COCKTAILS PÅ TAKET

Where bar meets kitchen

New menu every month

A Passionate Line 180:-

Linie, Mancino Bianco, Passion Fruit, Lemon

Tea Time 180:-

Absolut Elyx, Chamomile, Lillet Blanc, Grapefruit Bitters

Christmas Cherry 180:-*

Pineapple Rum, Amaro, Apple, Christmas Spice, Cherry Soda

Manzanilla Thrilla 180/130:-

Ocho Blanco, Green Chartreuse, Manzanilla Sherry, Bitters

Rhu-Tang Clan 180:-

Jameson, ND Rhubarb Pie, Celery Bitters, Citrus

Sweet Melancholy 180:-

Gin, La Copa Vermouth, Violet, Thyme, Light Smoke

*Alcohol free options

Please inform the staff of any allergies

HOUSE CLASSICS

Classic's done our way

House Martini 180:-

Plymouth Gin, House Dry Vermouth

House Manhattan 180:-

Rye Whiskey, House Sweet Vermouth

House Adonis 170/130:-

Calvados, La Copa Vermouth, Figs, Bitters

Gibson 180:-

Plymouth Gin, House Dry Vermouth, House Pickled Onions