

Yellow Drinks

COCKTAILS

OUR CREATIONS, TWISTS & EVER GREENS

FLAMING MO

This lush aperitif cocktail has no flames but is still fire
Tovarich vodka, Select aperitif, lemon juice, soda water, Peychaud bitters

CHEAP THRILLS

Looking for some "Excitement that does not take much effort to get"? Lush and intriguing
City of London gin, port wine, lemon juice, Frederiksdal cherry juice, raw english liquouice syrup & Angostura bitters

THE MAD SON

Little bitter, little boozy but quite fresh - A mad bastard
Rittenhouse 100 rye whisky, Select aperitif, Cynar amaro, lemon juice & honey

NAKED AND FAMOUS

The evergreen returns ! Well balanced & complex with a smokey kick
Aperol, mezcal, Chartreuse Jaune & lime

SPICY TOMMY'S MARGARITA

Like it spicy? You should try this Margarita, refreshing and warming at the same time
Cazadores 100% agave tequila, lime juice, honey, chilli

SINGAPORE GIN SLING

The legendary Raffles Hotel cocktail. A tropical cure for the winter cold
City of London gin, Cherry Heering, dry curaçao, D.O.M Benedictine, pineapple juice, lime juice, homemade grenadine & Angostura

PENICILIN

A slightly smokey and wintery Whisky Sour. Don't forget to take your medicine
Black Bottle scotch, lemon juice, ginger, honey & Compass Box Peat Monster

RUM SWIZZLE

Said to be Bermudas national drink. Works both for warm island life and cold nordic winters
Plantation three star light rum, Paranubes rum, lime juice, homemade falernum syrup, Angostura, orange bitters

YELLOW'S ESPRESSO MARTINI

Our slight twist on the classic
Vodka, coffee liqueur, chocolate liqueur, double shot Koppi espresso & orange bitters

ROMKUGLE WHITE RUSSIAN

A twist on a classic white russian with our homemade romkugle liqueur. Creamy and rich
Vanilla vodka, romkugle stout syrup & cream

MANHATTAN

Said to be invented in New York City's Manhattan Club around 1880 and made to be one of the most famous cocktails in the world.
Boozy, dry and fruity
Rittenhouse Rye, Antica Formula, Luxardo Maraschino, Angostura bitters

**OTHER COCKTAILS AND CLASSICS
AVAILABLE ON REQUEST**

ALCOHOL FREE COCKTAILS

90,- **ALC. FREE RUM SWIZZLE** 80,-
Undone un-alcoholic rum, falernum syrup, lime juice, bitters

95,- **I CAN'T BELIEVE ITS VIRGIN** 65,-
Undone un-alcoholic Italian bitter, homemade grenadine & lime

COCKTAIL JUGS (SERVES AROUND 5)

95,- **PALOMA** 375,-
Tequila, grapefruit soda & lime

DARK AND STORMY 375,-
Dark rum, ginger beer & lime

100,-

BEER

DRAFT

Local Pils (*Pilsner by ToØl*) 55,-
House of Pale (*Pale Ale by ToØl*) 65,-
Whirl Domination (*IPA by ToØl*) 65,-
Wildflower IPA (*New England IPA by Ebeltoft Bryghus*) 70,-
Sur Citra (*Sour by ToØl*) 65,-

95,-

ALCOHOL FREE

Implosion (ToØL - 33cl) 55,-

110,-

*Our beers can change faster than we can print menu's
- please check with staff for possible changes*

95,-

WINE & BUBBLES

Glass / Bottle

BUBBLES

Trebbiano 75 / 345
2020 La Spettinata - Masseria La Cattiva - Puglia

WHITE

Sauvignon Blanc 75 / 345
2019 Touraine - Pierre-Olivier Bonhomme
Loire

100,-

Sylvaner, Bacchus & Müller Thurgau 85 / 375
2020 Vater & Sohn - 2Naturkinder - Bavaria

RED

Nero di Troia 75 / 375
2020 AMO - Valentina Passalacqua - Puglia

95,-

Gamay 90 / 400
2019 Le P'tit Poquelin - Perraud - Beaujolais

ORANGE

Muscat 90 / 400
2020 Polonaise - Julie & Ivo - Languedoc

110,-

For the extensive wine bottles list, see page 3

BAR SNACKS:

Smoked & Salted almonds 40,-

Olives 45,-