



# Bartender Bros Boba Cocktails

Cheers to that

Bartender Bros Boba Cocktails:

- **Midnight Pearl (Vanilla, Coffee & Coconut Inspired)**  
A creamy, indulgent blend of vanilla vodka, coffee liqueur and coconut cream poured over rich black boba.
- **Thai Tea Twist (Spiced Rum, Tea & Sweet Cream Inspired)**  
Smooth spiced rum and sweet Thai tea swirl together with condensed milk and warm brown sugar boba.
- **Matcha Mojito (Mint, Matcha & Lime Inspired)**  
A fresh, herbal mojito lifted with matcha syrup and finished with classic boba for a calming twist.
- **Strawberry Milk Punch (Strawberry, Vanilla & Cream Inspired)**  
Sweet strawberry and soft vanilla shaken with cream into a nostalgic, silky boba treat.
- **Brown Sugar Bourbon (Bourbon, Caramel & Cream Inspired)**  
Smoky bourbon blended with brown sugar and cream for a rich, dessert-like boba cocktail.
- **Coconut Cloud (Malibu, Pineapple & Coconut Inspired)**  
A smooth, tropical fusion of coconut cream and pineapple juice poured over classic boba.
- **Mocha Mist (Coffee, Chocolate & Cream Inspired)**  
A rich and silky mocha cocktail layered over black boba for the perfect comforting sip.



- **Taro Dream (Taro, Vanilla & Creamy Inspired)**  
Sweet, nutty taro milk shaken with vodka into a soft pastel drink resting on chewy tapioca pearls.
- **Caramel Oolong (Whiskey, Oolong & Caramel Inspired)**  
Smooth whiskey and sweetened oolong tea blended with caramel syrup for a buttery, tea-inspired boba mix.
- **Buttered Rum Boba Latte (Rum, Butterscotch & Milk Inspired)**  
Dark rum and butterscotch syrup folded into milk for a warm, cozy boba latte.



## Bartender Bros Popping Boba Cocktails

- **Galaxy Pop (Vodka, Citrus & Grape Inspired)**  
A cosmic mix of vodka, curaçao, lemon and grape juice poured over blueberry popping boba with a vibrant shimmer.
- **Mango Mirage (Tequila, Mango & Lime Inspired)**  
Juicy mango and bright lime shaken with tequila, finished with soda and mango popping boba.
- **Berry Bomb Fizz (Berry, Elderflower & Tonic Inspired)**  
A light, floral gin fizz bursting with cranberry and strawberry popping boba.
- **Cherry Popper (Cherry, Citrus & Lemonade Inspired)**  
A playful cherry-vodka cocktail topped with lemonade and lively cherry popping boba.
- **Butterfly Kiss (Floral Gin, Citrus & Tonic Inspired)**  
Elegant butterfly pea gin and elderflower shaken bright, poured over lychee popping boba for a colour-changing flourish.
- **Peach Sunrise (Peach, Orange & Grenadine Inspired)**  
Sweet peach popping boba under layers of orange, vodka and grenadine in a sunset-style pour.
- **Watermelon Pop (Watermelon, Rum & Lime Inspired)**  
Refreshing watermelon and lime built over white rum and vibrant watermelon popping boba.



- **Passion Paradise (Passionfruit, Lime & Tequila Inspired)**  
A bold passionfruit blend shaken with tequila and poured over mango popping boba for a tangy tropical hit.
- **Citrus Crush (Gin, Orange & Lemon Inspired)**  
Bright citrus shaken crisp and clean, complemented by zesty lemon popping boba.
- **Midnight Bubble Spritz (Prosecco, Citrus & Blue Curaçao Inspired)**
- A sparkling, chic spritzes layered over popping boba with deep blue tones made to impress.



## What Is Boba?

Boba, also known as **tapioca pearls**, are chewy spheres made from tapioca starch derived from the cassava root. They are commonly used in drinks and desserts to add a fun, textural element.

## Is It Safe?

Yes - boba is **completely safe to consume**.

- Made from natural tapioca starch, water, and sometimes sweeteners.
- Widely used in bubble teas, cocktails, and desserts worldwide.
  - Gluten-free, vegan-friendly, and non-toxic.

Boba is simply a fun, tasty addition to beverages that enhances the drinking experience without any health concerns when consumed in moderation.

## Not seeing what you're looking for?

Our bartenders love a challenge! Inquire about custom creations for your event - we'll craft

something special to match your vibe.

All cocktails subject to ingredient/equipment availability. Some speciality items may require advance notice for events.

Ask about our seasonal specials and personalised cocktail experiences!