

JOSHUA'S TAVERN



*Joshua's Tavern is proud to partner with
Edinburgh Gin for Negroni Week.*

Our expert mixologists have collaborated to craft three unique and exciting interpretations of the classic Negroni, blending creativity with premium ingredients.

Join us to experience these bold, refreshing cocktails.

*Available from 16th September to 11th October
– exclusively at Joshua's Tavern.*

Strawberry Negroni

12

A playful take on the classic, blending strawberry and pink pepper gin with Cocchi Americano and Bitter Bianco. Accented with strawberry bitters for depth. Topped with a delicate strawberry cloud for a fragrant, fruity finish.

Edinburgh Strawberry and Pink Pepper gin, Cocchi Americano, Bitter Bianco, Strawberry bitter and a Strawberry cloud

Negroni al Caffè

12

A rich, bittersweet twist on the Negroni, combining Edinburgh Classic gin, cocoa nib-infused Campari, Cynar, and Mr Black coffee liqueur. Deep and complex with notes of chocolate and espresso. Finished with a silky coffee foam for a smooth, aromatic finish.

Edinburgh Classic gin, Campari infused cocoa nibs, Cynar, Mr Black coffee liqueur topped with a silky coffee foam

Japanese Seaside Sbagliato

12

Our coastal-inspired highball blending Edinburgh Seaside Gin, Azure Sake, Mio Sake syrup, and umami bitters, topped with refreshing Fantinel Prosecco. Crisp, elegant, and subtly savoury.

Edinburgh Seaside gin, Azure Sake, Mio Sake Syrup, Umami Bitter topped with Fantinel Prosecco

	25ml	50ml
Edinburgh Classic	5.25	8.5
Edinburgh Strawberry and Pink Pepper	5.5	9
Edinburgh Seaside	5.5	9

**EDINBURGH
GIN**