



# COCKTAIL MENU

## SHIMS 109.-

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A drink that does not sacrifice flavor complexity for the sake of a lower alcoholic strength.

### **COCCHI A FLOWER**

Cocchi Americano - Elderflower Tonic  
Absenthe – Orange Blossom Mist

-Mild orange & anise flavours with a sparkling bittersweet finish-

### **LILL DARLING**

Lillet Rose - Ginger liqueur – Prosecco  
Orange Zest

-Light ginger & summer red fruit flavours, sparkling wine finish-

### **AQUAVIT COLLINS**

No.52 Aquavit - Elderflower Liqueur – Lemon  
Cucumber Bitters - Sugar - Sparkling Water

-Light elderflower, citrus & Nordic spice notes, easy drinking-

### **SUNNE BÆR SIPPER**

Aperol - Strawberry & Jalapeno Shrub – Lemon  
Cucumber - Soda - Green Pepper

-Fresh & fruity with a gentle acidity & peppery finish-

### **GASPARI MIMOSA**

Campari – Raspberry Liqueur - Orange Juice -  
Prosecco

-Light red berry & bitter notes, sparkling wine effervescence-



## SIGNATURE COCKTAILS 129.-

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### **NORDIC SOUR**

Fjøllmat Aquavit – Licor 43 - Lemon  
Norwegian Honey - Celery Bitters –  
Egg White- Toasted Sesame Seed Oil

-Nordic spice & citrus notes. Unique, balanced flavours-

### **SMOK'N TOMMY'S MARGARITA**

Illegal Mezcal – Jose Traditional Blanco  
Fresh Cilantro – Lapsong Tea Infused Agave  
Lime - Woodchip Smoked Sea Salt

-Corriander, citrus & light smoke notes, refreshing finish-

### **SARA'S HAGE**

Gin Mare - Toasted Szechuan Pepper & Basil  
Syrup – Fresh Passionfruit - Lemon –  
Vanilla Bean & Charcoal “Dirt” Foam

-Fresh & herbal with a fruity citrus & vanilla finish-

### **AZTEC AMIGOS**

Eternal Mezcal Joven – Aztec Berry Infused  
Campari - Dolin Blanc – Dried Physalis &  
Orange Zest

-Boozy, agave smoke flavour with a fruity bittersweetness-

### **SPICED COFFEE COCKTAIL**

Kraken Spiced Rum – Hazelnut Liqueur –  
Fresh Espresso – Demerara Syrup –  
Chocolate Reaper Bitters

-Rich cacao & coffee flavours with an underlining chilli heat-



## CLASSIC COCKTAILS 124,-

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<b>PALOMA</b>	Jose Traditional Blanco - Grapefruit Soda Lime - Rosemary Salt
<b>PISCO SOUR</b>	Barsol Pisco - Lime - Sugar - Egg white Peruvian Bitters
<b>PISCO PUNCH</b>	Barsol Pisco - House Pineapple Syrup - Lemon Pineapple juice - Orange Bitters
<b>EI DIABLO</b>	Jose Traditional Reposado – Blackcurrant Liqueur – Lime – Ginger Beer
<b>CLOVER CLUB</b>	Bombay Sapphire - Dolin Dry - House Raspberry Syrup - Lemon - Egg white
<b>BOURBON AMARETTO SOUR</b>	Makers Mark – Disaronno – Lemon – Sugar Egg White – Angostura Bitters

## MOCKTAILS 69,-

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<b>RASPBERRY COOLER</b>	Raspberry - Lime - Mint - Soda
<b>SUNNE BÆR BRUS</b>	Strawberry – Jalapeno - Apple Cider Vinegar Soda
<b>DIET CHILCANO</b>	Ginger Beer - Lime – Bitters
<b>VIRGIN MOJITO</b>	House Mint Syrup -Lime - Soda