

MODERN CLASSICS

This is our selection of favourite Modern Classic cocktails that have earned their fame around the world.

BASIL SMASH by Jörg Meyer

The popularity of the cocktail has spread around the world. A cocktail with an alluring Hulk-green tint and a real fresh kick. 60 AED

Basil	Strength	Sweet
Lemon	🔥	Bitter
Gin		Sour
Sugar Syrup		😊 Herbal
		😊 Refreshing

PINA VERDE by Erick Castro

A genius boozy, herbal twist on the Piña Colada, is one such slow burner. 60 AED

Green Chartreuse	Strength	Sweet
Pineapple	🔥🔥	Bitter
Coconut Cream		Sour
Lime Juice		😊 Creamy
		😊 Herbal

MAVERICK MARTINI by Douglas Ankrah

A drink consists of vanilla vodka, passion fruit & lemon - shaken and served up with a sidecar shot of sparkling wine. 60 AED

Vanilla Vodka	Strength	😊 Sweet
Pasionfruit	🔥	Bitter
Lemon		Sour
Bubbles		Spicy
		Refreshing

OLD CUBAN by Audrey Saunders

A new invented life of the Mojito by topping of with sparkling wine and using aged rum instead of white rum. 60 AED

Mint	Strength	😊 Sweet
Lime	🔥	Bitter
Bubbles		Sour
Bacardi 8 rum		😊 Herbal
Angostura Bitters		😊 Refreshing

ESPRESSO MARTINI by Dick Bradsell

Story of the Espresso Martini. When Soho bartender Dick Bradsell was asked by a model to make a cocktail to "wake me up, then fuck me up," coffee's most famous cocktail was shaken, served and born. 60 AED

Espresso	Strength	😊 Sweet
Vanilla Vodka	🔥	Bitter
Coffee Liqueur		Sour
		😊 Energizing
		Refreshing

PENICILLIN by Sam Ross

A more adult complex version of the Whiskey Sour with this new spicy & smoky turn. 60 AED

Scotch Whiskey	Strength	Sweet
Honey-Ginger Syrup	🔥🔥🔥	Bitter
Lemon Juice		😊 Sour
Islay single-malt Scotch		Smokey
		😊 Refreshing

NAKED & FAMOUS by Joaquín Simó

The bastard love child of a classic Last Word and Paper Plane, conceived in the mountains of Oaxaca. 60 AED

Mezcal	Strength	Sweet
Yellow Chartreuse	🔥🔥	😊 Bitter
Aperol		😊 Sour
Lime Juice		Spicy
		Refreshing

OAXACA OLD FASHIONED by Phil Ward

This is the drink that opened the mixology world's eyes to the potential of using tequila and mezcal in cocktails. 60 AED

Tequila	Strength	😊 Sweet
Mezcal	🔥🔥🔥	Bitter
Agave Nectar		Sour
Angostura Biters		😊 Smokey
		Fruity