

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 Louis Roederer Quartet.

Elderberry Fizz 15.00

Sipsmith London Dry Gin, St-Germain elderflower liqueur, Chamboard black raspberry liqueur and Louis Roederer Quartet.

Classic American Tale 15.00

Woodford Reserve Bourbon, a black walnut bitters soaked sugar cube and Louis Roederer Quartet.

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 and bitters 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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"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....