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### **PALOMA | 95 DKK**

Tequilla | Grapefruit | Lime

The light refreshing grapefruit tones of fat Dane pink grape soda compliments the fine citric notes of the 100 % agava spirit called 23 Blanco.

### **DARK AND STORMY | 85 DKK**

Rum | Gingerbeer | Lime

A love affair for rum lovers looking for something long and fresh - twice as nice with all that spice.

### **GERANIUM TONIC | 85 DKK**

Gin | Tonic

This drinks serves as a reminder of the days when a G&T was a carefully crafted art. Geranium is a Danish classic London dry gin cut with. Fever Tree Indian tonic.

### **SUMMER CYCLIST | 85 DKK**



Aperol | Elderflower Session IPA | Strawberry

This is our take on a Nordic Aperol Spritz, inspired by the South Tyrolean Radler. We have combined with the flavours of a Danish summer afternoon of elderflower beer, strawberries and citric notes.

### **ROCK AND ROLL SPRITZ | 95 DKK**



Vodka | Infernøl Rose IPA | Rhubarb

A symphony of the Nordic fruits, raspberry, rhubarb and strawberry balanced with a squeeze of lime juice and topped with Rose IPA, we proudly present the party starter of a drink.

### **BARCELONATTA | 85 DKK**



Cointreau | Ravensborg Rød | Licor 43

This drink offers you a local twist on the classic sangria, using , Ravensborg Rød, and rum, orange and spice liquors. Without a drop of red wine in this refreshing drink, it will take you away to that special place.

### **MANHATTAN | 150 DKK**

Bourbon | Vermouth | Maraschino

Mad men and big boys have come to town. Slip into this silky smooth cocktail as a pre-dinner jacket of Bourbon.

### **NEGRONI | 85 KR.**

Gin | Campari | Vermouth

As the count said 'barkeep, make it strong and smooth'.

## **DRY MARTINI | 85 DKK**

Gin | Vermouth

Dukes in London have theirs and we have ours.  
Enjoy our presentation of a timeless classic.

## **CLASSIC DAIQUIRI | 110 DKK**

Rum | Lime juice

A variation of the classic Cuban beverage helps put the spring back in your step. we use Diplimatico exclusive in our rendition of the old school classic.

## **WHISKEY SOUR | 150 DKK**

Bourbon | Lemon juice

The granddaddy of all sours, we serve it perfectly balanced. They say, when served shaken well, this beverage is similar to kissing an angel.

## **MY THAI BEACH | 110 DKK**

Rum | Infernøl Beach IPA

This drink is a guaranteed rum explosion. It was created for the Infernal crew, Paws passion for rum that led to this remix of the Mai Tai with a twist delivered by the Beach IPA.

## **NEW YORK PASSION | 110 DKK**

Vodka | New York Lager | Rum

The fruity notes of the cascade hops are a perfect platform for this passionfruit medley of flavours. The caramel fit perfectly with the rum. A refreshing fruity way to start a party or end a dinner.

## **LINA COLADA | 110 DKK**

Coconut | Infernøl Beach IPA | Rum

A well-made pina colada can really make you smile when you add the light-hearted spirit of Lina Rafn, The classic flavours pina colada with the crisp of Beach IPA.

## **ESPRESSO MARTINI | 85 DKK**

Vodka | Kahlua | Espresso

Created in 1984, this cocktail is a relative baby in cocktail terms. Legend has it, a famous model walked into the Colony Room Club in London and asked for a drink that would “wake me up, and then f\*\*\* me up.” Originally called the “Pharmaceutical Stimulant.”



*All cocktails with the beer icon, contains organic beer from Nørrebro Bryghus.*

**Nørrebro Bryghus**  
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