

VOL 3

# COCKTAILS

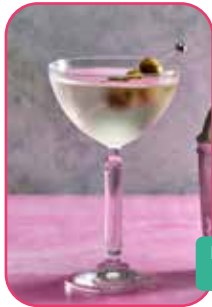
STARRING TWISTED  
COCKTAILS MADE  
BY OUR VERY OWN  
MIXOLOGISTS

INTRODUCING  
EXPLOSIVE TASTE  
SENSATIONS!

SKY  
BAR & RESTAURANT

# CONTENTS

## CLASSIC MARTINI



PG  
11

Available as Churchill, Dry, Dirty, Gibson or Perfect. Tanqueray Gin, Martini Extra Dry  
**10.5**

## VODKATINI



PG  
11

Available as Churchill, Dry, Dirty, Gibson or Perfect. Ketel One Vodka, Martini Extra Dry  
**10.5**

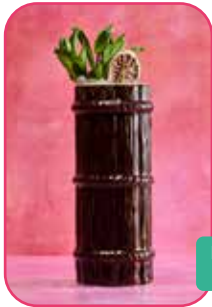
## FRENCH MARTINI



PG  
11

Ketel One Vodka, Chambord and pineapple juice  
**11.5**

## TIKI COLADA



PG  
19

Bacardí Coconut, Coco Reàl, fresh lime, gomme syrup, mint leaves, pink grapefruit juice and soda water  
**11.5** (Non-Alcoholic 7)

## LEMON CHEESECAKE



PG  
21

Tempus Two Pinot Gris white wine, limoncello, Frangelico, fresh lemon, cream, gingerbread and cinnamon sugar  
**10.5** (Non-Alcoholic 7)

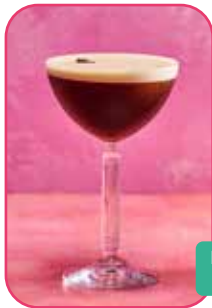
## RASPBERRY & GINGER COOLER



PG  
23

Cîroc Red Berry Vodka, fresh lime, raspberry sugar, mint and ginger beer  
**11.5** (Non-Alcoholic 7)

## ESPRESSO MARTINI



PG  
13

Ketel One Vodka, Kahlua, coffee and sugar syrup  
**11.5**

## APPLETINI



PG  
13

Ketel One Vodka, Manzana Verde, green apple sugar, apple juice, fresh lemon, fresh lime and lime cordial  
**10.5**

## PORNSTAR MARTINI



PG  
13

Smirnoff Vanilla Vodka, Passoã, passion fruit purée, passion fruit sugar, fresh lime and pineapple juice, served with a shot of prosecco  
**11**

## THE ITALIANO SPRITZ



PG  
25

Limoncello, Italicus, Campari, fresh lime, passion fruit and prosecco  
**12** (Non-Alcoholic 8)

## SWEET RHUBARB NEGRONI



PG  
27

Agnes Arber Rhubarb Gin, Campari and sweet vermouth  
**10.5** (Non-Alcoholic 7)

## HONEYSUCKLE DAIQUIRI



PG  
29

Bacardí Carta Blanca Rum, fresh lemon, orange juice and honey syrup with a sweet lemon foam  
**10.5** (Non-Alcoholic 7)

## ROLL OVER PALOMA



PG  
17

Cazadores Blanco Tequila, peach syrup, pink grapefruit juice, agave, fresh lime and pink grapefruit soda  
**12.5** (Non-Alcoholic 7)

## THE VERY CHERRY SOUR



PG  
31

Johnnie Walker Black Label Whisky, black cherry sugar, aquafaba, saline solution and fresh lemon  
**11.5** (Non-Alcoholic 8)







# WELCOME

Here at Sky Bar & Restaurant's 'Cocktail Kitchen' we are dedicated to the art of great cocktails.

What elevates our cocktails from great to unforgettable? It's our unique mix of ingredients, star-quality looks and hours of behind-the-scenes preparation to make them effortless when we make them.

Our team of expert bartenders have selected some of your favourite tipples and taken them to a new level, creating a menu that strikes the perfect balance of incredible visuals and amazing flavours.

With service at the heart of what we do, we have turned cocktail production on its head. Our team work tirelessly in the 'Cocktail Kitchen', preparing the ingredients before service.

With years of expertise and hours of preparation poured in, your cocktail journey has been taken care of. We hope you enjoy these drinks as much as we enjoyed creating them!





# MARTINIS THROUGH THE AGES

Join us on a journey through time with our history of the Martini all the way from the classic originals through to our modern twists. In its simplest and truest form, a Martini is a mix of gin and vermouth, garnished with olives or a twist. The name Martini is applied to a huge range of newer cocktails far removed from a 'true Martini'.

Here at Sky Bar our Martinis are not for the faint hearted - both our Classic and Vodka versions are 90ml of alcohol. We have a wide variety of styles to try. Explore the range to find your favourite.

**Dry:** Refers to the amount of vermouth in your Martini. The less vermouth, the drier it is.

**Churchill:** One with no vermouth at all. It's just chilled gin or vodka that's garnished with olives.

**Dirty:** Using a bit of olive brine makes a Martini dirty.

**Gibson:** This is the classic Martini served with small silver-skinned onions as a garnish.

**Perfect:** This is the Martini with equal parts sweet and dry vermouth.





**Classic Martini (Gin) 10.5**  
*available as Churchill, Dry, Dirty, Gibson or Perfect.*  
**Tanqueray Gin, Martini Extra Dry**

No one really knows the - Martini's origins. The widely accepted theory is that it evolved from the 'Martinez' between 1882 and 1888. Harry Johnsons, second edition 'Bartender's manual' includes the first known recipe for a Martini. The late 1800s through the turn of the century saw the Dry Martini emerge as the dominant variety over its sweeter predecessors like the Martinez and the Marguerite.

**Vodkatini 10.5**  
*available as Churchill, Dry, Dirty, Gibson or Perfect.*  
**Ketel One Vodka, Martini Extra Dry**

Originally the 'Kangaroo Dry Martini' the Vodkatini is accepted as the first evidence of a Martini made with vodka. It is first listed in **The Fine Art of Mixing Drinks** by David Embury in 1948, then in **Bottoms Up** by Ted Saucier in 1951. The rise of vodka during the 1980s and 1990s has made vodka the spirit of choice in many people's Martini.

**Espresso Martini 11.5**  
**Ketel One Vodka, Kahlua, coffee, sugar syrup**

The drink we know today, started life as the 'Vodka Espresso' created by Dick Bradsell at Soho Brasserie London in 1983. Famously invented for a customer who asked for a drink to 'wake her up and f\*\*k her up'.





**French Martini 11.5**

***Ketel One Vodka, Chambord, pineapple juice***

On the menus of Keith McNally's bars in New York City, dating from the late 1980s this contemporary classic, named for its use of French blackberry and raspberry liqueur and the fact it is served in the iconic V-shaped glass. This was a key drink during the cocktail renaissance between 1980 and 1990.

**Appletini 10.5**

***Ketel One Vodka, Manzana Verde, green apple sugar, apple juice, fresh lemon, fresh lime and lime cordial***

Otherwise known as a 'Sour Apple Martini' this cocktail was one of the most popular cocktails in America during the cocktail boom of the 1990s. It cannot be overstated how popular this drink was during the 1990s and how this helped to shape the taste and design of the sweet-and-sour drinks many enjoy today.

**PornStar Martini 11**

***Smirnoff Vanilla Vodka, Passoã, passion fruit purée, passion fruit sugar, fresh lime and pineapple juice***

Not many relatively new drinks have become as important to a modern cocktail menu as Douglas Ankrah's PornStar Martini. This passion fruit style Martini created in 2002 has become a true new age classic and continues to be the nation's most ordered cocktail. Originally named 'Maverick Martini', after a dingy South African club, it's name quickly changed to the catchier 'PornStar Martini'.





# OUR NEW RIFFS

Try the new creations from our cocktail kitchen. The names may give a clue to the inspiration but all these have been re-imagined for a fresh new feel.

In yet another Sky Bar twist - and for all our friends choosing not to drink alcohol today or any day - all our new 'Riffs' are also available in non-alcoholic form.

They look the same and taste the same but don't worry - it's just a bit of blending magic.





# ROLL OVER PALOMA

***Cazadores Blanco Tequila, peach syrup, pink grapefruit juice, agave, fresh lime, pink grapefruit soda***

Appropriately, 'Paloma' means dove in Spanish. While internationally the Paloma lives in the shadow of the Margarita, in Mexico, it reigns supreme.

The origins of the Paloma are lost in the haze of the recent past. Essentially, the Paloma is a stripped-down Margarita made into a long drink with grapefruit soda.

Our hybrid of the tequila legends Tommy's Margarita and Paloma. It's the effortless combination of sweet peach and pink grapefruit that turn this classically citrus drink into a velvety glass of heaven.

***Non-Alcoholic 7***

12.5





# TIKI COLADA

***Bacardí Coconut, Coco Reàl, fresh lime juice, gomme syrup, mint leaves, pink grapefruit juice, soda water***

'If you like Piña Coladaaaa' then you'll love this! The famous tropical drink was invented in Puerto Rico! The sweet mix of coconut cream, pineapple juice, white rum, and ice was born in San Juan, but the identity of its creator is still an unresolved controversy on the island.

Two bartenders from the Caribe Hilton Hotel's Beachcomber Bar claim to be the inventor of the Piña Colada in the 1950s whereas the Barrachina restaurant lays claim to the invention in 1963.

While we at Sky Bar certainly don't claim to be the originators of this classic, this is our tropical twist on a firm favourite.

***Non-Alcoholic 8***

11.5





# LEMON CHEESECAKE

*Tempus Two Pinot Gris white wine, limoncello, Frangelico, fresh lemon, cream, gingerbread and cinnamon sugar*

Super silky and smooth - it's all kinds of right!

Dessert cocktails as you can imagine are typically served after a meal. They incorporate dessert-like flavours and ingredients, often with a sweet and creamy profile. Classics like the Brandy Alexander led the way in this category before more modern interpretations containing ice creams, chocolate and other sweet ingredients took this drinks style to another level. These drinks often bridge the gap between the end of a meal and the enjoyment of a sweet treat, offering a satisfying and indulgent experience.

A luscious dreamy mouthfeel inspired by the classic dessert, this decadent drink blends velvety cream, vibrant and tangy lemon with that unmistakable biscuit base flavour we all know and love. Your new dessert drink obsession has arrived.

**Non-Alcoholic 7**

10.5





# RASPBERRY & GINGER COOLER

*Círoc Red Berry Vodka, fresh lime, raspberry sugar, mint and ginger beer*

The defining characteristic of a 'cooler' cocktail is that it is light and easy drinking, very refreshing and normally served long lengthened with soda or other soft drinks.

Well, this ticks all those boxes and then some.

This, in essence, is a bit of a twist on the 'Florodora Cooler' from 1901 which is regarded as the first 'cooler' to get classic status amongst cocktail enthusiasts.

Círoc Red Berry Vodka and raspberry sugar give this long slightly spicy easy drinking delight a lovely summer fruits edge. The fresh lime juice gives ultimate balance, this is certainly a cocktail that has to be enjoyed on a summer's afternoon.

**Non-Alcoholic 7**

11.5





# THE ITALIANO SPRITZ

*Limoncello, Italicus, Campari, fresh lime, passion fruit  
and prosecco*

Where does 'sprit' come from? The story begins in the 1800s in Veneto, Italy, when visiting Austro-Hungarians would add a splash (sprit) of soda water to the Italian wine to dilute it, making the bolder wines lighter and more palatable to their taste. Prosecco would later take the place of wine and Italians would add fortified wines and liqueurs such as Amari to further enhance the cocktail.

The Aperol Spritz has been the trailblazer within the category since its inception in 1919 as a cool drink to help combat Italy's hot summer months.

Keeping the roots firmly in Italy, we balance sweet limoncello, herbal Italicus, citric Campari all alongside fresh lime juice and passionfruit sugar all topped with refreshing prosecco for that perfect alfresco tippie.

**Non-Alcoholic 8**

12





# SWEET RHUBARB NEGRONI

***Agnes Arber Rhubarb Gin, Campari, sweet vermouth***

This timeless, elegant sipper joins us in the 21st century. The sweet edge appeals perfectly to the nation's palate without losing its historical roots.

So where did this classical juggernaut come from? It originated in Florence, Italy, in 1919. It's believed to have been invented by Count Camillo Negroni, who asked for a stronger version of the Americano, substituting gin for the soda water. The bartender at Caffè Casoni, where Count Negroni frequented, obliged, and the Negroni was born.

Over time, the Negroni has evolved into a globally recognised and beloved cocktail.

***Non-Alcoholic 7***

10.5





# HONEYSUCKLE DAIQUIRI

***Bacardí Carta Blanca Rum, fresh lemon, orange juice  
and honey syrup with a sweet lemon foam***

In the years since its creation, the Daiquiri has become one of the most famous cocktails ever created, garnering passionate fans including household names like Ernest Hemingway and President John F. Kennedy.

In its purest form, the Daiquiri is a delicate balance of rum, fresh citrus juice, and sugar. This trinity of ingredients form the basis of the sour category of drinks. When made correctly, you've got a drink that is still dry, drinks smoothly, and doesn't allow any one of the three base elements to overpower the other.

Honey in place of sugar makes this previously citric menu staple a real sweet treat. This is super tasty.

***Non-Alcoholic 7***

10.5





# THE VERY CHERRY SOUR

*Johnnie Walker Black Label Whisky, black cherry sugar, aquafaba, saline solution and fresh lemon*

The first mention of the whisky sour was in 1862 from *Bartenders Guide* by Jerry Thomas. However, it's likely that people were drinking Whisky sours long before this. When travelling by sea in the 1800s it was particularly difficult to find clean, fresh water on long voyages, making whisky, rum and other spirits very popular with sailors.

Enter the lemon.

Sea goers would take huge amounts of lemons, limes and oranges on voyages to combat scurvy. They would also bring alcohol, and the best alcohol was kept at room temperature, like whisky and bourbon.

Once this drink finally made it to the shores of the United States, its popularity continued to grow. Bartenders today often add egg white or aquafaba to create the classic foam texture.

This black cherry and whisky combo is a match made in heaven. This has all the cocktail staples – it's sweet, it's sour, it's dry, it's well balanced and nice and strong.

**Non-Alcoholic 8**

11.5





# THE SKY BAR CLASSICS

## **Chamaretto Sour 10**

Disaronno Amaretto, Chambord, sugar, aquafaba and lemon

## **Palmer's Peach Ice Tea 11.5**

Ketel One Vodka, Cazadores Blanco Tequila, Bacardí Carta Blanca Rum, peach liqueur, Gordon's Peach Gin, peach sugar and lemon

## **Butterfly Pea Moji-tea 11.5**

Pea & flower-infused white rum, lychee syrup and Italicus Liqueur, fresh mint, lime and grapefruit soda



## **Sex in the Sky 11.5**

Ketel One Vodka, peach schnapps, cranberry, orange, blueberry liqueur, rose syrup and London Essence Pineapple Soda

## **Mai Tai 10.5**

Bacardí Raspberry, Captain Morgan Dark Rum, Wray and Nephew Rum, triple sec, mango, lime, orgeat and grenadine

## **Tropical Pick Me Up 10.5**

Ketel One Vodka, Tropical Red Bull, grapefruit, orange, strawberry, melon, passion fruit and lime





# Good Taste Needs No Excuse

An Exquisitely Light Range  
of Tonics, Sodas & Gingers



Low in  
Calories

No  
Artificials

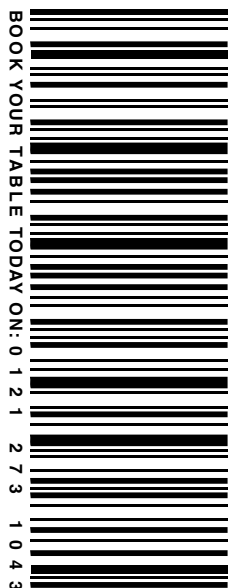
Distilled  
Botanicals



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SKY  
BAR & RESTAURANT

BORROWED PERMANENTLY FROM SKY BAR & RESTAURANT.  
CHOOSE YOUR FAVOURITE COCKTAIL FROM HOME SO YOU  
CAN ORDER QUICKLY WHEN YOU COME BACK