

SEAFIRE

STEAKHOUSE & BAR

COCKTAILS

A JOURNEY THROUGH AMERICAN CLASSIC COCKTAILS: THE EVOLUTION OF BARTENDING

Our cocktail menu offers a journey through the rich history of bartending, from the timeless classics of the 19th century, to the Prohibition era's bold flavors, and into the innovations of today.

Each drink tells a story, inspired by classic cocktails and reimagined for the modern palate.

They celebrate the artistry, creativity, and timeless appeal of bartending, blending tradition with contemporary flair.

THE GOLDEN ERA

PROHIBITION

Temperance
Bloom

Golden
Anchor

Timeless
Orchard

Jazz Mean
Bees

1800

1812

1880

1921

JAZZ MEAN BEES (A, SU, E, D) 90

Jasmine Bee Pollen Infused Gin,
Fino Sherry, Chamomile

SCARLETT COSMO (A, G) 100

Vodka, Cranberry,
Cold Brewed Jasmine, Peach

ASK JULIO (A) 75

Tequila, Lemongrass, Kaffir Lime Cordial

MAI TAI, OH MY! (A, D, N) 80

Tonka Bean Infused Dark Rum, Passion Fruit,
Almond, Angostura Bitters

Beverages indicated with (A) – Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (MU) - Mustard, (N) - Nuts, (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean, (SU) - Sulphites, (V) – Vegetarian.

REVIVAL

MODERN TIMES

Mai Tai, Oh My!

Scarlett Cosmo

The Dry Decade

Ask Julio

1944

1987

1990

GOLDEN ANCHOR (A) 95

Bourbon, Aperol, Pomegranate Cordial,
Angostura Bitters

TIMELESS ORCHARD (A, N, SU) 100

Bourbon, PX, Oloroso Sherry,
Apple & Fig Syrup, Candied Walnut

0% ABV

TEMPERANCE BLOOM 45

Cold Brewed Jasmine, Lemongrass,
Zingy Cordial

THE DRY DECADE (SU) 50

Hibiscus, Verjus, Red Apple, Fennel

Please notify your server if you have any known food allergies or intolerances.
Our beverages are prepared in an environment where other allergen
ingredients are handled.

All prices are in UAE Dirhams and inclusive of 7% Municipality fees and
10% Service charge and 5% VAT.