



*A
Midsummer
Night's
Drink*

nok nok presents

A Midsummer Nights' Drink

A Shakespeare inspired mid-summer menu.

In an enchanted land lie the drinks of your dreams...

Nok Nok's newest wierd & wonderful creations await you,

dedicated to a cast of characters straight out of Shakespeare's play.

The Cast of Characters

The King's Court

Hippolyta 03
Warrior Queen of the Amazon

Theseus 05
Duke of Athens

Philostrate 07
The master of revels

The Fairies

Oberon 09
King of the Fairies

Titania 11
Queen of the Fairies

Puck 13
The mischievious

The Four Lovers

Hermia 15
The runaway lover

Demetrius 17
The spell-bound lover

Lysander 19
The forbidden lover

Helena 21
The patient lover



Hippolyta

An unconventional tiki-adjacent tribute to the Warrior queen of the amazon. Slay.

tropical | fruity | summer crusher | balanced

Nok Nok's badass blanca blend.

Coconut fat-washed 'jamaican funk' rum blend.

Nok Nok's house made 'coastal crush' pandan & aloe vera liqueur.

Salted kiwi infused vermouth blend.

Fresh lime & tiki bitters.



Theseus

Dry & twisted, just like Theseus -
the duke of athens who kidnapped his bride.

swizzle | spirit-forward | savoury | dry

Aged guanciale fat-washed bourbon & rye blend.

Nok Nok's smoked blood orange liqueur.

Clarified pink lady apple.

Thyme & bergamot.

Fresh lemon.

Nok Nok's Tasmanian pepperberry bitters



Philostrate

A wild & wonderful creation, that could only be made by the master of revels.

savoury | smokey | fruity | balanced

Aged chorizo fat-washed mezcal blend.
Nok Nok's charred & smoked spice blend infused tequila.
House-made bitter grilled peach aperitif.
Caramelised pineapple gastrique.
Fresh lime & grapefruit oil.



Oberon

A "midnight sazerac" fit only for a king.
In honour of Oberon, king of the fairies.

sazerac | spirit-forward | dark | smooth

Malted milkshake washed rye blend.
Browned butter fat-washed cognac.
Tonka bean infused peated whisky blend.
Coconut fat-washed absinthe.
Caramelised pineapple chartreuse.
Brown sugar cordial.
Nok Nok's 'new orleans nights' bitters blend.



Titania

A salted marshmallow fizz in honour of Titania, queen of the fairies.

light | indulgent | dessert | fizz

Macerated wild strawberry gin.
Nok Nok's salted marshmallow liqueur.
Turkish delight infused amaro blend.
Caramelised pineapple gastrique.
Whites.
Nok Nok's tiny teddy soda.



Puck

An ode to Puck's young, mischievous nature.
Puck brings out the big kid in us all.

creaming soda | smokey | floral | smooth

Strawberry infused peated whisky blend.
House-made salted cream soda liqueur.
House-made hibiscus & white peppercorn aperitif.
Nok Nok's new orlean's bitters blend.
Fresh lemon & whites.



Hermia

A thai tom yum inspired gimlet dedicated to Hermia, named for Hermes - the god of trade.

tom yum | gimlet | savoury | spicy

Lemongrass, makrut lime & thai basil navy strength gin.

Ginger, galangal & thai green chilli cordial.

Caramelised pineapple.

Fresh lime.

Native coastal saltbush.



Demetrius

Cures even a broken heart like Demetrius' -
engaged to Hermia, who is in love with Lysander.

fruity | tropical | smooth | quencher

Smoked mango infused citrus vodka blend.

Peach & orange blossom.

House-made aussie oat orgeat.

IPA.

Fresh lemon & whites.

Nok Nok's tiny teddy soda.

Coastal saltbush.

Nok Nok's native citrus bitters.



Lysander

Steals Demetrius' fiancée, but is then put under a spell to love another.

smokey | fruity | quencher | mexican juicebox

Mandarin infused mezcal blend.

Salted cucumber tequila.

Nok Nok's grilled bitter peach aperitif.

West coast ipa.

Fresh lime.

Coastal saltbush.



Helena

Forever in love with Demetrius,
she finally gets her man in the end!

herbal | fresh | clean | balanced


Herbed gin.

Mint-washed anisette.

Cucumber vermouth.

Jalepeno & Cardamom sherry cordial.

Fresh lime.

A whimsical illustration featuring a large tree with string lights hanging from its branches. A butterfly is perched on a branch to the right. In the foreground, a martini glass filled with a green drink is garnished with a lime slice, a blue flower, and a pink flower. Two orange slices and green leaves are on a wooden stump in the lower right. The background is a soft, textured beige.

From the team

From first-timers to forever friends -
welcome to the nok nok family,
we're so glad you're here!

We just wanted to take a moment to thank you;
for your beautiful smiling faces,
your loyal support,
and your adventurous tastebuds.

The nok nok journey truly wouldn't
be the same without you.

With all our love,
Josh, Marina & Kami

Back CATALOGUE

ISSUE #001

NOK NOK

JAN. 2025

*The Summer
Stunners
edition*

BLAST
FROM THE
PAST

10 OF 2024'S
FAVOURITE
COCKTAILS

5^c



GOLDEN HOURS

\$14 GOLDEN ERA CLASSIC COCKTAILS

4PM - 6PM | WEDNESDAY - SUNDAY

Foreward

A love letter to our loyal regulars,
thank you for all your support.
Your favourites aren't forgotten.

-

For those of you who are new to Nok Nok,
we hope this serves as a little backstory
of where we've come from,

Welcome to the Back Catalogue

The ever-growing, rotating selection
of your favourite cocktails from our previous menus.

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flip light smooth popcorn & a choc top!	



THE 'PEACHES & DREAMS' BY NOK NOK

Peaches & Dreams, A crowd favourite from our autumn 2024 cocktail menu.

Reminiscent of a Bellini in the way of peach & champagne playing together, but the peach has been layered & balanced with a salted peach aperitif, our house-made bitter

grilled peach aperitif, and peach bitters. A touch of apricot brandy & our native citrus bitters lift the freshness of the peach & add a slight 'pucker'.

Caramelised pineapple gin, and our aussie oat orgeat act as a fruity backbone, and add a tiki-like sweetness. Fresh lemon

balances out this past favourite, before we intentionally curdle passionfruit yoghurt, and strain the entire cocktail through curds - one drop at a time.

This results in a super smooth & rounded almost creamy mouth-feel, with hints of the yoghurt & passionfruit subtly coming through.

PEACHES & DREAMS

Caramelised pineapple gin. House-made bitter peach aperitif. Apricot brandy. Peach bitters. Nok Nok's native citrus bitters. Fresh lemon. Aussie oat orgeat. Passionfruit yoghurt wash. Prosecco.

VERVE



THE 'VERVE' BY NOK NOK

The Pornstar Martini is one of the original basic bitch' cocktails, and in our 2024 summer menu, we set out to do something about that.

The thing is - we don't do basic. It's just not Nok Nok. But we also understand that it's exhausting to be the badass bitch you are all the time, and that sometimes something

basic is as relaxing as terrible reality TV.

With this in mind, we set out to make Verve.

Starting out with a familiar framework - we took our citrus vodka blend and infused it with passionfruit, and then made a Madagascan vanilla bean syrup.

Then we added some depth with touches of salted elderflower, peach & orange blossom.

Our native citrus bitters & coastal saltbush lift the floral & fruity notes, and a touch of lime balances the sweetness & the booze.

Delicate, but deep.
Familiar, but foreign.

V E R V E

Passionfruit infused citrus vodka blend.
Peach & orange blossom.
Salted elderflower.
Madagascan vanilla bean.
Fresh lime. Native citrus bitters. Coastal saltbush
Grapefruit oil.



THE 'GRAPE ESCAPE' BY NOK NOK

A 2024 autumn staple that we could never take away from you, The Grape Escape.

This wickedly delicious, ultra-instagram-able crusher from our 2024 autumn menu is our take on a tried & true classic - the mojito.

We ditch the classic use of rum, and instead take fresh Californian black grapes, and infuse them into gin. We then make our 'Autumn Amber' liqueur with stewed apples, spiced pear, pimento & vanilla for sweetness, in lieu of the usual palm sugar.

Fresh mint & lime join the party of course -

bringing both the balance & freshness you expect from a mojito, with the addition of a touch of plum bitters to help boost the grape.

Finally, the soda water topper is replaced with our house-made apple pie soda, to add a little more flavor that ties everything together.

THE GRAPE E S C A P E

Red grape infused gin.
Nok Nok's house-made Autumn Amber' liqueur.
Fresh lime & mint.
Plum bitters.
House-made apple pie soda.



THE 'SILK & LACE' BY NOK NOK

*S*ilk & Lace, a beloved Nok Nok Classic.

We like to think of this one as 'the lychee martini for grown-ups'.

This ain't the typical fake sugar bomb lychee martini you know - but it'll be the one you'll love.

We infuse lychees into vodka, and grapefruit peel into gin, for a fruity, split-base backbone.

We then add our house-made grilled bitter peach aperitif to not only add more supporting fruity notes, but also a touch of bitterness.

Salted elderflower liqueur adds a touch of floral sweetness, while a blend of fiano & sauvignon blanc balance and further add to the fruity and floral notes.

Peychaud's bitters and coastal saltbush tie everything together for a 'lychee martini' we'd drink any time, any day.

& S I L K
L A C E

Lychee infused vodka.
Grapefruit infused gin.
Salted elderflower.
Sauvignon blanc & Fiano.
House-made grilled bitter peach aperitif.
Peychaud's bitters.
Native saltbush.

Halcyon



THE 'HALCYON' BY NOK NOK

The Halcyon was first featured on our Summer 2024 menu, and very quickly became a mainstay.

Originally inspired by a Pina Colada, it takes the tropical oasis vibes to a whole new level & brings with it layers of complexity.

We start by blending 3 mezcals - balancing smoke, sweetness & smoothness - before infusing with pandan.

Then we fat-wash a blend of tequilas with coconut oil for a smooth and natural coconut flavour.

Finishing off the backbone is our ultra

smooth 'Badass Blanca' rum blend. Then all the booze is balanced & supported by our caramelised pineapple gastrique, fresh lemon & our aussie oat orgeat.

And finally, the entire cocktail is washed & clarified through our vanilla, pandan & saffron mousse.

HALCYON

Pandan infused mezcal blend. Nok Nok's 'badass blanca' rum blend. Coconut fat-washed tequila blend. Caramelised pineapple gastrique. House-made aussie oat orgeat. Fresh lemon & salted coconut water. Washed & clarified through a vanilla, pandan & saffron mousse



Hipster Breakfast

THE 'HIPSTER BREAKFAST' BY NOK NOK

*H*ipster Breakfast, one of the most loved cocktails from our very first menu, that we have never been able to takeaway due to fear of a potential uprising - y'all are crazy for it!

It's elegance lies in the fact that it's as simple as it is strange. Keeping with our love for the weird & wonderful, we

start off with a half of a fresh avocado. The avo adds a creamy mouth-feel as well as coating your mouth, leaving flavour to linger for a longer finish.

Like our elevated version of the classic Daiquiri - the Slapuri, we've based it on our ultra smooth 'badasss blanca' rum blend, but this time,

we've fat-washed it with coconut oil. A house-made cordial using pandan - a leaf native to south-east asia, adds a nutty, almost popcorn-like sweetness to the drink, along with our salted coconut liqueur.

This is all balanced with fresh lime & lifted with our native citrus bitters & coastal saltbush.

HIPSTER BREAKFAST

Coconut fat-washed 'badass blanca' rum blend. House-made salted coconut liqueur. Pandan cordial. Fresh avocado & lime. Native citrus bitters. Coastal saltbush.

SMOKE & VELVET



THE 'SMOKE & VELVET' BY NOK NOK

Smoke & Velvet is a 2024 release that plays on simplicity.

A take on the classic daisy - a sour that is sweetened with the addition of a liqueur; the Smoke & Velvet sticks to this simple formula, but uses juxtaposing flavors to achieve layers of depth

through it's inherent contrast.

We started with our peated whisky blend - 4 whiskies chosen to balance smoke, salt, sweetness & smoothness - to form the base of the drink, providing a strong backbone with a pronounced, balanced smoke.

We then salted violette liqueur - a delicate, purple, floral liqueur, made from violet petals.

Cane syrup adds a touch more sweetness, while fresh lemon balances it all out. Peychaud's bitters & coastal saltbush round out the drink, showcasing the complexity of simplicity.

S M O K E & V E L V E T

Red grape infused gin.
Nok Nok's house-made Autumn Amber' liqueur.
Fresh lime & mint.
Plum bitters.
House-made apple pie soda.



THE 'GUATEMALAN RUM RUNNER' BY NOK NOK

*A*n Old Fashioned just had a love-child with your favourite chocolate bar.

This Cherry Ripe inspired old fashioned has all of your choc covered cherry & coconut lovers backs!

We start by fat washing Ron Zacapa 23 - a rich, molasses heavy Guatemalan

rum - with coconut oil, imparting a natural coconut flavor & smooth mouthfeel to the rum. This forms the base of our old fashioned, riff, along with a touch of our spiced rum blend.

Salted Maraschino, spiced cherry liqueur and cherry bitters form those ripe cherry vibes, while the

rich, dark fruit notes in our sherry blend help to support and add depth.

Finally, hints of salted vanilla, our house-made green coffee bean bitters & chocolate bitters finish off this ode to our favorite chocolate bar.

GUATEMALAN RUM RUNNER

Coconut fat-washed Ron Zacapa 23. Spiced rum blend. Sherry blend. Salted vanilla & maraschino. Spiced cherry liqueur. house-made green coffee bean bitters. Chocolate bitters. Native saltbush.



THE 'ANNYEONG, LITTLE DOVE' BY NOK NOK

Say hello to Korea, Japan & Mexico, as they all join forces in this savory, umami-driven take on the Paloma from 2024.

In it's simplest form, the Paloma is a tall grapefruit margarita - served over ice.

Our take on this summer quencher splits

the base into a blend of tequilas that have been infused with gochujang, a fermented Korean chilli paste - and mezcal infused with smoked mango & miso, resulting in a slightly spicy, slightly fruity, super savory foundation.

Siracha infused agave bumps up the spice just a touch, while our house

made grilled bitter peach aperitif & mandarin oleo add fruity notes, and a slight bitter sweetness

Fresh lime adds the acidity to balance the drink, and our house-made salted grapefruit soda adds the expected grapefruit kick, but also ties the rest of the components together & lengthens the finish.

ANNYEONG, LITTLE DOVE

Smoked mango & miso infused mezcal.
Gochujang infused tequila.
Nok Nok's grilled bitter peach aperitif. Fresh lime.
Siracha agave.
Mandarin oleo.
Salted grapefruit soda.



THE 'EVOKE' BY NOK NOK

Designed to evoke the childhood, pre-Netflix memories of sitting in a cinema, with a box of popcorn & a choc-top ice-cream - and that's exactly what this weird & wonderful riff on the classic flip does.

We start by making browned butter, then use said browned butter to make popcorn.

We then blitz the cooked popcorn back into the browned butter and let it infuse overnight.

After infusing, the browned butter popcorn infused browned butter is strained and used to fat-wash cognac, and the popcorn itself is salted and infused into a blend of dry curacaos.

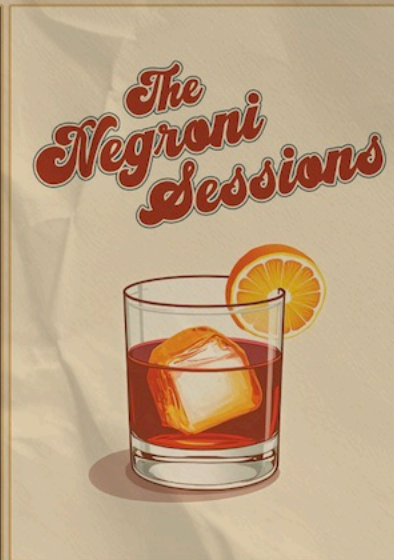
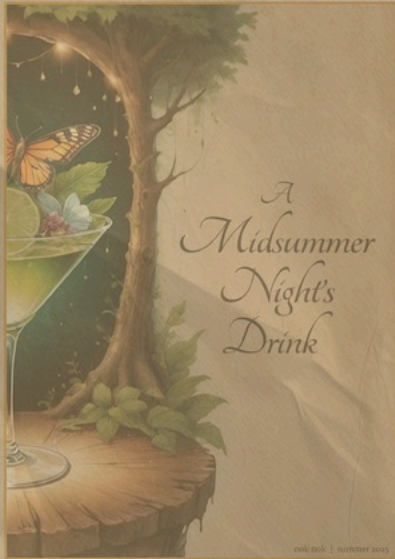
A touch of our blend of salted white & dark chocolate liqueurs adds the choc notes, supported by our green coffee bean & dark choc bitters.

Being a take on a flip, a whole egg is added, providing richness, and a velvety smooth, creamy milkshake-like texture, while still remaining nice & light.

E V O K E

Browned butter fat-washed cognac. Salted cacao blend. Popcorn curacao blend. House-made green coffee bean bitters & dark choc bitters. Whole egg.

The Nok Nok *Summer Collection*



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ELEVATED

CLASSICS



VOL
01

NOK NOK BNE

SUMMER 2025

NOK NOK PRESENTS

The Negroni Sessions



12 UNIQUE NEGRONIS | \$15 SINGLES | \$30 FLIGHTS (3X MINIS)

2PM - 4PM, EVERY SATURDAY & SUNDAY



ELEVATED CLASSICS

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The Old Fashioned.

Technically, it all started here.

This spirit-forward, square-jawed beauty is the original definition of a “cocktail”.

Made with love & attention - it will always be a staple of a good bar.



These days, the name 'cocktail' covers encyclopedias of drinks. Originally, though, it only referred to a specific recipe.

It all started in 1806. A local newspaper had printed that expenses of the loser of the local election included 25 glasses of cocktails. One reader wrote in to ask what a "cocktail" was, and Harry Croswell answered:

"Cocktail, then, is a stimulating liquor, composed of spirits of any kind, sugar, water & bitters. - It is vulgarly called a bittered sling".

Keeping in mind, that 4 years prior - in 1802 -

Thomas Jefferson lifted the whiskey tax of 1791, so America's production of whiskey (especially rye) had shot through the roof. Even though gin, brandy & genever were the main go-to spirits at the time, everything had fallen into place to create the perfect storm for the Old Fashioned to be born.

Then came the "Improved Whiskey Cocktail", which used fruits such as orange or lemon, along with liqueurs like absinthe or chartreuse. This was met with a divided opinion, as some preferred it to the original, and vice-versa. Especially since bars weren't exactly 'big' on labelling back then, so a lot of the times you didn't know what you would get until you got it.

By 1880, the name the "Old Fashioned Whiskey

Cocktail" first appeared in print, solidifying the difference for those who preferred the original recipe, and paved the way for a main branch of the cocktail family tree.

Our elevated version features a blend of bourbon & rye that has

been washed and clarified with toasted milk - imparting a creamy, buttery & biscuity finish to the blend of whiskies. Instead of plain sugar, it has been balanced with a blend of sherries and a salted vanilla bean lactic for not only sweetness, but also a tiny touch of salt and acidity. This is all married together with our house-made bitters green coffee bean & native citrus bitters.

...everything had fallen into place to create the perfect storm for the Old Fashioned to be born.

The Old Fashioned Whiskey Cocktail

NO MUDDLED FRUIT HERE.

Buffalo trace bourbon. Angostura bitters. Demerara sugar. Orange peel.

Toasted Tony

HE'S A SMOOOOTH OPERATOR

Toasted milk-washed bourbon & rye blend. Salted vanilla bean lactic. Sherry blend. Nok Nok's green coffee bean bitters & native citrus bitters. Coastal saltbush.

The Negroni.

Possibly the greatest thing to have ever come out of Italian cocktail culture.

In its simplest form - it's the drink that keeps on giving, constantly evolving with every sip.

Beautifully bitter, bold & brilliant.



Like many of our beloved classic cocktails, the origin story of the Negroni is shrouded in mystery.

The most widely reported tale of the Negroni's conception comes from 1919, and was reportedly invented by a Count.

Count Camillo Negroni, an Italian who spent his twenties as a cowboy travelling America, was at Caffè Casoni - in Florence Italy, drinking his favourite cocktail - the Americano.

The Americano, for those who don't know - is a mix of campari, sweet vermouth & soda water - served tall, over ice.

Legend goes that the Count had asked the bartender - his friend, Fosco Scarselli to make his next Americano a little stronger by replacing the soda water for gin.

Scarselli happily obliged his friend's request, and also swapped the traditional

lemon garnish for orange, and boom! - the Negroni was born.

Word broke out fast, and it wasn't long at all until everyone was coming in to Caffè Casoni and asking for a 'Negroni cocktail'.

The Negroni family were quick to jump on the success of the drink. In 1919, they founded and opened the Negroni Distillery in Treviso, Italy.

They used the distillery to produce a ready to drink version of the cocktail, that they sold under the name of the 'Antico Negroni' (which translates to Ancient Negroni). The distillery is still open to this day, albeit under the ownership of a new family.

...it wasn't long at all until everyone was coming into Caffè Casoni and asking for a 'Negroni Cocktail'.

Our elevated Negroni keeps the original DNA of the Negroni alive, but with the Nok Nok twist you know & love. Inspired by late night Tokyo, we have focussed on texture, by sushi rice-washing Japanese cherry blossom gin, and turning our campari into a gomme, before infusing with cacao nibs. This is all balanced with our house-made sweet vermouth blend, a tiny touch of cold brew, our sherry blend, green coffee & choc bitters, and coastal saltbush for a bold, dark & balanced late night Negroni.

The Negroni

JUST THE WAY THE COUNT LIKES IT
Gin. Campari. Sweet vermouth.

Midnight Rice Boy

AFTER HOURS

Sushi rice-washed gin. Cacao campari. Sweet vermouth blend. Sherry blend. Cold brew. Nok Nok's green coffee bean bitters. Choc & orange bitters. Coastal saltbush.

The Martinez.

The forgotten father of the most well-known cocktail of all time.



Another classic cocktail whose true origin has been lost to history, the Martinez is generally thought to be the 'father' of the Martini.

Jerry Thomas was a bartender working at The Occidental Hotel in California.

A popular drinking spot and good location for a respite in-between the journey from Montgomery Street to Martinez - the route from which tourists would take the ferry. The story goes that Thomas created this drink for a visitor bound to Martinez, which he subsequently named the cocktail after. However, Thomas

had not published the Martinez in his edition of 'The Cocktail Guide' (dated 1862), only writing about it in his 1887 version - circulated two years after his death. The source is not referenced in his book either. Additionally, there is little other evidence that he was the creator.

Indeed, the people of Martinez claim that the namesake Martinez cocktail was first produced in their town. There is even a plaque proudly hung up that commemorates its creation, possibly done so in an effort to protect and certify their story. If this was to be true, then the story of a man named Julio Richelieu could be valid. In about 1870, Richelieu served a customer in his town of Martinez, with a gin and vermouth drink, popped a pickled fruit in and thus created the star of this legacy. But whether this is the real history behind such an iconic drink? I doubt we'll ever know.

The cross over between the Martinez and Martini deserves thought too. Even though now they have both been established as two very distinct and separate drinks, it is near impossible to trace what their separate histories (that is if they did in fact have

separate histories) were, and where they intertwine.

Just to rub salt in the wound, the Martine and Marguerite (which are also mixes of gin, bitters, and vermouth) were first produced around the same time. This begs the question of whether or not this family of cocktails were at some point all the same, but through time and being passed down from bartender to bartender, they came to be the distinct variations they are today - with their 'same-same-but-different' naming scheme.

There is also the question of whether the Martinez and Martini started as the same drink with different names, but then over time their names got muddled and they evolved into the different drinks that they are today; the Martinez being vermouth heavy and a sweeter style cocktail, and the Martini being a dry, gin-forward cocktail.

Our take on the Martinez is a savoury, umami bomb! White & black truffle fat-washed gin, umami gin & a bitter artichoke liqueur form the savoury backbone, while our house-made sweet vermouth & sherry blend, along with our salted maraschino balance and add richness of the drink, by adding sweetness & a touch of bitterness. Finished with our Tasmanian pepperberry bitters, native citrus bitters, coastal saltbush and fresh lemon oil..

The Martinez

THE FORGOTTEN FATHER

Gin. Sweet vermouth. Luxardo maraschino. Angostura bitters.

The Finer Things

THE TRUFFLE BOMB

Truffle fat-washed gin. Umami gin. Cynar. Salted maraschino. Sherry blend. Nok Nok's sweet vermouth blend. Nok Nok's tasmanian pepperberry bitters. Native citrus bitters. Coastal saltbush.

The Daiquiri.

The tropical, beach-side favourite around the world was actually born in the depths of a Cuban mine.

Seriously simple.
Beautifully balanced.
Downright delicious.



In 1898, as Roosevelt has just won the battle of San Juan Hill, and was starting to exploit Cuba's iron mines, an exploratory expedition team led by Jennings Stockton Cox ended up on the south-eastern shore of Cuba, in a small town called Daiquiri.

The expedition team all received generous salaries, as well as tobacco rations - as a way to tempt them from their comfy lives in the US to go trekking through Cuba and risk yellow fever instead. Luckily, Cox had the foresight to request that they also each received a monthly ration of the local rum - Bacardi Carta Blanca.

Cox began to notice that the local Cuban workers would mix it with water, soda, coffee, just about anything they could get their hands on - and so he started experimenting.

According to the story, an engineer by the name of Francesco Domenico Pagliuchi was working closely in the mines with Cox. One fateful day, the pair had set out to

make a drink with the ingredients they had on hand; rum, limes & sugar - and voila! The Daiquiri was born. A few days later, Pagliuchi wrote to a magazine in the US, detailing the drink in his letter, and crediting Jennings Cox as its creator.

Funnily enough, the first appearance of the Daiquiri in a cocktail book wasn't for another 16 years, in 1914, where it finally arrived in "Drinks" by Jacques Straub, but unfortunately was misspelt as the "Daiguiroi Cocktail".

In our take on the Daiquiri, we've tried to stay as true to the original as possible - showcasing the beauty of simplicity, but also taking a couple of words of wisdom from the tiki cocktail cannon. 'What

one rum can't do, three rums can' - and that's what began the process of creating our 'Badass Blanca Blend'. Like all things nok nok, we took the concept and pushed it further, blending five different rums to achieve layers of complexity, and a seriously smooth finish. Balanced with fresh lime, and a house-made cane syrup, everything is tied and lifted with hints of our native citrus bitters & coastal saltbush.

Super simple, but so good it slaps.

...the local Cuban workers would mix it with water, soda, coffee, just about anything they could get their hands on...

The Daiquiri

FOR BRIGHTER DAYS IN DARKER MINES
Bacardi carta blanca. Fresh lime. Simple.

The Slapuri

THE DAIQUIRI THAT SLAPS
Nok Nok's 'badass blanca' rum blend. Cane syrup. Fresh lime.
Nok Nok's native citrus bitters. Coastal saltbush.

The Margarita.

The world's most popular cocktail.

And we still don't really know where it comes from.

#mysteryofthemarg



The origin of the Margarita is fiercely debated, but here are what are widely considered the top 3 possibilities;

Our first contender is Carlos "Danny" Herrera, who in 1938, owned the Rancho La Gloria restaurant and claimed he was inspired to invent the drink by a "picky woman" named Marjorie King. King visited Rancho La Gloria and declared she was allergic to all spirits except tequila, but she didn't want to drink the spirit straight. So, Herrera took the base of a tequila shot which is taken with salt and lime, and threw together the margarita.

The next contender is Dallas socialite, Margarita Sames. Having the same name as the cocktail definitely helps make her case more believable. It is said that she concocted the drink for a group of her friends back in 1948 while they were vacationing in Acapulco. Her good friend, Tommy Hilton, added the cocktail to the

bar menu at the Hilton hotel chains, but by then a tequila brand had started running an ad campaign for the drink, stating "Margarita, it's more than a girl's name".

Lastly, in 1941, bartender Don Carlos Orozco was working at a bar in Ensenada when the daughter of a German ambassador, Margarita Henkel, walked in and asked for a drink. He claims he let her taste an experiment he had been working on

and decided to name the drink after her. Suppose it was a better choice than "The Experiment"

Our version of the Margarita pays tribute to one of the primary mezcal production regions of Mexico - Oaxaca. As

such, the base of our tribute is a blend of mezcal, and tequila for a smokey base. We've then punched that smoke up another level by smoking a blend of dry curacaos. A touch of sweet orange, and herbal notes come from the addition of Grand Marnier & Dom Benedictine. Finally, fresh lime & smoked salt balance & brighten, for a Margarita that's as Wild as Oaxaca.

The origin of the Margarita is fiercely debated

The Margarita
THE MOST POPULAR COCKTAIL IN THE WORLD
Espolon blanco. Dry curacao. Fresh lime. Salt rim.

Wild Oaxaca
IT'S PRONOUNCED WAH-HAA-KUH
Mezcal & tequila blend. Smoked curacao blend. Grand marnier. Dom benedictine. Fresh lime. Smoked salt.

The Air Mail.

New revelations on an old classic.

Cocktail history is a hazy subject - sometimes even the experts get it wrong.



The history of the Air Mail was completely rewritten last decade. In 2007, David Wondrich, the world's premier cocktail historian - wrote that the Air Mail was first published in the 1949 Esquire book 'Handbook for hosts'. Coincidentally, he wrote this piece when he was working for Esquire but that is really neither here nor there. He added a few additional notes about the clever name, which referenced the air mail system that was both popular and futuristic for the time, and that was that.

Fast forward to 2015, when Douglas Ford writes an excellent piece on the Air Mail, claiming that it actually came from a 1930's Bacardi promotional pamphlet published in Cuba. He added that the date and time rationally explains the cocktail's name, since Cuba had just added an air mail system in 1930. It also made a lot of sense that 1949 seemed way too late for a simple French 75 variation, as opposed to 1930 - Especially when comparing the drinking culture of both countries and both times.

The Airmail

EXPRESS FROM GLASS TO MOUTH

Gosling's gold seal rum. Fresh lime. Honey. Champagne.

Worldwide Shipping

DREAMS OF BEACHSIDE DELIVERY

Coconut fat-washed agricole rum. Nok Nok's 'badass blanca' rum blend. Salted pineapple rum. Pandan cordial. Makrut lime oleo. Champagne. Nok Nok's native citrus bitters.

Further evidence came from an interview published in 2011, with Cocktail Kingdom founder and avid Cuban pamphlet hoarder, Greg Boehm where he states:

"The Air Mail cocktail is originally from a Bacardi booklet. With the Air Mail a lot of people are like, "Oh, it's from here, it's from here," but by far the oldest I've gotten it back is in a Bacardi booklet. Now, I've never come across any literature from

"Of course, you never know who really made those booklets. That's always a source of frustration."

the liquor companies saying outright, "We created this," or claiming direct authorship of these cocktails, but certainly their first printed appearance is in the booklets. Of course, you never know who really made those booklets. That's always a source of frustration."

Worldwide Shipping, our take on the Air Mail, pushes its refreshing, tropical vibes into tiki town, while still retaining the essence of what the Air Mail is. Its base has been split into a blend of 7 rums in total, offering up deep layers of richness and complexity. This is supported by hints of coconut, pineapple, pandan & makrut lime, for a slightly unconventional twist on tiki, and then topped with dry prosecco.

The Painkiller.

As controvertial as it is tasty.

A sneaky trademark led to a boycott.

#aintnopussersinmypainkiller



In the 1970's, a bartender by the name of Daphne Henderson was working at the Soggy Dollar Bar on the island of Jost Van Dyke, in the British Virgin Islands when she came up with the Painkiller.

The bar, which is highly visited by boat, is a popular spot for sailors and tourists to stop and enjoy a drink on a hot day. The Painkiller quickly became one of the bar's most popular drinks and soon gained popularity throughout all of the British Virgin Islands.

The original Painkiller recipe is made on dark rum - with the common

misconception that the rum used was Pusser's. In fact, it was actually made with Cruzan & Mount Gay - Pusser's Ltd. wasn't even a company at this point.

Nevertheless, in 1989 Pusser's filed a trademark in the US on both the Painkiller's recipe & it's name, insisting that it can only be made on Pusser's rum - even

though they had absolutely nothing to do with the cocktail, let alone creating it.

Come 2011, a highly regarded Tiki Bar in the Lower Eastside of New York was forced to change it's name from "Painkiller" to "PKNY" and to stop making the Painkiller with anything other than Pusser's rum when Pusser's Ltd sent a cease & desist notice to the bar. After hearing about the incident, bartenders across the US organized a boycott against Pusser's.

After hearing about the incident, bartenders across the U.S. organized a boycott against Pusser's

Our take on the Soggy Dollar Bar's Painkiller, ups the ante on the tropical vibes, and will have you dreaming of the beach in no time. We've split our rum base from 2 into 6, infusing pandan into pineapple rum, and matched

it with our 'Badass Blanca' blend. We then added our house-made 'dulche de coco', a dulce de leche made from coconut cream, and infused with toasted coconut. Finally, we acid adjusted fresh orange to bring its acidity up to that of lime, and finished it all off with our caramelised pineapple gastrique & coastal saltbush.

Get ready to kill the pain..

Daphne's "Painkiller"

WE CAN'T AFFORD TO GET SUED

Nok Nok's 'tiki time' rum blend (absolutely no Pusser's). Fresh pineapple & orange. Coconut cream.

Anesthesia

WHAT PAIN?

Pandan infused pineapple rum. Nok Nok's 'badass blanca' rum blend. Absinthe. House made toasted dulce de coco. Acid-adjusted orange. Coastal saltbush. Caramelised pineapple gastrique.

The Last Word.

A prohibition-era classic.

Once lost to the world, just to be found once again.

Now a modern favourite amongst bartenders.

What more do I need to say?



The Last Word is a 1920s Prohibition-era cocktail, created in the Detroit Athletic Club's bar. It was served at the bar throughout this period, but was spread even further afield by the 'Dublin Minstrel', a vaudeville performer whose real name was Frank Fogarty.

The cocktail survived for a few decades in America's bars and pubs and was even featured in Ted Saucier's "Bottoms Up" in 1951, but the following it had attained was not enough to see it through to the latter half of the century and it soon faded into obscurity.

He added it to the menu and it became an immediate success, spreading to New York City, where the Pegu Club brought it to wider acclaim.

It was only 20 years ago, in 2005, that this sharp, refreshing classic was pushed back into the limelight.

At the Zig Zag Cafe in Seattle, Murray Stenson, was reading Saucier's book in a bid to find something different when he happened upon The Last Word.

He added it to the menu and it became an

immediate success, spreading to New York City, where the Pegu Club brought it to wider acclaim.

One of the main ingredients, Green Chartreuse is worthy of note too – it's a French liqueur made with over 130 different herbs by Carthusian Monks - of which only 2 of the monks know the secret recipe at any one time, and is only passed down to another after death.

'Another Word' is our take on the prohibition-era classic, with an aim to make it more approachable than the original, while still keeping true to the original's DNA. We started by swapping the gin base for our blanca rum blend, so we're already starting off real smooth.

We've subbed out green chartreuse, for the softer yellow, and then infused it with caramelised pineapple. Sage has been infused into our dry vermouth blend, to lift the notes of the chartreuse, while hints of salted marschino, absinthe & our native citrus bitters tie everything together. Finally we milk-wash & clarify the entire cocktail, to add a beautiful mouthfeel & double down on the silky smooth finish.

The Last Word

A BARTENDER'S COCKTAIL

Mount Compass dry gin. Green chartreuse. Maraschino. Fresh lime.

Another Word

ELEVATED AND APPROACHABLE

Nok Nok's 'Badass Blanca' rum blend. Caramelised pineapple chartreuse.

Sage infused dry vermouth blend. Salted maraschino. Absinthe.

Nok Nok's native citrus bitters. Milk-washed & clarified.

The Jungle Bird.

A true tiki classic.

A drink that was sadly created ahead of it's time, and got lost in the crowd of medicore booze.

Thank god for the cocktail renaissance.

#bringbackthebird.



As far as tiki drinks go, the Jungle Bird is a relatively recent addition to tiki menus.

It was created in the late 1970's, but it wasn't really embraced by tiki bars and mixologists until the 21st century during the cocktail renaissance and the subsequent Tiki revival that we're currently enjoying.

The drink got its start at the Aviary Bar, at Kuala Lumpur Hilton in Malaysia in the mid to late 70's - its widely debated between 1973 and 1978. Created by the Food & Beverage Manager, Jeffrey Ong

See Teik, he stated that the name was inspired by a collection of colourful tropical birds kept in a fenced-in aviary by the hotel pool within view of the guests seated at the bar.

But the end of the 70's was also the tail end of Tiki, a trend that began in the 30's and exploded in popularity from the 40's to the early 60's. It was escapism for Americans who had survived the Great

Depression & WWII. Tiki went from one bar in Hollywood in 1934 to thousands by the 1960's. It was a hot commodity for the G.I. Generation, but their kids, the Baby Boomers, saw it differently. - It wasn't escapism, but rather representation of the their parents burying their head in the sand.

In the wake of the younger generations attitudes, the exotic drinks of Tiki culture got folded into the broader category of "tropical" drinks. This

and the corner-cutting, cost-shaving measures of using pre-made mixes and juices, is how the exotic drinks from the tiki masters like Donn Beach and Trader Vic got folded into the batter with the Blue Lagoon, Frozen Margarita and others like them.

It was escapism
for Americans who
had survived the
Great Depression
& WWII.

Our take on this true tiki masterpiece has taken the Jungle Bird into the night. Dark, and indulgent, yet still undeniably Tiki. The Fly By Night incorporates rich, dark notes from our browned butter popcorn fat-washed cognac and coffee bean & cacao campari. While keeping a defined tropical feel with our salted pandan pineapple rum & caconut fat-washed demerara rum. Caramelised pineapple vinegar & fresh lime balance the booze, while a touch of absinthe & our tiki bitters lift & tie it all together.

The Jungle Bird

A TRUE TIKI CLASSIC

Goslings black seal rum. Campari. Fresh lime & pineapple. Demerara.

Fly By Night

INTO THE DARK DEPTHS OF THE JUNGLE

Brown butter cognac. Salted pandan pineapple rum. Coconut fat-washed Demerara rum. Coffee bean & cacao nib campari. Caramelised pineapple vinegar. Absinthe. Nok Nok's tiki bitters blend. Fresh lime.

The Espresso.

Fortuitous timing

A brazen request

An off-the-cuff creation

What do these three things all have in common?

They all led to what has now become a staple cocktail in any bar, restaurant or cafe around the world.



It's 1983, Dick Bradsell, already a king of London's cocktail scene - is standing behind the bar at the Soho Brasserie, a swanky London club. It had just been a normal day - so the legend goes - When a young fashion model, eager to keep her night alive, came walking up to the bar and (now famously) asked for "a drink that will wake me up, and fuck me up!".

It just so happened that Soho Brasserie had recently just gotten an espresso machine installed. So Bradsell served her vodka, coffee liqueur, sugar, and a freshly pulled shot from the new machine, shaken over ice and then poured it into a martini glass.

The recipe is so simple, but nonetheless works magic. The sweet ingredients tame both the brashness of the vodka and bitterness of the coffee. Vigorous agitation of the espresso and its oils creates an invitingly frothy, crema-like head atop the drink.

The Espresso Martini

BETTER THAN YOUR SILLY LITTLE JAGER BOMBS

Mt compass vodka. Mr black coffee liqueur. Simple. Cold brew.

A Touch of Darkness

IT'S GETTIN' DARK IN HERE

Milk-washed vodka. Coconut fat-washed Mr. Black coffee liqueur. Salted cacao blend. Cold brew. Nok Nok's green coffee bean bitters. Coastal saltbush. Topped with a salted vanilla, pandan & saffron mousse.

For more flourish, Bradsell established a special garnish for his creation, borrowed from traditional sambuca service: three espresso beans nestled on the foam, meant to represent health, wealth, and happiness.

In Bradsell's many retellings of this story, the claim was always that the espresso martini (which he called the Vodka Espresso early on) was wholly conceived on the spot. At one point, he tried to

re-brand it as the 'Pharmaceutical Stimulant', but alas - the name 'Espresso Martini' is the one that stuck (who would've would've thunk it?!).

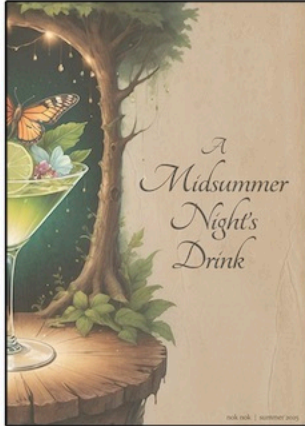
Our interpretation - A Touch of Darkness, takes the original to a

whole new level of decadency. We milk-wash the vodka to smooth it out and add texture, Mr black coffee liqueur is fat-washed with coconut oil, and added to a salted cacao blend to bring about a bounty bar style sweetness, with a generous helping of cold brew. But the real magic happens up top, with a light and airy, heavily salted vanilla, pandan & saffron mousse (it's like salty ice-cream on crack) layered over the drink. Salty on top, sweet on the bottom - Have them individually, or mix into a 'latte martini'.

...(now famously)
asked for
"A drink
that will wake me
up, and fuck
me up!"

CHECK OUT THE REST

OF THE NOK NOK SUMMER COLLECTION



A MIDSUMMER NIGHT'S DRINK

SUMMER FEATURE MENU

THE BACK CATALOGUE

CROWD FAVOURITES FROM PAST MENUS



GOLDEN HOURS

WEDNESDAY - SUNDAY | 4PM - 6PM

THE NEGRONI SESSIONS

SATURDAY & SUNDAY | 2PM - 4PM





Golden era cocktails for the golden hours of the day
4pm – 6pm | Wed – Sun

01. French 75

citrusy | balanced | refreshing | clean

Mt Compass gin. Fresh lemon. Simple. Prosecco.

02. Americano

bitter | bold | clean | refreshing

Campari. Nok Nok's sweet vermouth blend. Soda.

03. Gin Fizz

citrusy | refreshing | smooth | balanced

Mt Compass gin. Fresh lemon. Simple. Whites. Soda.

04. Whisky Highball

clean | fresh | balanced | quencher

Monkey Shoulder. Fresh lemon. Simple. Soda.

05. Daiquiri

smooth-as-silk | citrusy | clean | balanced

Nok Nok's badass blanca rum blend. Fresh lime. Cane syrup.
Native saltbush saline.

06. Club Cocktail

tropical | fruity | fresh | tiki-adjacent

Remy Martin vsop cognac. Pisco. Maraschino. Pineapple.
Tiki bitters blend. Saltbush. Absinthe

07. Martini

spirit-forward | clean | straight-up | sophisticated

Mt compass gin or vodka. Dirty or dry, half & half, invert –
it's upto you!

08. Old Fashioned

spirit-forward | sophisticated | bold | balanced

Buffalo Trace bourbon. Angostura bitters. Demerara.

09. Mint Julep

spirit-forward | fresh | sweet | quencher

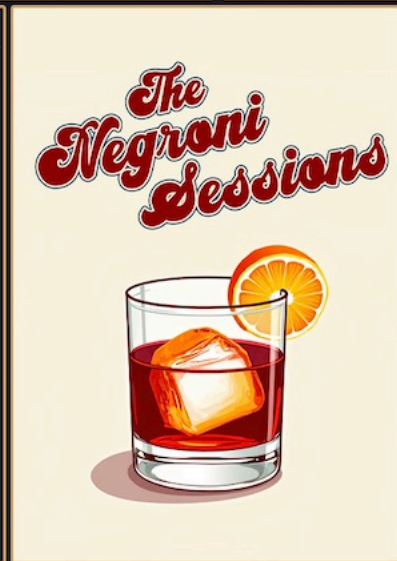
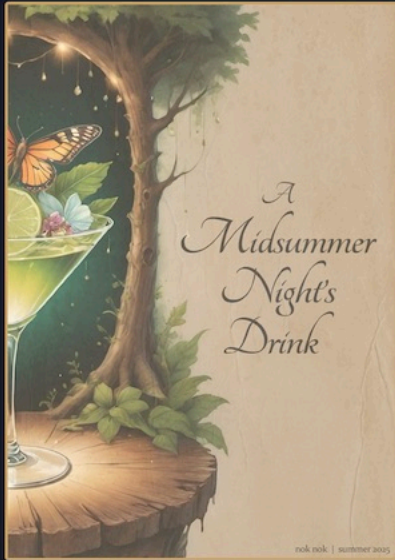
Buffalo Trace bourbon. Fresh mint. Simple. Saltbush saline.

10. Manhattan

spirit-forward | straight-up | bold | clean

Bulleit rye. Vermouth. Angostura bitters.
Dry, sweet, or perfect – upto you!

THE NOK NOK SUMMER COLLECTION



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The Negroni Sessions



12 UNIQUE NEGRONI VARIATIONS & NEGRONI FLIGHTS

EVERY SATURDAY & SUNDAY FROM 2PM - 4PM

LIGHT & REFRESHING

CHEEKY NEGRONI

GIN. APEROL. LILLET BLANC.

WHITE NEGRONI

GIN. SUZE. LILLET BLANC.

NEGRONI SBAGLIATO

CAMPARI. NOK NOK'S SWEET VERMOUTH BLEND. PROSECCO.

FRUITY & TROPICAL

THE GLORIA

GIN. CAMPARI. COINTREAU. NOK NOK'S DRY VERMOUTH BLEND.

SPRING FLING

GIN. STRAWBERRY INFUSED CAMPARI. COCONUT FAT-WASHED DRY VERMOUTH BLEND.

CHEEKY TIKI

GIN. COCONUT FAT-WASHED CAMPARI. PANDAN CORDIAL. TIKI BITTERS. NATIVE SALTBUSH.

BOLD & BITTER

CLASSIC NEGRONI

GIN. CAMPARI. NOK NOK'S SWEET VERMOUTH BLEND.

KINGSTON NEGRONI

AGRICOLE RHUM. CAMPARI. NOK NOK'S SWEET VERMOUTH BLEND.

AMANTE DELL'AMARO

GIN. CAMPARI. DRY VERMOUTH BLEND. CYNAR. FERNET BRANCA. NATIVE CITRUS BITTERS.

FRIENDS OF THE FAMILY

BOULVARDIER

BOURBON. CAMPARI. NOK NOK'S SWEET VERMOUTH BLEND.

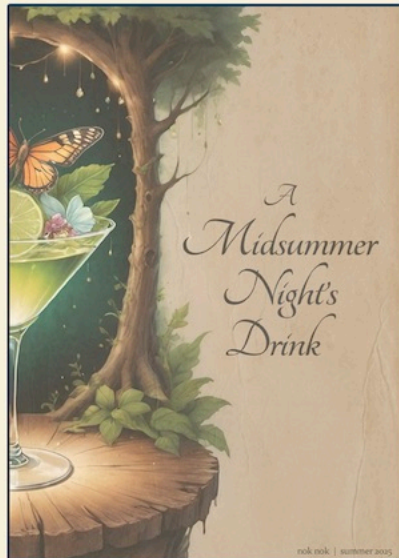
OLD PAL

RYE. CAMPARI. NOK NOK'S SWEET VERMOUTH BLEND.

ROSITA

REPOSADO TEQUILA. CAMPARI. NOK NOK'S SWEET & DRY VERMOUTH BLENDS.

The NOK NOK *Summer Collection*



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