



**Smith & Wollensky**  
LONDON

# *Cocktail List*

*‘In the beginning, there was alcohol.  
And it was good.’*



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## Gin

### Sage & Grapefruit Sbagliato 13

*Pronounced 'Spal-yacht-oh' it means wrong or mistake in Italian referring to a Milanese bartender accidentally pouring dry Prosecco into a half made Negroni. Working along the same lines we created a grapefruit cordial to pair with Star of Bombay, grapefruit juice, Favola Prosecco and some fresh sage.*

Star of Bombay, Grapefruit Cordial, Grapefruit Juice, Sage Leaves, Prosecco

### Clover Club 13

*Named after the Philadelphian men's club, it has fallen in and out of fashion since its creation pre-prohibition. Normally it is made using a raspberry syrup however we like to keep it bright and fresh by using real raspberries which gives a pastel fruitiness perfect for lunch or dinner.*

Sipsmith London Dry Gin, Lemon Juice, Fresh Raspberries, Egg White, Sugar Syrup

### Gin Garden 13

*Adapted from Nicolas de Soto's concoction called Nico's gimlet, the Gin Garden has none of the spice of its original brother. It has the holy trinity (or 'gin'ity) of gin, cucumber and elderflower. Super refreshing and a perfect palate cleanser between bites.*

Sipsmith London Dry Gin, St-Germain Elderflower Liqueur, Cucumber, Apple & Lime Juice, Egg White, Sugar Syrup

### Perfect Lady 13

*A lighter and more balanced variation of the classic White Lady. This traditional 1930s British cocktail that has a very similar flavour profile to a lemon meringue pie. It's a very sophisticated cocktail for the perfect lady (or gent!)*

Sipsmith London Dry Gin, Crème De Pêche, Lemon Juice, Egg White, Sugar Syrup

### Barrel Aged Negroni 13

*Jensen's gin and Campari gently aged in a two litre American oak barrel with unaged Antica formula. The ageing creates a gentle woody and tannic notes to the negroni, offering a more rounded and distinctive version to this Italian classic aperitif.*

Jensen's Old Tom Gin, Campari, Antica Formula

## American Sized Classic Cocktails

(80ml serve)

### Martinis

Belvedere Vodka or  
Sipsmith London Dry Gin

*Wet, Dry, Extra Dry, Dirty. Gibson, Gimlet  
Twist - Lemon or Grapefruit  
Olive or Blue Cheese Stuffed Olive*

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### Manhattans

Maker's Mark Bourbon or Jim Beam Rye

*Dry, Sweet or Perfect  
Lemon or Orange Twist  
Cherry*



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## Vodka

### Vesper 13

*“Excellent... but if you can get a vodka made of grain instead of potatoes, you will find it better,” said Mr Bond in the 1953 classic novel Casino Royale. We serve this institution of ‘imbibery’ as close as we can in these modern times with two parts Sipsmith London Dry Gin, one part Belvedere vodka and half a part Lillet Blanc (which should be Kina Lillet which stopped being made a long time ago). As expected this is “Shaken, not stirred” and served with a lemon twist.*

Belvedere, Sipsmith London Dry Gin, Lillet Blanc

### Smith & Wollensky Bloody Mary 12

*Our classic Bloody Mary is exactly that... classic. Belvedere vodka, Worcestershire sauce, freshly grated horseradish, red and green tabasco and freshly squeezed lemon juice. Belvedere vodka, Worcester sauce, lemon juice and a touch of tabasco.*

Belvedere, Tomato, Spice

### Applegrass 12

*After you had an Applegrass you will never be satisfied by a plain old apple martini again! Zubrowka adds a uniquely cinnamon note, coupled with the vanilla dominant Licor 43, ginger syrup and apple juice, giving you a spiced apple cocktail to sip on. nn*

Zubrowka, Licor 43, Ginger Syrup, Lemon & Apple Juice

### Bellini Martini 13

*The Bellini Martini is for those that appreciate Bellinis and real Martinis. We combine Crème de Pêche and Grey Goose L’Original vodka with a splash of Favola Prosecco. Served in our signature Smith & Wollensky Martini glass. Boozy and strong in flavour, who needs fruit five times a day?*

Grey Goose L’Original, Crème de Pêche, Prosecco

### White Russian 12

*Made famous by the cult film “The Big Lebowski” the white Russian has little or no past other than a relation to its big brother the black Russian... neither drink even originates from Russia. We serve it the classic way; in a tumbler on ice with double cream layered on top. Heavy, thick and creamy, it is almost like a booze filled coffee cheesecake.*

Grey Goose L’Original, Kahlua, Cream

### Pink Panther 12

*If you can’t make it to the beach we can bring the beach to you with the Pink Panther. Fruity and very easy to drink this should help with the daylight saving time blues, with its blend of Grey Goose L’Original vodka, Disaronno liqueur, pineapple juice and just a smidge of Grenadine served super cold on crushed ice. This will have you thinking of the Caribbean in no time.*

Grey Goose L’Original, Disaronno, Pineapple Juice, Grenadine

### Lady Marmalade 13

*At ake on the Bee’s Knees, instead of gin we use a good gulp of Grey Goose L’Original vodka, honey, fresh lemon juice and a small spoonful of good, old Tiptree marmalade, smoothed with egg white to give a rich, silky texture. If you are a bit squeamish about the egg just order it without... but trust us you are missing a trick!*

Grey Goose L’Original, Lemon Juice, Honey, Marmalade, Egg White

### Espresso Martini 13

*When a very famous super model first walked in to Fred’s bar one late night, she brashly said to bartending legend Dick Bradsel ‘I want a drink to wake me up and then mess me up’ and the Espresso Martini was born, although the original name given was ‘The stimulant.’*

Belvedere, Kahlua, Espresso, Sugar Syrup



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## Rum

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### Sh'Bert & Ernie 12

*Created by our very own E. Reid to symbolise his family background, using Mount Gay rum to represent his father from Barbados and Licor 43 representing his Spanish mother adding lemon juice for balance and egg white to symbolise life. The name came easy.... it taste like sherbet and the creators name is Ernie.*

Mount Gay, Licor 43, Egg White, Lemon Juice, Chocolate Bitters, Sugar Syrup

### Treacle 13

*Created by bar legend Dick Bradsell, the treacle does exactly what it 'says on the tin', except it has a beautiful balance and wonderful freshness. We use the rich heavy Bermudian rum that is Gosling's Black Seal, which is a black strap rum with a very a molasses like taste. Served on the rocks this is a great drink for lovers of strong, robust flavours.*

Gosling's Black Seal, Apple Juice, Sugar Syrup, Orange & Mandarin Bitters

### Old Cuban 13

*Created by U.S bartender Audrey Sanders. Served in a coupette with no ice the Old Cuban is a regal and grown up version of the mojito, a very balanced beverage with the added class and fizz of Perrier-Jouët Grand Brut NV Champagne.*

Havana Club 3, Lime Juice, Mint Leaves, Perrier-Jouët Grand Brut NV Champagne, Sugar Syrup

### Stage Three Daiquiri 12

*Utilising two very different types of rum; the aged and slightly spicy Havana Club 7 and the clean coconut taste of Koko Kanu we add a lick of our homemade nutmeg and vanilla syrup and fresh lime. This Daiquiri hits you in 3 ways sweet, sour... then stage three.*

Havana Club 7, Koko Kanu, Lime Juice, Nutmeg & Vanilla Syrup, Chocolate Bitters



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## Cognac

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### Ampersand 13

*The original cocktail was first mentioned in A. S. Crockett's 'The Old Waldorf Astoria Bar Book' back in 1935. Named after the symbol for '&' it is rumoured that the name is a reference to Martini '&' Rossi which could have been the brand used originally. We have 'tweaked' the recipe by adding Grand Marnier in to the mix for a more orangey flavour. A great drink to unwind after a long day, if you are in the mood for a more complex 'Martini' then this is for you.*

Courvoisier VSOP, Antica Formula, Sipsmith London Dry Gin, Grand Marnier, Orange Bitters

### Martell-nez 12

*Some twists on cocktails not only name themselves but sometimes they make themselves too. The Martinez is thought to be a vermouth lead precursor to the Martini. Our Martell-nez swaps out the gin for cognac to create a more complex and rich concoction, otherwise it has all the same makings of a Martinez, delicate Lillet Rouge vermouth and a touch of Maraschino.*

Martell VSOP, Lillet Rouge, Maraschino, Peychaud's Bitters

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## Tequila/Agave

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### Chupito y Sangrita 13

*Visit practically any 'Tequileria' in Mexico and you should find a jug of Sangrita sitting on the bar. In Mexico tequila is sipped (not 'shot') between sips of Sangrita and fresh lime juice. Sangrita is a savoury, sweet and spicy blend of Grenadine, fresh lime juice, tomato juice, orange juice, salt, pepper and tabasco. As standard we serve Don Julio Blanco but feel free to order another tequila and request Sangrita to accompany it. Viva!*

Don Julio Blanco, Orange, Tomato & Lime Juice, Grenadine, Tabasco, Salt & Pepper

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## Port

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### Port Flip 12

*Think of it as a vintage style milkshake without the milk, we use fresh free range egg yolk to add a velvety texture, a big slug of Port sweetened with house made vanilla and nutmeg syrup. If you have never had a flip you should definitely 'dive' in as you will be 'hooked'!*

Graham's Six Grapes Port, EggYolk, Nutmeg, Vanilla Syrup



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## Whisk(e)y

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### Old Timer 13

*The first mention of the Old Fashioned was in 1862 in the Jerry Thomas guide on 'how to mix drinks' under the guise of The Whiskey Cocktail. We have created a specific thick syrup using muscovado and demerara sugar to create a 'loafy' and slightly caramel flavour to this classic. Pairing this syrup with The Bitter Truth's Jerry Thomas Decanter bitters and the beautifully balanced Maker's Mark bourbon as standard.*

Maker's Mark, Old Fashioned Syrup, Jerry Thomas Decanter Bitters

### Orkney Bee 14

*Created by Ernest Reid using a homemade lavender honey syrup to highlight the herbal, floral and smokey notes of Highland Park 12 year which comes from the Isle of Orkney. We add fresh lemon juice and egg white to give a glossy texture finished with some lavender bitters on top. Slàinte!*

Highland Park 12, Lavendar Honey, Lemon Juice, Egg White, Lavendar Bitters

### Brown Derby 12

*Created in Los Angeles California, the Brown Derby was named after a hat shaped restaurant which opened in 1926. It is a lovely combo of honey, grapefruit and Jim Beam Rye balanced by Peychaud and Lejay Cassis bitters. It tastes like the sum of more than its parts with bourbon throughout giving way to a honey sweetness and a tart grapefruit finish.*

Jim Beam Rye, Grapefruit Juice, Honey, Bitters

### Remember the Maine 13

*This has been adapted from The Gentleman's Companion by Charles H. Baker, Jr. A lovely variation of the Manhattan but more for the sweet and complex sippers than the dry... this cocktail has a fair bit of history. The name of the drink, refers back to the sinking of the American battleship, The Maine, in 1898, during the Spanish American War, it is a blend of Jim Beam Rye whiskey, Cherry Herring, Antica Formula vermouth, a few dashes of Absinthe and drops of bitters for balance.*

Jim Beam Rye, Cherry Herring, Antica Formula, Absinthe

### Penicillin 14

*Created in 2005 in the lower east side of Manhattan by Sam Ross at legendary bar Milk & Honey, the Penicillin is truly a modern day classic. Our recipe is simple we use an house made ginger syrup, fresh lemon juice and Naked Grouse as a base then we spray the Ardbeg 10yr over the top. It is served on the rocks with some candied ginger. Recommended for those who like their drinks full flavoured.*

Naked Grouse, Ardbeg 10yr, Ginger Syrup, Lemon Juice, Honey

### Duelling Banjos 13

*Created by Damian Windsor of the Los Angeles Roger Room this is a great pairing for a perfectly cooked steak and french fries. Maker's Mark accented with the herbal complexity of Green Chartreuse, Rosso Vermouth and subtle cherry notes from the Maraschino. Stirred smoothly with a spray of orange oil.*

Maker's Mark, Green Chartreuse, Antica Formula, Luxardo Maraschino