

Sling Cocktail Menu, Second Edition

Introduction

This is a cocktail menu that is as eclectic as the surroundings you have immersed yourself in. It is a menu that combines Passion, Enthusiasm & a wealth of Experience.

It is a journey through the delightful history that makes the cocktail what it is today; as well as an exploration through exciting new flavour combinations and cocktail craftsmanship. We pay tribute to the classic technique, as well as trying to expand ones mind on a molecular level.

Although the cocktail list is extensive and exciting, it should not be overwhelming or frightening. Take your time.....sit back and discover the Sling Cocktail Experience.

Sincerely,

Blake Ward

Dustin Davis

Martin Lange

***“VARIETY’S THE VERY SPICE IN LIFE,
THAT GIVES IT ALL ITS FLAVOUR”***

WILLIAM COWPER, THE TASK, BOOK II, “THE TIME-PIECE,” 1785

The House Cocktail

A cocktail that represent us, old and new, classic but different, a combination of what had been and can be, the merge of techniques and ideas without replacing one or the other.

Beefeater Gin

Lemon Juice

Maraschino Liquor

Crème de Violette

Peach Bitters

Sugar Syrup

Kaffir Lime Leaves Foam

The Martini

'The origins of the Martini and the Dry Martini are indefinite. Theories abound as to who was the first person to perform the ceremony wherein gin first said, "I do", to its never-blushing bride, dry vermouth', *The Martini Companion*, by Gary Regan and Mardee Haidin Regan.

SLING Says!! The Martini is always made with Gin, and always includes Vermouth. If you just want a glass of cold gin, then why ask for a Martini?

CLASSIC MARTINI

16

One of the stories puts Bartender Martini di Arma di Taggia at New York City's Knickerbocker Hotel in 1910, making it for Magnate John D. Rockefeller.
Beefeater Gin or Gin of Preference, Dry Vermouth, One or Three Olives as garnish

DIRTY MARTINI

16

This drink owes largely its reputation to Franklin D. Roosevelt ... who enjoyed many a Dirty Martini
Beefeater Gin or Gin of Preference, Dry Vermouth, Olive Brine & Olives or a Lemon Twist as garnish

PERFECT MARTINI

16

Beefeater London Dry Gin or Gin of Preference, Dry Vermouth, Sweet Vermouth, Lemon Twist as garnish

VODKATINI (The Silver Bullet)

18

Linked with the character of James Bond since 1962 with the film Dr No and the Introduction of Smirnoff Vodka to the USA.... Shaken Not Stirred
Wyborowa Vodka or Vodka of Preference, Dry Vermouth & Lemon Twist as garnish

GIBSON

16

Created in 1930s at New York's Players Club by bartender Charlie Connolly, named after Charles Dana Gibson who requested "something different"
Beefeater Gin or Gin of Preference, Dry Vermouth & two Cocktail Onions as garnish

GIMLET

16

From www.royal-navy.mod.uk: "Gimlette: Common name for gin laced with lime-juice cordial. The name comes from the name of the naval surgeon –Gimlette-who introduced this drink as a means of inducing his messmates to take lime juice as an anti-scorbutic. Sir Thomas D. Gimlette, KCB, joined the navy in October, 1879, as a Surgeon; he retired in June, 1913, as a Surgeon General. "

Beefeater Gin or Gin of Preference, Lime Cordial & Lime Twist as garnish

BRONX

16

Created by Johnnie Solon Top Bartender of the Waldorf-Astoria Hotel after a challenge from a waiter by the name of Traverson in the late 1910s. The Bronx was a variation of a drink known as the Duplex (sweet and dry vermouth with orange bitters).

Beefeater Gin or Gin of Preference, Sweet Vermouth, Dry Vermouth, Orange Juice, Maraschino Cherry as garnish

VESPER

18

The original James Bond Martini, who named the drink after the secret agent Vesper Lynd. The recipe was created by London based bartender Gilberton Preti for Ian Fleming at the publication of the first bond book Casino Royale

Wyborowa Vodka, Beefeater Gin, Lillet Blanc & Lemon Twist as garnish

MARTINEZ

16

It is widely known as the forefather of the Martini. Jerry Thomas's 1887 book *The Bar-Tender's Guide, or How to Mix All Kinds of Plain and Fancy Drinks* is one of the first publications to print this recipe.

Tanqueray Gin or Gin of Preference, Sweet Vermouth, Bitters, Maraschino Liqueur & Lemon Twist as garnish

SLING Say's!! The Manhattan is the doppelganger of the martini. The martini being made on clear Gin and dry vermouth and the Manhattan being made on dark Rye Whiskey and sweet vermouth; one with an olive and the other with a cherry

MANHATTAN

16

The true history of the Manhattan is lost. We do know that it was created at the Manhattan Club around the 1880s. One of the most plausible stories say that it was created by a Broadway saloonkeeper named Black.

Wild Turkey Bourbon, Sweet vermouth, Dash of bitters, Cherry as garnish

ROB ROY

16

Rob Roy is a fictional character detailed in Sir Walter Scott's book of the same name. The drink was named or plagiarised from the operetta by Reginald De Koven opened in the Great White Way. It was created around 1890s.

Chivas Regal Blended Scotch, Sweet Vermouth, Dash of Bitters, Maraschino Cherry as garnish

THE BREAKFAST MARTINI

16

Created at the Lanesborough Hotel in London by Salvatore Calabrese

Bombay Gin, Lemon Juice, Cointreau, Marmalade, Slice of Toast as garnish

The Modern Martini

GARDEN MARTINI	16
Zubrowka Bison Grass Vodka, Chartreuse, Lillet Blanc & Asparagus Pickled as garnish	
THE HIROSHIMA MARTINI	16
Sake, Shochu, Triple Sec, Lychee & Orange Twist as garnish	
FIDEL EXQUISTE MARTINI	16
Tanqueray Gin slightly Infused with cigar, Dry Vermouth, Laphroaig & Lemon Twist as garnish	
THE BLOODY MARTINI	18
Wyborowa Lemon, Absolut Pepper Vodka, Vermouth, Olive Brine, Dash of Tabasco & Salt Rim, Cherry Tomato Garnish	
BLACK PEARL MARTINI	16
Bombay Gin, Opal Nera, Crème De Mure, Elderflower, Peychaud Bitters & Lemon Twist as garnish	
GIN SMITH MARTINI	18
South Gin, Junipero, Tanqueray 10, Pimms, Olive, Lemon Twist, Cucumber Slice as garnish	

THE SPIRIT OF AUSTRALIA MARTINI	16
42 Below Manuka Honey Vodka, Eucalyptus Sugar, Lemon Myrtle Liqueur & Gum Leaf as garnish	
POME'S MARTINI	18
Centenario Plata Tequila, Pama pomegranate liqueur, Orange Bitters, dash of grenadine, Orange twist as garnish	
MERCENARY MARTINI	16
Finlandia Grapefruit Vodka, Monin Passion Fruit syrup, Peychaud Bitters, Lemon Twist as garnish	
RED VESPER	16
Wyborowa Vodka, Beefeater Gin, Lillet Rouge, Orange Twist as garnish	
THE SPANISH INDIAN FANCY COCKTAIL	18
Martel VS, Pedro Ximenez Sherry, Punt e Mes, Angostura Bitters, 3 grapes as garnish	
SILVER RIVER	16
Matusalem Platino, Maraschino Liqueur, Monin Jasmine Syrup, La Fee Brothers Peach Bitters, Maraschino Cherry as garnish	
MARTIN'S SPECIAL	18
Beefeater Gin, Lillet Blanc, Lillet Rouge, Pickle Capsicum as garnish	
THE ELITIST	35
Stolichnaya Elite Vodka, Ron Zacapa Xo, Grand Marnier 150, Dash Orange Bitters, Orange Twist	

A MILLION DOLLAR BABY	120
Herradura Seleccion Suprema Tequila, Grand Marnier Cuvee du Cent Cinquantenaire, Fee Brothers Peach Bitters, Lemon Twist	
ARCTIC CLARITY	16
Wyborowa Vodka, Yellow Chartreuse, White Crème De Menthe, Lemon Twist, Mint Sprig	
SUSHI STATION	16
Beefeater Gin, Sake, Dill Sugar, Wasabi, Skewed Slice of Salmon	
BIRD OF THE SEA	16
Bombay Sapphire, Jasmine Cordial, Rose Vodka, Peach Bitters, Rose Bud as Garnish	
THE JIMADOR	16
1800 Anejo Tequila, Agavero Tequila Liqueur, Dark Chocolate Liqueur, Honey Water, Tiny Teddy	

Straight Up Drinks

CLOCKWORK ORANGE	16
42 Below Feijoa Vodka, Mandarin Napoleon, Crème de Peche, Citrus Glaze (Reduction of Orange juice, Sugar, Vanilla pods, Star Anise and Cinnamon Quills), Pineapple Juice, Cranberry Juice, Cherry as a Garnish	
BITTER SOUTH	14
Befeater Gin, Crème de Peche, Campari, Mint, Sugar Syrup, Cranberry Juice, Mint Spring as garnish	
MARGARITA	14
It is one of the most famous cocktails of all times and it has as many stories as rabbits have bunnies. Our favourite says that Daniel Negrete created the drink for his girlfriend, Margarita, when he was the manager of Garci Crespo Hotel in Puebla, Mexico in 1936. Apparently Margarita liked to eat salt with whatever she drank, so the salted rim on the glass made it unnecessary for her to keep reaching into salt bowl	
Jose Cuervo Tequila, Triple Sec, Lemon Juice, Salt Rim, Lime Wedge as garnish	
<i>SLING Say's: a traditional made margarita never sees the inside of a blender.</i>	
LIKE HER	16
Havana Club Anejo Blanco Rum, Crème de Pomme Verte, Pickle ginger Sugar Syrup, Cucumber, Lemon Juice, Pineapple Juice, Cucumber Slice as garnish	

COSMOPOLITAN	14
The drink originally appeared on Drink menus in the late 1980's, Dale De Groff is widely respected for thrusting the drink into popularity with a helping hand from Madonna and Sex and the City.	
Wyborowa Vodka, Triple Sec, Cranberry Juice, Dash of lime, Orange Zest as garnish	
POTATO SALAD	16
Wyborowa Vodka, Massenez Liqueur de Litchi, Cloudy Apple Juice, boiled potato, Cucumber, Celery, Cucumber Slice as garnish	
THE CHAUVINIST	16
Havana Club Anejo Blanco Rum, Amaretto, Lime Juice, Lemon Juice, Pineapple Juice, Pineapple Flag as garnish	
ERGO	16
Club Anejo Blanco Rum, Crème de Pomme Verte, Peas & Mint, Lemon Juice, Sugar Syrup, Grapefruit Juice, Parmesan Cheese Rim as garnish	
COMITY	16
Sake, Wyborowa Vodka, Martin Miller's Gin, Ginger, Coriander, Lychee Juice, Sugar Syrup, Lychee as garnish	
ONE'S INTEGRITY	16
Zubrowka Bison Grass, Liquor 43, Cocktail Onions, Pickled Ginger, Sugar Syrup, Lime Juice, Apple Juice, two Cocktail Onions as garnish	
MERMAN!	16
Wyborowa Vodka, Liqueur de Pamplemousse (Grapefruit), Lychees Juice, Pink Grapefruit Juice, a skewered Lychee as garnish	

SIDECAR 16

Legend has it that in 1931 when it first emerged at Harry's Bar in Paris, it was so called in homage to an army captain who had habitually arrived at the bar in a sidecar

Martell V.S. Cognac, Triple Sec, Lemon Juice, Lemon Twist as garnish

DAIQUIRI ORIGINAL 16

"The moment has arrived for a Daiquiri. It was a delicate compound; it elevated my contentment to an even higher pitch.

Unquestionably, the cocktail on my table was a dangerous agent, for it held in its shallow glass bowl slightly encrusted with undissolved sugar the power of a contemptuous indifference to fate; it set the mind free of responsibility; obliterating both memory and tomorrow, it gave the heart an adventitious feeling of superiority and momentarily vanquished all the celebrated, the eternal fears." Joseph Hergesheimer, SAN CRISTOBAL DE LA HABANA, 1920

The Cuban classic is named after a town in Orient Province, the recipe created by an American mining engineer named Jennings Cox and a Cuban engineer named Pagliuch and was further refined by Cuba's talented bartenders, especially one that goes by the name of Constantino Ribalaigua.

Havana Club Anejo Blanco Rum, Lime Juice, teaspoon of sugar, Lime Wedge as garnish

HEMINGWAY SPECIAL 16

In 1921 Ernest Hemingway inspired Constantino Ribalaigua at the Floridita Bar at Havana to add fresh grapefruit and maraschino to the daiquiri.

Havana Club Anejo Blanco Rum, Maraschino, White Grapefruit Juice, Sugar Syrup, Lime Juice, Maraschino Cherry as garnish

LE PASTÈQUE 16

42 Below Passion Fruit, Pineapple Juice, Watermelon, Lemon Juice, Sugar Syrup, Watermelon Flag as garnish

WELCOME HOME	16
Tanqueray Gin, Mandarin Juice, Pink Grapefruit Juice, Lemon & Lime Rind Sugar Syrup, Mandarin Wedge as garnish	
PRADA	16
Wyborowa Vodka, Crème de Cassis, Rose Water, Blueberries, Beetroot, Sugar Syrup, Cranberry Juice, Vanilla Sugar Rim as garnish	
MAGICAL MISTERY TOUR	16
Zubrowka Bison Grass, Crème de Pomme Verte, Tamarind Paste, Pineapple Juice, Apple fan as garnish.	
PARIS	16
Martell V.S., Crème de Pomme Verte, Dubonnet, Celery, Grapes, Cloudy Apple Juice, three Grapes as Garnish	
THE DESPERADO	16
José Cuervo Especial Tequila, Crème de Pomme Verte, Lemon Juice, Cloudy Apple Juice, Salt Rim, Apple Wedge as Garnish	
GRAND ORBIT	16
Tanqueray Gin, Grand Marnier, Orange, Cinnamon Sugar, Orgeat, Cinnamon Stick as Garnish	
PEANUT BRITTLE	16
Woodford Reserve Bourbon, Nocello, Butterscotch Schnapps, Peanut Butter, Vanilla Sugar Syrup, Apple Juice, Apple Fan as Garnish	
NUTELLA SPREAD	16
Appleton Estate VS Rum, Massenez Blackberry, Nutella, Pineapple Juice, Sugar, Lemon Juice, a Skewered Blackberry as Garnish	

WESTENDER	16
Aperol, Belvedere Pomarancza, Orange Juice, Pineapple, Juice, Cloudy Apple Juice, Orange Twist as Garnish	
DUKE OF DUCALEE	16
1800 Reposado Tequila, Kahlua, Tuaca, Shot Of Espresso, Three Coffee Beans As Garnish	
SLING ESPRESSO MARTINI	16
Wyborowa Vodka, Kahlua, Licor 43, Shot Of Espresso, Sugar, Three Coffee Beans As Garnish	
SOUTH SIDE	16
Plymouth Gin, Mint, Lemon Juice, Sugar Syrup, Mint Spring as Garnish	
LOYAL GRAPE	16
Wyborowa Vodka, Calvados Brandy, Martel V.S. Cognac, Lemon Juice, Sugar syrup, Sweet Apple Sorbet as Garnish	
DEVIL'S ADVOCATE	18
Herradura Silver Tequila, Avocado, Lemon Juice, Pineapple Juice, Sugar, Avocado Flag as Garnish	
SO CLOSE, YET, SO FAR	18
Glenfiddich 12 years old Scotch, Amaro Montenegro, Dubonnet, Apple Glaze, Apple Juice, Lime Juice, Orange Twist as Garnish	
WHEN IN ROME	16
Absolut Pepper, Galiano Vanilla, Pear, Pineapple Juice, Lemon Juice, Sugar Syrup, Pear Fan as Garnish	

THE SULTAN OF BRUNEI	16
Bombay Sapphire Gin, Sultanas, Teaspoon Of Brown Sugar, Rosemary Sugar, Cloudy Apple Juice, Dash Of Glenfiddich	
RICHIE VALENS	16
Wyborowa Vanilla Vodka, Wyborowa Rose Vodka, Pink Grapefruit Juice, Lychee Juice, Vanilla Sugar Rim, Rose Bud	
BRAZILIAN BEAUTY	16
Sagatiba Cachaca, Massenez Pamplemousse (Grapefruit) Liqueur, Fresh Basil, Lime Juice, Pink Grapefruit Juice	
CIN CITY	16
Don Julio Reposado, Raspberry Liqueur, Cinnamon Sugar, Fresh Raspberries Fresh Blueberries Fresh Blackberries, Cinnamon Sugar Rim, Dash Of Champagne	
SMOKING BANDIT FROM HELL	16
Agavero Tequila Liqueur, Mescal, 5 Spices Sugar Syrup, Pineapple Chunks, Pineapple Juice, Dash Of Angostura Bitters	

Long Drinks

The refreshing start to what may be a beautiful journey. These drinks quench the thirst and embody the soul.

SLING Says!! These cocktail is for anybody looking for a nice cool drink on a hot tropical day.

ESCAPISM

16

Befeater Gin, Campari, Pink Grapefruit, Vanilla Sugar, Passionfruit, Orange Blossom, Champagne Float

LONG ISLAND ICED TEA

16

Attributed to Robert C. (Rosebud) Butt creating it in 1976 at the Oka Beach Inn in Hampton Bay's Long Island

Havana Club Anejo Blanco Rum, Tequila, Wyborowa Vodka, Befeater Gin, Triple Sec, Coca-Cola, Lemon Juice, Lemon Wedge as Garnish

MADAME BRUSSELS

14

Befeater Gin, Verjuice, Elderflower, Cucumber, Mint, Soda Water, Cucumber Slices, White Grapes

BANG LASSI

16

Wyborowa Vodka, Licor 43, Yoghurt, Mango Puree, Honey Sugar, Paprika as Garnish

PIMM'S NO 1

14

This cocktail is the signature drink of the Wimbledon Tennis Tournament. It largely owes its creation to the Pimm's Cup No 1 aperitif, which is named after James Pimm who operated an oyster bar in London in the 1840's

Pimm's, Cucumber, Apple slices, Strawberries, Lime Wedges, Blueberries, Topped with Ginger Ale

MOJITO – The Cuban Classic	14
There is much controversy about the drinks origin, from the drink of the slaves to the high societies in New York. La Bodeguita Del Medio is to be blamed for popularising the Cuban classic.	
Havana Club Anejo Blanco, Mint, Sugar, Lime, Topped with Soda, Mint Spring as Garnish	
MOJITO ROYALE	16
Havana Club Anejo Blanco, Mint, Sugar, Lime, Topped with Champagne, Mint Spring as Garnish	
WATERMELON MOJITO	16
Havana Club Anejo Blanco, Mint, Sugar, Lime, Watermelon, Topped with Soda, Watermelon Flag as Garnish	
PEASANTS MOJITO	16
Havana Club Anejo Blanco, Mint, Sugar, Lime, Topped with Corona	
SLOE GIN FIZZ	16
Plymouth Sloe Gin, Lemon Juice, Sugar, Topped with Soda, Blueberries as Garnish	
GIN FIZZ	14
The first printed reference to a fizz (spelled "fiz") is in the 1887 edition of Jerry Thomas' <i>Bartender's Guide</i> , in which Thomas lists six fizz recipes. Beefeater Gin, Lemon, Sugar syrup, topped with Soda, Lemon Wedge as Garnish	
TALL BLOND FIZZ	16
Wyborowa Vodka, Massenez Crème de Peche, Lemon Juice, Peach Bitters, Peach Spice Sugar Syrup, Topped with Soda, Peach Slice as Garnish	

GINGER NUT FIZZ	16
Beefeater Gin, Massenez crème de Ginger, Stones Ginger Wine, Sugar, Lemon Juice, Topped with Soda, Ginger Slice as Garnish	
YAKUZA DRAGON FIZZ	16
Beefeater Gin, Sake, Zen Liquor, Green Tea Sugar Syrup, Topped with Green Tea Soda, Green Tea Sprinkle as Garnish	
ROYAL GIN FIZZ	16
Beefeater Gin, Lemon Juice, a whole egg, topped with Champagne, Lemon Twist as Garnish	
IMPOSTER	16
Martell V.S. Cognac, Grand Marnier, Marmalade, Orange Chunks, Cinnamon Sugar, Ginger Beer, Orange Wheel as Garnish	
SECRET SOCIETY	16
Sake, Pepper Infused WyborowaVodka, Lime, Cracked Pepper, Strawberries, Ginger Beer, Strawberry as Garnish	
SINGAPORE SLING	16
A controversial cocktail as it is a controversial City. Supposedly created by Ngiam Tong Boom between 1910 and 1915 at the Raffles Hotel.	
The recipe is lost and we only have Ngiam Tong Boom’s nephew, who claims his uncle taught him how to make it.	
We will take his ‘word’ for it, shall we?	
Gin, Cherry Brandy, Triple Sec, Benedictine, Pineapple Juice, Lime Juice, Grenadine, Bitters, Cherry as Garnish	
THAILANDER	14
Chilli & Kaffir Lime Infused WyborowaVodka, Malibu, Lime, Lemonade, Red Chilli as Garnish	

LAVENDER SWIZZLE	16
Martin Miller's Gin, Crème de Violette, Massenez Crème de Peche, Rose Water, Lemon Juice, Lemonade, Rose Bud as Garnish	
BITTER SWEET SYMPHONY	16
Tanqueray, Ginger Liquor, Gin Pink Grapefruit, White Grapefruit, Wasabi, Lime, Ginger Slice as Garnish	
VICTORIA'S SECRET	16
42 Below Feijoa Vodka, Grand Marnier, Mandarin Juice, Lychee Juice, Lychee as Garnish	
THE COOLER	14
Jose Cuervo Especial Tequila, Peppermint Schnapps, Watermelon, Pink Grapefruit, Lime, Watermelon Flag as Garnish	
MOSCOW MULE	16
Was created in 1941 at the Cock and Bull restaurant by by John G. Martin of Heublein Inc and Jack Morgan, John brought the Smirnoff Vodka Brand and needed a vehicle to promote it, and Jack Morgan needed to off load a large amount of ginger beer. The two collaborated to create the Moscow Mule. Smirnoff Vodka, Ginger Beer, Lime Juice	
POLISH PRINCE	16
Zubrowka Bison Grass Vodka, Crème de Pomme Verte, Honey Water, Lime, Cloudy Apple Juice, Apple Fan as Garnish	
UPSTANDING CITIZEN	16
Befeater Gin, Green Chartreuse, Cucumber, Mint, Chi Chi Mineral Water, Cucumber Slice as Garnish	

AMERICANO	14
The Americano was the forefather of the wonderful classic that we know as the Negroni Campari, Sweet Vermouth, Soda water, Orange Wedge as Garnish	
EX PAT	16
Martell V.S. Cognac, Lime Cordial, Soda, Mint as Garnish	
CUBA LIBRE	14
Coca-Cola was only available in bottles for four years when the Rough Riders brought it along with them to Cuba. They mixed it with Cuban Rum and Lime and named it after their battle cry 'Cuba Libre' which means 'Free Cuba' which they cried as they rid Cuba of the Spanish. Havana Club Anejo Blanco, lime wedges, Top with Coca-Cola	
TURKEY SLAP	14
Wild Turkey Bourbon, Lemoncello, Tuaca, Lemon Juice, Lemonade, Lemon Wedge as Garnish	
APPARITION	16
42 Below Feijoa Vodka, Licor 43, Mango Puree, Fresh Strawberries, Pineapple Juice, Pink Grapefruit Juice, Strawberry as Garnish	
PLENARY GLASS	16
42 Below Manuka Honey Vodka, Crème de Peche, Rock Melon, Watermelon, Vanilla Sugar, Lemon Juice, Cranberry Juice, Rock Melon Flag as Garnish	

TOM COLLINS

16

There's no person in cocktail history named Tom Collins. However, there *was* a John Collins. He was the headwaiter at a London hotel in the early 19th century, and the eponymous gin punch was originally named for him—though not created by him. According to cocktail historian and author David Wondrich, the recipe for a similar gin punch was circulating around London at the time. The name changed when the Old Tom brand of gin was used to make the drink.

Gin, Lemon Juice, Sugar, Soda, Lemon Wedge as Garnish

SLING Say's!! That the Tom in Tom Collins used to be done with Old Tom Gin, which is unavailable in today's market.

KRYSTIL DAZE

14

Mandarin Napoleon, Triple Sec, Mandarin Juice, Lime, Mandarin Wedge as Garnish

JOE BLACK

16

Jose Cuervo Tequila Especial, Crème de Cassis, Blueberries, Raspberries, Blackberries, Lemon Juice, Prune Juice, Three Skewered Blueberries as Garnish

PAN-AMERICAN

16

Beefeater Gin, Pama Pomegranate Liqueur, Hibiscus Flower Juice, Lavender Syrup, Lemon Juice, Sugar, Edible Hibiscus Flower as Garnish

Short Drinks

Drinks enriched with plentiful flavour; muddled fresh for one's desire.

THE BRAMBLE 16

Created by the excentric bartender Dick Bradcell in the 80's at Fred's Club in Soho, London.

Plymouth Gin, Lemon Juice, Sugar, Crème de Mure, Blackberries as Garnish

THE CANE TOAD 16

Fried Banana, Lime Juice, Disaronno Amaretto, Havana Club Reserva Rum, Pineapple Juice, Lychee Juice, Banana Wheel as Garnish

RIVERIA 14

Campari, Aperol, Sauvignon Blanc, Lemonade, Orange Wheel as Garnish

DOWA 14

This cocktail is particularly popular in upscale hotel bars in Kenyan, where it is enjoyed by the safari set

Wyborowa Vodka, Honey Water, Lime Wedge as Garnish

KENYAN CHIEF 16

42 Below Manuka Honey Vodka, Lime, Honey Water, Mustard, Lime Twist as Garnish

BRAVEHEART 16

Johnnie Walker Black Label Scotch, Honey Water, Lavender, Crème de Violette, Cloudy Apple Juice, Apple Wedge as Garnish

CAIPIROSCA	14
A variation of the classic Brazilian caipirinha	
Wyborowa Vodka, Lime, Sugar	
CAIPIRINHA – Classic Brazilian	14
Came from the countryside where it was enjoyed by the farmers.	
Sagatiba Cachaca, Brown Sugar, Lime	
MINT JULEP	14
Julep derives from the Arabic julab that means rose water. A favourite of the planters of the southern United States, indeed one of the oldest known cocktails,	
Was invented around the 18 th century in Virginia, and enjoys immense popularity at the Kentucky Derby Racing day.	
Wild Turkey Bourbon, Mint, Sugar, Mint Spring as Garnish	
<i>SLING Say's!! Everyone thinks Bourbon when they think Julep, but actually the first juleps were made with cognac and peach brandy</i>	
GEORGINA PEACH JULEP	16
Martell V.S. Cognac, Crème de Peche, Southern Comfort, Mint Spring as Garnish	
KENTUCKY COLONEL JULEP	16
Wild Turkey Bourbon, Crème de Mure, Mint, Blueberries, Blackberries, Raspberries, Sugar, Mint Spring as Garnish	
JULEP KING	14
Makers Mark Bourbon, Mint, Orange, Mango, Orange Bitters, Mint Spring as Garnish	

OLD FASHIONED	16
<p>The first use of the specific name "Old Fashioned" was for a Bourbon whiskey cocktail in the 1880s, at the Pendennis Club, a gentlemen's club in Louisville, Kentucky. The recipe is said to have been invented by a bartender at that club, and popularized by a club member and bourbon distiller, Colonel James E. Pepper, who brought it to the Waldorf-Astoria Hotel bar in New York City.</p> <p>Woodford Reserve Bourbon, Sugar, Bitters, Maraschino Cherry and an Orange Rind as Garnish</p>	
NEGRONI	14
<p>Created in Florence, Italy in 1920's at the Casoni Bar, when customer Count Camillo Negroni request that Gin be added to his Americano Campari, Plymouth Gin, Sweet Vermouth, Orange Slice as Garnish</p>	
MAGATTO	14
<p>El Jimador Tequila, Midori, Green Capsicum, Lime, Sugar, Salt Rim, Capsicum Flag as Garnish</p>	
SALSA HOT	14
<p>El Jimador Tequila, Crème de Cacao, Grand Marnier, Chilli, Lime, Red Chilli as Garnish</p>	
FROSTED CAKE	16
<p>Wiborowa Vodka, White Crème de Cacao, Coconut Rum, Cranberry Juice, Raspberries as Garnish</p>	
HIGHLAND RETREAT	16
<p>Johnnie Black Label Scotch, Cherry Heering, Rosemary, Cloudy Apple Juice, Cracked Pepper as Garnish</p>	
BASIL FAULTY	14
<p>Havana Club Especial, Mandarin Napoleon, Mandarin, Basil, Lime, Grapefruit Juice, Basil Leaf as Garnish</p>	

A WISE MEXICAN	16
1800 Anejo, Crème de Citron Verte et Gingembre, Hazelnut Liqueur, Ginger, Pineapple Juice, Three Almonds as Garnish	
PISCO SOUR	16
In the early 1920s, the Pisco Sour cocktail was produced at "Bar Morris" located at Calle Boza 847, Jiron de la Union, Lima Pisco, Lemon Juice, Sugar syrup, Angostura Bitters	
VANILLA AND PASSION FRUIT SOUR	16
42 Below Passionfruit Vodka, Licor 43, Passion Fruit, Lemon Juice, Maraschino syrup, Vanilla Sugar Rim as Garnish	
A BITTER ROOT	16
WyborowaLemon Vodka, Grand Marnier, Beetroot, Lemon Juice, Grounded Coriander and Brown Sugar Rim as Garnish	
WHISKEY SOUR	14
Ballantines Scotch Whiskey, Lemon Juice, Sugar Syrup, Cherry as Garnish	
BLACK RUSSIAN	14
This cocktail was created by the barman Gustave Tops, who worked at the Hotel Metropole in Bruxelles approximately in 1950. He used to make this cocktail for the American ambassador Pearl Mesta. Wyborowa Vodka, Kahlua, Coca-Cola	
BLACK VELVET RUSSIAN	16
Wyborowa Vodka, Kahlua, Chocolate Ice Cream	

WHITE RUSSIAN	14
Wyborowa Vodka, Kahlua, Cream	
WHITE VELVET RUSSIAN	16
Wyborowa Vodka, Kahlua, Cookies & Cream Ice cream	
AUTOCRAT CUCUMBER	16
Pimms, Campari, Cucumber, Grapefruit Juice, Cranberry Juice, Cucumber Slice as Garnish	
WATERMELON CLASSICO	16
Tanqueray Gin, Watermelon Liquor, Watermelon, Sugar Syrup, Lemon Juice, Watermelon Flag as Garnish	
URBAN DWELLER	16
Havana Reserva Rum, Noilly Prat, Basil, Raspberries, Black Pepper, Cranberry Juice, Raspberries as Garnish	
HIGH TEA	16
Plymouth Gin, Zen Green Tea Liquor, Earl Grey Tea leaves, Brown Sugar, Lemon Juice, Earl Grey Tea Sprinkle as Garnish	
RESTIVE ITALIAN	16
Montenegro, Campari, Sweet Vermouth, Lemon Juice, Sugar Syrup, Grapefruit Wedge as Garnish	
THE SPARTAN WARRIOR	16
Grappa, White Port, Verjuice, Lemon Juice	

ACHILLES HEEL	16
Grappa, Sauvignon Blanc, Apple Juice, Lemon Juice, Salt Sugar Rim	
SCOTSMAN'S KILT	16
Glenfiddich 12 Years Old, Rosemary Sugar Syrup, Pear Juice, Dash Champagne, Sprinkle Nutmeg	
PLUM PISCO SOUR	16
Santiago Queirolo Plum Pisco, Sugar Syrup, Lemon Juice, Egg White, Angostura Bitters	

Champagne Cocktails

CHAMPAGNE COCKTAIL	12
The classic recipe can be traced back to 1862 when it first appeared in how to mix drinks or the Bon-Vivants Companion Sugar cube soaked with bitters, Top with Champagne, Lemon Twist as Garnish	
BELLINI	14
Was invented by Giuseppe Cipriani in 1948 at Harry's Bar in Venice Peach Puree, Topped with Champagne, Peach Slice as Garnish	
KIR ROYALE	14
It is named after Félix Kir (1876 - 1968), mayor of Dijon in Burgundy, who as a pioneer of the twinning movement in the aftermath of the Second World War popularized the drink by offering it at receptions to visiting delegations. Crème de cassis, Topped with Champagne, Blackberry as Garnish	
FRENCH 75	16
The cocktail is named after the famous French World War I Artillery piece, the 75mm howitzer, also called a "French 75", or "Soixante Quinze" in French. Plymouth Gin, Lemon Juice, Sugar Syrup, Topped with champagne, Lemon Twist as Garnish	
SPRING BLOSSOM	16
Plymouth Gin, Passionfruit, Elderflower, Topped With Champagne	
FRENCH GROTTTO	16
Chambord, Absinthe, Topped With Champagne, Cherry as Garnish	

AUTUMN HARVEST	16
Lavender Monin Syrup, Rose Water, Drambuie, Topped With Champagne, Rose Bud as Garnish	
MAGNANIMOUS MANCHILD	16
Martell V.S. Cognac, Grand Marnier, Mandarin, Topped With Champagne, Mandarin Wedge as Garnish	
RED OCTOBER	16
1800 Blanco Tequila, Crème de Framboise, Raspberries, Orange Blossom Water, Topped With Champagne, Raspberries as Garnish	
EMERALD DUST	16
Midori, Pear nectar, Lime Cordial, Topped With Champagne, Lime Twist as Garnish	
CRYSTAL LABYRINTH	16
Martell V.S. Cognac, Benedictine, Hazelnut Liqueur, Spiced Sugar, Topped With Champagne, Star Anise as Garnish	
SPOONY FIX	16
Crème de Peche, Chambord, Green & Black Grapes, Top with Champagne, One Black Grape and one Green Grape as Garnish	
CLASICO CHAMPAGNE COCKTAIL	14
Aperol, Soaked Peach Bitters Sugar Cube, Elderflower, Top with Champagne	
ITALIANO NUMERO 1	16
Campari, Grapefruit Glaze, Grapefruit Juice, Champagne, Grapefruit Twist as Garnish	

An Interview with The Bloody Mary

Considered the nutritionist of the cocktail family; a spectacular rejuvenator

Interviewer: *So Bloody Mary from whence did you come?*

Bloody Mary: *Well, it is interesting that you may ask me that; my birth coincided with the first tins of tomato juice arriving from the United States to Paris after World War One. A friend of mine Frank Meier from the Ritz Bar was mixing, shaking and baking a little number they called the Tomato Juice Cocktail... its not the name I chose for myself it was a little bit bland for my liking..... it had no BOOZE IN IT!!!!!!!*

Interviewer: *so then what happened?*

Bloody Mary: *Well it wasn't until I popped my head in the doors of Harry's American Bar in Paris; where a good friend of mine Ferdinand 'Pete' Petiot began to mix a little vodka with me; making me a saucy little number..... and the rest is history my friend; the rest is history!!*

Narrator: *Bloody Mary passes out and in a drunken stupor begins to mumble Red Snapper!! Red Snapper??*

THE BLOODY MARY

Wyborowa Vodka, Worcestershire Sauce, Tabasco Sauce, Salt & Pepper, Lemon Juice, Tomato Juice, Celery Stick as Garnish

14

THE RED SNAPPER	16
<p>Ferdinand 'Pete' Petiot was convinced to head the King Cole Bar at St Regis Hotel in New York around 1934. He began to mixed the Bloody Mary with Gin since vodka was not available and he changed the name to the Red Snapper at the bequest of the owners of the Hotel.</p> <p>Beefeaters Gin, Worcestershire Sauce, Tabasco Sauce, Salt & Pepper, Lemon Juice, Tomato Juice, Celery Stick as Garnish</p>	
THE LAST SAMURI MARY	16
<p>Sake, Sochu, Wasabi, Fish Sauce, Tabasco Sauce, Salt & Pepper, Lime Juice, Tomato Juice, Celery Stick as Garnish</p>	
BLANC DE BLANC MARY	16
<p>Pepper Infused Wyborowa vodka or Chilli Infused Wyborowa Vodka, Green Capsicum, Onion, Cucumber, Watercress, Salt & Pepper, Lime Juice, Cucumber Slice as Garnish</p>	
THE BOURBON & BEEFSTEAK MARY	18
<p>Jim Beam Small Batch Bourbon, Orange Juice, Beef Bouillon, Tabasco, Salt & Pepper, Lemon Juice, Tomato Juice, Celery Stick as Garnish</p>	
THE CHEEKY MEXICAN MARY	16
<p>1800 Anejo Tequila and Sangrita mix, Tabasco, Salt & Pepper, Lemon Juice, Tomato Juice, Celery Stick as Garnish</p>	
TOUR DE FRANCE MARY	16
<p>Grey Goose Vodka, Dijon Mustard, Tabasco, Salt & Pepper, Lemon Juice, Tomato Juice, Celery Stick as Garnish</p>	
BOLLYWOOD MARY	16
<p>Smirnoff Black Vodka Curry, Tabasco, Yoghurt, Roasted Cumin, Salt & Pepper, Lemon Juice, Tomato Juice, Celery Stick as Garnish</p>	

MARFIA MARY	16
Grappa, Opal Nera Bianca, Fresh Cherry Tomatoes, Basil Pesto, Tabasco, Salt & Pepper, Lemon Juice, Tomato Juice, Two Cherry Tomatoes as Garnish	
SPANISH MARIA MARY	16
Brandy Jerez, Balsamic Vinegar, Red Wine, Port, Pickled Cucumbers, Tabasco, Salt & Pepper, Lemon Juice, Tomato Juice, Pickle Cucumber as Garnish	
BILLY TEA MARY	16
Wyborowa Vodka, Worcestershire Sauce, Gravy, Australian Shiraz, Tabasco Sauce, Salt & Pepper, Lemon Juice, Tomato Juice, Celery Stick as Garnish	
EHH, WHAT'S UP DOC? MARY	18
Wyborowa Vodka, Worcestershire Sauce, Tabasco Sauce, Salt & Pepper, Carrot Juice, Carrot as Garnish	
MARY'S BLOODY SOUP	16
Wyborowa Vodka Chilli and Kaffir Lime Infused, Worcestershire Sauce, Tabasco Sauce, Salt & Pepper, Hot Tomato Juice, Served in a Soup Bowl, Celery Stick as Garnish	

Tiki Drinks

Sail away to the mysterious islands of the Caribbean and lose yourself within the Rum Jungle.

SLING Says!! A tiki is a carved talisman, usually of a grotesque head, common to the Polynesian cultures of the Pacific Ocean

MAI TAI

It is rumored that this cocktail was invented at the Trader Vic restaurant in Oakland, California in 1944. However Trader Vic's amicable rival, Don the Beachcomber, claimed to have created it first in 1933 at his restaurant in Hollywood. The Beachcomber's recipe is far more complicated than that of the Trader's and tastes quite different.

MAI TAI – As made by Trader Vic 14

Havana Club Reserva, Orange Curacao, Lime Juice, Orgeat, Mint as Garnish

MAI TAI – As made by Don The Beachcomber 16

Havana Club Reserva, Havana Club Anejo Blanco, Lime, Grapefruit, Falernum, Cointreau, Angostura Bitters, Pernod, Mint as Garnish

ZOMBIE – As made by Don The Beachcomber 16

Lemon Juice, Lime Juice, Pineapple Juice, Brown Sugar, Passion fruit Syrup, Angostura Bitters, Havana Club Special, 151 Demerara Rum, Havana Club Anejo Blanco, Pineapple, Cherry and Umbrella as Garnish

CAPE FEAR 16

Fried Banana, Mount Gay Eclipse Rum, Captain Morgan, Cream, Galliano, Cinnamon, Banana Slice as Garnish

HARVEY WALLBANGER	16
<p>Harvey was the name of a surfer who whipped out wildly in a surf championship and then soothed his wounded ego by drinking too much vodka and Galliano at Pancho's Bar, Manhattan Beach, California. At which point he banged his head against the wall and required friends to stop his self destruction.</p> <p>This was in the 1960's</p> <p>Galliano, Wyborowa Vodka, Orange Juice, Orange Slice and Cherry as Garnish</p>	
HARVEY HEADBANGER	16
<p>Galliano, Havana Club Anejo Blanco, Orange, Passionfruit, Coconut Cream</p>	
WHITE WASH	16
<p>Havana Club Anejo Blanco, Orgeat, White Cranberry, Banana, White Crème de Cacao, Banana Slice as Garnish</p>	
PEARL DIVER	16
<p>Matusalem Clasico Rum, Passionfruit, Lime, Ginger Beer, Apricot Brandy, Pineapple, Cherry and Umbrella as Garnish</p>	
CRIMSON TIDE	16
<p>Pussers Rum, Cherry Heering, Blood Orange, Cinnamon Sugar, Pineapple, Cherry and Umbrella as Garnish</p>	
FOG CUTTER	16
<p>Created by Trader Vic at his bar around 1947, named for a type of diving knife. This recipe is from a certain Tony Ramos, which we can almost say that is the best Tropical bartender alive today.</p> <p>Havana Club Anejo Blanco, Brandy, Beefeater Gin, Fresh Lemon Juice, Sugar Syrup, Cherry Brandy Float, Pineapple, Cherry and Umbrella as Garnish</p>	

PARAISO	14
Havana Club Anejo Blanco, Havana Club Especial, Mango, Lime, Treacle, Butterscotch Schnapps, Pineapple, Cherry and Umbrella as Garnish	
MERIDIAN	16
Coffee, Havana Club Reserva, Tia Maria, Orgeat, Amaretto, Mandarin Float, Pineapple, Cherry and Umbrella as Garnish	
HAI KARATE	16
Created by Jeff "BeachBum" Berry	
Pussers Rum, Lime Juice, Pineapple Juice, Orange Juice, Maple Syrup, Angostura Bitters, Pineapple, Cherry and Umbrella as Garnish	
HURRICANE	16
Invented during World War II at Pat O'Brien's in New Orleans.	
Havana White Rum, Havana Dark Rum, Passion Fruit, Orange Juice, Lime Juice, Sugar Syrup, Grenadine, Pineapple, Cherry and Umbrella as Garnish	

Frozen Cocktails

With the introduction of the blender, cocktails began to take on a new identity, thus was the demise of the classic craft.

THE MCENROE	14
Pimms, Cucumber, Cloudy Apple Juice, Pernod, Sugar, Cucumber Slice as Garnish	
DAIQURI	14
Flavours include: Strawberry, Mango, Watermelon, Lychee, and Pineapple	
MARGARITA	14
Flavours Include: Strawberry, Mango, Lychee, Citrus, Tomato	
PINA COLADA	14
Havana Club Anejo Blanco, Malibu, Coconut Cream, Pineapple Juice, Pineapple and Umbrella as Garnish	
INDO CHINA COLADA	14
Wyborowa Tiki Rum, Coffee, Raisins, Chai Tea Syrup, Cream, Kahlua, Orgeat, Three Raisins as Garnish	
WEST INDIES COLADA	14
Captain Morgan Rum, Pineapple, Galliano, Caramelised Banana, Thick Honey, Banana Wedge as Garnish	
ROCKSTAR	14
Rockmelon, Ginger, Jose Cuervo Especial Tequila, Lemon Grass Sugar, Apple Juice, Ginger Slice as Garnish	

42 BELOW	16
Kiwi Fruit, Midori, Lemon Juice, Chartreuse, Jose Cuervo Clasico Tequila, Kiwi Wheel as Garnish	
SAMPLE CITY	14
Wild Turkey Bourbon, Orange Juice, Spiced Sugar Syrup, Cointreau, Cranberry Juice, Star Anise as Garnish	
THE WHITTLER	16
Martell V.S. Cognac, Vanilla, Mandarin, Mango, Tuaca, Mandarin Wedge as Garnish	
POPPY SEED	16
Passionfruit, Cream, Yoghurt, Galliano, Licor 43, Havana Club Especial, Brown Sugar	
<i>SLING Says!! Never blend the classics..... but here is a couple any way!!</i>	
BLENDED OLD FASHIONED	14
Bourbon, Orange, Maraschino, Sugar, Angostura Bitters, Cherry and Orange Rind as Garnish	
FRAPPE MARTINEZ	14
Gin, Sweet Vermouth, Bitters, Maraschino Cherry as Garnish	

Molecular Mixology

El Bulli, situated in Barcelona, Spain, was one of the first restaurants to start doing Molecular Gastronomy. It started a movement that soon enough created a wave that inundated the world with a new notion of flavour combination. Of course, soon enough bartenders started to play around with it, and so here you have, for you to enjoy, Molecular Mixology.

SLING Says!! 'Los estímulos de los sentidos no sólo son gustativos: se puede jugar igualmente con el tacto (contrastes de temperaturas y texturas), el olfato,

la vista (colores, formas, engaño visual, etc.), con lo que los sentidos se convierten en uno de los principales puntos de referencia a la hora de crear.'

Translated to: (Taste is not the only sense that can be stimulated: touch can also be played with (contrasts of temperatures and textures), as well as smell,

sight (colours, shapes etc.), whereby the five senses become one of the main points of reference in the creative cooking process.)

10,000-MILE JOURNEY (Foam) 18

Vodka, Jose Cuervo Especial Tequila, Lemon Juice, Jogi Berries, Lemon Myrtle, Kaffir lime and Pickle Ginger Foam,
Served in a Champagne Saucer

MR MAGOO (Foam) 18

Don Julio Silver, Liqueur de Litchy, High Fructose Sugar Syrup, Fresh Lemon Juice, Chilli and Pineapple Foam,
Served in a Champagne Saucer

DESIRE (Torch) 18

42 Below Feijoa Vodka, Campari, Flamed Caramelised Pineapple, Pineapple Juice, High fructose Sugar Syrup,
Served on the rocks

EXILE (Torch)	18
Beefeater Gin, Sweet Vermouth, Grand Marnier, Flamed Grapefruit, Raspberries, High Fructose Sugar Syrup, Cranberry Juice, Served on the rocks	
SCATTERED DUST (Dehydrated Liquid)	18
42 below Passionfruit, Liqueur de Litchy, Lychee Juice, Watermelon, High Fructose Sugar Syrup, Campari & Aperol Dust Rim, Served in a Champagne Saucer	
ALWAYS BURNING (Smoke)	16
Tanqueray Gin, Crème de Peche, Red Gum Tree Smoked Peaches, High Fructose Sugar Syrup, Lemon Juice Served in a Champagne Saucer	
SACRAMENT (Dehydrated Liquid)	18
Matusalem Rum, Crème de Gingembre, Pineapple Juice, High Fructose Almond Sugar Syrup, Hazelnut Liqueur Dust Rim Served in a Champagne Saucer	
COLUMBIAN NECKTIE (Torch)	18
Mount Gay Rum, Mount Gay Extra Old Rum, Caramelised Pineapple, Butterscotch Schnapps, Pineapple Juice Served on the Rocks	
BBQ MARGARITA (Torch)	18
1800 Anejo Tequila, Char Grilled Limes, Lemon Juice, Grand Marnier, Course Salt & Pepper Rim, Served in a Martini Glass	

YIN & YAN (Hot Foam)	18
Makers Mark Reserve, Passion Fruit Vodka, Passion Syrup, Lemon Juice, Hot Passion Fruit & Bourbon Foam, Served in a Stemless Wine Glass	
PRETENDER (Foam)	18
Don Julio Silver, Napoleon Mandarin, Vanilla Sugar, Pink grapefruit, Strawberries & Cracked Pepper Foam Served in a Champagne Saucer	
INNOCENT BYSTANDER (Brulee)	18
Absinthe Wash, 42 Below Feijoa, Crème de Peche, cloudy apple juice, sugar syrup, Egg White, torched until Brûlée Served in a Martini Glass	
HEMMINGWAY DECONSTRUCTION (Sphere+Foam)	20
Matusalem Platino Rum and Lemon Juice, White Grapefruit and Sugar Foam, Maraschino Cherry Sphere Served in a Champagne Saucer	
YO HO HO AND A BOTTLE OF RUM (Foam)	18
Appleton Jamaican Rum 8 years old, Napoleon Mandarin, Pineapple Juice, High Fructose Sugar Syrup, Orgeat and Lime Foam, Mint Served on the rocks	
MONKS MAGICAL POWDER (Brulee)	20
Green Chartreuse, Centenario Reposado Tequila, Lemon Juice, Pineapple Juice, High Fructose Sugar Syrup, Egg White, Sprinkle of Green and Yellow Chartreuse Dust and torched until Caramelised Served in a Champagne Saucer	

FIRE ANT (Sphere+Sphere) 20
Beefeater Gin, Lillet Rouge, Eucalyptus Essence, Peychaud Bitters, Strawberry ravioli and a Fizzy Rim
Served in a Champagne Saucer

A CARBONATED SUSHI (Carbonation) 20
Carbonated Sake, Gin, Apricot Brandy, Peychaud Bitters, High Fructose Vanilla Sugar
Served in a Champagne Saucer

The Forgotten Classics

Instead of choosing classics that are well known to the greater audience we have decided to do a list of drinks of a more obscure and lesser known nature.

BLOOD AND SAND

16

Named after 1922 Rudolph Valentino Movie, yes, you guessed it, "Blood and Sand". Forgotten for the use of Scotch and its non-friendly use in cocktails

Ballantines Blended Scotch, Cherry Heering, Sweet Vermouth, Orange Juice, Cherry as Garnish

Served in a Champagne Saucer

BOBBY BURNS

16

Created prior prohibition at the Waldorf Astoria, New York, after a famous Scotsman or a cigar salesman who used to drink there. Again, the Scotch in this

Drink would have make it an easy target for Extinction

Ballantines Blended Scotch, Sweet Vermouth, Splash Benedictine, Cherry as Garnish

Served in a Champagne Saucer

CLOVER CLUB

16

Named for the venerable Philadelphia men's club, created at the Bellevue-Stratford Hotel in the early twentieth century. Forgotten due to the use of egg white and the risk involved in those days in doing so.

Beefeater Gin, Grenadine, Lemon Juice, egg White

Served in a Champagne Saucer

RAMOS GIN FIZZ 16

Created by Henry C. Ramos back in 1888. Ramos debuted this drink at his Imperial Cabinet saloon, located on the corner of Fravier and Carondelet streets in New Orleans, but the drink cemented its reputation at the bar Ramos purchased in 1907, The Stag, opposite the Gravier Street entrance to the St. Charles Hotel. Almost completely forgotten for various reasons: Orange Blossom water was really hard to find. Cream and lime juice don't sound together, egg white scares people away and the smaller fact that it has to be shaken for at least 5 minutes.

Gin, Lemon Juice, Lime Juice, Cream, Soda Water, Powdered Sugar, Orange Flower Water
Served in a Tall Glass

COFFEE COCKTAIL 16

First mentioned in Jerry Thomas's 1887 edition of Bar-Tenders Guide. The dreaded egg makes this a forgotten cocktail, but, alas, Be Brave! It's worth it.

Port, Brandy, Simple Syrup, Egg, Bitters
Served in a Wine Glass

NICKY FINN 16

From El Borracho Restaurant, Manhattan, 1946. The name comes from the owner Nicky Quattrociocchi. Forgotten for that scary dash of Pernod!

Brandy, Cointreau, Lemon Juice, Dash Pernod
Served in a Martini Glass

WARD 8 16

Created at the Locke-Ober Café in Boston, circa 1898, to celebrate the victory of politician Martin M. Lomasney in a race for state legislature. The twist to the story is that the drink was created before the election results were in. Good ol' Martin had a way with politics. This baby was forgotten due to the fall of Rye whiskey

Jim Beam Rye Whiskey, Lemon Juice, Orange Juice, Grenadine
Served in a Champagne Saucer

THE JUPITER COCKTAIL

16

First published in a book called Harry of Ciro's ABC for mixing Cocktails in 1923 by Harry McElhone. The use of Parfait Amour makes this a forgotten classic.

Gin, Dry Vermouth, Parfait Amour, Dash of Orange Juice

Served in a Champagne Saucer

THE TWENTIETH CENTURY COCKTAIL

18

Was created in the post-Prohibition 1930's, named as much for the Train, the Twentieth Century Limited, as for the century, already a third over. Lillet Blanc was really hard to get for a while, making this cocktail a perfect Forgotten Classic

Gin, Lillet Blanc, Light Crème de Cacao, Fresh Lemon Juice

Served in a Champagne Saucer

THE BRANDY CRUSTA

16

First published in Jerry Thomas's 1862 Bar-Tender's Guide, he calls it an improvement on the cocktail. The Crusta is an "ancestor recipe". It begat the Sidecar Cocktail, which in turn begat the Margarita. Forgotten due to the big lemon twirl and the disappearance of Boker's Bitters.

Martel VS Cognac, Triple Sec, Lemon Juice, Dash of Bitters, Sugar Rim, Big Lemon Peel

Served in a Champagne Saucer

THE CORPSE REVIVER #2

18

There are a few Corpse Reviver recipes out there. Anything that could kill that thing that bit you the night before could be considered a corpse reviver.

A recipe for this drink had been submitted around 1895 in a book called Drinks of All Kinds, and by prohibition there were around 5 of them.

This one was created by Savoy Bartender Harry Craddock. This little number was forgotten because by the time 1940's came around complex and juicy drinks ran out of fashion.

Gin, Cointreau, Lillet Blanc, Fresh Lemon Juice, a drop of Pernod

Served in a Champagne Saucer

THE AVIATION

18

The first printed mention of this drink was found in "*Recipes for Mixed Drinks*" (1916), by Hugo Ensslin, a New York bartender at the Hotel Wallick in Times Square. It became one of the top cocktails during the 1930's and the age of aviation when greats like Lindberg were the nation's heroes.

The drink became very well known from the version in the "*The Savoy Cocktail Book*", published in 1930 by Harry Craddock of the Savoy Hotel in London.

The use of Crème de Violette and Maraschino Liqueur makes it a Forgotten Classic

Gin, Maraschino Liqueur, Crème de Violette, Lemon Juice

Served in a Champagne Saucer

THE MILLIONAIRE COCKTAIL

18

This recipe is from the book "The How and When" from 1937. There were lots of Millionaire Cocktails out there, and this one is the one that we liked the best. It was Sloe Gin's fault that this cocktail fell out of grace into oblivion.

Appleton 8 years old Jamaican Rum, Plymouth Sloe Gin, Apricot Brandy, Lemon Juice

Served in a Champagne Saucer

The Invitational

This is SLING'S tribute to the industry; and the people that make it.

Local

SPANISH SOLERA SOUR	18
BY CHRISS – LYCHEE LOUNGE - BRISBANE	
Glenfiddich 15 Scotch, Pedro Ximenez Sherry, Cinnamon Sugar, Fig Jam, Grapes, Lemon Juice, Earl Grey Soaked Grapes as Garnish.	
Glass: Martini	
ALPINE SPICE	16
BY Nick Pinn – GLASS BAR – BRISBANE	
Wyborowa Vodka, Jaegermeister, Lemon Juice, Cinnamon Sugar, Chilli, Coriander, Mint and Fresh Ginger, Topped with Ginger Beer	
Glass: Tall	
WHISKEY BARREL	18
BY Daniel – ONIX – BRISBANE	
Makers Mark Bourbon, Pedro Ximenez Sherry, La Fee Brothers Whiskey Bitters, Luxardo Maraschino Liqueur, Lemon Juice, Grapes	
Glass: Martini	
THE PIAF	18
BY Marco Nunez – CHALK HOTEL – BRISBANE	
Smirnoff Black Pot Still Vodka, Smoked Citrus and Camomile Tea Bag, Juniper and Lemongrass Glaze	
Glass: Martini	
JASPER	16
BY Chris Boersma – THE LARK - BRISBANE	
Gentleman Jack, Nolly Prat, Yellow Chartreuse, Orange Twist, Cynar Wash	
Glass: Martini	

The Invitational

National

CAMPARATIVO	18
BY Jared Plummer – HUGO’S – SYDNEY	
Campari, Citron Vodka, White Grapefruit Juice, Honey Water, La Fee Brothers Peach Bitters, Egg White, Candied Orange Garnish	
Glass: Coupe	
GENERACION Y	20
BY Jason Williams – SARTI – MELBOURNE	
Don Julio Blanco Tequila, Agave Syrup, Orange Blossom, Yuzu Juice	
Glass: Coupe	
THE MUSQUET FLASH	20
BY Dave Easy – GOLDEN MONKEY - MELBOURNE	
Gentleman Jack, Dom Benedictim, Spiced Sugar, Caramelised Orange Juice, Grinded Cloves and Caster Sugar	
Glass: Short	
SLEEPING DRAGON	18
BY Misty Jean Hoeta- GOLDEN MONKEY- MELBOURNE	
Martel V.S. Cognac, Woodford Reserve Bourbon, Peychaud Bitters, Walnut Syrup, Atomized Fig Water, Orange Twist	
Glass: Short	

Hot and Creamy

SLING BLAZER #4	18
Martel VSOP Cognac, Massenez Peach, Gran Marnier, Peach Bitters, Brown Sugar, Orange Zest Served Hot in a Balloon Glass	
JAPANESE BLAZER	16
Sochu, Sake, Midori, Orange Bitters, Lemon Zest, Brown Sugar Served Hot in a Balloon Glass	
EL QUEMADO	18
Don Julio Blanco Tequila, Yellow Chartreuse, Licor 43, Grapefruit Zest, Peychaud Bitters, Brown Sugar Served Hot in a Balloon Glass	
HAROLD PETER'S HOT BUTTERED RUM	16
Appleton State 8 years old Rum, Lemon Juice, Lemon Peel, Brown Sugar, Cloves, Hot water, topped with a teaspoon of Butter. Served Hot in a Tall Glass	
TIGERS MILK	16
42 Below Manuka Honey, Citrus Glaze, Cream, Pedro Ximenez, Milk, Dusted Nutmeg on Top Served hot in a Coffee Cup	

GREEN FEE	18
Makers Mark Bourbon, Hot Water, Camomile Tea, Cloves Honey, Lemon Juice Served Hot in a Tall Glass	
THE JAMAICAN BLACK STRAP	16
Appleton State VX Rum, Pepper Infused Vodka, Cream, Spice Sugar, Double Cassis, Milk, Floating Star anise Served Cold in Champagne Saucer	
DOLCE AND GABBANA	16
Wyborowa Vodka, Nocello, Mozart Dark Chocolate, Vanilla Sugar Syrup, Strawberries, Cream, Cranberry Juice, Strawberry as Garnish Served Cold in a Martini Glass	
STRAWBERRY BLONDE	16
Martell VSOP Cognac, Hazelnut Liqueur, Kahlua, Cinnamon Sugar Syrup, Cream, Strawberry puree Served Cold in a Martini Glass	
MARTY LANGE'S FLIP	18
Don Julio Reposado Tequila, Whole Egg, Apple Glaze, Cream, Massenez Peach, Dusted Tonka Bean on top Served Cold in a Wine Glass	
THE DAVIS 2000	16
Havana Club Anejo Blanco, Napoleon Mandarin, White Chocolate Liqueur, Cream, Milk, Spice Sugar Syrup, Cockies and Cream Ice Cream Served Cold in a Double Rocks Glass	

GUCCI	16
Vanilla and Cinnamon Infused Havana Club Especial Rum, Nocello Walnut Liquor, 5 Spices Sugar Syrup, Cream, Crushed Roasted Hazelnuts on top Served Cold in a Martini Glass	
LAVENDER FLIP	16
Havana Club Reserva, Massenez Crème de Violette, Lavender Syrup, Whole Egg, Cream, Brown Sugar, Dusted Star Anise on Top Served Cold in a Balloon Glass	
FLAT WHITE MARTINI	16
Wyborowa Vodka, Kahlua, Licor 43, Shot of Espresso, Cream, Milk Served Cold in a Martini Glass	

Mocktails

GOLDEN RETRIEVER	9
Mango, Yoghurt, Honey Water, Vanilla, Cherry as Garnish	
RABBITS FOOT	9
Banana, Passion Fruit, Pineapple Juice, Orange Juice	
CAPTAIN LIGHTENING	9
Strawberries, Mint, Cranberry Juice, White Cranberry, Strawberry as Garnish	
BOULEVARD	9
Lychees, Rosewater & Vanilla Sugar, Lychee as Garnish	
DELIGHT	9
Watermelon, Cranberry Juice, Pineapple Juice, Watermelon Flag as Garnish	
SUNSET	9
Mandarin, Lychee Juice, Lime Juice, Mandarin Wedge as Garnish	
VIRGIN MARY	9
Tomato Juice, Tabasco, Salt & Pepper, Lemon Juice, Worcestershire Sauce, Celery Stick as Garnish	

SUNRISE	9
Blueberries, Raspberries, Blackberries, Cranberry Juice, Pineapple Juice, Sugar Syrup, Blackberry as Garnish	
LITTLE MOONSHINE	9
Peaches, Oranges, Pineapple, Orange Juice, Apple Glaze, Orange Wheel as Garnish	
STAND UP	9
White Grapefruit, Pink Grapefruit, Orange Blossom, Sugar, Pink Grapefruit Wedge as Garnish	
CRAZY DIAMOND	9
Citrus Glaze, Rock Melon, Honey Dew Melon, Prune Juice, Grenadine drip as Garnish	

Sling Spirits

VODKA

RUSSIA

Stolichnaya ELITE	15
Stolichnaya Vanilla	8
Smirnoff Pot-Still	8

POLAND

Wyborowa	7.5
Wyborowa Lemon	8
Wyborowa Rose	8
Wyborowa Pepper Infused	8
Wyborowa Chilli and Kaffir Lime Leaves Infused	8
Wyborowa Single Estate	12
Belvedere	10
Belvedere Pomarancza	11
Belvedere Cytrus	11
Chopin	9
Zubrowka	8
Luksusowa	10
Medos Honey Vodka	9

NEW ZEALAND

42 Below	9
42 Below Feijoa	9
42 Below Manuka Honey	9
42 Below Passion Fruit	9
42 Below Kiwi Fruit	9

SWEDEN

Absolut Level	10
---------------	----

FINLAND

Finlandia Grapefruit	8
----------------------	---

FRANCE

Ciroc	12
Grey Goose	12

HOLLAND

Ketel One	8
Ketel One Citron	8
Effen Vodka	9

CZECH

Babicka Wormwood Vodka 9

GIN

ENGLAND

Beefeater 7

Plymouth 8

Sloe Plymouth Gin 8

Tanqueray 8

Tanqueray 10 11

Bombay Sapphire 8

Martin Millers 9

Martin Millers Westbourne Strength 11

Brokers 8

NEW ZEALAND

South 8

SCOTLAND

Hendricks Gin 8

Blackwoods Gin 9

AMERICA

Junipero 11

RUM

CUBA

Havana Club Anejo Blanco	7.5
Havana Club Anejo Especial	7.5
Havana Club 3 Years Old	8
Havana Club Reserva	8
Havana Club Anos 7	10
Havana Club Cuban Barrel Proof	10

VENEZUELA

Pampero Blanco	8
Pampero Anejo Especial	8
Pampero Selección 1938	9
Pampero Aniversario	14

TRINIDAD AND TOBAGO

Angostura 1919 (8 Years)	9
Angostura 1824 (12 Years)	12
10Cane Rum	10

DOMINICAN REPUBLIC

Matusalem Platino	8
Matusalem Clasico (10 Years)	8
Matusalem Gran Reserva (15 Years)	12

VIRGIN BRITISH ISLANDS

Pussers British	8
Pussers British 15	10
Pyrat	14

BARBADOS

Mount Gay Eclipse	8
Mount Gay XO	8

JAMAICA

Captain Morgan	7.5
Captain Morgan Spiced	7.5
Appleton State VX	8
Appleton State (8 Years)	9
Appleton State (12 Years)	12
Appleton State (21 Years)	20

MARTINIQUE

Clement Rhum Agricole VO 12

GUADALOEPE

Damaiseau 15 years 15

GUATEMALA

Ron Zacapa 15 years 12

Ron Zacapa 23 14

Ron Zacapa XO 20

BRAZIL

Sagatiba Pura 8

Sagatiba Velha 9

51 Cachaca 8

SCOTCH WHISKEY

Blends

Johnnie Walker Red	8
Johnnie Walker Black	9
Chivas Regal	8

Single Malts

HIGHLANDS

Speyside (central)

Glenfiddich 12	8
Glenfiddich 15	14
Glenfiddich 18	16
Glenfiddich 21	20
Glenfiddich 30	30
The Glenlivet 12	12
The Glenlivet 15	14
Cragganmore 14	14
Dalwhinnie 15	14
Glenmorangie Quinta Ruban Port Cask	16
Glenmorangie Sherry Wood Finish	16
The Balvenie Portwood 1991	16
The Balvenie Double Wood	14

Speyside (West)

Oban 14 12

Isle of Skye

Talisker 10 12

LOWLANDS

Glenkinchie 10 14

ISLAY

Lagavulin 16 16

Laphroaig 10 14

Bowmore 12 14

Ardbeg 14

JAPAN

Suntory Yamazaki Single malt 14

IRISH WHISKEY

Tullamore Due	8
Jameson	8
Jameson 12	12

CANADIAN WHISKEY

Canadian Club	8
Canadian Club 12 Years	9
Crown Royal	16

AMERICAN WHISKEY/BOURBON

Wild Turkey	7
Wild Turkey Rare Breed	11
Wild Turkey 101 8 years old	10
Jim Beam	7
Jim Beam Rye	7.5
Jim Beam Small Batch	8
Basil Hayden	12
Makers Mark	9
Woodford Reserve	10
Old Potrero 18 th Century Style Whiskey	14
Baker's	10

TENNESSE WHISKEY

Jack Daniels	7.5
Gentleman Jack	9
Jack Daniels Single Barrel	11
Jack Daniels Monogram	14

COGNAC

Martell V.S.	8
Martell V.S.OP	12
Martell Cordon Bleu	24
Hennessy V.S.	8
Hennessy V.S.OP	12
Hennessy XO	22
Navan Vanilla Cognac	14
Courvoisier VS	9

ARMAGNAC

Bas-Armagnac Delord Recolte 1985	16
Bas-Armagnac Delord 25 Ans d'Age	18
Bas-Armagnac Castarede XO 20 Ans d'Age	18

BRANDIES/ CALVADOS

Trentino Grappa	8
Berta Sant' Antone Grappa di Moscato d'Asti	8
Calvados Boulard Grande	8
Santiago Queirolo Pisco Acholado	8
Santiago Queirolo Pisco Uva Quebranta	8
Santiago Queirolo Masco Queirolo (Plum)	9

TEQUILA

TEQUILA REGION

Antigua 1800 Blanco	8
Antigua 1800 Reposado	8
Antigua 1800 Anejo	10
José Cuervo Clásico	8
José Cuervo Especial	8
José Cuervo Traditional	9
José Cuervo Reserva De Familia	26
Casa Noble Silver	16
Casa Noble Reposado	18
Casa Noble Anejo	20
Sauza Hornitos	10
Sauza Tres Generaciones	16
Gran Centenario Plata	9
Gran Centenario Reposado	10

ATOTONILCO REGION

Don Julio Blanco	9
Don Julio Reposado	10
Don Julio Anejo	14
Patron Silver	14
Patron Reposado	16
Patron Anejo	18
GRAN Patron	40
Patron Burdeos	75

AMATITAN REGION

Herradura Silver	8
Herradura Reposado	12
Herradura Anejo	14
Herradura Selección Suprema	60

MEZCAL

El Senorio Joven con Gusano	8
El Senorio Reposado con Gusano	9
El Senorio Reposado Extra	10

ABSINTHE

La Fee Absinthe Bohemia	9
La Fee Absinthe Parisian	11
Pernod Absinthe	14
Absenthe	10
Abisinthe Lemerrier	12

APERITIFS/DIGESTIVES

Rosso Antico	7.5
Antico Formula	8
Amaro Montenegro	9
Amaro Averna	8
Cynar	8
Punt e Mes	7.5
Campari	7.5
Aperol	7.5
Pernod	7.5
Pimms No.1 Cup	7.5
Fernet Branca	9
Gekkeikan Sake	7
Sochu	8
Dubonnet	7.5

Cinzano Rosso	7
Cinzano Bianco	7
Noilly Pratt	7
Jagermeister	8
Opal Nera White	8
Opal Nera Black	8
Lemoncello	7