

VINOPOLITAN 8.50

A cocktail for wine lovers...

Patriarche Viognier white wine shaken with St. Germain elderflower liqueur, fresh white grapes, redcurrant and a squeeze of lime.

GRAND QUINQUINA 8.50

An French aperitif sure to tantalize your taste buds...

Merlet brothers blend cognac combined with Byrrh wine aperitive, Merlet Peach and balanced with a dash of Ricard.

VESPER 10.00

This drink was created by Gilberto Preti for Ian Fleming, who used it in one of the James Bond classics: Casino Royale (1951).

Two parts of Sipsmith gin, one part of Vestal rye vodka and a touch of Lillet Blanc. Shaken not stirred!!!

MARY PICKFORD 8.50

Created during the prohibition (1920's) by Fred Kaufman at the Hotel National de Cuba, for the silent movie star, while filming a movie with her husband and Charlie Chaplin.

Element 8 Platinum rum shaken with pineapple juice, a dash Maraschino Luxardo and a dash of grenadine.

NEGRONI 9.00

Created around 1920 at the bar Casoni in Florence for the Count Camillo Negroni who used to like his Americano with a splash of gin.

Beefeater 24 gin, Campari and Carpano Antica Formula gently stirred together.

BLOOD AND SAND 8.50

One of the rare cocktails that features scotch whisky, this drink is named after a 1922 silent movie, starring Rudolph Valentino.

Equal parts of Chivas Regal blended Scotch whisky, Carpano Antica Formula, Cherry Heering and finished off with freshly squeezed orange juice.

MANHATTAN 10.00

The Manhattan is believed to have first been created at the Manhattan Club in New York in 1874 for Lady Randolph Churchill, mother of Winston.

Four Roses Single Barrel bourbon gently stirred with Carpano Antica Formula and/or Martini Extra Dry and a few drops of Angostura bitters.

SIDECAR 10.00

Another classic with different recipes (all perfectly balanced), we are reproducing one of the oldest ones from Patrick McGarry, bartender of the Buck's Club in the 1920's.

Merlet brothers blend cognac, Merlet Triple Sec and lemon juice all shaken together.

FRENCH MARTINI 8.50

The French Martini was created in the 1860's by Jerry Thomas whilst working at the Occidental Hotel in San Francisco. Wyborowa vodka shaken with Merlet Crème de Framboise, raspberries, and pineapple juice.

AVIATION 9.00

This cult favourite first appeared in 1916 in Recipes for Mixed Drinks, published by Hugo Ensslin, head bartender at Times Square's Hotel Wallick.

Fantastic combination of Beefeater gin, Maraschino Luxardo, fresh lemon juice with a touch of Crème de Violette.

MINT JULEP 8.00

The mint julep was originated during the 18th century by U.S. Senator Henry Clay of Kentucky and introduced in Washington, at the Round Robin Bar in the Willard Hotel.

Four Roses bourbon built up with fresh mint, sugar, Angostura bitter and a splash of soda water.

KIR ROYAL 12.00

This drink took popularity during the WWII and is named after Canon Felix Kir, a former Mayor of Dijon, France. Merlet & Fils Crème de Cassis topped up with Perrier-Jouet NV champagne.