

cocktails

Our exciting collaboration with Passing Fancies cocktail bar in Digbeth, Birmingham

Matt Arnold + Eve Green of the Edgbaston + Grain + Glass joined forces to launch the venue in 2022. After just 1 year of trading, they were named number 3 in the top 50 cocktail bars in the uk by Franklin & Fosters. We are so excited to bring you 4 of their crazy concoctions to Gonzo, served simply over a crystal clear block, in a rock glass. Enjoy!

Passing Fancies Cocktails

Dinosaur Food 12

A short & boozy Rum-based drink that is essentially Rhubarb and Custard but on steroids!

Metric Margarita 12

A Tequila focused serve that looks like a glass of water but tastes like a party

Winner of the World Class Global Finals "Don Julio Classics of the Future" Challenge (Sao Paulo 2023)

Adult Ribena 12

What happens when you mix nostalgia and cocktails? A true staple of Passing Fancies is born.

Bright blueberries, Premium Cognac & Honey from a Beehive on the roof of our home at the Custard Factory make this punchy bright serve a must-try.

Short & Stout 12

A bold and fatty style of old fashioned that is a winning nightcap.

Salted Guinness Caramel, Premium Scotch Whiskey & a backing chorus of Walnut.

Shakespeare's Distillery G+T

Stratford Dry Gin served over ice with sliced lemon + fresh rosemary

25ml 6 / 50ml 9 / add Fevertree Light 2

Judith's Pink Gin served over ice with sliced lemon

25ml 5 / 50ml 8 / add Fevertree Light 2

Rhubarb Gin served over ice with sliced lemon

25ml 6 / 50ml 9 / add Fevertree Light 2

Trevethan Distillery G+T

Original Cornish Dry Gin served over ice with orange peel + fresh rosemary

25ml 5 / 50ml 8 / add Fevertree Light 2

Grapefruit & Lychee Gin served over ice with red grapefruit + fresh mint

25ml 5 / 50ml 8 / add Fevertree Light 2

Chauffeur's Reserve Dry Gin served over ice with with grapefruit peel + oregano

25ml 6 / 50ml 9 / add Fevertree Light 2