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# Immersive Cocktails Naughty Pizzas

Yo! Welcome to #abqlondon

You are sitting in the experience areas of the bar so you will be cooking your cocktails today. We can also order more drinks or food to continue your night.

In this booklet you will find:

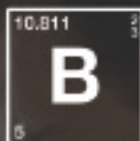
- 1- Immersive cocktail menu
- 2- Main bar drinks and pizza menu
- 3- Cocktail cooking instructions

We hope you enjoy your time today,

Thank you, team Lollipop

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## CHOCO SKY

Rum + Bourbon, Pineapple and Agave syrup

You will use dry ice to infuse your drink with White Chocolate



Min 4 people

## THE LAB

Vodka, maraschino, violette, juniper, lemon, lemongrass, cardamon, thyme and rosemary

You will use dry ice infusion of lavender and grapefruit peel through dry ice in the Erlenmeyer flask. Creme de violette Foam on top of the cocktail



Min 2 people

420



Bourbon & Baked brownie sherry

You will cook up some CBD infused champagne foam and use dry ice to finish this saucy space cake!



## WENDY MARTINI

Min 2 people

Vodka, passion fruit and prosecco

Dry ice infusion of vanilla in Erlenmeyer flask & white chocolate foam on top

## RUBY

Fennel Infused Gin, Beta1 Shrub, Lemon Juice, Rhubarb Syrup and Peychauds

You will create ginger extract to create bubbles for the drink



# Immersive Cocktails

These cocktails are interactive and immersive. If you booked the "Experience" in advance, two of these cocktails and a welcome drink are included in your visit. Cooking instructions are at the end of this booklet.

If you want an extra immersive cocktail or have just walked-in and haven't booked in advance, they cost:

**11.50**

# Pure

(Alcoholic)

9.5



## Basic Instinct

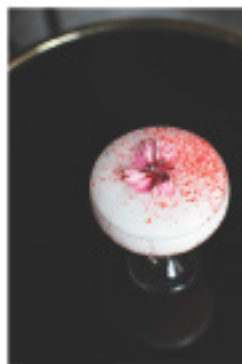
Sexy #trending twist on a Pornstar Martini

Fino Sherry, Passionfruit, Baked Vanilla Apple and Tart Paint

## Miami Vice

Oh I love when you scold me!

Wild Strawberry & Rhubarb Daiquiri with a Pina Colada foam!



## Gemini

A bit of an interactive cocktail. This cocktail changes colour. Two drinks in one.

Gin, Coconut and Wine Acids



## Notting Hill

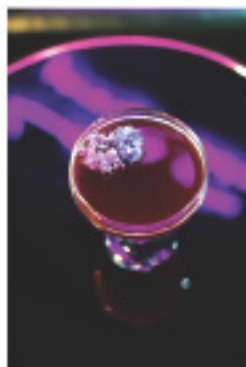
Think of the NH crowd and you will understand the drink....

Mezcal, Marmalade, Apricot Liqueur, Lime & Toast Air

## McQueen

'Don't Worry, Don't Cry, Drink Vodka and Fly.' Kate Moss...possibly

Vodka, Watermelon, Blackcurrant, Prosecco, Citrus.



## Trading Places

In Philadelphia it is worth \$50 bucks...  
Chocolate with a kick!

Bourbon, Cherry Wine and Bitter  
Chocolate Ice



# Cocktails

These Main Bar cocktails are designed by our expert mixologists for you to enjoy and take inspiration from the world of molecular mixology.

All drinks are vegan.  
We have also made sure the Low and No Alc. options have a good kick to them!

# Purer

(Low Alc.)

7.5



## Eat Love Pray

I think I deserve something beautiful

Watermelon wine, Blackcurrant, Lime  
and Soda

## New Orleans

The Big Easy one!

Gin, House Fassionola Syrup, Lemon Juice  
& Rummy Bears



## Hawa Hawaii

Sunshine Americana from the beach

Coconut Rum, Banana, Pineapple Blend &  
Citrus



## Brigitte Bardot

"They may call me a sinner, but I am at peace with myself"

Lillet Blanc, Grapefruit and Soda

**Purest**  
(No Alc.)

**5.5**

## Sprit-zilch

All of the Buzz none of the Fuzz. Trust us on this one!

Bitter Orange, Grapefruit & Soda



## Three in Spirit

This social elixir will blow your mind away

Three Spirit, Ginger & Cassia syrup, Ginger beer and Cucumber

## Pink Floyd

This thing that we do...

Almond, Rose, Passionfruit, Citrus & Bubbles



<b>Beer</b>	5
Asahi Camden Lager Camden Pale Ale	
<b>Mixers</b>	7/8.50
Single/Double of your choice	
<b>Wine</b>	5/22
Pas d'Histoires (Red or White)	
<b>Natural Wines</b>	
Red - Tabula Rossa	5/22
Red - Tullum Rosso	1/42
White - ILatium Morini	5/22
White - Guerila Retro	1/42
<b>Bubbly</b>	6/24
Frizzante	
<b>Shots</b>	5
Go crazy, ask for whatever or maybe we surprise you?	



## Other drinks

Beers, hand-selected wines and other things you may like.  
You can also ask the bar to make your favourites classics or  
any personalised drinks



## Marga - 7

Tomato & Cheese

## Funghi - 8.5

Tomato, Cheese & Mushrooms

## Roma - 9

Tomato, Sundried Tom., Cheese, Capers, Olives and Oregano

## Regi - 9

No Cheese, Tomato, Roast Potatoes & Rosemary

## Spicy - 9

Tomato, Cheese, Onions & Peppers

## Calabria - 10

Tomato, Cheese, Vegan (Bean) 'Nduja & Rocket

## Carne - 11

Tomato, Cheese, Vegan sausage and salami

## Los Pollos - 11

Tomato, Cheese, Vegan Chicken & Onions

## Mr White - 8.5

Cheese, Pesto, Courgette

## Allo Palak - 8

Cheese, Roast Potatoes, Spinach & Cumin

## Salad V - 7

Spinach, Tomato, Roast Potatoes

## Salad M - 8.5

Spinach, Tomato, Roast Potatoes, Vegan Chicken & Vegan sausage

## Salad V - 3.5

## Drips - 1.5

## Roasted

## Nuts/Olives - 3.5



# Pizzas by SAINT

Sourdough, stoned-baked bases with naughty vegan toppings

We are committed to have everything in our kitchen fully plant based. Gluten free options available on request. Please also notify staff of any allergies.

**NOTE: DO NOT touch or eat dry ice as it is dangerous and can lead to fatal injuries. Be careful using the whippers.**

**By using this equipment, you understand the risks associated to them. Talk to a member of staff for more information**

# Cocktail Cooking Instructions

If you are "cooking" one of the immersive cocktails today, these instructions are for you to use and mix up your beverages!

## CTR Fix

**STEP 1.** Take out the orange plug from the beaker leaving only the herbs behind.

**STEP 2.** Fill the beaker to the 150ml mark using HOT water from the urn. Let it brew for a bit. Smell it!

**STEP 3.** Swirl the beaker to mix ingredients and pour them all at once into the conical with DRY ICE. Insta moment yo! Put the orange plug on the dry ice conical and place the end of the pipe into your drink.

**STEP 4.** Wait 20 seconds for your drink to cook, sip and enjoy!

## Hit & Wake/TED

**STEP 1.** Empty the beaker and then fill with contents from the syringe.

**STEP 2.** Fill beaker to the 150ml mark with HOT water from the urn.

**STEP 3.** Add .75gr (a pinch) of soy lecithin powder and mix well. Remember less is more!

**STEP 4.** Carefully drop the bubble stone into the beaker and connect it to the air pump. Turn the pump on!

**STEP 5.** Magic! You will see bubbles come up in the beaker. Scrape the brewing bubbles from the beaker into your cocktail. Cooking done yo. Tight!

## La Tortuga/ Dry Walter

**STEP 1.** For *La Tortuga*, put OJ, sage and jalapeno into the whipper.

For *Dry Walter*, put pineapple and hibiscus flower your whipper.

**STEP 2.** Close and tighten the whipper, then charge it with the N2O gas by twisting the charger holder clockwise until you hear the gas hissing. Shake properly for 15 seconds (more shake more spicy)

**STEP 3.** Shoot (small shoots!) 3 times in the air.

**STEP 4.** Hold whipper upside down and gently shoot the foam in your drink. You can also open the whipper and put the remaining in your drink! Science b\*tches!

## Ice Ice Janey

**STEP 1.** Take the tubes marked GIN and COCONUT.

**STEP 2.** Mix together in the beaker marked DANGER

**STEP 3.** Add in around half the dry ice into the beaker

**STEP 4.** Begin frantically stirring but with care not to break the beaker!

**STEP 5.** Add the rest and stir till the bubbling stops. Hand it over to a staff member to serve

**NOTE: DO NOT touch or eat dry ice as it is dangerous and can lead to fatal injuries. Be careful using the whippers.**

By using this equipment, you understand the risks associated to them. Talk to a member of staff for more information

## Choco Sky

**STEP 1.** Inject white chocolate syringe into the beaker

**STEP 2.** Fill the beaker to the 150ml mark using HOT water from the urn

**STEP 3.** Swirl beaker to mix ingredients and pour them into the conical with DRY ICE. Insta moment! CAMERAS OUT!

**STEP 4.** Put the orange plug on the dry ice conical and place the end of the pipe into your drink

**STEP 5.** Wait 30 seconds for your drink to cook, sip and enjoy!

## Brekkie #2

**STEP 1.** In the empty beaker, add 4 drops of pastry essence

**STEP 2.** Fill the beaker up to the 150ml mark with HOT water from the urn

**STEP 3.** Pour the pastry solution into the DRY ICE conical. Science Yo!

**STEP 4.** Wait 10 second before you put the orange plug back on

**STEP 5.** Insert the end of the pipe into your MILK bottle and let it cook for 15 seconds

**STEP 6.** Drink straight out the bottle or pour the infused milk into the cereal and enjoy your brekkie! While sipping on your vodka orange! Bon appetit.

## Wendy

### DRY ICE COOKING

**STEP 1.** Pour the orange solution into the large 1000ml top conical

**STEP 2.** Carefully pick up the beaker with vanilla essence and fill to the 150ml mark with HOT water from the urn

**STEP 3.** Pour the Vanilla solution onto the bottom conical with the Dry Ice and wait 10 seconds before you put the orange plug back on. Watch it cook. Science YO!

### MOLECULAR FOAM/AIR

**STEP 1.** Take everything out of the beaker except for the syringe. Inject that into the beaker.

**STEP 2.** Fill the beaker to the 100ml mark with HOT water from the urn.

**STEP 3.** Add 0.75gr (a pinch) of soy lecithin to the beaker and mix well. (remember, less is more!)

**STEP 4.** Place the bubble stone into the beaker and connect it to the air pump

**STEP 5.** Hold the neck of the top conical and unscrew from the stand, then pour into glasses

**STEP 6.** Turn on the air pump and scrape the bubbles forming in the beaker using the large spoon. Top your drink with em! Phew... Salud, Cheers and hallelujah!

# Ruby

**STEP 1.** Empty the beaker and fill with contents from the syringe

**STEP 2.** Fill the beaker to the 150ml mark with HOT water from the urn

**STEP 3.** Add .75gr of soy lecithin (a pinch) to the beaker and mix well. (remember, less is more!)

**STEP 4.** Place the bubble stone into the beaker and connect it to the air pump. Turn on the pump

**STEP 5.** Scrape the brewing bubbles from the beaker into your cocktail. Tight!

## 420

### DRY ICE COOKING

**STEP 1.** Pour the Champagne solution into the large top 1000ml conical on stand

**STEP 2.** Carefully pick up the beaker with CBD and fill to the 150ml mark with HOT water from the urn

**STEP 3.** Pour the CBD onto the bottom conical with the Dry Ice and wait 10 seconds before you put the orange plug back on. Watch it cook. Science YO!

### MOLECULAR FOAM/AIR

**STEP 1.** Fill the beaker to the 100ml mark with the CBD Champagne Solution

**STEP 2.** Place the bubble stone into the beaker and connect it to the air pump

**STEP 3.** Add 0.75gr (a pinch) of soy lecithin to the beaker and mix well. (remember, less is more!)

**STEP 4.** Turn on the air pump and scrape the bubbles forming in the beaker using the large spoon onto your pipe. Phew... Salud, Cheers and hallelujah!

### DRY ICE AROMA

**STEP 1.** Take your the beaker marked CBD

**STEP 2.** Pour carefully into the gap under the pipe and soak up those 420 vibes!

# The Lab

**STEP 1.** Pour the vodka into the whipper together with the herbs. Carefully close the whipper and charge it with the N2O gas by twisting the charger holder clockwise until you hear the gas hissing. Let it sit for 4 min!

**STEP 2.** Fill the empty beaker with citrus and herbs to the 150ml mark with HOT water from the urn. Let it sit for 2 min.

**STEP 3.** Go back to your whipper and shoot the infused vodka into the top conical. You have just made Gint! Well, not exactly but you ain't far!

**STEP 4.** Cameras OUT now! Pour all the liquid from the beaker with citrus and herbs into the bottom conical with DRY ICE

**STEP 5.** Add your sour solution into the large top conical

**STEP 6.** Whilst your drink is cooking, empty the test tubes into the additional beaker (Make sure beaker is empty)

**STEP 7.** Add 0.75gr (a pinch) of soy lecithin powder into the beaker and water to the 100ml mark

**STEP 8.** Carefully drop the bubble stone into the beaker and connect it to the air pump (Do not switch on until step 10)

**STEP 9.** Hold the neck of the top conical and unscrew from the stand, then pour into glasses

**STEP 10.** Turn on the air pump and scrape the bubbles forming in the beaker using the large spoon. You will top your drinks with the bubbles.

## The Lollipop Family



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