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

Golden Anchor	Temperance Bloom	Timeless Orchard	The Dry Decade
1812	1874	1880	1920

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

Jazz Mean Bees	Mai Tai, Oh My!	Scarlett Cosmo	Ask Julio
1921	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.