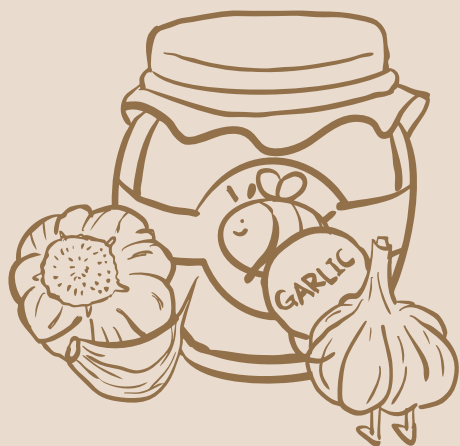
CLASSICS - \$18++

PICKLED LEMON MARTINI

*Fords Gin, Pickled Lemon Brine,
Baldoria Dry Umami*

A legacy drink, you might call it. The first drink
Peter ever created at his OG supper club.

Weirdly refreshing. Boozy AF

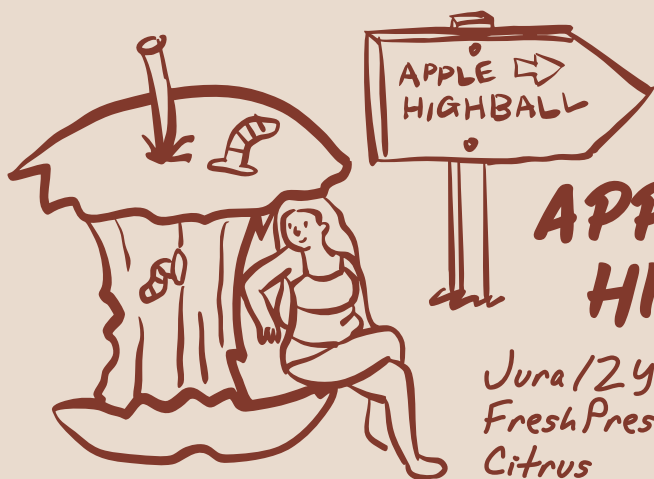


BLACK GARLIC & HONEY SOUR

Jim Beam Bourbon, Black Garlic

What Peter wants, Peter gets. Even if
it's a mashup that shouldn't work.
Except it does.

Not for the faint-hearted.



APPLE HIGHBALL

*Jura 12 Yrs Sherry Cask,
Fresh Pressed Apple Juice,
Citrus*

Possibly the healthiest sip on our menu. It's juice, for grown-ups.

Refreshing as f*ck.

GOING BANANAS

*Jim Beam Bourbon, Banana,
Carrot Brown Butter,
Peychauds Bitters*



One fine night, Peter and Arjay were gifted bananas by a regular. Inspecting the bunch, they thought, "What if we add whiskey?" While opening the fridge, they spied a tub of Forgotten Carrot butter sitting pretty. "Well, why not?" The rest was history.

A glorious slide down your throat.

CLASSICS - \$18++



KVASS ME IF YOU CAN

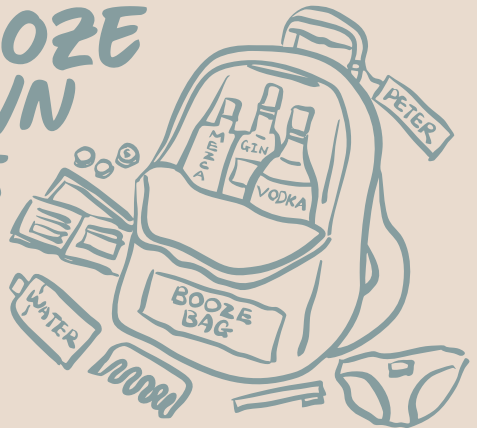
*Kitajima En Kimoto Nama Sake,
Sourdough Kvass, Ginger,
Soda Water*

Tryna get a green star with our sourdough trimmings! #iykyk

Like our signature sourdough, hard to stop at just one.

BOOZE YOUR OWN ADVENTURE

*(Fords Gin, Vodka, Rum,
Tequila, Mezcal)
Guava, Thyme, Cold Brew
Earl Grey, Salted Honey,
Pickled Green Chili*



Take control of your trip down Dirty.

Play it safe. Or not.

UGLY DELICIOUS

*Montelobos Espadin, Cacao Absinthe,
Salted Passionfruit, Rosemary*

Peter said to Arjay, “Let’s do salted passionfruit!” The boys threw everything at it – but something was still missing. Until they saw the cacao nibs lying right in front of them.

Sealed with absinthe. Yum.



DIRTY SIPS - \$20++

*Fords Gin,
Martini Riserva Speciale
Ambrato, Fino Sherry,
Watermelon, Citrus, Dairy*

A clear favourite. Bursting
with fresh, fruity joy.

Breezy. Too easy.



WHITE BOY NEGRONI

*Fords Gin, Micro Shiso,
Pickled Apricot, Vinho Verde*

Arjay's winning entry into Dirty.
The concoction that earned Peter's
signature stamp of approval.
No mean feat, considering he's
no Negroni fan in the first place.

**Not so sweet,
cos not all white boys are bitter.**

GETTING JACKED

Jura 12 Yrs, Pickled Jackfruit, Noilly Prat

Made for a friend with an irrational loathing for jackfruit. Just to show what he's missing out big-time.

Life changing, literally.



SPICED & DIRTY

Spiced Fat Washed Jura 12 Yrs, Martini Riserva Speciale Rubino, Angostura Bitters, Saline

Our mantra for life.
The spicier and dirtier, the better.

Twisted, unexpected.

DIRTY SIPS - \$20++

SHIITAKE HAPPENS

*Bacardi Superior Rum,
Jura 12 Yrs, Campari, Aperol,
Pickled Shiitake, Chili Tincture*

Sh**t happens all the time. So
drown it in this potent brew. Fairy
sighting not guaranteed.

An absolute knockout.



PALOMA ON FIRE

*Paladar Blanco Tequila, Grapefruit,
Ginger, Spearmint, Sonic*

If Margarita had a cooler, more laidback
cousin, she'd be it.

Turn up the heat.

NOT SO ITALIAN FRIENDLY

*Smirnoff Vodka, Kisoji Sake,
Ham and Pineapple Tepache*

Cos why wouldn't anyone
love this match made in
heaven? Exit through the
gift shop if you disagree.

A natural pairing we stan.



ALL THE WEI



*Ford's Gin, Cachaca,
Apricots and Bay Leaves,
Orange Wine*

Just ask Ai Wei!

**Because there is
NO other Wei.**

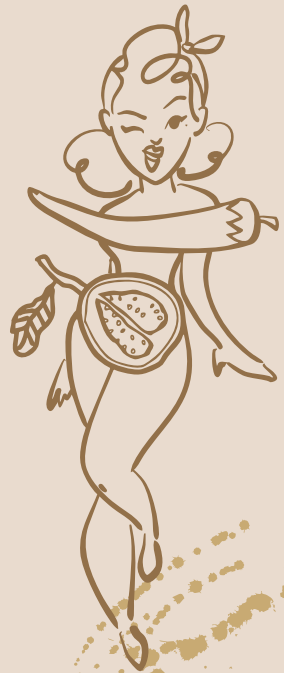
NON-ALCOHOLIC - \$12++

LOOKIN' FANCY

*Guava, Thyme, Cold Brew Earl Grey,
Salted Honey, Pickled Green Chili, Sonic*

When your aura needs upping, but not too much.

Swoonworthy.



BREW WITH A KICK



*Chipotle Caramel,
Brown Butter,
Cold Brew Coffee*

Not your usual cuppa
caffeine.

Maybe even better.

Let us pick you up.

LIKE BEER BUT NOT

Burnt Corn and Juniper Kvass

No more “but I’m ____,
so I can’t drink tonight” excuses.

Self-explanatory.



Dirty-Cola

Pickled Fig, Black Lime, Garlic, Rosemary

It was “magic-ed” – in Peter’s words.
Ask if you wanna know more.

Mystery in a bottle.