



RECALLING



CERTAIN GENTLEMEN OF OTHER DAYS.
WHO MADE OF DRINKING
ONE OF THE PLEASURES OF LIFE —
NOT ONE OF ITS EVILS;

WHO, WHATEVER THEY DRANK,
PROVED ABLE TO CARRY IT,
KEEP THEIR HEADS,
AND REMAIN GENTLEMEN.

THE OLD WALDORF ASTORIA BAR BOOK, 1935

COCKTAILS

THE FOLLOWING PAGES LIST OUR WIDE RANGE OF RARE, REVIVED AND ORIGINAL COCKTAILS.

THE LIST IS DIVIDED INTO FOUR SECTIONS SPANNING THE GLORIOUS HISTORY OF THE COCKTAIL: PRE-PROHIBITION, PROHIBITION, POST-WAR AND NIGHTJAR SIGNATURES.

IN ADDITION OUR BAR STAFF WILL HAPPILY MAKE ANY CLASSIC COCKTAIL OR MIX A DRINK TO YOUR OWN SPECIFICATIONS.

WE ALSO OFFER A WIDE RANGE OF YOUR FAVOURITE SPIRITS, STRAIGHT UP, ON THE ROCKS OR WITH PREMIUM MIXERS FROM FEVER TREE. 50ML MEASURES.

FOR LARGER GROUPS, THE SHARING DRINKS SECTION OFFERS A SELECTION OF FUN WITH DELICIOUS PUNCHES AND CONCOCTIONS THAT SERVE UP TO EIGHT PEOPLE.

FOR LOVERS OF WINE AND BEER, LISTS CAN BE FOUND TOWARDS THE END OF THE MENU.

A SELECTION OF TAPAS AND BAR SNACKS IS ALSO LISTED ON THE FINAL PAGE.

PRE-PROHIBITION: 1600-1918

ANCIENT RECIPES AS WELL AS EARLY CLASSICS FROM THE LIKES OF ICONIC BARTENDERS JERRY THOMAS AND HARRY JOHNSON. EXPECT AN ECLECTIC MIX OF FRUITY FLAVOURS, CREAMY TEXTURES AND SOME STRONGER, DRIER DRINKS.

PROHIBITION: 1918-1932

SERIOUS COCKTAILS FROM A DESPERATE TIME. MOSTLY SHORT, STRONG, AND AROMATIC. NOT FOR THE FAINT HEARTED!

POST-WAR: 1940-2000

ENCOMPASSING OUR TWISTS ON SOME LATTER-DAY CLASSICS FROM THE TIKI AGE OF THE 30S AND 40S UP TO THE COCKTAIL RENAISSANCE OF THE NEW MILLENNIUM. WE ARE CONFIDENT THAT OUR VERSIONS WILL SURPRISE YOU.


NIGHTJAR SIGNATURES

ALL ARE ORIGINAL CREATIONS FROM THE NIGHTJAR TEAM, CONTAINING INFUSIONS, LIQUEURS OR BITTERS CREATED IN-HOUSE.




PRE-PROHIBITION


BARREL-AGED HONG KONG PUNCH 14

 APPLETON RESERVE BLEND RUM
HENNESSY FINE DE COGNAC
CEYLON TEA LIQUEUR
HONG KONG BAIJIU
CHERRY HEERING LIQUEUR
GRAPE MOLASSES SYRUP
FRESH PINEAPPLE JUICE
YUZU SODA


TURF CLUB 12

 JINZU GIN
CHANTERELLE DRY VERMOUTH
KALAMANTA & DASHI BRINE
PICKLED ALEXANDER


FORAGER'S SHRUB 14

 THE BOTANIST ISLAY DRY GIN
SAUVIGNON BASED FORAGER'S CORDIAL:
(PINK NETTLE FLOWER, OAK MOSS, MEADOWSWEET,
PINE BLOSSOM, ALEXANDER PEPPER)
LONGAN & JUJUBE VINEGARS
FRESH SQUEEZED LEMON


BLACK & TAR-TAN 14

 RED BREAST 12 Y.O IRISH WHISKEY
TOASTED PORTER
ROOTS RAKOMELO
MAPLE SYRUP
FOX GRAPE
SMOKED SPELT MALT
MUGWORT HERB


TORONTO 14

 WOODFORD RESERVE BOURBON
COFFEE & ROASTED PECAN MAPLE SYRUP
FERNET BRANCA
ORANGE BLOSSOM SMOKE
CANDYFLOSS


FILIPINO 14

 PLYMOUTH NAVY STRENGTH GIN
FRESH SNAKE FRUIT
NIGHTJAR KALAMANSI LIQUEUR
FRESH SQUEEZED LIME
SAMBONG & LAGUNDI HERBS
COCONUT SMOKE


BUFFALO FIZZ 14

 BLACK COW VODKA
TANQUERAY GIN
NIGHTJAR KALAMANSI LIMONCELLO
BUFFALO MOZZARELLA & PURPLE BASIL
GRILLED MANGO BUTTER
BUCKWHEAT HONEY
LEMON TONIC


SOUL KISS 14

 BULLEIT BOURBON
RON ZACAPA SOLERA 23
BOWMORE DARKEST 15 Y.O
MANCINO CHINATO
TRIANA PEDRO XIMENEZ SHERRY
FRESH SQUEEZED LEMON

WARD 8 12

 BULLEIT RYE WHISKEY
MARINADE SPICE INFUSION
BLOOD ORANGE JAM
CORNICHON JUICE
NIGHTJAR GRENADINE SHRUB
FRESH SQUEEZED LEMON


AGUACATE 12

 OLMECA ALROS REPOSADO TEQUILA
BURNT BANANA PEEL
NIGHTJAR ORANGE LIQUEUR
NIGHTJAR CHOCOLATE WINE
AVOCADO CURD
FRESH SQUEEZED LIME
FRESH SQUEEZED MANDARIN

PROHIBITION


IMPERIAL FIZZ

14

 DE BORGEN BEFORE GIN GENEVER
POTHECARY GIN
RAW EDITION HYSSOP VERMOUTH
VEUVE CLICQUOT BRUT CHAMPAGNE
THUJA LEAF CORDIAL
EUCALYPTUS & CORIANDER SEED POSCA


WHITE TIGER'S MILK

14

 PISCO PORTON
AVUA AMBURANA CACHACA
ANCHO REYES CHILLI LIQUEUR
CAJU APPLE JUICE
LECHE DE TIGRE FOAM
FRESH SQUEEZED LIME
CAMU CAMU


CHARLIE CHAPLIN

12

 TANQUERAY TEN GIN
BAEL FRUIT INFUSION
AKASHI TAI UMESHU
MADEIRA WINE
NIGHTJAR GRENADINE
FRESH SQUEEZED LIME
ARONIA BERRIES
PEACH BARK


NORSEMEN'S BREW

14

 ROE & CO IRISH WHISKEY
EINSTOK ICELANDIC TOASTED PORTER
EVANGELISTA RATAFIA
ESSENTIAE ROSOLIO
JAGERMEISTER MANIFEST
PRALINE PATISSERIE FOAM


DIKI DIKI

12

 ELEPHANT GIN
TURKISH APPLE INFUSION
SWEDISH PUNSCH
FRESH SQUEEZED PINK GRAPEFRUIT
FRESH SQUEEZED LIME
SCANDINAVIAN CRUSTA


AMPICILLIN

12

 JOHNNIE WALKER GOLD LABEL
CELERIAC INFUSION
LAPHROAIG 10 Y.O WHISKY
YUZU & WASABI BRINE
GINGER & LOVEAGE ALE SYRUP
SAVOURY SAND


MCKINLEY'S DELIGHT

14

 WOODFORD RYE
MOREL MUSHROOM INFUSION
SPRUCE DRY LIQUEUR
NEIGE APPLE ICE WINE
VISCIOLOATA DEL CARDINALE
BARRIQUE GRAPPA 5 Y.O


CAFE KIRSCH

14

 YSABEL REGINA
AVERNA RISERVA AMARO
POPPY SEED LIQUEUR
ROASTED BEAN POWDER
COLD BREW TONKA FOAM
ESPRESSO BUTTER


LITTLE DEVIL

12

 EL DORADO 12 Y.O RUM
DISPENCE BRITISH AMARO
ITALICUS BERGAMOT ROSOLIO
SCHISANDRA SHRUB
BLOOD IRON DROPS
DEVIL'S CLAW ROOT

INCA COCKTAIL

14

 CABEZA TEQUILA
BUFFALO WORMS
HAZELNUT OIL
FRESH TOMATILLO & TONKA PUREE
FINO SHERRY
GUAJILLO MUSCAT
FRESH SQUEEZED LIME
MEXICAN OREGANO & EPAZOTE

POSTWAR

LONDON MULE

12

▮ TANQUERAY GIN
KAMM & SONS GINSENG SPIRIT
FRESH SQUEEZED LIME
APPLE & RHUBARB
NIGHTJAR GALANGAL BEER
BEE POLLEN SYRUP
NIGHTJAR BITTERS

ASTRO AKU AKU

12

▮ MOUNT GAY BLACK BARREL RUM
GOLDEN FALERNUM
AKASHI TAI UMESHU
APRICOT BRANDY
RIPE PAPAYA PUREE
FRESH SQUEEZED LIME
PIMENTO BITTERS

PALMA ROSA FIZZ

12

▮ HERRADURA REPOSADO TEQUILA
PASSIONBERRY
ONTARIO LEAF TEA
OSMANTHUS FLOWER CORDIAL
FRESH SQUEEZED LEMON
GOSNELL'S HOPPED MEAD
PALMA ROSA ESSENCE

BARREL-AGED ZOMBIE

15

▮ BACARDI 8 YEAR RUM
SANTA TERESA CLARO RUM
WRAY & NEPHEW OVERPROOF RUM
KRAKEN DARK RUM
ABSINTHE
MERLET APRICOT BRANDY
MAMAJUANA CORDIAL
FRESH PINEAPPLE JUICE
GINGER BEER

TOREADOR

14

▮ DON JULIO BLANCO TEQUILA
DAMIANA LEAF
MANCHINO AMARANTO VERMOUTH
FEIJOA PEEL SAUVIGNON BLANC
ESSENTIAE PERSICHETTO

AFRICA COCKTAIL

14

▮ WHITLEY NEILL GIN
CLOS MARTIN VSOP ARMAGNAC
CAPERITIF
MAGNESIUM FORMULA CORDIAL
FRESH SQUEEZED LIME
BUCHU LEAF

JAGUAR COCKTAIL

14

▮ RON ZACAPA SOLERA 23
TIGER NUT INFUSION
HENNESSY FINE DE COGNAC
GINGER LIQUEUR
TRIANA PEDRO XIMENEZ SHERRY
COLUMBO SPICED ORGEAT
FRESH SQUEEZED ORANGE & LIME
FERMENTED PALM DRINK

LEI LANI VOLCANO

14

▮ HAVANA CLUB 7 Y.O RUM
FALERNUM
FRESH PINEAPPLE JUICE
COCONUT BLOSSOM NECTAR
GRILLED RICE POWDER
ROASTED FEIJOA FRUIT
FRESH SQUEEZED LIME
BANANA BREAD BEER
PEANUT BUTTER ICE

FROZEN FJORD

12

▮ REYKA VODKA
NIGELLA SEEDS INFUSION
APEROL
LINGONBERRY JAM
FRESH SQUEEZED MANDARIN & GRAPEFRUIT
BLINQ BLOSSOM


COLD CIDER EGGNOG

12


▮ REMY MARTIN VSOP COGNAC
THE KINGS GINGER LIQUEUR
MULLED APPLE & PEAR SPREAD
ROOTS TENTURA
EGG YOLK
HOT SASSY CIDER FOAM

NIGHTJAR SIGNATURE


LAVERSTOKE JULEP 12

 STAR OF BOMBAY GIN
NIGHTJAR OOLONG KOMBUCHA
GERANIUM LEAF CORDIAL
ADA LEMON JUICE
PINE NUT MUSCAT
VEUVE CLICQUOT BRUT CHAMPAGNE


NAME OF THE SAMURAI 14

 NIKKA WHISKY FROM THE BARREL
POPCORN TEA INFUSION
FRESH SQUEEZED LIME
AKASHI TAI SAKE
UME PLUM & GALANGAL LIQUEUR
MIRIN & RICE SYRUP
BURNT BAMBOO SHOOTS


KYRO COCKTAIL 14

 NAPUE GIN
PINE SAP INFUSION
BERTO SWEET VERMOUTH
CIDER & AQUAVIT CORDIAL
CLOUDBERRY JAM
FRESH SQUEEZED GRAPEFRUIT
BLACKCURRANT & STRAWBERRY LEAVES


BANCHAN MARY 12

 ABSOLUT ELYX VODKA
AROMATIC VEGETABLE BOUILLON
DAIKON SRIRACHA
PUMPKIN SEED DASHI
TAMARILLO
CHILLI CRESS


BREAKFAST OF CHAMPIONS 12

 COURVOISIER VSOP EXCLUSIF
ROASTED BARLEY TEA INFUSION
AMAZAKI RICE PASTE
FRESH SQUEEZED LEMON
GRAPPA RUTA
IRANIAN DATE SYRUP
YOGHURT CRUSTA
CORNFLAKE SMOKE


FLEMISH NEGRONI 14

 COPPERHEAD GIN
POPPED KAMUT GRAIN INFUSION
MARCANEGRA MEZCAL
RINOMATO BITTER APERITIVO
TRAPPISTE VERMOUTH
GUARANA BITTERS


JEWEL OF THE SOUTH 12

 BELVEDERE VODKA
ONTARIO VINE LEAF INFUSION
ROASTED GOLDEN SULTANA
NIGHTJAR SMOKY CHERRY LIQUEUR
POACHED KUMQUAT
NIGHTJAR GRENADINE
FRESH SQUEEZED LIME
SANSHO & KAFFIR LIME CRUSTA


BEYOND THE SEA 12

 GIN MARE
OYSTER LEAF INFUSION
FINO SHERRY
FRESH SQUEEZED GRAPEFRUIT
POMELO & YUZU BITTERS
SEAWEED AIR

TEA COBBLER 12

 BANKS 5 ISLAND RUM
FOUR PILLARS BLOODY SHIRAZ GIN
PEKOE EARL GREY TEA LIQUEUR
PENNYROYAL TEA SYRUP
GUAVA JAM
FRESH SQUEEZED LIME

BANOFFEESCOTCH 14

 BRUICHLADDICH WHISKY
HAZELNUT GRANOLA MILK
BANOFFEE CURD
WAFFLE

NIGHTJAR SHARING COCKTAILS

HUG A WILDCAT SERVES 2-3 30
SERVED IN A PERUVIAN PUZZLE JUG
CAPUCANA CACHACA
EL JIMADOR BLANCO TEQUILA
MONTELOBOS MEZCAL
BLOOD ORANGE & KUMQUAT JUICE
FRESH SQUEEZED LIME
AGAVE SYRUP
COCCHI AMERICANO

AMSTERDAM COCKTAIL SERVES 2-4 10
KETEL ONE VODKA PER HEAD
NIGHTJAR ORANGE LIQUEUR
FRESH SQUEEZED LEMON
ALE & HEMP SYRUP
SMOKED GOUDA & HEMP FOAM
POPPY SEED & CINNAMON CRUSTA

GREEN DRAGON SERVES 2-3 30
SERVED IN A DRAGON EGG
WOODFORD RESERVE BOURBON
BUDDHA'S FINGER LIQUEUR
FRENCH PASTIS
RED DRAGON FRUIT
STRAWBERRY WINE
BAMBOO SHOOTS
HONEYSUCKLE
SILVER BERRIES
FRESH SQUEEZED LIME

ALCHEMIST'S BREW SERVES 2-3 / 5-6 30/60
SERVED IN A COPPER POT STILL
MONKEY SHOULDER SCOTCH WHISKY
THE KRAKEN DARK RUM
CEYLON ARRACK
FRESH PINEAPPLE JUICE
FRESH SQUEEZED LEMON
CORIANDER SEEDS
MILK OOLONG & SENCHA TEAS
CINNAMON & CLOVES
QUINOA & BUCKWHEAT WATER

ARTILLERY PUNCH SERVES 5 50
SERVED ICE COLD IN A STEAMING CANNON TEA POT
HENDRICK'S GIN
PUSSER'S GUNPOWDER PROOF RUM
KOREKIMA INFUSION
APRICOT BRANDY
RED GRAPE JUICE
ECHINACEA & PAU D'ARCO TEA
FRESH SQUEEZED LIME
BEE POLLEN

PICARDY PUNCH MIN SERVES 4 12
SERVED IN A BRASS GOOSE PER HEAD
GREY GOOSE VODKA
GIFFARD BERRY LIQUEURS
NIGHTJAR ORANGE LIQUEUR
ARONIA BERRY JUICE
FRESH SQUEEZED LIME
VEUVE CLICQUOT ROSE CHAMPAGNE
EUCALYPTUS LEAVES & SICHUAN PEPPER

FOREST FLOOR SERVES 2-4 10
SERVED IN A GLASS OWL PER HEAD
HENNESSY FINE DE COGNAC
GLENFIDDICH 12 Y.O WHISKY
FRESH SQUEEZED CLEMENTINE & GRAPEFRUIT
ROOTS MASTIHA LIQUEUR
BIRCH & MUSHROOM SODA
NEIGE APPLE ICE WINE
NIGHTJAR HOLY SYRUP

YORKSHIRE PUNCH MIN 2 SERVES 12
SERVED IN AN OWL PITCHER PER HEAD
GIN MARE
ST GERMAIN ELDERFLOWER LIQUEUR
GIFFARD SEASONAL BERRY LIQUEURS
APPLE AND RHUBARB JUICE
FRESH SQUEEZED LEMON
YORKSHIRE TEA
BEE POLLEN SYRUP
GINGER BEER

LOW-ALCOHOL ALTERNATIVES

CALABRIAN COOLER 8

CEDRO LIQUEUR, FRESH SQUEEZED LEMON,
LEMON VERBENA, BEE POLLEN, BITTER LEMON

SHERRY COBBLER 8

A LIGHT REFRESHING DRINK BASED ON
HARVEY'S FINO SHERRY WITH FRESH FRUIT

APEROL SPRITZ 7

APEROL, PROSECCO, SODA

SAKE & UMESHU 10

SAKE, JAPANESE RICE WINE AGED WITH UME PLUMS

HENRI BARDOUIN PASTIS 5

SERVED WITH WATER AND ICE

NON-ALCOHOLIC SUGGESTIONS

WOLVERINE 6

SEEDLIP SPICE 94, APPLE & RHUBARB JUICE, PASSIONBERRY,
PENNYROYAL SYRUP, BITTER LEMON TONIC

HOMEMADE GALANGAL BEER 4

HOMEMADE TAMARIND SODA 4

HOMEMADE YUZU SODA 6

BARTENDER'S CHOICE 6

YOUR CHOICE OF FLAVOURS MIXED INTO A VIRGIN COCKTAIL

COCKTAIL INGREDIENT GLOSSARY

BAIJIU – STRONG CHINESE SPIRIT MADE FROM 5 GRAINS. ALSO KNOWN AS SHAOJIU

BUCHU LEAF – BUCHU HAS A LONG HISTORY AS A MEDICINAL HERB IN THE CAPE REGION OF SOUTH AFRICA. IT IS USUALLY TAKEN AS A TEA.

CAJU – CAJU JUICE IS THE JUICE FROM THE CASHEW APPLE, NATIVE TO BRASIL. THE CASHEW TREE PRODUCES BOTH NUTS & APPLES RICH IN VITAMINS & MINERALS.

CAMU CAMU – A LOW GROWING SHRUB FOUND IN THE AMAZON RAINFOREST. THE FRUIT IS LEMON SIZED & PACKED WITH VITAMIN C. HIGH IN ANTIOXIDANTS

CAPERITIF – WHITE WINE BASED APERITIF FROM SOUTH AFRICA, FLAVOURED WITH HERBS AND QUININE.

DAMIANA LEAF- A WILD LEAF GROWN IN MEXICO, TYPICALLY USED IN MEDICINE
DASHI – SMOKED DRIED MACKEREL MIXED WITH SEAWEED. A CLASS OF SOUP AND COOKING STOCK USED IN JAPANESE CUISINE.

DEVIL'S CLAW ROOT – A PLANT NATIVE TO DESERTS OF SOUTH & SOUTH EAST AFRICA. EXTRACTS FROM THE ROOT ARE USED MEDICINALLY.

EPAZOTE – PUNGENT, AROMATIC CENTRAL AMERICAN HERB; MEDICINAL ANISE

ESSENTIAE PERSICHELTO- LIQUEUR BASED ON FRESH PEACH LEAVES

FEIJOA – SWEET AROMATIC FRUIT NATIVE TO NEW ZEALAND & AUSTRALIA

HYSSOP – A BRIGHTLY COLOURED SHRUB WITH REMEDIAL QUALITIES.

LECHE DE TIGRE – IS THE PERUVIAN TERM FOR THE CITRUS BASED MARINADE THAT CURES THE SEAFOOD IN A CEVICHE

LIQUID IRON DROPS – ORGANIC LIQUID IRON SUPPLEMENT.

MASTIHA – AROMATIC SAP FROM GREEK ISLAND OF CHIOS.

NIGELLA SEEDS – NATIVE TO SOUTHWEST ASIA. ALSO KNOWN AS BLACK CUMIN

PASCA- A DRINK FROM ANCIENT ROME, MADE FROM VINEGAR, WATER & HERBS

PASSION BERRY – NATIVE TO AUSTRALIA, AMAZINGLY SWEET & AROMATIC

PENNYROYAL – HERBAL TEA WITH STRONG FRAGRANCE SIMILAR TO SPEARMINT

SCANDINAVIAN CRUSTA – MIX OF SPICES INSPIRED BY SWEDISH TEA:
ORANGE ZEST, CUBEB, CORNFLOWER, PLUS PU-ERH, LAPSANG AND CEYLON TEAS

SCHISANDRA – WHOSE FRUIT IS CALLED FIVE FLAVOUR BERRY, IS A DECIDUOUS WOODY VINE NATIVE TO THE FORESTS OF NORTHERN CHINA.

SNAKE FRUIT – NATIVE TO INDONESIA. SCALY SKIN WITH SWEET FLESH

TIGER NUTS – SMALL ROOT VEG FARMED IN SPAIN. A NUTRIENT DENSE SNACK

THUJA- LEAVES FROM AN EVERGREEN TREE, DRIED AND USED IN TINCTURES & TEAS

WINE

CHAMPAGNE

VEUVE CLICQUOT BRUT	BTL 70	GLS 12
VEUVE CLICQUOT ROSE	BTL 80	GLS 14
VEUVE CLICQUOT RICH		70
RUINART ROSE		95
RUINART BLANC DE BLANCS		100
DOM PERIGNON		250

RED WINE

GORILLA PRIMITIVO	BTL 22	GLS 6
BRISA CABERNET SAUVIGNON	BTL 28	GLS 8
TERRAZAS MALBEC	BTL 45	GLS 12

WHITE WINE

BOLLA SOAVE CLASSICO	BTL 22	GLS 6
YALUMBA ORGANIC VIOGNIER	BTL 28	GLS 8
CLOUDY BAY SAUVIGNON BLANC	BTL 46	GLS 12

BEER

PILSNER URQUELL	4.5
BBN SEASONAL HOP PALE ALE	6
EINSTOK ICELANDIC TOASTED PORTER	7

CIDER

SASSY CIDRE	6
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SOFTS

FRESH FRUIT JUICES	4
HOMEMADE LEMONADE	3
GINGER BEER	3
BITTER LEMON	3
SODA WATER	3