

Kodiak's Cocktail Creations



Lemon Pie \$23

Just like warm lemon pie. Yellow Chartreuse, Frangelico, lemon and sugar, garnished with a lemon twist.

In 1806, just outside Philadelphia, Pennsylvania, a devout Quaker, renowned baker, confectioner, and cooking school founder named Elizabeth Goodfellow created the first delicious lemon meringue pie. Elizabeth also decided that listing all of the ingredients at the start of the recipe would make the world a little bit more organised. The trend caught on, so the modern recipe was born.

Our cocktail homage to the tangy, sweet, and sassy beginnings of the humble lemon pie are a cheers to everyone who takes the lemons life gives, mixes them with whatever is in the fridge and makes cocktails!

Warhead Candy \$24

Ask for extreme sour, we dare you! Midori, Cointreau and lemon, with a popping candy rimmed coupe glass and garnished with a sour apple fan.

To every child of the 80s and 90s, the greatest moment of your life has arrived! We can now proudly present; a cocktail that talks back to you and doesn't listen to your whinging... a cocktail that holds your hand on those dark lonely nights when we think we are too old to be out this late; a cocktail that smacks you in the face for being boring, a cocktail that makes you burn with nostalgia, and if Willy Wonka opened a bar, this cocktail would adorn every table as a monument to remind all 30, 40 and 50 year old ex-children to never forget to "schedule some silly". Kodiaks' own recipe starts the sourness with a lightly balanced and delicious moderate level nestled in a coupe glass that has been rimmed with our secret candy mix and topped with a sour apple fan, but we dare you to ask for the "Kodiak's own silly duckface extreme sour blend"!



Big Red \$20

Like no other. Jack Daniels fire, grenadine, fresh ginger, topped with root beer and garnished with cinnamon.

Kiss a little longer, stay close a little longer, hold tight a little longer is the Big Red chewing gum jingle that made this Cinnamon icon a household name in the 90s. When Neyo put a backbeat and harmonies to the original jingle in 2008, it caused a stir (excuse the pun) amongst the purists, but high five for trying something new we say. It still gets stuck in your head for days and spontaneous outbursts of it invade your head until you are never quite the same again, ever!... so, for your own sanity, we would strongly advise you to enjoy our creation, but **NEVER LISTEN TO THE JINGLE!**

S'mores American Summer Camp \$22

Marshmallow infused vodka with crème de cacao, toasted marshmallow syrup in a chocolate lined glass with a biscuit rim. Garnished with toasted marshmallows. You'll want to Kumbaya.

Sit down, take a moment, close your eyes and drift back in time. The first day of summer camp's fears and uncertainty are washing away with the sounds of smiles and belonging. Surrounded by new friends and excitement, you sit around the campfire for the first time. The evening breeze starts to swell and a smokey haze forms in the distance as the soft glow of the campfire grasps at the light from the first day's sunset. In your hand, spiked on a fallen branch, are marshmallows that dance like shooting stars as you hold them up to the sky to inspect the perfect scorch. Quickly you squeeze the marshmallow between the two crackers lined with chocolate, that you delicately prepared earlier. It's then, at that moment, you experience the taste of an American summer.



Summer of '69 \$20

Gin shaken with lemon juice, raspberry gomme and Peychaud's bitters, topped with tonic. To celebrate 50 years of Stonewall - June 1969.

On June 28th, 1969 at a small bar in New York, chaos burst through the doors of Stonewall. Words of hate engulfed a rare haven of freedom. One single terrified voice closed his eyes and found the courage to whisper "we are not afraid, we are not afraid, we are not afraid". One by one, defiance stood together and through the cacophony of hatred, a chorus slowly emerged and proudly spread as a beacon across the world in unity forever since. For our cocktail dedication we embraced mythology and symbolism from cultures all over the world and chose raspberries as the key ingredient. Raspberries consistently represent love, protection and growth and their vibrant red intensity symbolises strength, sexuality, passion and heroism.

Feature Cocktail

\$22



HITS THE SPOT

Created by Kodiak's own barman Dan. Blended with spiced rum, dark chocolate liqueur, almond, lemon, cracked pepper and shaken with coffee beans. We think it tastes like a Tootsie Roll, but don't let Dan hear you calling it that! Lose yourself in Dan's creation and you'll always find your way back again.



Kodiak's Signatures

Caesar \$20

The drink of a nation, the Canadian go-to. Vodka, Clamato juice, fresh lemon, hot sauce & spices with an assortment of garnishes. It's a meal in a pint glass.

Betty White \$16

Sing, dance and love like Betty. Vodka, lime, strawberry and mint topped with ginger ale.

Southern Belle \$20

To finish the day and start the night. Jack Daniels, passionfruit, lemon juice & Aperol.

Kodiak Espresso Martini \$20

A Kentucky twist on a classic. Espresso, Bourbon, Kahlua and maple.

Charlie Chaplin \$18

Chase mulberry sloe gin, apricot brandy, lime juice and a splash of Canadian maple syrup with a lime twist.

Penicillin \$21

A smokey, spicy mix of Scotch whiskey, lemon and ginger. Guaranteed to cure whatever ails you have.



Classics

Paloma \$18

Tequila and grapefruit juice, topped with soda, then garnished with grapefruit.

Dark 'n' Stormy \$18

Goslings dark rum, lime, ginger beer and bitters.

Tom Collins \$18

Chase GB Dry Gin with lemon and soda.

Sazerac \$20

Satan's whorish elixir. Rye whiskey, sugar and bitters rinsed with absinthe. It's a little naughty.

Tommy's Margarita \$20

Espolòn Blanco Tequila, lime and agave syrup.

Old Fashioned \$20

Tried and true. Enjoy the flavours of your favourite bourbon highlighted with orange and Angostura.

Manhattan \$20

Bourbon, Martini Rosso and bitters with a cherry on top.

Negroni \$18

Gin, Campari and Martini Rosso.

Have a favourite cocktail that you don't see on our list?

We would love to make it for you, so describe it to our friendly staff and we will try our best to make it just the way you like!



Highballs

Dr Scott \$15

Scotch whiskey with Dr Pepper.

Cherry & Jerry \$15

Sailor Jerry spiced rum with Cherry Coke.

Rye & Root Beer \$15

Rye whiskey with root beer.

Purple Rain \$15

Gin, lime with purple grape soda.

Red Skin \$15

Gin, raspberry and red skin candy syrup.

Skinny Canuck \$15

Canadian Club, lime and diet ginger beer.

Citron Seltzer \$12

Absolute Citron vodka, fresh lemon and lime topped with soda.

Signature Shooters

Pickle Back \$12

Bourbon with a chilli pickle juice chaser.

Krispy Krunch \$12

Frangelico, Kahlua and Crème de Cacao.



BEER

On Tap

		POT	PINT	JUG
Running Bare Lager 4.5%	House Beer	6	10	20
Single Fin Summer Ale 4.5%	Palmyra, WA	8	13	25
Atomic Pale Ale 4.7%	Palmyra, WA	7	12	23
Blue Moon Belgian White 5.4%	Colorado, USA	8	13	25
Atomic IPA 5.6%	Palmyra, WA	8	13	25
Pressman Apple Cider 4.5 %	Riverina, NSW	7	12	23

BOTTLES & TINS

Lager/Pale Lager

Brooklyn Lager	New York, USA	12
Budweiser	Missouri, USA	11
Colonial Draught (Kölsch)	Margaret River, WA	11
Molson Canadian Lager	Ontario, CANADA	11
Pabst Blue Ribbon	Los Angeles, USA	11
Furphy	Geelong, VIC	10
Corona	Mexico City MEXICO	10
Coors	Colorado, USA	9
Sam Adams Lager	Boston, USA	9
Pure Blonde	Melbourne, VIC	9
Tecate	Monterrey, MEXICO	8

Seasonal

Colonial Porter	Margaret River, WA	13
Colonial Sour	Margaret River, WA	12
NWO American Stout	Brunswick East, VIC	12



IPA/Pale Ale

Sierra Nevada Pale Ale	Chico, USA	13
Colonial IPA	Margaret River, WA	12
Anytime Pale Ale	Brunswick East, VIC	12
Little Dove New World	Palmyra, WA	12
Colonial Pale Ale	Margaret River, WA	11
Colonial Small Ale	Margaret River, WA	10

Alcoholic Soda/Ciders

Lick Pier Midnight Ginger Beer	St Kilda, VIC	13
Lick Pier Ginger Beer	St Kilda, VIC	12
Matso's Ginger Beer	St Kilda, VIC	12
Future Memoirs of a Root Beer	St Kilda, VIC	12
Hello Sunshine Sweet Apple	Palmyra, WA	11
Bertie Apple Cider	Margaret River, WA	11
Young Henrys Cloudy Cider	Newtown, NSW	11

Feature Boilermaker \$20

The Old Uncle Sam

- Old Number Fifteen Kentucky Bourbon
- Samuel Adams Boston Lager

The Commonwealth of Kentucky was admitted to the Union as the fifteenth state in 1792. Since then Kentucky has gained a reputation for producing some of the world's finest Bourbon Whiskey. Old Number Fifteen is stored and matured in charred oak barrels to create a premium, full bodied, smooth Bourbon Whiskey that will take you on a journey through Kentucky's rich heritage. We have paired this with Samuel Adams Boston Lager named after Boston's patriot and founder father. First brewed in 1984, Samuel Adams exclusively use two row barley that not only imparts a full, smooth body but also gives the beer a wide spectrum of malt flavors with a touch of sweetness contrasted by spicy hops and a smooth finish.



WINE

Sparkling

		GLS	BTL
Montara - Prosecco	Grampians, VIC	12	58

Sparkling Rosé

		GLS	BTL
Squealing Pig - Rosé	Marlborough, NZ	13	63

White

		GLS	BTL
821 South - Sauvignon Blanc	Marlborough, NZ	12	58
T'Gallant - Pinot Grigio	Mornington Peninsula, VIC	12	58
Tatachilla - Chardonnay	McLaren Vale, SA	10	48

Rosé

		GLS	BTL
Not Your Grandmas	Barossa Valley, VIC	12	58

Red

		GLS	BTL
Boucher - Shiraz	Heathcote, VIC	13	63
Montara - Pinot Noir	Murrindindi Valley, VIC	12	58
Tatachilla - Shiraz Cab	McLaren Vale, SA	10	48

Dessert

		GLS	BTL
Dunes & Greene - Moscato	Barossa, SA	-	14 (200ml)

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