



Smith & Wollensky
LONDON

Cocktail List

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



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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.

French Seventy Five 14

This drink is a tapestry of gin and bubbles, gracefully woven together to turn you into a carousing debauchee. The French 75 is one to turn to in times of celebration; to raise your glass and ring in the new year, the new baby, the new job, the new... teapot.

Sipsmith London Dry Gin, Perrier-Jouët Grand Brut NV,
Lemon Juice, Sugar 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

Classic Champagne Cocktail 15

This classic and decadent cocktail of Champagne laced with cognac is perfect for any special occasion or celebration.

Courvoisier VSOP, Perrier-Jouët Brut NV Champagne, Demerara Sugar,
Angostura Bitters

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



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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.

Rusty Nail 13

The Rusty Nail may have fallen out of favor somewhat since its 1960s and 1970s heyday, but its mix of blended scotch and Drambuie (a honeyed scotch-based liqueur) is the perfect after-dinner digestif.

Naked Grouse, Drambuie, Lemon

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 13

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

Rob Roy 13

The Rob Roy is quite simply a Scotch Manhattan created in 1894 by a bartender at the Waldorf Astoria in Manhattan.

Naked Grouse, Antica Formula Sweet Vermouth, Orange Bitters

Old Timer 13

The first mention of the Old Fashioned was in 1862 under the guise of The Whiskey Cocktail. We have created a syrup using muscovado and demerara sugar to create a 'loafy' 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

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 Highland Park 12yr as a base then we spray the Laphroaig 10yr over the top.

Highland Park 12yr, Laphroaig 10yr, Lemon Juice, Ginger Syrup, Honey



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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

Jerez Mojito 13

A classic Mojito with a twist. We use dry and sweet sherry with Havana Club 3yr.

Havana Club 3yr, Tio Pepe Fino Sherry, Noe Pedro Ximénez,
Lime Juice, Simple Syrup, Mint, Soda Water

Stage 3 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 7yr, Koko Kanu, Lime, Nutmeg, Vanilla, Chocolate Bitters

The Golden Fashion 14

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

Mai Tai 13

The Mai Tai is an original tiki classic. A fruity rum based cocktail that is absolutely delicious.

Havana Club 7yr, Blackwell, Apricot Brandy, Triple Sec,
Orgeat, Lime Juice

Coconut Cooler 13

If you are longing for some sunshine during these cold winter months this will take you to a tropical island immediately!

Havana Club 7yr, Mandarine Napoleon, Coconut Syrup,
Lemon Juice, Egg White



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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 13

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 rootbos tea infused sweet vermouth into the mix.

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

Martha Stewart 13

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

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. Boozy and strong in flavour, who needs fruit five times a day?

Grey Goose L'Original, Crème de Pêche, Prosecco

French Martini 13

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

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

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

Pink Panther 13

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.

Grey Goose L'Original, Amaretto Disaronno, Pineapple Juice, Grenadine



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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 13

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

Perfect Lady 13

If you haven't had a perfect lady then we suggest you order one.

Sipsmith London Dry Gin, Crème De Pêche, Lemon, Egg White

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, Sugar Syrup,
Egg White, Raspberries



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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 13

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

Paloma 13

It turns out the Paloma, not the Margarita, is Mexico's most beloved cocktail. If you haven't tried it you should!

Ocho Reposado Tequila, Pink Grapefruit Juice, Agave Syrup,
Lime Juice Soda Water

Mexican Mule 14

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

Winter Breeze 13

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 blackberries and lime for the citrus part, balsamic reduction for the sweetness part and we have added a herbal element of rosemary.

Sipsmith London Dry Gin, Blackberries, Lemon Juice,
Rosemary, Balsamic Reduction, Soda

Morning Glory Fizz 13

Originally designed to 'deglaze the brain' after a long night of revelry. Its a potent blend of Maker's Mark and absinthe, the Morning Glory Fizz's rough edges are smoothed over with silky egg white and a splash of soda to quell the pangs of a hangover headache.

Maker's Mark, Absinthe, Lemon Juice, Sugar Syrup,
Egg White, Soda



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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...

Sazerac 13

A close cousin to the Old Fashioned, the Sazerac has been kicking around in one form or another since 1840. In 2008, it was crowned the official cocktail of New Orleans.

Jim Beam Rye, Courvoisier VSOP, Absinthe,
Peychaud's Bitters, Sugar Syrup

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, Antica Formula Sweet Vermouth
Bénédictine, Bitters

Flat White Martini 12

For those who like a liquid dessert the Flat White Martini will fill your desire. We pair Baileys, Belvedere Vodka, Crème de Cacao and freshly made Espresso Coffee.

Baileys, Belvedere, Crème de Cacao, Espresso

Espresso Martini 14

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.'

Grey Goose L'Original, Kahlua, Espresso

Croft Flip 11

A variation on a recipe from Jerry Thomas' Bartender's Guide, this uses a Croft LBV 2008 port for the base. The perfect after-dinner treat.

Croft LBV 2008, Egg Yolk, Vanilla & Nutmeg Syrup