



THE ART OF DRINKING

Experience the captivating drinking rituals celebrated at Almond Tree Bar,
When The New York charm pays homage to local infusions of Turks & Caicos
crafted Exclusively by Our Awards Winning
Beverage Manager and Head Mixologist Hendra Pramana.

ALMOND TREE SIGNATURE

22

CASTLE IN NEW YORK

Bourbon Whiskey, Pedro Ximenes
Dulce, Campari, Lemon, Pineapple

HIGHWAY SOUR

Bambara Gold Rum, Tamarind,
Spiced Apple, Lime Juice,
Egg White

HARLEM MARGARITA

Tequila Reposado, Grapefruit
Liqueur, Lime Juice,
Guava Cordial

EL KAPITAN

Vodka, Fino Sherry, Dry Vermouth,
Mint & Lime Cordial

NEW MANHATTAN

Caribbean Spice Infused Bourbon,
Sweet Vermouth, Dry Vermouth,
Absinthe, Bitters

LONG BAY PENDENNIS CLUB

Butter Plantain Whiskey,
Plantain Oleo Saccharum,
Chocolate Bitters

VINTAGE & FORGOTTEN

22

BEES KNEES

London Dry Gin, Lemon Juice,
Elderflower, Honey Syrup

BOULEVARDIER

Rye Whiskey,
Sweet Vermouth, Capari

NEW YORK SOUR

Bourbon Whiskey, Lemon Juice,
Cane Syrup, Egg White,
Red Wine Float

VESPER MARTINI

Gin, Vodka, Lillet Blanc, Lemon Twist

NO ABV

16

FLORA

Mint, Coconut,
Rose Water, Soda

PINA DE COCO

Pineapple, Coconut Syrup, Lemon
Juice, Rosemary

WHAT A TIKI

Pineapple, Strawberry,
Coconut, Passion Fruit