

VODKA

GRAPEFRUIT VESPER	9
Absolut Ruby Red Vodka, Plymouth Gin and Lillet.	
HONEY KISS	10
42 Below Honey Vodka, Benedictine, apple juice, lemon juice and egg white.	
FLAME OF LOVE	10
Belvedere Vodka and a Fino sherry rinse.	
PEACH SPRITZ	10
Kettle One Citroen Vodka, Plymouth Sloe Gin, white peach puree finished with Sparkling wine.	
RUSH HOUR	9
Russian Standard Vodka, Coffee liqueur, espresso and cinnamon sugar.	

WINES BY THE GLASS

SPARKLING

Domaine Chandon "Etoile" Brut, Sonoma NV 16

WHITE

Gerhard Riesling *Kabinett Trocken* Rheingau, 2008 12

Sokol Blosser "Evolution" Willamette Valley, NV 9

Petit Chapeau Macon-Villages Blanc Burgundy, 2006 9

RED

Freeman Pinot Noir Russian River Valley, 2006 14

Paso Creek Cabernet Sauvignon Paso Robles, 2006 12

Fontanafredda, Eremo (Barbera / Nebbiolo) 9

THE MARTINI 10

In our opening page we pay homage to the most famous cocktail that is still enjoyed, scrutinized and loved today.

So here is our selection of Gins (Classic in Style) and Vermouth. Combine your choice from each category. We list some bitters if you choose as they add a dash of something extra. Request a Twist or an Olive and enjoy.

Cheers!

Gin	Dry Vermouth
Beefeater	Noilly Pratt
Beefeater 24	Dolin
Bombay Dry	Martini & Rossi
Junipero	Vya
Old Raj	Cinzano
Plymouth	
Tanqueray	

Bitters

Angostura Orange, Gary Regan's Orange # 6, Beefeater 24, Fees Orange, Fees Grapefruit.

Our Martini's are stirred to a chill with Kold Draft ice cubes and served in a frozen cocktail glass for a classic Martini experience.

EVOLUTION OF THE GIN MARTINI.

Taste and Explore how this great Cocktail has changed its appearance over time.

IMPROVED HOLLAND GIN COCKTAIL 11
Bols Genever, Orange Curacao and orange bitters.

MARTINEZ 11
Hayman's Old Tom Gin, Martini & Rossi Sweet Vermouth, Luxardo Maraschino and orange bitters.

MARGUERITE COCKTAIL 11
Plymouth Gin, Dolin Dry Vermouth and orange bitters.

50/50 12
Equal parts Junipero Gin and Noilly Pratt Dry Vermouth.

THE SUN NEVER SETS 11
Beefeater 24 Gin, Dolin Blanc Vermouth and

Fees orange bitters.

A M E R I C A N W H I S K E Y

SAGE SAZERAC (SAGERAC)	11
Russell's Reserve Rye, Sage leaves, Pastis, sugar and Peychauds bitters.	
CHERRY APPLE SOUR	12
Woodford Reserve Bourbon, black cherry jam shaken with apple juice, lemon juice and egg white.	
TORONTO COCKTAIL	11
Rittenhouse Rye, Fernet Branca and Angostura bitters.	
WINTER PORT JULEP	12
Bulleit Bourbon, Port, mint, maple syrup and Angostura bitters.	
MANHATTAN	10
Makers Mark Bourbon, Martini & Rossi Sweet Vermouth and Angostura bitters.	

G I N

BLACK FRIARS PINT	12
Plymouth Gin, Cardamom Spiced Guinness, Lustau East India Sherry shaken with Angostura Bitters and egg white.	
LAST WORD	11
Tanqueray Gin, Green Chartreuse, Maraschino liqueur and lime juice.	
THE LONSDALE PART TROIS	11
Beefeater Gin, Drouin Calvados (Un-Aged), lemon juice and basil.	

INDIAN SUMMER	
Tanqueray 10 Gin, Pimm's # 1 cup, pineapple juice and cardamom.	

R U M

FIFTH FLOOR SWIZZLE	11
10 Cane Rum, grapefruit juice, mint, orgeat syrup and Peychauds bitters.	
BLACKBERRY MINT RICKY	11
Zaya Rum, St. Elizabeth Allspice Dram, blackberries, mint, cane syrup and lime juice.	

EL PRESIDENTE	10
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Flor de Cana 7yr Rum, Dolin Dry Vermouth,
Grand Marnier and a dash of grenadine syrup.

T E Q U I L A and M E Z C A L

LA PERLA	12
Partida Reposado Tequila, Manzanilla Sherry and Mathilde Pear liqueur.	
ST ROSEMARY	11
El Tesoro Reposado Tequila, St Germain Elderflower, apple juice and muddled rosemary.	
PORT WINE COCKTAIL # 3	12
Sombra Mezcal, Fonseca Bin 27 Port, Grand Marnier and Angostura bitters.	
AGAVE NECTAR MARGARITA	12
Partida Blanco Tequila, Organic agave nectar and fresh squeezed lime juice.	

SCOTCH

THE McEWAN	16
Bruichladdich Rocks, Poire William, clove syrup and lemon juice shaken with egg whites and finished with nutmeg.	
BLOOD & SAND	11
Johnnie Walker Black Scotch, Cherry Heering liqueur and orange juice.	
GINGER DRAM	14
Laphroaig 10yr, Canton Ginger liqueur and Fernet Branca.	

A R M A G N A C and P I S C O

SPRING BREEZE	12
Cucumber infused Armagnac Blanche, St Germain Elderflower liqueur, fresh lime and muddled cucumber served tall and finished with club soda.	
PISCO SOUR	10
Barsol Acholado Pisco, lime juice and egg white, Finished with dashes of Angostura bitters.	
GASCON SOUR	12
Marie Duffau Napoleon Armagnac, Rhumm Clement Creole Shrub, orange marmalade, lemon juice and egg white.	