

Locker & Loft

COCKTAIL MENU





OUR COCKTAIL STYLE

Nine years ago we pioneered localized cocktails, with emphasis on creativity and exotic flavours. Although we vary the drinks, a few original cocktails have remained strong on the menu since day one, with fans from all over the place.

While we are known far beyond our hood, The Locker & Loft has always seen itself as a neighbourhood bar, and we pride ourselves in serving our community affordable drinks, without any compromise on quality. Only premium ingredients here; and that goes for all items in the bar and kitchen.

OUR GUARANTEE

If you order a cocktail and it doesn't taste good, we will take back the unconsumed cocktail and refund you for it.

The bartender will be forced to down the drink.

This does not usually happen, but nevertheless we'd like to assure you that our cocktails rock.

(Just kidding about the bartender)

Salud!

Follow us   @lockerandloft

KELAPA ROCK

RM27 / RM100 for 4

The legend. Fresh coconut water, 1.5 shots vodka, a little sugar syrup. "Rehydrate while you Dehydrate!"

(Pitcher & Punch Bowl available)

MALAYA ROCK

RM36

A local twist on the Kelapa Rock. This one uses premium Gin Malaya for more botanicals. A cocktail with 100% Malaysian ingredients.

JACKY

RM40

A light pleasant mix of 40ml jackfruit-infused gin, fresh jackfruit paste, and Cointreau.

Fruity with a tinge of bitterness. (Clarified)

NICE MELONS

RM38

A slightly-tart mix of winter melon juice and vodka, clarified and perfect.

JACKED-UP

RM38

Nangka (local jackfruit) mixed up with gin, mustard, Cointreau, lemon, and honey. A must for fans of exotic tropical fruit.

TUAK SANGRIA

RM34

A Sarawakian twist on sangria — 90ml tuak, citrus, rose syrup, and apples with a pinch of Himalayan salt.

(Pitcher available).

ASMARA

RM38

Very passionate and easy. Passion fruit-infused gin, passion fruit puree, fresh passion fruit, citrus and pandan syrup (clarified).

THE KING

RM46

Meet our durian cocktail: fresh durian-infused vodka, Bailey's, hazelnut liqueur, orgeat almond syrup, vanilla ice cream, and cinnamon powder.

SAKETINI

RM31 / RM100 for 4

Addictive. Simply good! A blend of Sake, lychee juice, lime juice and litchi syrup. A crowd favourite.

DON JAWA

RM 37

Tequila Sauza, asam jawa purée, agave syrup, fresh orange, salt, paprika, and cinnamon powder. A fruity-savoury treat.

SWEET, SOUR & SMOKED

MYSTERY TAB

SOUR

YOOHOO YUZUU

RM34

40ml gin, Cointreau, yuzu puree and lemon juice is refreshing and salivating.

CATCHY-SHIN-MUI

RM38

'Kat chai shin mui' gets rocked up with 1.5 shots of gin and Midori Melon Liqueur and asam boi of course.

SWEET

KAYA MON

RM33

Kaya-based. 50ml Cuban dark rum, coconut water, santan & kaya, shaken, topped with flamed cinnamon.

YELLOW SUB

RM39

Vanilla ice cream, fresh nangka, 40ml Cuban rum, and Baileys. Basically an alco dessert.

Add another shot +12

SWEET-SOUR

RASAM GIN SOUR

RM39

Whisky sour, reimagined — 45ml bay leaf & cumin gin, Aperol, coriander, curry leaves, lemon, and egg white.

GIN RUMPUT

RM37

A refreshing mix of gin, lemongrass, kaffir lime, lime juice, coconut water, and pandan syrup.

SPICED & SMOKED

BLR

RM36

40ml mango-infused rum, mango acar, purée, and citrus — a spicy, salty-sour surprise. Will remind you of your banana leaf lunch.

ITCHY BUNS

RM37

A green mix of seaweed-infused Hendricks, cucumber juice, wasabi, citrus, honey & egg white. Garnished with wasabi seaweed.

SHOOTERS

PLEASE REQUEST OUR SPECIAL SHOOTER MENU

(6/12 glasses)

BULK BOOZE

Certain cocktails can be served in punch bowls or pitchers, for self-service fun.

BOTTLED COCKTAILS

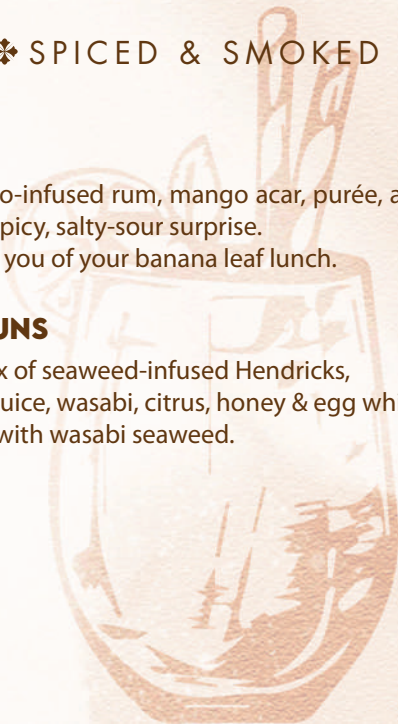
AVAILABLE FOR DINE IN, TAKEAWAY & EVENTS

Please ask the staff.

BAR FLAMING

A special cocktail that can only be served on our copper bar as it involves burning the bar. Usually fed to birthday boys/girls. Tastes pleasant too! Tie your hair up.

RM70



NEED A PARTY?

Our SWIG portable cocktail bar has been around the country, setting up wherever clients need quality drinks with premium ingredients.

It's suitable for private parties and events. Some of our clients include Google, Ferrari, Rolls Royce, YouTube, Mercedes-Benz, Isetan, AETAS, Urbanscapes, BMW and Lamborghini, with some opting for customized cocktails.

However, we do house parties as well, subject to a minimum spend. There is the option of taking-away our bottled cocktails too, fresh and ready-to-drink. We also provide food catering services that complement the drinks.

GET IN TOUCH FOR DETAILS



BITTER & HERBAL

BITTER

GUAYABA

RM37

Local guava shines with 40ml gin, Campari, agave, and lemon. Clarified and quietly bold.

JIN UP

RM42

45ml Jin (Malaysian gin), 30ml Martini Bianco, 30ml Aperol, orange bitters. All booze — bold, fruity, bitter.

BITTER-SWEET

EKSPRES MELAKA

RM36

Our take on the Espresso Martini — vodka, espresso, Gula Melaka, and a dash of coconut milk.

JUNGLE BIRD

RM39

A Malaysian Classic – Cuban rum, Campari, pineapple, lime & sugar. Born in the Hilton in the 70s.

BURUNG UTAN

RM39

A fresh twist on the Jungle Bird — 45ml white rum, Campari, lemon, and house-made asam jawa syrup.

TEH-OW! AIS LIMAU

RM33

L&L's spin on teh-o-ais-limau: 50ml Earl Grey-infused vodka, pandan syrup, and lime juice.

HERBAL

PANDAN MALAYA

RM40

45ml Gin Malaya Original, pandan, smoked ginger, aquafaba, and salt — bold and nostalgic.

OLIVIER

RM29

An L&L classic — basil and olive oil-infused gin, lime, house tonic, egg white, and lemon bitters.

FLORAL

TEA GARDEN

RM39

Lavender tea-infused gin, lemon, elderflower syrup, egg white, and more lavender tea — served in a pot.

THE TORCH

RM39

Bunga Kantan muddled with gin, Aperol, lemon, egg white, and house pandan syrup.

LITES & MOCKTAILS

CLASSICS & GIN TONICS

-TWISTED-

LITE COCKTAILS

LIGHT

RM22

Tequila mix of Espolon, strawberry puree, lemon juice, egg white and muddled with jalapeno.

ALSO LIGHT

RM22

Mango-infused rum, fresh pineapple juice, lemon juice and a little honey. Tastes beachy.

JUST AS LIGHT

RM22

20ml of gin with Blue Curaçao, lemon juice, egg white and honey. Sweet & sour, with a bitter tinge.

KELAPA KURANG ROCK

RM22

A less-strong Kelapa Rock

MOCKTAILS

PEN PINEAPPLE

RM19

Refreshing & fruity! Pineapple juice mixed with coconut water, lemon juice, peach puree, passion fruit and muddled basil leaf.

NOOBITA

RM18

Ribena with lemon juice shaken up with peach puree and yuzu puree. A sweet & sour affair!

JAMBUSON

RM19

Bitter fruity combination of guava juice, white grape juice and orange spritz syrup.

DJANGO

RM19

A blend of coconut water, mango puree, ginger juice, a pinch of Himalayan salt, mint leaves and jalapeno pepper. A little spicy!

PASSION NATE

RM19

Sour & fruity. Fresh passion fruit with yuzu puree, orange juice and lemon juice.



OG CLASSICS

Available. Please check with staff.

CLASSICS TWISTED

L&L WHISKY SOUR

RM39

Some say it's the best in town. Our recipe uses West Cork (Bourbon Cask) whisky, fresh lemon juice, egg white and simple syrup.

PASSIONATE NEGRONI (CLARIFIED)

RM 48

Passion fruit tea-infused gin, Campari, sweet vermouth, and passion fruit puree.

OLD FESYEN

RM56

1.7oz 45% Maker's Mark with jalapeño & cinnamon, 20ml vermouth, curry leaf-infused orange bitters.

WHISKY SANGRIA

RM43

Sangria vibes, whisky soul — 45ml West Cork (Bourbon Cask), red wine, apple juice, passion fruit, lime & honey.

(Pitcher available)

TWISTED GIN TONICS

GT1

RM39

Gin Malaya, pandan puree, soda and a dash of tonic, garnished with ginger & pandan.

GT2

RM39

Butterfly pea, coriander & curry leaf Hendrick's with Schweppes tonic. Garnished with curry leaves.

GT3

RM39

West Winds (50%) gin infused with passion fruit & capsicum, Fever Tree tonic, fresh capsicum garnish.

GT4

RM40

Jasmine & black date-infused Gin Agricolo Evra (47%) with Schweppes tonic. Garnished with basil.

(Minimum 45ml gin; served in a goblet)

