



**Smith & Wollensky.**  
LONDON

# *Cocktail List*

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



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## Cocktails

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### Barrel Aged Negroni

Jensen's Old Tom Gin, Antica Formula, Campari.

*Jensen's gin and Campari gently aged in a 2 litre American oak barrel with unaged Antica formula vermouth. The aging creates a gentle woody and tannic notes to the negroni, offering a more rounded and distinctive version to this Italian classic aperitif.*

### Pretty Italy (10)

Aperol, Lime, Brown Sugar

*Prepared in the style of a Caipirinha, a native drink of Brazil, we substitute the traditional Cachaça with Aperol creating a softer, lighter and completely unique aperitif from Smith & Wollensky.*

### Kirsch Cosmo

Kirsch, Cointreau, Lime Juice, Cranberry Juice

*Created by Hannah Lanfear, this quaffable imbibe was named by gin and cocktail legend Gaz Ragan as one of the best new cocktails of 2012. Kirsch is a cherry eau de vie not to be confused with a cherry brandy its actually quite dry on its own. A fruitier version of the Cosmo utilising the cherry notes from the Kirsch which replaces the vodka making a perfect session drink.*

### Perfect Lady

Tanqueray, Crème De Pêche, Lemon, Sugar Syrup & Egg White

*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 modern perfect lady (or gent!)*

### Gin & It

Tanqueray 10, Antica Formula

*One of the original incarnations of the martini which back in the old days were all heavy on the vermouth. The 'It' stands for Italian vermouth, served ice cold in a martini glass the Gin and It is a great and boozy herbal aperitif or digestif if you want to drink like a pre-prohibition citizen.*

### Classic Old Fashioned

Bulleit bourbon, Brown Sugar, Angostura bitters.

*Steaks and an Old fashioned a pairing that Don Draper would be proud of! Originally a prohibition beverage used to cover badly made spirit, fortunately spirit production has changed and with it so has the old fashioned, now showcasing the bourbon instead of masking it.*

### Hemingway Daiquiri

Havana Club, Maraschino, Grapefruit, Lime

*Hemingway famously said "I drink to make people more interesting", as well as being a infamous drinker and writer Hemingway was also a diabetic, this is a version of the daiquiri that replaces the sugar syrup with Maraschino liqueur and grapefruit juice creating a balanced but slightly tart session drink suitable for anyone.*



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### Pain Nullifier

Mount Gay Rum, Blackwell Rum, Lime, Orange, Pineapple & Coco Lopez

*The origins of this cocktail comes from the Soggy Dollar, a Tiki style bar located on the British Virgin Island of Jost Van Dyke. The Soggy Dollar got its name from the fact that it has no dock and patrons would have to swim to the shore and pay in soggy dollars. A slightly more rum driven version of the pina colada without the cream, served on crushed ice for those who miss their Caribbean getaways.*

### Old Cuban

Havana Club, Lime, Sugar, Canard-Duchêne Champagne, Fresh Mint

*Created by U.S legendary 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 Canard-Duchêne Champagne.*

### Breakfast at Tiffany's

Cîroc, Orange Marmalade, Lemon, Canard-Duchêne Champagne

*A refreshing champagne cocktail, perfect to start the evening (or morning!) with a bit of glamour, think French 75 with satin gloves and diamonds.*

### Applegrass

Zubrowka Bison Grass Vodka, Licor 43, Ginger, Lemon, Apple

*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 like cocktail to sip on.*

### Greenhouse Gimlet

Hendrick's Gin, Lime, Basil, Cucumber

*A twist on the classic gin gimlet with the added flair of fresh basil and cucumber, perfect for gin lovers served over rocks, a seriously refreshing start to your meal or nice ending to a classic Smith and Wollensky dinner.*

### Club Smash

Haig Club, Velvet Falernum, Mint, Orange, Marmalade, Orange & Madeira Bitters

*The whiskey smash is one of the older cocktails in American history, appearing in Jerry Thomas' first published book on bartending in 1887. In our variation we use fresh mint and orange to add to the superb grain whiskey that is Haig Club, adding a touch of sweetness and complexity with velvet falernum, served short on crushed ice.*

### Ready Fire Aim

Don Julio Blanco Xicaru Mezcal, Pineapple, Lime, Honey Pink Peppercorn Pineapple Syrup

*Created by modern legend Steve Schneider of NYC's Employees only, pink peppercorns, pineapple, and honey with tequila! Trust us, it sounds unusual but golly it taste fantastic. Lovers of a good margarita will find a new home with the Ready Fire Aim.*

### The Harvard

Hennessy Fine de Cognac, Antica Formula, Bitters

*The Harvard is a tribute to the Manhattan based on Cognac instead of Rye and is named after the ivy leagues school of the same name.*



# Smith & Wollensky. LONDON

## Cocktails

### Smith & Wollensky Bloody Mary

Belvedere vodka, Tomato juice

*Belvedere vodka, Worcester sauce, lemon juice, horseradish, S & W's signature steak sauce and a touch of tabasco.*

### Espresso Martini

Ketel One, Kahlua, Espresso

*A famous model asked a bartender 'I want a pick me up & fix me up!' The espresso martini was born.*

### Sazerac

Bulleit bourbon, Hennessy Fine de Cognac, Sugar Syrup, Absinthe

*Classic New Orleans history in a glass, cousin of the old fashioned the Sazerac has had many different incarnations, we prefer it with bourbon and Martell but you can have it any way you like... served in a chilled tumbler traditionally with no ice, the absinthe is used as a rinse in the glass for a touch of herbiness.*

### Moscow Mule

Belvedere Vodka, Lime Juice, Ginger Beer, Bitters.

*A classic russian session drink, perfect for the person who likes simple pleasures. Served ice cold, this drink is uncompromising in its clean flavour.*

### Breakfast Martini

Belvedere Vodka, Cointreau, Orange Marmalade

*A variation of the original Breakfast martini developed by London bartender Salvatore Calabrese. The Breakfast Martini is enjoyable at any time, but it's especially well-suited as a brunch cocktail.*

### Aviation

Tanqueray, Luxardo Maraschino, lime, Violette Benoit series

*A classic prohibition-era cocktail which stands out for its assertive flavours with Tanqueray gin, lime juice, Violette Benoit, maraschino liqueur mingling into an elegant, lavender-hued beverage.*

## American Sized Classic Cocktails

(100ml serve)

### Martinis

Belvedere Vodka or Tanqueray Gin

*Regular, Dry, Extra Dry, Dirty. Gibson, Gimlet  
Twist - Lemon or Grapefruit  
Stuffed Olives - Pimento, Blue Cheese,  
or Almond*

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### Manhattans

Bulleit Bourbon or Bulleit Rye

*Regular, Dry, Extra Sweet or Perfect  
Lemon Twist, Maraschino  
Cherry or Both*