



B U T L E R

By BellBoy Group

House Rules

1. No cocktail “geeking” of any sort
2. No discussing topics such as “tinctures” or “shrubs”
3. No pointing out a certain drink could do with more bitters
4. No pointing out smoky or herbal notes in anything other than smoke or herbs
5. No evaluating the quality of our bartender’s Japanese hard shake
6. In fact, no Japanese things allowed, at all! (Just kidding, we love Japan, why do you have to be so damn good at everything?!)
7. No dashes of Cynar shall be added to any drink
8. Shots are allowed
9. Beer is also allowed
10. This is a bar, relax :)

Why not have a
Gin & Tonic?

Cocktails, Cobblers, Fizzes & Fixes

Absinthe - Parisian Style

Harry Johnson,
"Bartenders' Manual", 1882
Absinthe, Anisette, Loaf Sugar, Water

15

Aviation

Hugo Ensslin,
"Recipes for mixed drinks", 1917
Bombay Sapphire Gin, Lemon,
Maraschino, Crème de Violet, Gum

14

Big 4 Julep

C F Lawlor, "The Mixicologist", 1895
Maker's Mark Bourbon, Mint, Sugar,
Bellboy Rum Blend

15

Bijou

Robert Vermeire,
"Cocktails - How to Mix Them", 1922
Bombay Sapphire Gin, Green Chartreuse,
Bellboy Vermouth, Orange Bitters

15

Clover Leaf

Paul E. Lowe,
"How to mix and serve drinks", 1909
Bombay Sapphire Gin, Italian Vermouth,
Lemon, Raspberry syrup,
Egg white, Mint

13

Coffee Cocktail

Jerry Thomas,
"How to mix drinks", 1862
Sugar, Port Wine, New-Laid Egg, Cognac
Frapin, Cream Liqueur

14

Corpse Reviver #2

Harry Craddock,
"The Savoy Cocktail Book", 1930
Bombay Sapphire Gin, Curacao,
Italian Vermouth, Lemon, Absinthe

14

Daisy De Santiago

Charles H Baker,
"The Gentleman's Companion", 1946
Bacardi Heritage, Lime, Yellow
Chartreuse, Gum, Boker's Bitters

15

De La Louisiane

La Louisiane Restaurant,
New Orleans, Early 1900's
Michter's Rye, Bellboy Vermouth,
Bénédictine, Peychaud's Bitters

16

East India No. 1

Harry Johnson,
"Bartenders' Manual", 1882
Boker's Bitters, Curacao, Raspberry
Syrup, Brandy, Maraschino

16

Fernet Cocktail

Robert Vermeire,
"Cocktails - How to Mix Them", 1922
Boker's Bitters, Gum, Fernet Branca,
Michter's Rye

16

Grasshopper

Tujague's,
New Orleans, 1920's
Bombay Sapphire Gin, Crème de Cacao,
Peppermint, Cream

13

Honeysuckle

David A Embury,
"Fine art of mixing drinks", 1948
Bacardi Heritage, Lemon, Lime, Citrus
Honey, Wray & Nephew

14

Improved Holland Gin Cocktail

Jerry Thomas, "How to mix drinks", 1862
Bitters, Gum, Maraschino, Curacao,
Absinthe, Holland Gin

15

Japanese Cocktail

Jerry Thomas,
"How to mix drinks", 1862
Orgeat, Bitters,
Cognac, Lemon juice

16

Lucien Gaudin

Trader Vic,
"Bartender's Guide", 1948
Brooklyn Gin, Curacao, Campari,
Italian Vermouth

13

Meehoulong

Robert Vermeire,
"Cocktails - How to Mix Them", 1922
Orange Bitters, Sipsmith Sloe Gin,
Bellboy Vermouth, Martini Ambarto

14

Monkey's Gland

Harry MacElhone,
Ciro's Club, London, circa 1920
Absinthe, Grenadine, Bombay Sapphire
Gin, Orange juice

13

Morning Glory Fizz

George Winter, "How To Mix Drinks", 1884
Macallan 12, Laphroaig 10, Curacao,
Absinthe, Lemon, Lime, Egg white, Selter

18

Paradise Cocktail

Robert Vermeire,
"Cocktails - How to Mix Them", 1922
Orange juice, Apricot Brandy,
Bombay Sapphire Gin

13

Pink Lady

Named "The secret cocktail" at the Savoy
hotel "American Bar", London, early 1900's
Calvados, Gin, Lemon, Egg white, Grenadine

14

Ramos Gin Fizz

Henry C. Ramos, Imperial Cabinet
Saloon, New Orleans, 1888

Bombay Sapphire Gin, Cream, Egg
white, Orange flower, Lemon, Lime,
Honey, Maraschino, Seltzer

14

Saratoga

Jerry Thomas,
"How to mix drinks", 1862

Frapin Cognac, Maker's Mark, Bellboy
Vermouth, Bellboy Cherry Amaro, Bitters

15

St. Croix Fix

Harry Johnson,
"Bartenders' Manual", 1882

Sugar, Lemon, Pineapple syrup,
Bellboy Rum Blend

15

Stinger Cocktail

Robert Vermeire,
"Cocktails - How to mix them", 1922

Frapin Cognac, Peppermint

16

Ward Eight

Locke-Ober Café, Boston, 1898

Grenadine, Orange, Lemon,
Maker's Mark Bourbon

14

White Lion

Jerry Thomas, "How to mix drinks", 1862

Sugar, Lime, Dark Rum, Curacao,
Raspberry Syrup

15

The Martini Cocktail

(75ml)

The origin of the Martini cocktail remains unknown. There are many speculations around who invented it and when. Whether it was a twist on the "Martinez" (1888), the "Marguerite" (1890), or maybe the "Fancy Gin Cocktail" (1862). Whatever it was, there is no question it was, and still is, the king of all cocktails.

Whether you're a Martini connoisseur or you're new around here, the Martini is a must try for all imbibers.

In this page you will find some of our suggested spirits to create your own perfect version of the Martini. Please let us know how you take yours, with vodka or gin, olive or lemon twist, or maybe you have your own way of going about it... And if you don't have a preference - we'd be happy to lead the way for you.

Grey Goose 18

Beluga Noble 21

Beluga Allure 36

Beluga Gold Line 44

Beluga Epicure,
Served with six oysters 1000

Bombay Sapphire 15

Star of Bombay 21

Brooklyn Gin 23

Edinburgh Seaside Gin 23

The Old Fashioned

(60ml)

The original "Whiskey Cocktail", which first appeared in Jerry Thomas' "How to mix drinks" (1862) is said to have been the father of what today is called "The Old-Fashioned Whisky Cocktail", or simply: "Old-Fashioned".

Though there have been many variations throughout the years to this timeless beauty, new versions and twists always keep popping up. The Old-Fashioned" is probably the most twisted and varied drink around, and after over 150 years, still going strong in popularity around the world.

In this page you will find a selection of our favorite spirits for you to choose as base for your "Old-Fashioned". Feel free to guide us on how you take your tonic, or otherwise - we would be happy to lead the way and prepare it for you the way we feel is best.

Maker's Mark	16
Michter's Rye\Bourbon	17
Angel's Envy	22
Blanton's	32
Bacardi 10	16
Facundo Eximo	24
Patron Reposado	17
Patron Anejo	18
Bellboy Mezcal Blend	18

LATE-NIGHT EDIBLE TREATS

Oyster Gillardeau

6

Tomato Tartine 8

Shrimp "Toast" 9.5

Ducky Pâté 16

Julienne Salad 14

Tuna Crudo 16

Hamachi Tartar 14

Beef Fillet Tartar 14

Shrimp Dim Sum Tower 12

Luxury Chicken Nuggets 16

Pork Belly 18

Beef Fillet 32

All prices include VAT

if you require a full allergen menu,
please let us know