

2 for 1 Cocktails

— EVERY THURSDAY FROM 5PM —

CUBA LIBRE

or “Free Cuba” was created to celebrate Cuba’s independence from the USA. A large measure of El Dorado Rum is topped with Pepsi and a squeeze of fresh lime.

GOLDEN STORMY

Going for gold! Using one of our favourite rums XM VXO from Guyana, built with spicy Jamaican ginger beer, complemented with a squeeze of lime. Perfect!

MOJITO

The Mojito’s combination of sweetness, refreshing citrus and mint flavours combine perfectly. This is one of the most popular summer drinks, and Cuba’s most famous. Annoy the bartender and order away!

SPICED PINEAPPLE DAIQUIRI

Sumptuous remake of the original classic. This cocktail was created by one of Azucar’s own bartenders who won first prize at the national Appleton Rum Bartenders Competition. Appleton VX Jamaican rum is muddled with pineapple, lime and aromatic spices.

CAIPIRINHA

A Brazilian institution made on every street corner, a blend of Brazilian cane spirit Cachaca with fresh lime and sugar.

TOMMY’S

This is the ultimate Margarita for Tequila lovers, made using Tapatio Blanco Tequila. The recipe comes all the way from the legendary Tommy’s restaurant in San Francisco. In this recipe we’ve dropped the orange liqueur in favour of Agave syrup.

AZUCAR MARGARITA

A remake of the original, classic margarita but made with our very own fresh mix of refreshing citrus juices and sweetened with agave and cain syrups. Served straight up without salt and made using our house Tequila El Jimador Bianco.

RASPBERRY AND PINEAPPLE SMASH

A taste of this and you’ll be transported all the way to porch of Mexican Hacienda. Raspberries and pineapple are smashed with agave syrup and the wonderful Tapatio Reposado Tequila.

— ALL COCKTAILS £6 —

FOR BOOKINGS CALL 0113 243 5761

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