



BALLS BROTHERS

••• OF LONDON •••

COCKTAILS



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COCKTAILS

CLASSIC

MARGARITA

£7

OLMECA TEQUILA, COINTREAU & FRESH LIME JUICE, SERVED STRAIGHT UP. SALT OPTIONAL

Named after the Spanish word for 'daisy', our recipe dates from the 1950s

MOJITO

£7.5

BACARDI SUPERIOR, FRESH LIME & SUGAR MUDDLED WITH MINT, SERVED LONG & TOPPED WITH SODA

Made in Cuba with 'Yerba Buena', we have sourced mint that is as close to that tropical species as possible for an authentic clean & crisp taste

COSMOPOLITAN

£7

ABSOLUT CITRON, COINTREAU, FRESH LIME & CRANBERRY JUICE, SERVED STRAIGHT UP

A demonstration of parallel evolution, this drink was created by several bartenders independently in the late 1970s. We feel this is the best of the recipes

DAIQUIRI

£7

BACARDI SUPERIOR, FRESH LIME & CANE SYRUP, SERVED STRAIGHT UP

Created in 1896 by a group of mining engineers in the small town of Daiquiri in Northern Cuba when they ran out of gin, we use the original white rum, Bacardi

MAI TAI

£7.5

BACARDI 8YR OLD, ORANGE CURAÇAO, ALMOND SYRUP & FRESH LIME, SERVED ON THE ROCKS

Created by Victor Bergeron a.k.a. Trader Vic in Oakland in 1944. Named after the exclamation 'out of this world!' in Polynesian &, in our opinion, the very best of the 'Tiki' drinks

DRY MARTINI / VODKA MARTINI

£7.5

TANQUERAY No10 OR GREY GOOSE STIRRED WITH DRY VERMOUTH, GARNISHED WITH OLIVES OR A TWIST OF LEMON

The world's most iconic cocktail, we make it to your specifications: choose the spirit, the amount of vermouth (our house recipe is 7:1) & the garnish

CAIPIRINHA

£7

SAGATIBA CACHAÇA, MUDDLED LIME & BROWN SUGAR STIRRED WITH CRUSHED ICE

The national drink of Brazil, with a myriad of different recipes & methods, ours is the product of much experimentation to get the right balance of sweet, sour & spirit

TOM COLLINS

£7.5

BOMBAY SAPPHIRE GIN, FRESH LEMON JUICE, CANE SYRUP & SODA, SERVED LONG

The first mention of this drink is from Jerry Thomas' seminal 1876 cocktail book 'The Bartender's Guide' & was invented just a couple of years earlier in New York

LONG ISLAND ICED TEA

£7

A BLEND OF FIVE WHITE SPIRITS, SERVED LONG WITH LEMON JUICE & COCA-COLA

Created By Robert "Rosebud" Butt at the Long Island Hotel in 1972, this is one of the few multi ingredient drinks that works, making a drink that is dangerously quaffable

BLOODY MARY

£7

ERISTOFF VODKA & TOMATO JUICES ROLLED WITH TABASCO, WORCESTERSHIRE SAUCE & SPICES

Created by Fernand Petiot in Harry's New York Bar in Paris in 1921, we follow his original recipe. If you want more kick please ask your bartender



COCKTAILS

SEASONAL

MARMALADE FIZZ

£7.5

CHASE MARMALADE VODKA, ANGOSTURA ORANGE BITTERS & PROSECCO CONTI D'ARCO

Chase is a premium English vodka produced in Herefordshire from potatoes giving a very smooth, almost creamy character. The marmalade vodka is made with all natural ingredients to produce a rounded orange flavour

SUMMER CUP

£7.5

SIPSMITH SUMMER CUP, LEMONS, ORANGES, MINT, CUCUMBER & STRAWBERRIES, SERVED LONG, TOPPED WITH LEMONADE

Sipsmith is a small batch gin made in London by a team of spirit enthusiasts; this delicious drink uses their new Summer Cup. Based on their gin, with the addition of cucumber, lemon verbena & a hint of Earl Grey, we add lots of summer fruits & lemonade for the ultimate lazy summer's day cocktail



SPARKLING

BELLINI

£8

WHITE PEACH PURÉE STIRRED THROUGH WITH PROSECCO CONTI D'ARCO

Created by Giuseppe Cipriani in Harry's Bar in Venice. The Bellini is named after his favourite Renaissance artist, the pairing of Prosecco, which is noted for its flavours of stone fruit, follows on from the Italian tradition of marinating peaches in wine for a simple, authentic & delicious cocktail

KIR ROYALE

£8

CRÈME DE CASSIS LIGHTLY STIRRED WITH HEIDSIECK MONOPOLE CHAMPAGNE

The original drink known as Blanc-Cassis, was originally made with still wine, the name we recognise coming from the Mayor of Dijon, Félix Kir, who used it to showcase his region's finest products. He substituted Champagne when serving visiting dignitaries, creating a far more delicious variation

CLASSIC CHAMPAGNE COCKTAIL

£8

COURVOISIER VS COGNAC POURED OVER AN ANGOSTURA LACED SUGAR CUBE & TOPPED WITH HEIDSIECK MONOPOLE CHAMPAGNE.

Appearing in Jerry Thomas' 'The Bon Vivant's Companion', published in 1862, this is one of the oldest unchanged cocktail recipes we know of. The natural pairing of fine grape spirit & fine sparkling wine works well with the Angostura, bringing extra elements of complexity to the palate. A truly decadent choice

PORN STAR MARTINI

£8

ABSOLUT VANILLA VODKA SHAKEN WITH PASSOÃ, FRESH PASSION FRUIT & VANILLA SYRUP, SERVED STRAIGHT UP WITH A SHOT OF PROSECCO CONTI D'ARCO ON THE SIDE

Created in London in the early years of the 21st Century, this is one of the few 'modern classic' cocktails that will certainly still be served in years to come. The contrast of sharp passion fruit & soft sweet vanilla is complemented wonderfully with the fizz of Prosecco to finish