



**Smith & Wollensky**  
LONDON

# *Cocktail List*

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



**Smith & Wollensky**  
LONDON

## 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 Tanqueray 10, grapefruit juice, Favola Prosecco and some fresh sage.*

Tanqueray 10, 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.*

Tanqueray 10, Lemon Juice, Fresh Raspberries, Egg White, Sugar Syrup

### Gin Garden 12

*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.*

Tanqueray 10, St-Germain Elderflower Liqueur, Cucumber, Apple & Lime Juice, Egg White, Sugar Syrup

### Perfect Lady 12

*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!)*

Tanqueray 10, Crème De Pêche, Lemon Juice, Egg White, Sugar Syrup

### Dom Collins 13

*Created by our very own Marco Rodocanachi this Collins recipe is turned in to a herbaceous and quaffable beverage by adding D.O.M Bénédicte a 300 year old liqueur recipe, perked up with sweet elderflower cordial, fresh lemon juice and a splash of soda.*

Tanqueray 10, D.O.M Bénédicte, Lemon Juice, Elderflower Cordial, Soda

### Barrel Aged Negroni 13

*Jenson'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.*

## American Sized Classic Cocktails

(80ml serve)

### Martinis

Belvedere Vodka or Tanqueray 10 Gin

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

16

### Manhattans

Bulleit Bourbon

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



**Smith & Wollensky**  
LONDON

---

## Vodka

---

Jensen's Old Tom Gin, Campari, Antica Formula

### Farmers Tipple 13

*After a long day taking care of our USDA cattle, our beef farmers in Iowa are known for a little tipple after work, complex and fresh this is the perfect after work pre-dinner beverage. What's not to like about Belvedere vodka, St-Germain Elderflower liquor, apple juice, a touch of cinnamon syrup and absinthe all mellowed out with muddled fresh cucumber. It almost makes up for staying at work late...almost.*

Belvedere, St-Germain Elderflower Liqueur, Cucumber, Cinnamon Syrup,  
Lemon & Apple Juice, Absinthe

### Coco Beware 13

*For a liquid dessert this cocktail has a bit of everything! Chocolate vodka, cherry brandy, cream, absinthe and even more vodka on top of that making it a strangely moreish potion. Named after an even stranger 80s American wrestler (don't worry though no parrots were harmed in the making of this cocktail!!)*

Belvedere, Cherry Heering Liqueur, Mozart Chocolate Vodka, Absinthe, Cream

### 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 Tanqueray 10, 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, Tanqueray 10, Lillet Blanc

### Smith & Wollensky Bloody Mary 12

*Belvedere vodka, Worchester sauce, lemon juice and a touch of tabasco.*

Belvedere, Tomato, Spice

### Valkaries Blood 14

*Created by E. Reid for Pernod Ricards Absolut Elyx vodka to pair with our Butcher's Burger. We even collaborated with Absolut Elyx to create unique glass ware illustrating the wheat used to make Absolut Elyx. The cocktails flavours are based on a combination of red fruit and a hint of port grapes served ice cold.*

Absolut Elyx, Graham's Six Grapes Port, Pama Pomegranate Liqueur, Lillet Rouge,  
Grenadine, Orange Bitters

### 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.*

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

### The Ketel One Bramble 13

*A slight adjustment on another of Dick Bradsell's recipes this time we swap out the gin for vodka and the Crème de Mure for Chambord, creating a lighter version of an already awesome session drink.*

Ketel One, Chambord Liqueur, Lemon Juice, Sugar Syrup



**Smith & Wollensky**  
LONDON

---

## Vodka

---

### Bellini Martini 13

*The Bellini Martini is for those that appreciate Bellinis and real Martinis. We combine Crème de Pêche and Ciroc 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?*

Ciroc, Crème de Pêche, Prosecco

### Pear Haymaker 13

*If you're looking for a long refreshing drink, that's not too challenging then the Pear Haymaker is the one for you, with its freshly muddled pear, in-house made ginger syrup, fresh lemon juice and topped up with ginger ale.*

Ciroc, Ginger Syrup, Lemon Juice, Pear, Ginger Ale

### 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.*

Ciroc, 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 Ciroc 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.*

Ciroc, Disaronno, Pineapple Juice, Grenadine

### Lady Marmalade 13

*At ake on the Bee's Knees, instead of gin we use a good gulp of Ciroc 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!*

Ciroc, Lemon Juice, Honey, Marmalade, Egg White

### Dalmatian 12

*The Dalmatian has all the factors for an aperitif; Slick Ciroc vodka, grapefruit to speed up your metabolism, making you hungry and house made honey-pineapple-peppercorn syrup for balance. Served in a tumbler dipped in caramel and salt.*

Ciroc, Grapefruit, Pineapple Peppercorn Syrup

### 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



**Smith & Wollensky**  
LONDON

---

## Rum

---

### Phileas Grog 12

*Grog was invented by the British navy in the 16th century to increase the longevity of beer and water. It was often a mixture of sour beer, water, citrus, spices and rum. Believe it or not but the daily rum and grog rations are partly what made the British Navy so mighty. In our modernised Phileas Grog we use Jamaican Blackwell's rum, Velvet Falernum which is a sweet and spiced Caribbean liqueur, Guinness, chocolate bitters, cinnamon syrup and fresh lime. Served in a copper tankard with Guinness foam and grated nutmeg. Sail away!*

Blackwell, Velvet Falernum, Guinness, Chocolate Bitters, Cinnamon Syrup, Lime Juice

### 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

### Fog Cutter 13

*'If you have a bit of a foggy head.... This one will cut right through...' said a bartender at Don The Beachcomber in Hollywood way back in the 1930's... and he was right this magic mixture of spirit, sherry and orange juice is surprisingly fruity and packs a punch! We use Zacapa 23, Hennessy Fine de Cognac, Tanqueray 10, Disaronno and Noe PX in our take on this tiki staple.*

*'Fog Cutter! Hell, after two of these you won't even see the stuff!' - TraderVic*

Zacapa 23, Hennessy Fine de Cognac, Tanqueray 10, Noe PX, Disaronno, Orange Juice

### 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 chose to blend two rums together to add complexity and depth; the heavy, Bermudan Gosling's Black Seal and the chocolatey, oaky Zacapa 23. Served on the rocks this is a great drink for lovers of strong, robust flavours.*

Zacapa 23, 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

### Mai Tai 14

*Named after the Tahitian word for 'good' this drink is a tiki classic. Arguably created by legendary bartender 'TraderVic', we honour his recipe as inspiration. Containing two expressions of rum, Havana Selection de Maestros and Havana Club 3, apricot brandy, orgeat syrup and fresh lime, this zippy libation should have you screaming Mai Tai! In no time!*

Havana Club Selection de Maestros, Havana Club 3, Apricot Brandy, Orgeat, Lime Juice



Smith & Wollensky  
LONDON

---

## Cognac

---

### 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.*

Hennessy Fine de Cognac, Antica Formula, Tanqueray, Grand Marnier, Orange Bitters

### Campfire Julep 12

*In 2014 our very own Ernest Reid won the Boutique Bar show's Bepi Tosolini digestive Cocktail Competition with his unique take on a julep cocktail. His idea was to have a drink that would always remind him of camping after a lovely long meal. Utilising the fruitiness of Bepi Tosolini's Moscato grappa, Hennessy Fine de Cognac, fresh mint and plum bitters with just a splash of rose syrup, we serve this unique imbibe with a freshly toasted marshmallow bringing a small piece of campfire magic to you.*

Hennessy Fine de Cognac, Grappa, Rose Syrup, Mint Leaves, Plum 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

---

## Tequila/Agave

---

### Garter Belt 13

*Marco Rodocanachi creates a unique adaptation on the classic Silk Stocking cocktail. Playing on the flavours of salted caramel Marco has paired Advocaat, white chocolate liqueur, Koko Kanu and Olmeca Blanco tequila with a pinch of salt. Super moreish the garter belt would be the perfect digestif to a good slap up meal. Enjoy!*

Warninks Advocaat, Olmeca Blanco, Crème de Cacao Blanc, Koko Kanu, Cream

### 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

---

## Port

---

### 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 glug 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, Egg Yolk, Nutmeg, Vanilla Syrup



**Smith & Wollensky**  
LONDON

---

## Whisk(e)y

---

### Old Timer 12

*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 robust Bulleit bourbon as standard.*

Bulleit Bourbon, 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 smoky 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 bourbon 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.*

Bulleit Bourbon, Grapefruit Juice, Honey, Bitters

### 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 Johnnie Walker Gold 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.*

Johnnie Walker Gold, Ardbeg 10yr, Ginger Syrup, Lemon Juice, Honey

### PX, I love you... 15

*Created by Antonio Anzelmo and included by booze industry legend Gaz Regan on his list of 101 top cocktails of 2015. Haig Club, Gonzalez Byass Noe Pedro Ximénez Viejo VORS Sherry, Campari, lemon juice and marmalade, shaken together for a very bright, zesty, lip smacking cocktail with subtle hints of dark caramel which predominate from the PX. A perfect start to a spring evening.*

Haig Club, Noe Pedro Ximenez, Campari, Lemon Juice, Marmalade