



Smith & Wollensky
LONDON

Cocktail List

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



Smith & Wollensky
LONDON

Fizz Fizz

Is there anything better than Champagne? Maybe spiking it with some more booze, handmade syrups and tinctures! Known for its celebratory use, Champagne throughout history has always put a smile on people's faces. Ideal with fish, oysters, dessert and just to have a good time it's hard to be sad with Champagne.

Blueberry fields (forever...) 14

Who doesn't like blueberries? Blueberry pie, blueberry muffins, blueberry pancakes and now there is blueberry booze! We've created an in-house blueberry syrup combined it with Sipsmith London Dry Gin and topped up with Perrier-Jouët Brut NV Champagne.

Sipsmith London Dry Gin, Perrier-Jouët Grand Brut NV, Blueberry Syrup

Death in the Afternoon 14

Sometimes referred to as Hemingway's Champagne, Death in the Afternoon was the title of his 1932 book and a reference to the brutal bullfighting he saw in his travels across Spain. We have tweaked this imbibe to harmonise the anise flavours of absinthe with crisp dry Champagne.

Absinthe, Perrier-Jouët Brut NV Champagne, Lemon Juice, Sugar Syrup

Melonini 14

Nothing says sunshine better than Champagne and melon, so we put together a melon syrup combining the cantaloupes tropical fruitiness with a touch of rose petal. This cocktail takes inspiration from an Indian dessert Gulab Jamun. This bubbly concoction is fortified with Grey Goose vodka for an extra kick and opulence.

Grey Goose, Perrier-Jouët Brut NV Champagne, Melon Syrup

The Twinkle 14

Created in 2002 by cocktail industry legend Tony Conigliaro The Twinkle with its simplistic beauty will shine though the evening, perfect as an everyday tippie. We like the fortified version using Belvedere Unfiltered Vodka, St-Germain elderflower liqueur topped up with crisp dry Perrier-Jouët Brut NV Champagne.

Belvedere Unfiltered, St-Germain Elderflower Liqueur,
Perrier-Jouët Brut NV Champagne

Old Cuban 14

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



Smith & Wollensky
LONDON

Whisk(e)y

The most complex spirit category in the world, within all its styles and expressions you can find more flavours and tasting notes within whisk(e)y than you can in all other spirits combined. At S&W we value good meat, fine wine and great whisk(e)y be it from Ireland to Japan, Scotland to America we believe a good meal is only as good as the last thing you drink.

Meat Hook 12

A variation of the Red Hook cocktail, designed to complement meat heavy meals for whisky drinkers, with a love for spirit and sweet but herbaceous flavour.

Jim Beam Rye, Punt e Mes, Maraschino, Ardbeg 10yrs

Union Club 12

Created in Seattle the Union club is named after an old saloon in Seattle run briefly by Wyatt Earp. Filled with orange and malt notes this feels like a cowboys drink.

Jim Beam, Campari, Maraschino, Orange Juice, Bob's Chocolate Bitters

The Billionaire 12

Coming from NYC's watering hole Employees Only and featuring absinthe, Maker's Mark bourbon, and house-made pomegranate grenadine, the Billionaire Cocktail is one rich drink.

Maker's Mark, Absinthe, Lemon Juice, Sugar Syrup, Grenadine, Egg white

Red, White & Blue 11

As American as blueberry pie! This cocktail contains Maker's Mark, blueberry syrup, a dash of lemon and egg white, for this addictive twist on the whisky sour.

Maker's Mark, Blueberry Syrup, Lemon Juice, Egg White

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 beautifully balanced Maker's Mark bourbon as standard.

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



Smith & Wollensky
LONDON

Rum

Enjoyed by kings, queens and explorers alike rum has accompanied man (and women) in its journey through time. Our choice of rum cocktails is light-hearted, playful and as sweet as the sugar it spawns from.

Scorpion 11

Back in the 1930s, in a little bar in Honolulu called The Hut, an unnamed barkeep poured rum, citrus, orgeat syrup, and brandy over ice, garnished with an orange, and dubbed it "Scorpion." Made famous by Tiki legend Trader Vic.

Havana Club 3, Courvoisier VSOP, Lemon Juice, Orgeat Syrup,
Orange Juice, Bitters

Jungle Bird 11

The Jungle Bird is rumoured to have been created in the late 1970s at the Kuala Lumpur Hilton. With a base of Havana Club 7, the Bird is more bracing due to the addition of bitter Campari. While not a usual suspect in many Tiki lists pineapple and lime smooth any rough edges and add a characteristically tropical vibe to this classic.

Havana Club 7, Campari, Pineapple Juice, Lime, Plum Bitters

Stage 3.0 Daiquiri 13

Upon first look this seems like a normal daiquiri, a mix of two stages sweet and sour but if you look closely at this wonderfully balanced fun time sipper you'll crave three stages... sweet, sour & bitter...

Havana Club 7, Velvet Falernum, Lime Juice, Melon,
Cinnamon Syrup, Bitters

The Golden Fashion 13

This is a classic twist on the Old Fashioned using El Dorado 12 year old rum distilled on the Guyana river of Demerara, one of the best sugar producers in the world. Enjoy!!

El Dorado 12yrs, Grapefruit Bitters, Agave syrup



Smith & Wollensky
LONDON

Vodka

By the 1970s, vodka was entrenched in American drinking habits and has been its most popular spirit since. Extremely versatile most people consider vodka to be flavourless but there are differences in texture and subtle flavour variances when tasted side by side.

Gatsby 12

The 1920s was a time of luxury and lavishness at the time vermouth drinking was at its height with many cocktails from that era calling for more vermouth than spirit. We jazzed up a recipe from Seattle cocktail bar Canon by adding our rooibos tea infused sweet vermouth into the mix.

Belvedere, Bénédictine, Galliano, Dolin Vermouth, Red Bush Tea Infused Antica Formula, Orange Bitters

Martha Stewart 12

Before Martha got caught for tax evasion, she actually published some pretty good cook books and cocktail recipes. This is her twist on a Cosmo with a surprise.

Grey Goose L'Original, Pama Liqueur, Lime Juice, Pomegranate Juice, Popping Candy

Sherry Amore 12

For the perfect before dinner sipper the Sherry Amore is a blinder, it's a combination of aperitifs; Aperol, Tio Pepe, grapefruit juice and grapes. This is a fantastic appetite igniter to kick start your meal.

Belvedere, Aperol, Grapefruit Juice, Grape, Tio Pepe, Peychaud's, Spanish Bitters

French Martini 12

In 1980s New York anyone who was anyone was sipping these, it finally landed in London Soho in the 1990s and cannot be messed with as a session drink. We add our own flair by adding our own blend of bitters to accent this corker.

Grey Goose, Chambord Liqueur, Pineapple Juice, Blend of Bitters

Green Day 11

Like a great English afternoon the Green Day is simple, fresh and not too challenging, it is a lovely pairing of mint, cucumber and booze, what could be better.

Belvedere Vodka, Cointreau, Lime, Cucumber Juice, Mint

Pink Elephant 12

Brian Miller the Pegu Club Veteran, created this aperitif cocktail in the early days of awarding winning New York City bar Death & Co, we've simplified the recipe by swapping the gin for Grey Goose vodka and ramping up the amount of liquor for a bigger punch style party starter.

Grey Goose, Maraschino, Creme de Mure, Grapefruit Juice, Sugar Syrup, Lime Juice



Smith & Wollensky
LONDON

Gin

Now is the best time in centuries to be drinking gin, from small batch boutique bottlings to retro old tom style. Gin is now the most drunk spirit in the U.K again, hopefully it will be a lot better than the last time it was so popular. Tales of Mother's Ruin and Hogarth Street are now just a shady beginning to what is now a refined elegant and varied booze.

Last Word 12

Hailing from Detroit Athletic Club, the Last Word is a Prohibition-era cocktail that got its beginnings in the early 1920s. It's a lingering, herby and flavourful gin drink not to be missed.

Sipsmith London Dry Gin, Green Chartreuse, Lime Juice,
Maraschino, Egg White

Novara 13

'The Novara is a very interesting drink, in that it is one of those rare examples of what happens to a cocktail when its ingredients morph into a final product that makes the individual components indiscernible. Why Novara? In 1860, Gaspare Campari invented Campari in Novara, Italy.'
Jamie Boudreau, Legendary U.S Bar Mixologist

Sipsmith London Dry Gin, Campari, Passion Fruit Syrup,
Lime Juice, Egg White

Greenhouse Gimlet N°2 13

For those of you who have been here since the early days of S&W one of our best summer sellers was the Greenhouse Gimlet. A simple fresh cucumber gin drink, this is our second incarnation, this time pairing mint, rose and cucumber.

Star of Bombay, Absinthe, Fresh Mint, Fresh Cucumber,
Rose Syrup, Lime Juice

Flawless lady 11

If you haven't had a perfect lady then we suggest you order one, but if you have had one, and want an even more refreshing twist try this.

Sipsmith London Dry Gin, Apricot brandy, Lemon Juice,
Sugar Syrup, Egg White

Vancouver 12

Arguably created in 1954 at the Sylvia Hotel, Vancouver, it was a forgotten dram until revived in 2006 by bartender and cocktail historian Steve Da Cruz. Simply a perfect mix of Sipsmith Gin, Bénédictine and our added twist of Red Bush tea infused Antica formula.

Sipsmith London Dry Gin, Red Bush Tea Infused Antica Formula,
Bénédictine, Bitters



Smith & Wollensky
LONDON

Long Drinks

We get it, some people can't pace themselves and prefer to take it slow. This section is for those who understand that it isn't the destination but the journey that can be the most fulfilling of rewards.

Tutti Frutti 12

Fruity, juicy and tutti this lovely long cocktail is great for those who love it fruity; cranberry, apple, rose, and fresh fruit all perked up with Belvedere it's a great session drink to enjoy at any time during your meal.

Cranberry Juice, Apple Juice, Rose Syrup, Belvedere, Lime Juice

Quiet Storm 12

The quiet storm is a vermouth and bourbon based highball, we use our Red Bush tea infused Antica Formula to add some more balance to the sweet bourbon, it's a great entry level drink for those wanting to get into whisky cocktails.

Maker's Mark, Red Bush Tea Infused Antica Formula, Lemon Juice, Soda

Mexican Mule 12

Normally reserved for vodka the tequila that replaces it adds an extra dimension and kick, twisting this fairly plain modern day classic into something very special.

Don Julio Blanco, Lime Juice, Ginger Beer

Summer Breeze 12

This is an adventurous twist on a Collins cocktail which is normally a simple mix of sweetness, citrus and spirit. We've ramped up the recipe by adding fresh strawberries and lime for the citrus part, balsamic reduction for the sweetness part and we have added a herbal element of fresh basil.

Sipsmith London Dry Gin, Fresh Strawberries, Lemon Juice,
Fresh Basil Leaf, Balsamic Reduction, Soda

Sangria 10

A simple punch mainly consisting of wine our Sangria will change from time to time but it will all ways be fortified with either rum or brandy of some kind, packed with mint and fresh berry fruits.



Smith & Wollensky
LONDON

Infusions

Creativity is one of the key factors of a good bar team. At S&W we like to encourage that with our infusions program, these tipples are meant to be enjoyed neat or on the rocks and are a sneaky peek into the personalities and characters that work behind the bar.

Cello 12

Limoncello is the second most popular liqueur in Italy, with Campari in the first spot. Other than the taste the main difference is that Limoncello is mostly home-made. So we infuse lemon peel with vodka then sweeten it with a secret syrup, served cold. It's an evolving recipe that will change slightly. Look out for when the Orangecello is ready!

Scotch Tablet 12

Tablet is a Scottish form of fudge and its delicious, we have infused it with Naked Grouse creating a kind of ready-made Old Fashioned. Enjoy it on the rocks or just straight.

Red Bush Tea Infused Antica Formula 9

Red bush tea also known as rooibos or bush tea has no caffeine and a very subtle nutty flavour giving a slightly oaky note to the vermouth. We use this in some of our cocktails but we also think it's wonderful on its own, served chilled.

Olive Infused Gin 12

For those olive addicts who like what is called a filthy martini but don't want the vermouth the Olive infused Sipsmith gin should meet all the requirements without the fuss, poured over ice and served with even more olives.

A.T.B (ask the bartender)

The Smith & Wollensky bar team love to experiment and tinker so have a chat with one of them and see what concoctions they are hatching under the counter.



Smith & Wollensky
LONDON

After Dark

After dark for us is a nice way of saying digestif a way to even yourself out and digest a perfect meal. Our offerings are at different ends of the spectrum but have one thing in common, they're great for after dark...

Randy Old Fashioned 12

East London bruiser cocktail which was mainly reserved for brick top bouncers and the like. Refined and accented we mix bitters and maple syrup it's an after dinner tippie that is not to be missed.

Cranberry Juice, Apple Juice, Rose Syrup, Belvedere, Lime Juice

Vieux Carré 13

Where the Sazerac cocktail forces one to choose between brandy and whiskey (heaven forbid), the Vieux Carré incorporates both. Coming from Stanley Clisby Arthur's 1938 cocktail classic Famous New Orleans Drinks & How to Mix 'Em.

Jim Beam Rye, Martell VSOP, Red Bush Infused Antica Formula, Bénédictine, Bitters

Macaroon 12

For those who like a liquid dessert the macaroon will fill your desire. We pair pistachio cream, Frangelico, Crème de Cacao and Courvoisier Cognac.

Courvoisier VSOP, Crème de Cacao Blanc, Frangelico, Double Cream, Pistachio Cream Walnut Bitters

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