DOOR NO. 4
Drinks Menu

Address: Unit 12, The Grove

Phone: (345) 640 0440

Cuisine: Cocktail Bar & Casual Dining

DOOR NO.4 CLASSICS

Kudo Cooler — **CI$14**

Tanqueray, cucumber saké, mango leaf cordial, lime, soda, mango essence

Tangerine Man — **CI$15**

Olmeca Altos Plata, Sauternes, apricot eau-de-vie, mango tangerine cordial

Pornstar Sgroppino — **CI$15**

Absolut vanilla vodka, chinola passionfruit liqueur, passionfruit gelato, cremant sparkling

Lipsmacker — **CI$14**

Vodka, raspberry and lychee cordial, plum, amaro nonino, tropical bitters

Banoffee Coffee — **CI$15**

Banana teelings, coffee, brown sugar, molasses, salted banana cream

COCKTAILS

Club Bougie — **CI$15**

Tito's vodka, creme de cacao, raspberry eau de vie, raspberry bougainvillea syrup, lemon, egg white

Guana-Bam! — **CI$15**

Don julio blanco tequila, elderflower, lime, soursop gelato, agave, cremant sparkling

Campari & Chamomile — **CI$16**

Campari, dolin bianco, honey, chamomile soda

Taking Liberties — **CI$18**

Red breast 12 yr irish whiskey, dark rum, peated scotch, cacao husk, vanilla

New Beau — **CI$11**

Purple corn, cacao nibs, coconut, coriander, pineapple skin, sarsaparilla, american oak (alcohol-free)

Moonlighter **CI$16**

Absolut elyx, bianco vermouth, chamomile, lavender, fizzy

A Jamaican in New York **CI$16**

Naiseberry and fig appleton signature justino, martell vs cognac, smith + cross traditional jamaican rum, nux alpina walnut liqueur, house vermouth blend

P.I.S.C.O **CI$15**

Catan pisco, lillet blanc, lemon, pineapple gomme, cremant

Tuxedo No.39 **CI$16**

Beefeater gin, dry-ish vermouth, maraschino, fino sherry, lem-marrakech bitters

Negroni Affumicato **CI$16**

Barrel aged beefeater gin, caffe amaro, campari, chicory applewood smoke

No Way Rose **CI$11**

Lychee, peach, red grape, jasmine raspberry (alcohol-free)

Last updated: Mon 22 Dec, 2025