



DRINKS

X DRINKS

- 1 SIGNATURE COCKTAILS
- 2 WINE
- 9 CLASSIC COCKTAILS
- 17 SPIRITS
- 25 LIQUEURS
- 26 BEERS, NON ALCHOLIC
- 27 JUICES, COFFEE & TEAS

X SIGNATURE COCKTAILS

Rum DMC

White Rum, Tio Pepe, Fresh Lemon, Guyabano Juice

Dill or No Dill

Gin, Lemon Juice, Elderflower Cordial, Cucumber, Dill , Smoked Salt

Proseccolada

Pineapple Cordial, Coconut Rum, Topped with Prosecco

Platinum Plonk

Gin, White Wine, Calamansi Juice, Pineapple Juice

McBanDaq

White Rum, Fresh Banana, Banana Liqueur, Condensed Milk, Root Beer

Milk & Honey

Honey Whiskey, Coffee Liqueur, Coconut Milk, Spices

Coff' Medicine

Don Papa Rum, Kahlua, Espresso

Notorious P.I.G.

Bacon Butter Bourbon, Maple Syrup, Sea Salt

X WINES BY THE GLASS

X SPARKLING

Mas Sardana, Brut Nature

NV Cava, Spain

Crisp & Aromatic

X WHITE / ROSÉ

Herbis, Verdejo

Rueda, Spain

Smooth & Citrusy

Mas Amor, Rosado

Catalina, Spain

Refreshing & Fruity

X RED

El Mago, Organic Garnacha

Terra Alta, Spain

Organic wine, unoaked & Elegant

El Brindis, Carignan

Montsant, Spain

Richly Textured & Bodied

Malbec Du Clos

Cahors, France

Smooth & lengthy finish

X CHAMPAGNE / SPARKLING WINE

Mas Sardana, Brut Nature

NV Cava, Spain

Moet & Chandon, Brut

NV Champagne, France

Delamotte, Blanc de Blancs

NV Champagne, France

Veuve Clicquot 2004

Champagne, France

Pol Roger, Brut

Champagne, France

Pol Roger, Brut Rose 2015

Champagne, France

Dom Perignon 2000

Champagne, France

Pol Roger Winston Churchill 1995

Champagne, France

X WHITE WINE

Herbis Verdejo

Rueda, Spain

Cullerot, Celler del Roure

Chardonnay

Valencia, Spain

Chardonnay Reserve

2012 Seresin

Marlborough, New Zealand

Chablis Grand Vin de Bourgros

2009 Domaine Pinson

Burgundy, France

Elderton Reisling

Eden Valley, Australia

Corton- Charlemagne, Grand Cru

2008 Camille Giroud

Burgundy, France

X ROSE

Mas Amor, Rosado

Catalonia, Spain

Miravel, Famille Perrin

Côtes de Provence, France

X SWEET WINE

Clos de Verdots Moelleux, Bergerac

South West France

Semillon, Muscadelle

X RED WINE

El Mago

Organic Garnacha
Terra Alta, Spain

El Brindis

Carignan
Monsant, Spain

Indigo Eyes

Merlot
California, USA

Malbec Du Clos

Cahors, France

Parotet Vermell

Garnacha
Valencia, Spain

Lacort Rioja

Tempranillo
Rioja, Spain

X FINE RED WINES

Chateau Batailley

2011 Pauillac, France

Bordeaux, France

Chateau Batailley

2008 Pauillac

Bordeaux, France

Chateau Gruaud Larose

2006 St. Julian

Bordeaux, France

Chateau Talbot

2004 St. Julian

Bordeaux, France

Chateau Montrose

2004 St. Estephe

Bordeaux, France

Chateau Montrose

2001 St. Estephe

Bordeaux, France

X FINE RED WINE

Chateau Margaux

1991 Pauillac

Bordeaux, France / First Growth

Chateau Latour

1994 Pauillac

Bordeaux, France / First Growth

Chateau Cheval Blanc

1994 St. Emillion

Bordeaux, France

Chateau Mouton Rothschild

1993 Pauillac

Bordeaux, France / First Growth

X CLASSIC COCKTAILS

Americano - 1860's Milan

Campari, Cocchi Torino, Soda Water.

This cocktail was first served in creator Gaspare Campari's bar, Caffè Campari, in the 1860s. A James Bond Favourite of which he orders in the first Ian Fleming novel *Casino Royale*.

Aperol Spritz - 1800's Italy

Aperol, Cava, Soda Water.

The word "spritz" on its own is a generic term linked to the 19th century Austro-Hungarian practice of adding a splash (German: spritz) of water to northern Italian wines.

Aviation - 1916 New York

Beefeater Gin, Violette Liqueur, Fresh Lemon Juice, Maraschino.

After being lost for almost a half-century, this sky blue concoction was refurbished to its original glory only within the last decade. This original version first appears in Hugo Ensslin's 1916 book *Recipe's for Mixed Drinks*.

Bellini - 1990's Venice *(seasonal availability)*

Fresh Peach Puree, Lemon Juice, Cava.

The Bellini was invented sometime between 1934 and 1948 by Giuseppe Cipriani, founder of Harry's bar in Venice, Italy. He named the drink the Bellini because its unique pink color reminded him of the toga of saint in a painting by 15th-century Venetian artist Giovanni Bellini.

Blood and Sand- 1922 London

Monkey Shoulder Whiskey, Cocchi Torino, Orange Juice, Heering Cherry Liqueur, Lemon.

Named after Rudolph Valentino's 1922 bullfighter movie *Blood and Sand*. The recipe is first known to have appeared in Harry Craddock's 1930 *Savoy Cocktail Book*.

Bramble - 1980's London

Beefeater Gin, Lemon Juice, Crème De Mure Float.

Famed bartender Dick Bradsell invented this classic at Fred's Club in London's Soho in the 1980s, inspired by the fresh blackberries he used to pick as a child on the Isle of Wight.

Brandy Alexander - 1910's New York

Martell VSOP, Double Cream, Crème De Cacao

The cocktail is widely known for having been John Lennon's favorite. The drink was likely named after bartender Troy Alexander who worked at Rector's in New York City towards the end of the golden era of cocktail creation (1860-1920).

Caipirinha - 1900's São Paulo

Cachaca Germana, Lime Juice, Sugar.

Although the real origins of caipirinha are unknown, according to one account it began around 1918 in the state of São Paulo when Cachaca was added to a popular recipe made with lime, garlic and honey, indicated for patients with the Spanish flu.

Corpse Reviver #2 - 1900 London

Beefeater Gin, Lemon Juice, Cointreau, Cocchi Americano, Absinthe.

Originally designed as a 'hair of the dog' hangover cure, hence the name. First listed in *The Savoy Cocktail Handbook* by Harry Craddock in 1930.

Cosmopolitan - 1970's USA

Absolut Citron Vodka, Cranberry Juice, Cointreau, Lime Juice.

The origin of the cosmopolitan is disputed. It is widely believed that the drink was created independently by different bartenders during the 1970's. Generally, people have recognized that John Caine brought the drink to San Francisco in 1987 from Ohio.

Daiquiri - 1890's Cuba

Havana Club Rum, Lime Juice, Sugar.

The drink was supposedly invented by an American mining engineer, named Jennings Cox, who was in Cuba at the time of the Spanish-American War of the 1890's.

A favorite of writer Ernest Hemingway and President John F. Kennedy.

Dark N' Stormy - 1850's Bermuda

Gosling Black Seal Dark Rum, Lime Juice, Angostura, Bundaberg Ginger Beer.

In 1806 Englishman James Gosling sailed to Bermuda and founded goslings black seal rum. The liquor became popular with Royal Naval Officers, who added it to famously remark that it was "the color of a cloud only a fool or a dead man would sail under".

Espresso Martini - 1983 London

Ketel One Vodka, Espresso, Kahlua, Sugar.

There are several claims for the origin of the espresso martini. One of the more common is that it was created by Dick Bradsell in 1983. While at the Brasserie Soho in London a well known model at the time asked for something that would "wake me up, and then f**k me up".

Fizz - 1880's New Orleans

Beefeater Gin, Lemon Juice, Sugar, Egg White, Soda Water.

The first printed reference to "fiz" is in the 1887 edition of Jerry Thomas's Bartender's Guide, which contains six such recipes. The fizz became widely popular in America between 1900 and the 1940s.

French 75 - 1915 New York

Beefeater Gin, Lemon, Cava.

This drink dates to World War I an early version was created in 1915 at the New York Bar in Paris - later renamed Harry's New York Bar - by barman Harry MacElhone. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.

French Martini - 1980's New York

Ketel One Vodka, Pineapple Juice, Chambord, Lemon Juice.

The French Martini was invented in the 1980's at one of Keith McNally's New York City bars. It next appeared on the drinks menu at McNally's Balthazar in Soho in 1996. The cocktail was produced during the 1980's cocktail Renaissance.

Gimlet - 1900's At Sea

Beefeater Gin, Lime Cordial, Lime Juice.

Legend has it that the Gimlet was created by Surgeon Admiral Sir Thomas Gimlette KCB (1857-1943) in the mid-17th century to encourage Royal Navy sailors to consume their rations of scurvy-preventing lime juice.

Godfather- 1970's USA

Jonny walker black whisky, Disaronno, Angostura bitters.

The history of the cocktail is not clear. The name of its inventor and the circumstances in which it was created were long forgotten. However, it is assumed that it was the favorite drink of Marlon Brando and this is how it got its name.

Long Island Iced Tea- 1972 New York

Vodka, Gin, Havana Club Rum, Altos Blanco Tequila, Cointreau, Lemon Juice, Cola.

There is little dispute as the origin of the Long Island Iced Tea. Robert "Rosebud" Butt claims to have invented the drink as an entry in a contest to create a new mixed drink including Triple Sec, in 1972 while he worked at the Oak Beach Inn on Long Island, New York.

Lychee Martini - 2000's

Beefeater Gin or Ketel One Vodka, Lemon Juice, Sugar Syrup, Lychee Liqueur.

In China, the lychee fruit is symbolic of both royalty and love, this variation of the classic was developed sometime in the 90's, origin unknown.

Mai Tai - 1940's California

St. James Rhum Agricole, Appleton V/X Rum, Lime, Orgeat, Orange Curacao, Angostura

Two rivals both claim to have invented this cocktail. Victor J. Bergeron in 1944 at his restaurant, Trader Vic's, in California. Trader Vic's rival, Don the Beachcomber, claimed to have created it in 1933 at his then-new bar named for himself (later a famous restaurant) in Hollywood.

Manhattan - New York 1870's

Bulliet Rye, Vermouth, Bitters.

A popular history suggests that the drink originated at the Manhattan Club in New York City in the early 1870's, where it was invented by Dr. Lain Marshall for a banquet hosted by Lady Randolph Churchill, mother of Winston.

Margarita - 1920's Mexico

Altos Blanco Tequila, Lime Juice, Cointreai.

It is thought by many that the margarita is merely a popular American drink, the Daisy, remade with tequila instead of brandy, which became popular during Prohibition as people drifted over the border for alcohol. There is an account from 1936 of Iowa newspaper editor James Graham finding such a cocktail in Tijuana, years before any of the other Margarita "creation myths".

Martinez - 1860's San Francisco

Old Tom Gin, Punt E Mes, Maraschino, Brokers Bitters.

Thought to be the 'Father' of the Martini, or at least acknowledged to have had a major historical influence on it, the Martinez's origins belong in a cloudy haze of uncertainty. It most likely started life sometime in the 1860's or 70's, but is first known to have been published in O.H. Byron's *The Modern Bartender*, in 1884.

Martini - 1860's *Italy or San Francisco*

Beefeater Gin or Ketel One Vodka, Dry Vermouth

Like many classic cocktails the exact origin of the martini is unclear. Some say its named after the Italian vermouth makers ingredient another claims it as a progression of the Martinez from San Francisco.

Mint Julep - 1700's *Southern*

Bulliet Bourbon, Mint.

U.S. Senator Henry Clay of Kentucky introduced the drink to Washington D.C. at the Round Robin Bar in the famous Willard Hotel during his residence in the city. The term Julep is generally defined as a sweet drink, particularly one used as a vehicle for medicine.

Mojito - 1700's *Cuba*

Havana Club Rum, Lime Juice, Sugar, Mint, Soda Water

Havana, Cuba, is the birthplace of the Mojito, although the exact origin of this classic cocktail is the subject of debate. One story traces the Mojito to a similar 16th century drink named "El Draque", after Sir Francis Drake in 1586. His crewmen discovered a medical drink recipe from mainland tribes to cure scurvy and dysentery.

Moscow Mule - 1940s *Hollywood*

Ketel One Vodka, Lime Juice, Ginger Beer

John G. Martin from the then small-scale Smirnoff and Jack Morgan, who ran the Cock'n Bull pub in Los Angeles and was marketing his own line of ginger beer were both having trouble finding a thirsty audience for their drinks. The two entrepreneurs decided to combine their wares, creating the cocktail which was an instant success.

Negroni - 1919 *Florence*

Beefeater Gin, Vermouth, Campari

While the drink's origins are unknown, the widely reported account is that it was first mixed in Florence, Italy in 1919 at Caffè Casoni. Count Camillo Negroni concocted it by asking the bartender, Fosco Scarselli, to strengthen his favorite cocktail, the Americano.

Old Fashioned - 1880's Kentucky

Wild Turkey Rye, Sugar, Angostura, Orange Bitters.

A recipe based on the first recorded ingredients of a cocktail from 1806. The original concoction, albeit in different proportions, came back into vogue in the 1880's. The first use of the name "Old Fashioned" for a Bourbon whiskey cocktail was said to have been at the Pendennis Club, a gentlemen's club founded in 1881 in Louisville, Kentucky.

Pina Colada - 1800's Puerto Rico

Havana Club Rum, Pineapple Juice, Lime Juice, Coconut Cream

The earliest known story states that in the 19th century, Puerto Rican pirate Roberto Cofresi, to boost his crew's morale gave them a beverage that contained coconut, pineapple and white rum.

Sazerac - 1850's New Orleans

Martell VSOP cognac, Wild Turkey Rye, Sugar, Peychaud Bitters, Absinth Rinse.

Proprietor of the Sazerac Coffee House Aron Bird began serving the Sazerac cocktail made with Sazerac cognac imported from France and a bitters being made by local Creole apothecary Antoine Amedie Peychaud.

Sidecar - 1920's Paris

Martell VSOP Cognac, Lemon Juice, Pierre Ferrand Orange Curacao, Sugar

The exact origin of the sidecar is unclear, but it is thought to have been invented around the end of World War I in either London or Paris. The drink was directly named for the motorcycle attachment. The Ritz Hotel in Paris claims origin of the drink. The first recipes for the Sidecar appear in 1922, in Harry MacElhone's *ABC of Mixing Cocktails* and Robert Vermeire's *Cocktails and How to Mix Them*.

Singapore Sling - 1915 Singapore

Beefeater Gin, Pineapple Juice, Lemon Juice, Cherry Heering, Dom Benedictine, Angostura, Soda Water.

The Singapore Sling is a gin-based cocktail from Singapore. This long drink was developed sometime before 1915 by Ngiam Tong Boon, a Hainanese bartender working at the Long Bar in Raffles Hotel, Singapore. It was initially called the gin sling - a sling was originally an American drink composed of spirit and water, sweetened and flavored.

Whiskey Sour - 1870's USA

Amaretto Sour

JW Black or Disaronno, Lemon Juice, Sugar Syrup, Egg White

The oldest historical mention of a whiskey sour was published in the Wisconsin newspaper, Waukesha Plain Dealer, in 1870.

Southside - 1920's Chicago

Beefeater Gin, Lime Juice, Sugar Syrup, Mint Leaves.

The preferred beverage of Al Capone, whose gang dominated Chicago's South Side. The gin imported by Capone's rivals on the North Side of Chicago was smooth and usually consumed with ginger ale. However, the gin run by Capone's gang had a rougher edge to it, and required more sweeteners to make it palatable. Thus the South Side was born.

Tommys Margarita - 1990 San Francisco

Olmecca Altos Blanco Tequila, Lime Juice, Agave Nectar

Created in the early 1990s by Julio Bermejo of Tommy's Mexican Restaurant in San Francisco. Bermejo omitted orange liqueur in favor of the natural honeyed flavor of agave nectar.

Twinkle - 1990's West London

Ketel One Vodka, Elderflower Cordial, Bubbles.

Created by Tony Conigliaro in the 1990's who worked at the time in highly regarded cocktail bar The Lonsdale, West London.

Vesper Martini - 1953 England

Beefeater Gin, Ketel One Vodka, Cocchi Americano

The drink was invented and named by Ian Fleming in the 1953 James Bond novel Casino Royale. In actuality, the book version of the Vesper was created by Fleming's friend Ivar Bryce. In Bryce's copy of *Casino Royale* Fleming inscribed "For Ivar, who mixed the first Vesper and said the good word.

White Russian - 1949 Brussels

Ketel One Vodka, Heavy Cream, Kahlua

The drink was conceived in 1949 when Gustave Tops, a Belgian barman, created the cocktail at the Hotel Metropole in Brussels in honor of Perle Mesta, then U.S. ambassador to Luxembourg.

X SPIRITS

X NORTH AMERICAN WHISKEY

Wild Turkey

Wild Turkey Honey

Makers Mark

Bulleit Bourbon

Bulleit Rye

Jack Daniels No. 7

Jack Daniels Honey

Gentleman Jack

Jack Daniels Single Barrel

Jack Daniels No. 27 Gold

Breckenridge Straight Bourbon

Whistlepig 10

X IRISH WHISKEY

Jameson

X JAPANESE WHISKEY

Suntory Kakubin

Suntory Special Reserve

Nikka Black

Nikka Black Deep Blend

Nikka Black Deep Blend Extra Sweet

Nikka Black Rich Blend Extra Sherry

Akashi White Oak

Kirin Fuji Sanroku

Kirin Fuji Sanroku signature blend

Mars Iwai tradition

Suntory The Chita

Nikka From The Barrel

Nikka Yoichi

Nikka Miyagikyo

Hibiki Masters Select

Yamazaki

Hakushu

Hakushu 12

Amahagan Yamazakura Wood Finish

Amahagan Red Wine Wood Finish

Kurayoshi

X SCOTCH

Blended

Johnny Walker Red Label
Johnny Walker Black Label
Johnny Walker Swing 1980's bottling
Johnny Walker Blue Label
Monkey Shoulder
Royal Salute 21
Berry Bros. & Rudd Blue Hanger 11th
The Darkness 20 year sherry butt

Single Malt

Glenfiddich 12
Glenmorangie 10
Caol Ila 12
Cragganmore 12
Talisker 10
Cardhu 12
Aberfeldy 12
Dalmore 15

Macallan 12 yrs Sherry cask
Singleton 15 yrs
Auchentoshan 12 yrs
Oban 14 yrs
Spey Chairmans Choice
Ardbeg 10 yrs
Ardbeg Grooves
The Balvenie Carribean cask 14 yrs
The Balvenie triple cask 16 yrs
The Balvenie Peated 14 yrs triple cask
The Balvenie Doublewood 12
Berry Bros. & Rudd Orkney Islands 17 yrs
Berry Bros. & Rudd N. B. Single Grain 20 yrs
Berry Bros. & Rudd Speyside 21 yrs
The Boutique-y whisky co. Speyside 15 yrs
The Boutique-y whisky co. Aultmore 11 yrs
The Boutique-y whisky co. Dailuaine 15 yrs
The Boutique-y whisky co. Invergorden 10 yrs
The Bruichladdich The Classic Laddie
The Darkness Broadbay 8 yrs sherry cask
The Single Cask Islay 8
The Single Cask Speyside 22
The Single Cask Tobermory 23
The Single Cask Tormore 21

X GIN

Bombay Sapphire

Tanqueray

Tanqueray 10

Hendricks

The Botanist

Sipsmith London Dry Gin

G'vine Floraison

Gin Mare

Four Pillars

Lonewolf

East London Gin

SW4

Whitley Neil Small Batch

Whitley Neil Quince

J.J Whitley London Dry, Violet, Elderflower

That Boutique-y gin Co. Herno Swedish Rose

That Boutique-y gin Co. Chocolate Orange

That Boutique-y gin Co. Alamedapocalypse

That Boutique-y gin Co. Strawberry & Balsamico

That Boutique-y gin Co. Moonshot

Brecon Botanicals

Poetic License Tutti Frutti

Malfy Originale

Malfy Con Limone

Malfy Sicilian Orange

Tarquins Cornish Crocus
Crossbill 200 year old Juniper
Pinkster Raspberry Infused
Dutch Courage Blenheim Palace
The Wrecking Coast Clotted Cream
Scapegrace New Zealand
Berry Brothers London Dry
Whitley Neil Rhubarb and Ginger
Truffle Gin
Eden Mill
Edinburgh
Herno London Dry
The London No. 1
Roby Marton
Blue Bottle
Monkey 47

X BRANDY

Carlos I
Hennessey VS
Remy Martin VSOP
Martell Cordon Bleu

X VODKA

Absolute Blue

Absolute Vanilla

Ketel One

Titos

Grey Goose

Belvedere

Ciroc French Grape

Boyd & Blair English Potato

Chase Oak Smoked

Crystal Head

X TEQUILA

Jose Cuervo

Patron XO

Patron Silver

X RUM

Bacardi Silver

Bacardi Gold

Don Papa 7 yrs

Havana Club 3 yrs

Kraken

Bacardi 8

English Harbour 5 yrs

Mount Gay Barbados Black Barrel

Diplomatico Reserve Exclusiva

Ron Zacapa edition negra

Ron Zacapa XO

W.P. Jamaica 2012 Navy Strength

Demerara Solera No. 14 Rum Nation

Appleton 21

Foursquare 2008 12 yrs Barbados

Compagnie Des Indes 'Jamaica'

Compagnie Des Indes 'Caraibes'

X BEER

San Miguel Light
San Miguel Pilsen
Kirin
Corona
Enkanto Lager
Engkanto IPA

X WATER

Frasco still water
Evian
Perrier 330ml
Perrier 750ml

X ZERO ALCOHOL COCKTAILS

Cooler Colada
Chamomile Iced Tea
Strawberry Mango Iced Tea
Blueberry Green Iced Tea
Sparkling Passion Fruit
Cranberry Ginger
Watermelon Mint

X SOFT DRINKS

Coca cola, Diet Coke, Coke Zero
Royal True Orange, Sprite
Ginger Ale

X FRESHLY SQUEEZED JUICES

Pineapple, Calamansi, Lemonade, Watermelon, Mango
Orange

X COFFEE

Americano
Espresso
Cappuccino
Latte
Double Espresso

X TEA

Earl Grey
English Breakfast
Green
Chamomile
Peppermint
Ginger

X SOFT DRINKS

Coca cola, Diet Coke, Coke Zero
Royal True Orange, Sprite
Ginger Ale

X FRESHLY SQUEEZED JUICES

Pineapple, Calamansi, Lemonade, Watermelon, Mango
Orange

X COFFEE

Americano
Espresso
Cappuccino
Latte
Double Espresso

X TEA

Earl Grey
English Breakfast
Green
Chamomile
Peppermint
Ginger