

# SMITH & WOLLENSKY

| Est. 1977

AMERICA'S STEAKHOUSE

## COCKTAIL MENU

*"Always do sober what you said you'd do whilst drunk,  
that'll keep you to keep your mouth shut"*  
- Ernest Hemingway

### Sparkling Aperitifs

*Get out of your bubble and into some bubbles*

#### Lychee 76 15.00

*Grey Goose Le Citron Vodka, lychee liqueur and lemon juice topped with Deutz Champagne.*

#### Elderberry Fizz 15.00

*Sipsmith London Dry Gin, St-Germain elderflower liqueur, Chamboard black raspberry liqueur and Deutz Champagne.*

#### Classic American Tale 15.00

*Woodford Reserve Bourbon, a black walnut bitters soaked sugar cube and Deutz Champagne.*

#### Star Gazing 15.00

*Star of Bombay Gin, Martini Bitter, lemon juice, maraschino liqueur topped with prosecco*

### Serverd Straight Up

*"One martini is just right, two are too many and three is not enough"- James Thurber*

#### Melissa's Elixir 13.00

*Sipsmith London Dry Gin, Benedictine liqueur, honey, lemon juice and passion fruit purée.  
This one's the bee's knees.*

#### Japanese Rose 13.00

*Suntory Toki Japanese Whisky, pomegranate grenadine, lemon juice and a hint of aniseed.*

#### Novara 14.00

*Sipsmith London Dry Gin, Martini Bitters, passion fruit syrup, lime juice and egg white.(e)  
A beautiful balance between sweet, sour and bitter.*

#### Savory Vesper 14.00

*Sipsmith London Dry Gin, Grey Goose Vodka, Tio Pepe, dry vermouth, a dash of celery bitters and a twist of lemon zest.*

### Long & Refreshing

*...because mixers are not just for cement*

#### Garden Southside 13.00

*Bombay Sapphire Gin, cucumber, mint elderflower, lime and club soda.*

#### Dark & Peachy 13.00

*Bacardi Añejo Cuatro, Crème de Pêche, lime juice, peach purée topped with lashings of ginger beer.*

#### Pink Paloma 14.00

*Red peppercorn infused Patron Tequila, grapefruit & lime juice, agave syrup, lengthened with club soda and served with a smoked salt rim.*

#### Vanilla Passion 14.00

*Grey Goose La Vanille, passion fruit purée, lime and a little sugar served over crushed ice.*

Continues overleaf....

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## COCKTAIL MENU

*"Everything in moderation ... including moderation"- Oscar Wilde*

### Not the New Norm

*Our favourite old classics*

#### Between the Sheets 14.00

*Sipsmith V.J.O.P. London Dry Gin, Courvoisier VSOP, Cointreau liqueur and lemon juice.  
A beautifully promiscuous classic.*

#### Martinez 13.00

*Sipsmith London Dry Gin, maraschino liqueur, sweet and dry vermouth  
and a dash of bitters.*

#### Penicillin 14.00

*Highland Park 12yr and Laiphroaig 10yr Whiskies, lemon juice, ginger and honey.  
This one cures all ills.*

#### Sazerac 14.00

*Maker's Mark Bourbon, Courvoisier VSOP, a little sugar, bitters and an absinthe wash.*

#### The Last Word 13.00

*Sipsmith London Dry Gin, Green Chartreuse, maraschino liqueur and lime juice.  
Herbal and oh, so moreish.*

## American Sized Classic Cocktails

*(80ml serve)*

**18.00**

### Martinis

**Grey Goose Vodka or  
Sipsmith London Dry Gin**

*Dry, Wet, Dirty, Gibson,  
Vesper*

*Twist - Lemon or Grapfruit*

*Olives or*

*Blue Cheese Stuffed Olives*

### Manhattans

**Maker's Mark or  
Jack Daniel's Tennessee Rye**

*Sweet or Perfect*

*Orange Twist, Cherry  
or Both*

## Prohibition (Alcohol-free)

*"the worst thing about some people is that when they're  
not drunk they're sober"- William Yates*

#### Passion Fruit Nojito 6.00

*Mint, lime, sugar, apple juice and passion fruit purée churned with crushed ice and  
crowned with a little club soda.*

#### Pom-Pom 6.00

*Cranberry and apple juice with pomegranate grenadine, elderflower cordial and a squeeze of lime.*

#### Strawberry Fields 6.00

*Strawberry purée with a blend of apple and pineapple juice.*

Continues overleaf....