

Bibliotheca's Signature

Appletini

\$18

There are many versions of an apple martini. Sour green apple foam steals the show in our variation. This great Apple Martini recipe is made with Vodka, Green Apple Liqueur & Lime Juice.

Pomegranate Tini

\$20

The pomegranate has been an object of mysticism throughout the ages. With its delicious plump seeds and remarkable health benefits, it often appeared in early paintings as a symbol of hope, resurrection, and eternal life. With this celebrated history in mind, we took great care developing an inspired, sweet-tart blend of pomegranate, lime juice and Gin

Pink Moustache

\$18

Our best seller! Gin & Dubonnet sour with rhubarb bitters and raspberry dust. Not too sweet not too sour.

Peach Perfect

\$18

Award winning cocktail you have to try to believe! An amazing combination of apricot & rum sour with a herby dry twist of vermouth. Just perfect!

Smoke on the Water

\$20

Smoke on the water
A fire in the sky
Smoke on the water...

Our tribute to one of the greatest songs of all time, by Deep Purple. Get fascinated by the theatre of drink being mixed in front of you. Rum, pomegranate & coffee liquors get washed down with coffee beans smoke.

Rosemary's Child

\$22

A drink kissed by fire,
A clean stirred bourbon cocktail made to compliment a modern palate, a rich, long sweetness, with a present, but shadowy trail of earthy and smoky notes. A glass, smoked in rosemary to help drive out the true spirit! It's a devil of a drink!

Russian Literature Stirred & Shaken

Master & Margarita \$22

(Our twist on Margarita cocktail)

The Master and Margarita is a novel by Mikhail Bulgakov, written between 1928 and 1940. The story concerns a visit by the devil to the fervently atheistic Soviet Union. Many critics consider it to be one of the best novels of the 20th century, as well as the foremost of Soviet satires.

Our favourite book of all time just got liquorfied!

Smoked mescal and g n pi (wattle) liquor stand out in our variation of classic Margarita

Metro 2033 \$18

(Our twist on Corpse Reviver)

An international bestseller, translated into 35 languages. Set in the shattered subway of a post apocalyptic Moscow, Metro 2033 is a story of intensive underground survival where the fate of mankind rests in your hands. The novel that gave birth to two video games.

Go deep underground with Russian Vodka, a touch of the decadent, grotesque beauty of apocalyptic Moscow Metro with White Vermouth & add a dash of tragedy with Blood Orange Liqueur.

Anna Karenina \$22

(Our first molecular mixology attempt)

Described by William Faulkner as the best novel ever written Anna Karenina tells of the doomed love affair between the sensuous and rebellious Anna and the dashing officer, Count Vronsky. Tragedy unfolds as Anna rejects her passionless marriage and thereby exposes herself to the hypocrisies of society. Then she goes insane..

The drink begins as it may not seem. A sophisticated, sweet, innocent martini. Inside however, lies an incorrigible jewel, when released, runs wild throughout the drink with a seductive fervor.

Why not try the jewel whole after the martini, the flavour hits you like a train!

Lolita \$20

(A young twist on an old Manhattan)

Vladimir Nabokov's Lolita is a dark and daring story of obsessive love and transgression. Humbert's lust for his pubescent step-daughter, Lolita, shocked readers when it was first published in the 1950s; yet the novel was also celebrated for its beautifully lyrical writing. Almost fifty years after its first publication, Lolita remains a powerful tale of perversion and love gone wrong.

Still keeping Bourbon as a base we added childish notes of strawberries and maple to it.

Some Classics

Martini

The Martini is one of those drinks that conveys a certain gravity upon those who partake of it. How you prefer your Martini says a great deal about your character: are you the reserved type who takes yours extra dry? The dilettante who prefers a it stirred? A laidback loungeer who likes it dirty?

Choose your Gin or Vodka

Choose your style of Vermouth

Choose your Garnish

Or try somewhat else:

A Vesper is a variation also favoured by James Bond, which is made with gin, vodka and Lillet aperitif, shaken until ice-cold, and with a large, thin slice of lemon peel for garnish.

A Dirty Martini has some of the brine (at least a teaspoon) from the olive jar added.

A Martinez bears only passing resemblance to the Martini: it features a heavy helping of sweet vermouth, bitters, lemon, and even maraschino liqueur.

*Please note: spirit chosen may vary the price

Manhattan / Rob Roy

One of the finest and oldest cocktails, the Manhattan is truly a classic cocktail. It is a simple drink, requiring just a few ingredients and it is one of the essential whiskey cocktails that everyone should know.

Keeping with the Manhattan recipe, the Rob Roy simply pairs your favorite Scotch with sweet vermouth.

Sazerac

In 1838, Antoine Amedie Peychaud, owner of a New Orleans apothecary, treated his friends to brandy toddies of his own recipe, including his "Peychaud's Bitters," made from a secret family recipe. The toddies were made using a double-ended egg cup as a measuring cup, then known as a "coquetier" (pronounced "ko-k-tay"). Thus, the world's first cocktail was born!

By 1850, the Sazerac Cocktail, made with Sazerac French brandy and Peychaud's Bitters, was immensely popular, and became the first "branded" cocktail. In 1873, the recipe for the Sazerac Cocktail was altered to replace the French brandy with American Rye whiskey, and a dash of absinthe was added.

*Please note: spirit chosen may vary the price

Old Fashioned

Choose your Base Spirit

The old fashioned has been the old-fashioned way to make a cocktail for about 130 years, during which time it has been in and out of fashion. The no-nonsense counterpart to all those tediously long drinks full of fizz, fancy flavours and more fruit juice than your average breakfast bar, the old fashioned is that rare thing: a cocktail that actually tastes of booze.

Negroni / Boulevardier

The Negroni is a tribute to the original definition of a cocktail: spirit, sweet, sour and bitter, the ultimate balance of flavours to stimulate all senses and quench all thirsts. Back in 1919 Count Camillo Negroni gave his favourite cocktail, the Americano, an extra kick by substituting the soda water for gin. A cousin of the Negroni, the classic Boulevardier cocktail subs in rye whiskey for gin.

*Please note: spirit chosen may vary the price

Sour

Choose your Base Spirit

The perfect combination of citrusy freshness and mellowing sweetness, backed by the rich warmth of alcohol, Sours are one of the earliest cocktail types on record. The egg white adds a rich frothiness that isn't found in many other alcoholic beverages.

Aviation

Noted for its beautiful color, this old-school gin Aviation cocktail is as blue as the sky. Despite its name, this is a cocktail that has its feet firmly on the ground as one of the gin cocktail classics. Containing only four ingredients: gin, lemon juice, maraschino liqueur and crème de violette, it is this final ingredient that gives a subtle, pale sky-blue hue and inspired the cocktail's name.

Cosmopolitan

The classic Cosmopolitan is a very simple drink and it quickly became one of the most popular cocktails of all time. Its peak was in the 1990's because of its multiple appearances in the HBO show, *Sex and the City*, though the story begins a little earlier.

*Please note: spirit chosen may vary the price

Daiquiri / Hemingway Daiquiri

Two things you'll probably notice about this daiquiri:

1. It's not frozen.
 2. It's not laden down with strawberries, bananas, mangoes or what have you.
- No, this is the daiquiri at its purest, its original, its most authentic. An old-school daiquiri is an exercise in purity, as beautiful in its unadorned simplicity. The daiquiri achieved timeless-classic status for a reason.

Over his long spells at El Floridita in Cuba, Hemingway partook in the bar's several variations on the classic daiquiri, and this dry, funky interpretation emerged as one of his most-loved. On the premises, it became known as the Hemingway Special, and beyond the walls of El Floridita, the Hemingway Daiquiri.

This combination of light rum, lime and grapefruit juices, and maraschino liqueur makes for a bracing, complex cocktail that – unlike daiquiris that suffer from excess, cloying sweetness – finishes nice and dry.

Mojito

Irresistibly fresh and punchy, this authentic mojito cocktail recipe is a one-way salsa dance to the Caribbean. The Mojito remains one of the most popular cocktails, and for a solid reason: It's a very, very good drink. It deserves to be constructed with respect and care.

Dark 'n' Stormy

It's classic. It's easy. And it's tasty. The Dark 'n' Stormy is a great little cocktail to get acquainted with.

The national drink of Bermuda, it's essentially just dark rum and ginger beer on ice. Easy-peasy and the perfect Caribbean tippie for sultry summer days.

Mai Tai

The Mai Tai is one of the iconic rum drinks to come out of the tiki scene. This classic rum cocktail is too much fun to pass up, especially on those hot days of summer. The Mai Tai Cocktail is a beautiful tribute to rum...fine aged rum. If you like rum, you will like this strong cocktail. Contrary to popular belief, this is not a fruity cocktail.

The name of the drink comes from the reaction of its first samplers, who were from Tahiti, when they exclaimed "Mai Tai - Roa Ae", which means "Out of This World - The Best".

Long Island Iced Tea

Gin, tequila, vodka, rum and orange liquor. Who would've ever thought that the flavour bases of these spirits could actually combine to create a highly drinkable cocktail?

The Long Island Iced Tea is one of the all time greats. Summertime is an ideal for it, because its taste is reminiscent of iced tea even though there's no tea in it at all.

Caipirinha / Caipiroska..

The mojito's Brazilian cousin, the caipirinha might have been invented merely to serve as a perfect example of the compound French adjective, *jolie-laide* -- literally, "pretty-ugly." Like a cheekbony, slash-mouthed supermodel, this drink somehow repels and attracts. Cachaça, the raw sugarcane spirit from which it is made, looks like vodka and tastes like it was aged in old truck tires. Mixed with lime, sugar, and ice, however, it intoxicates strangely and doesn't taste half bad.

Caipiroska is a form of Caipirinha prepared with vodka instead of the usual cachaça. It is a popular cocktail in Brazil, Paraguay, Uruguay and Argentina. It has grown in popularity in recent years as access to international vodkas continues to diversify in South America.

Caipiríssima is a caipirinha made with rum instead of cachaça; the word was coined for an advertisement for a popular rum brand in the late '70s.

If you didn't find the cocktail you like please ask out friendly staff. We do know much more classic cocktails for any of your moods.
