



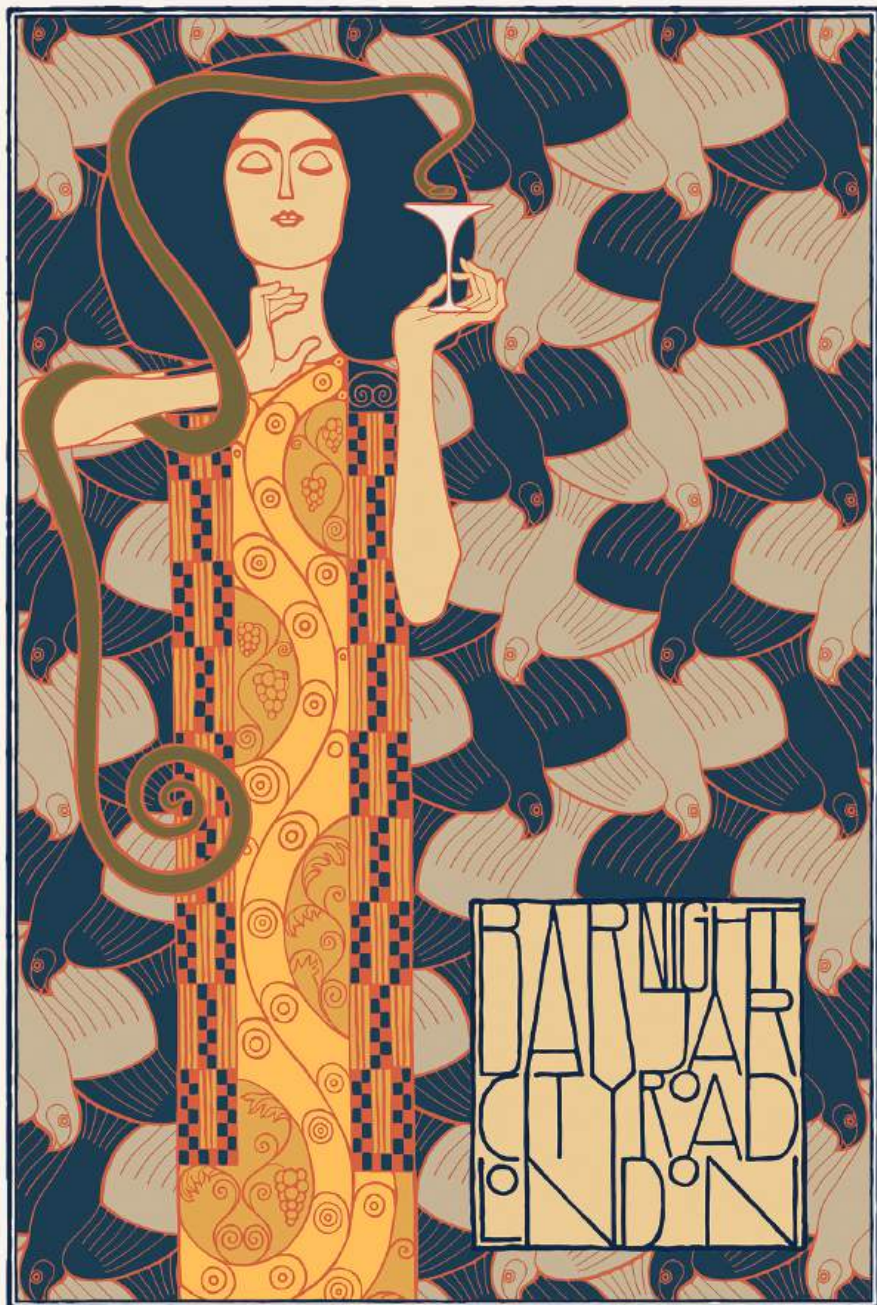
NIGHTJAR

RECALLING

CERTAIN GENTLEMEN OF OTHER DAYS
WHO MADE OF DRINKING
ONE OF THE PLEASURES OF LIFE –
NOT ONE OF ITS EVILS;
AND
WHO, WHATEVER THEY DRANK,
PROVED ABLE TO CARRY IT,
KEEP THEIR HEADS AND REMAIN
GENTLEMEN.

The Old Waldorf Astoria Bar Book

1935



FOREWORD

Fifteen years! Raise a glass to Nightjar's Crystal Anniversary.

A pair of heavy wooden doors with brass knobs, with a plaque etched with a bird captioned with the word 'Nightjar'. You've found the place.

You made it past Dave (now in his fifteenth year at the door) down the dark-panelled stairs into the timeless barroom with its tin ceilings and soft lights. You made it to your seat. Comfy? Good. Has the live music started? If not, it will in a bit. As ever, it will be great. You have the menu: so many original, imaginative, delicious drinks. You could peruse, or ask your server for suggestions. They're the experts. Or you could keep reading for a bit and people around you will get the impression you take your drink choices very seriously.

And it is worth a read. The following pages are a lushly-illustrated 'cocktail anthology' filled with homages to and twists on great drinks from cocktail history. In this special edition there is also a new section of modern classics: now-ubiquitous drinks that were hot off the press in 2010.

2010, when Edmund and Róisín's vision for Nightjar was brought to life, Marian and Luca's boundary-shattering alchemy landed them in the global spotlight. The team was in demand at bar shows around the world. Bartenders made pilgrimages to Old Street to experience cutting-edge drinks in a 'secret' 1920s-esque speakeasy, when new London speakeasies were in their infancy.

Speakeasy. Not a hidden bar, this, but an escape from the outside world; a joyous microcosm, beyond all cares, a place without time.

Fifteen years later, Nightjar has matured beautifully. It was built to last and it has, improving with age. The alchemy continues, now with Seba and Manu presiding. Around the piano, the magic continues and throngs of first-timers have become an ever-growing social circle of beloved regulars. You'll find us sitting at the bar.

Cheers!

Jared Brown and Anistatia Miller

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THE OLD SCHOOL

A Golden Age Forged in Innovation & Adversity

1899-1933

Step into the first true golden age of the cocktail, a dazzling era stretching from the effervescence of the Belle Époque to the defiant ingenuity sparked by Prohibition's end. This was a period of unprecedented transformation, where innovations in refrigeration, bar tools, and global trade routes brought a world of once-unimaginable ingredients to the bartender's fingertips, far surpassing the palette of Jerry Thomas' time. From the bustling bars of New York and London to the exotic allure of Singapore, Havana, and beyond, a sophisticated cocktail culture blossomed, crafting recipes that remain timeless.

Yet this vibrant epoch also faced the shadow of Prohibition. While access to quality spirits became a clandestine affair, American thirst remained unquenched. The era's best speakeasies, by hook or by crook, maintained their standards, while a remarkable diaspora of bartending took their skills elsewhere. Figures like Harry Craddock (who found a new home at The Savoy) carried their expertise across the globe, ensuring the art form not only survived but evolved. The drinks in this chapter are echoes of that dynamic time: foundational, resilient, and endlessly inspiring.



SINGAPORE SLING

*Ngiam Tong Boon • Long Bar,
Raffles Hotel, Singapore • 1899*

HORSE'S NECK WITH A KICK

*Harry Johnson • New & Improved Illustrated
Bartender's Manual • New York 1900*

EL PRESIDENTE

*John B. Escalante •
Manual del Cantinero, Havana • 1915*

CREOLE

*Harry Craddock •
Savoy Cocktail Book, London • 1930*

CHARLIE CHAPLIN

*Albert Stevens Crockett •
Old Waldorf Bar Days, New York • 1931*

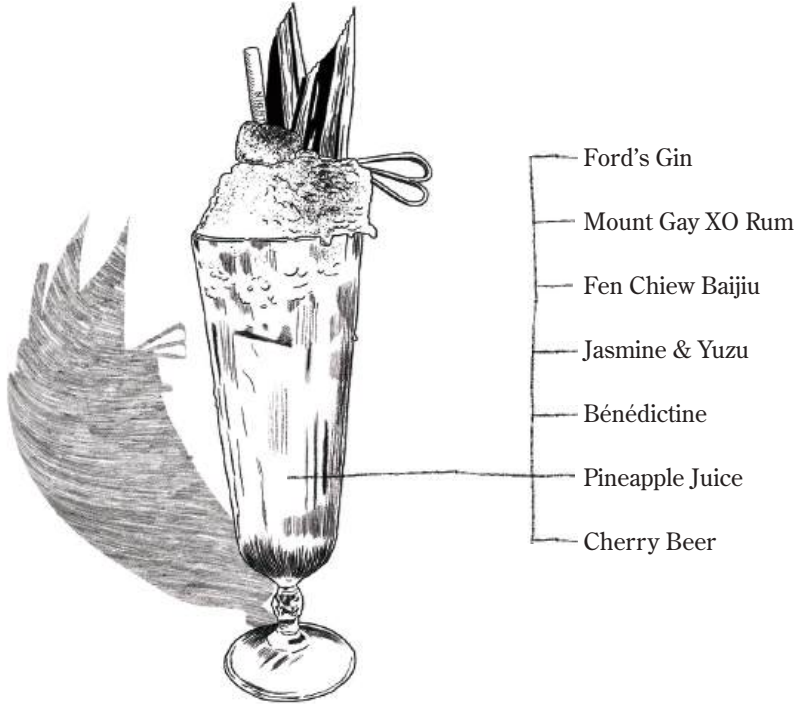
TIA JUANO

*W. J. Tarling • Café Royal
Cocktail Book, London • 1933*

SINGAPORE SLING

£15

Ngiam Tong Boon • Long Bar, Raffles Hotel, Singapore • 1899



Fruity • Refreshing • Sour cherry notes

The celebrated Singapore Sling, famously conceived at Singapore's Raffles Hotel around 1899 and attributed to bartender Ngiam Tong Boon, was ingeniously crafted to resemble fruit juice, allowing ladies to discreetly enjoy a gin-laced libation.

Our take on this classic respects its core heritage while introducing touches of Barbados rum and select Chinese Baijiu for enhanced body and intricate new dimensions.

This particular spirit blend pays tribute to Singapore's evolution into a vibrant cultural melting pot since the drink's inception.



HORSE'S NECK WITH A KICK

£14

Harry Johnson • New & Improved Illustrated Bartender's Manual p. 259 • 1900



Delicate • Floral • Almond notes

This elegant highball evolved from its non-alcoholic roots with Harry Johnson's addition of a whiskey 'kick' around the turn of the century.

Our own senior bartender, Giuseppe Quartarato, drew from its simple soul for his 2025 World Class competition entry. Beppe's preparation elevates this classic, substituting sherry-aged Scotch whisky for bourbon and introducing delicate pear and almond suggestions, brightened by a subtle tang of shiso.

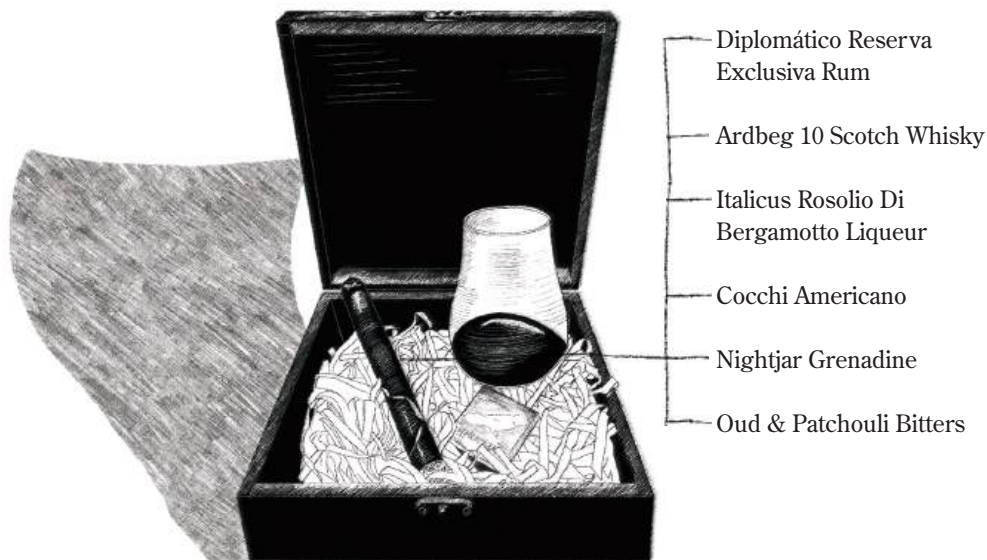
It's a respectful reinvention, augmenting its refreshing character with sophisticated new facets of flavour and aroma.



EL PRESIDENTE

£17

John B. Escalante • Manual del Cantinero p. 135 • Havana • 1915



Rich • Boozy • Tobacco notes

Havana's classic 'aristocrat of cocktails', El Presidente, has undergone numerous reinventions since its first arrival in pre-WWI Cuba.

Finding the original recipe a little short on character, our bar team sought to explore its full potential by re-envisioning its traditional components. The foundation is enriched with 12-year Venezuelan rum and a touch of peaty Islay whisky.

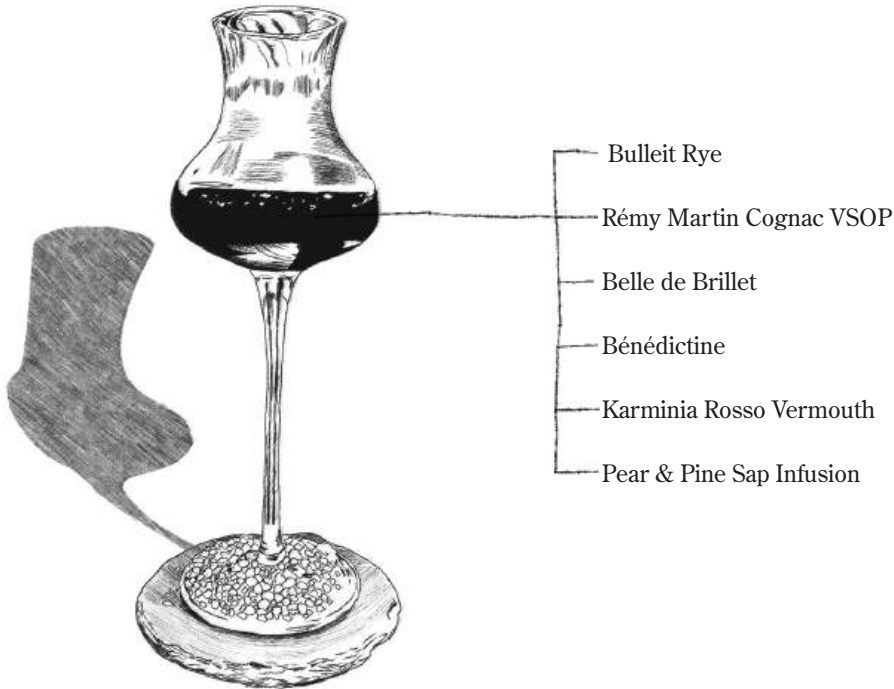
In line with this vision, the original dry vermouth is replaced by Cocchi Americano, a notably full-bodied white aperitivo. Complemented by bergamot liqueur and our proprietary oud and patchouli bitters, this creates a deeply perfumed, smoky and full-flavoured expression of the Cuban icon.



CREOLE COCKTAIL

£14

Harry Craddock • *Savoy Cocktail Book* p.52 • London • 1930



Oaky • Herbaceous • Aromatic ~~~~~

With probable origins in the US Deep South, this storied New Orleans classic from the early 20th Century was immortalised in Harry Craddock's 1930 *Savoy Cocktail Book*. The Creole is built upon a traditional foundation of American whiskey, rich rosso vermouth, and Bénédictine.

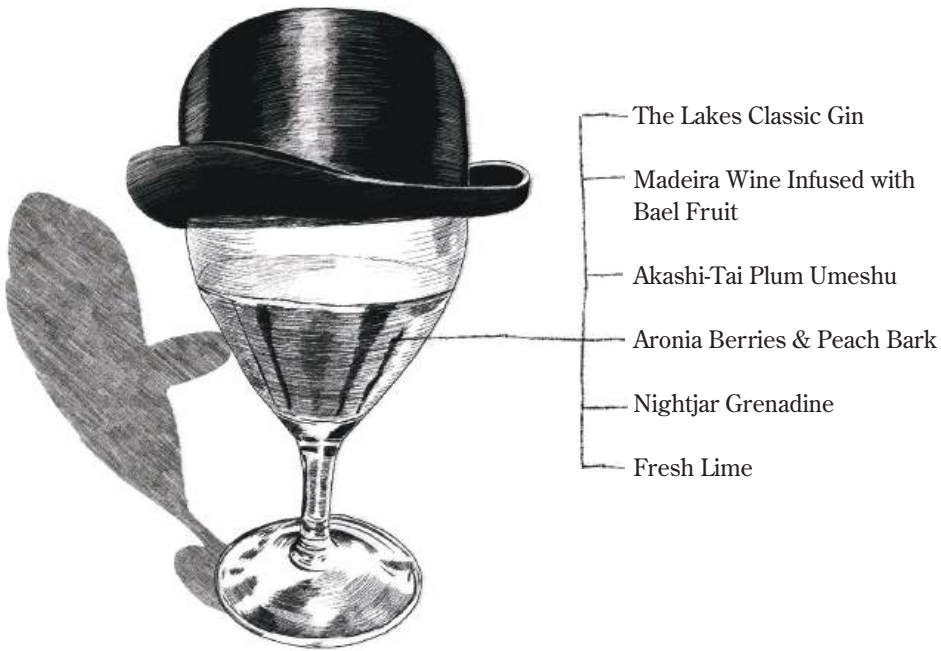
Nightjar's interpretation honours this heritage, while our unique additions of bright pear liqueur and a distinctive house pear & pine sap infusion lend this oaky, boozy, cocktail memorable fresh fruit notes an aromatic forest character, and a herbal, medicinal finish.



CHARLIE CHAPLIN

£14

Albert Stevens Crockett • Old Waldorf Bar Days p. 128 • New York • 1931



Sweet • Rich • Stone fruit notes

The Charlie Chaplin was reputedly first created in the fertile ground of the Waldorf Astoria Hotel around 1918. The fact that it first appears in print in the 1931 *Old Waldorf Bar Days* is a striking illustration of the lacuna that Prohibition imposed on US cocktail culture.

The original cocktail charmed with its simple union of sloe gin, apricot brandy, and lime. Our rendition reimagines this classic, building upon a botanical gin base with expressions of Bael fruit-infused Madeira, rich plum umeshu, and tart aronia berries.

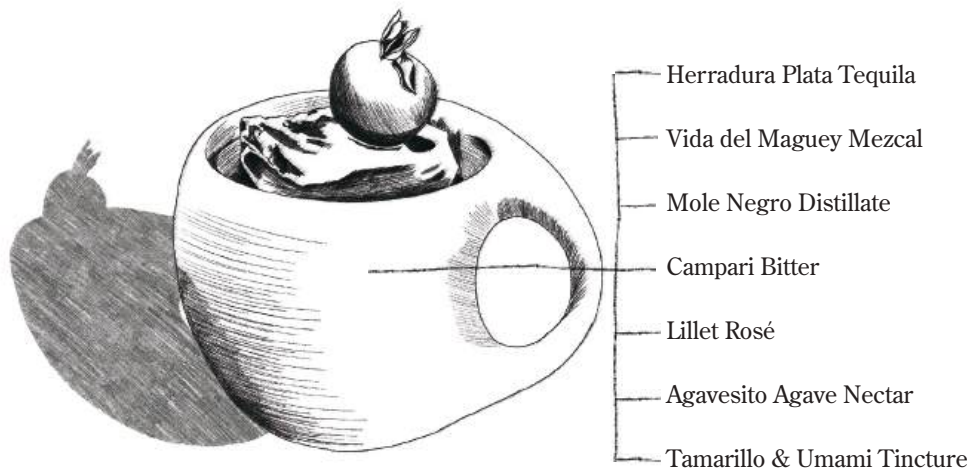
These additions enrich the drink's delicate floral qualities, achieving a fine balance between sweet and sour for a memorable, fragrant experience.



TIA JUANO

£18

W. J. Tarling • *Café Royal Cocktail Book* p.197 • London • 1933



Bitter • Umami • Hint of spice

We were intrigued to unearth this embryonic agave negroni in the *Café Royal Cocktail Book*. Sadly, as with a number of cocktails from this era, the 1933 recipe rather fails to hang together, lacking the structure to stand up to the body and intricacy of modern agave distillates.

Our Tia Juano therefore enriches this historic base with smoky mezcal, complex distilled Mole Negro, Lillet Rosé, and proprietary house tinctures, creating a fragrant, smoky, and umami expression that fulfils the original's promise.





MID-CENTURY MIXOLOGY

The Exotic & The Eclectic

1934-1980

As Prohibition's grip loosened in 1934, a new chapter in cocktail history began, one often dismissed as a hinterland for true quality. Yet, this vibrant period, stretching to the cusp of the 1980s, tells a fascinating story of escapism, innovation, and surprising endurance. It was an era that gave birth to the theatrical allure of Tiki, with drinks like the formidable Zombie offering a potent taste of the exotic.

Beyond the Polynesian-inspired havens, creativity flourished in diverse forms. Classic recipes were thoughtfully reinvented, while entirely new sensations captured the public imagination – from the sophisticated simplicity of a Venetian Bellini to the unapologetic fun of 'disco drinks' like the Harvey Wallbanger. While perhaps lacking the concentrated burst of pre-Prohibition 'star' bartenders, this eclectic age delivered a rich array of flavours and styles. The cocktails gathered here are a testament to the enduring quality and delightful discoveries to be found in this often-underestimated epoch of mixology.

ZOMBIE

*Don Beach • Don the Beachcomber's
Hollywood, USA • 1934*

LONDON MULE

*Wes Price • The Cock 'n' Bull,
Hollywood, USA • 1941*

CHAMPAGNE BELLINI

*Giuseppe Cipriani •
Harry's Bar, Venice, Italy • 1948*

TORONTO

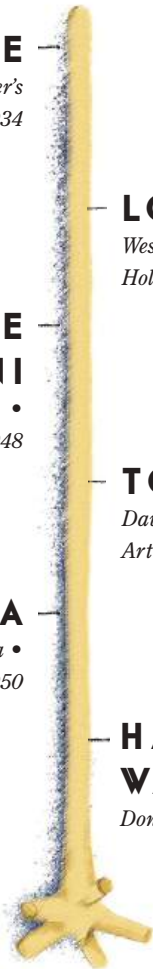
*David A. Embury • The Fine
Art of Mixing Drinks • 1948*

PALOMA

*Don Javier Delgado Corona •
La Capilla, Tequila, Mexico • 1950*

HARVEY WALLBANGER

Donato "Duke" Antone • USA • 1960s



ZOMBIE

£15

Donn Beach • Don the Beachcomber's, Hollywood, USA • 1934



- Flor de Caña Centenario 12
- Appleton 8 Yr Reserve Rum
- Discarded Banana Rum
- Ruta Maya Cocolime Rum
- Wray & Nephew Overproof Rum
- La Fée Parisienne Absinthe
- Apricot Brandy
- Luxardo Maraschino
- Mama Juana Cordial
- Refermented Pineapple Juice
- Gingerx Beer

Tropical • Refreshing • Boozy

Conceived in 1934 at Donn Beach's Hollywood haven, the *Zombie* heralded the dawn of Tiki. Its original recipe, a closely guarded secret, has long intrigued historians.

Our variant, refined over twelve years, features a carefully selected rum assemblage and a special barrel-ageing process involving the re-fermentation of fresh pineapple juice, which adds a delightful tartness to the wood's smooth roundness.

Presented with innovative flair, this renowned, potent concoction is not to be taken lightly – a true taste of Tiki mystery and might.



LONDON MULE

£14

Wes Price • The Cock 'n' Bull, Los Angeles, USA • 1941



Aromatic • Refreshing • Ginger notes

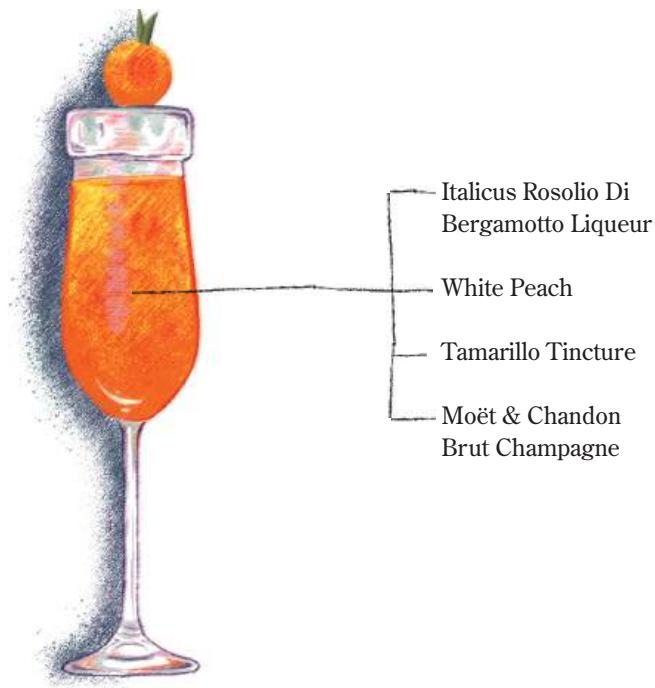
Though the gin-based Foghorn (1937) predates it, the Mule's 1941 origin in Hollywood's Cock 'n' Bull pub remains an icon of apocryphal cocktail history. The legend involves the serendipitous meeting of three individuals with consignments of slow-selling products: Smirnoff vodka, ginger beer, and copper mugs. We're inclined to believe Wes Price, the bartender at the Cock 'n' Bull, who claims he invented the cocktail to clear an overstock in the bar's cellar.

Our favoured gin-based Mule variation has been a Nightjar staple for nearly 15 years due to its enduring appeal. We elevate this gin classic with our house-made bee pollen syrup, lending mild floral and nutty notes, while galangal - ginger's cousin - introduces an earthy, pine-tinged fire distinct from standard ginger. An aromatic, uniquely refreshing, and perennially popular twist.

CHAMPAGNE BELLINI

£18

Giuseppe Cipriani • Harry's Bar, Venice, Italy • 1948



Sparkling • Delicate • Peachy

Born at Harry's Bar in Venice, the Bellini is a famed example of mid-century mixology: simple, refreshing with limited ingredients. However, the original's reliance on perfect fresh peaches poses a sourcing challenge. Our efforts to replicate it consistently and sustainably took us in some interesting directions.

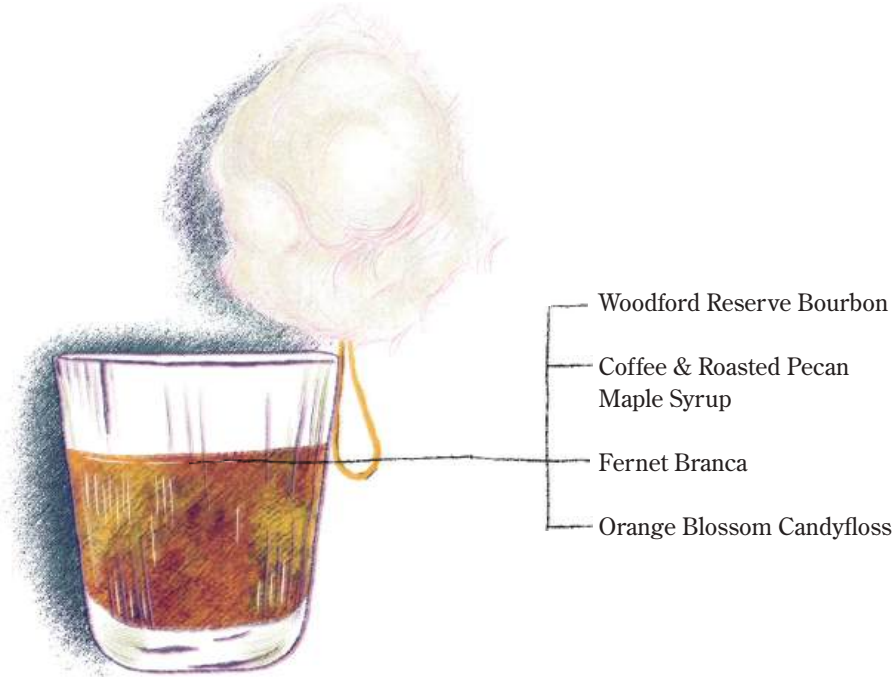
The substitution of Champagne for Prosecco propels it to a new dimension of elegance, while Italicus bergamot liqueur and a tamarillo tincture introduce perfumed, layered scents. A sophisticated sparkling sensation, honouring the original's invigorating spirit.



TORONTO

£15

David A. Embury • *The Fine Art of Mixing Drinks* • 1948



Rich • Robust • Smoky notes

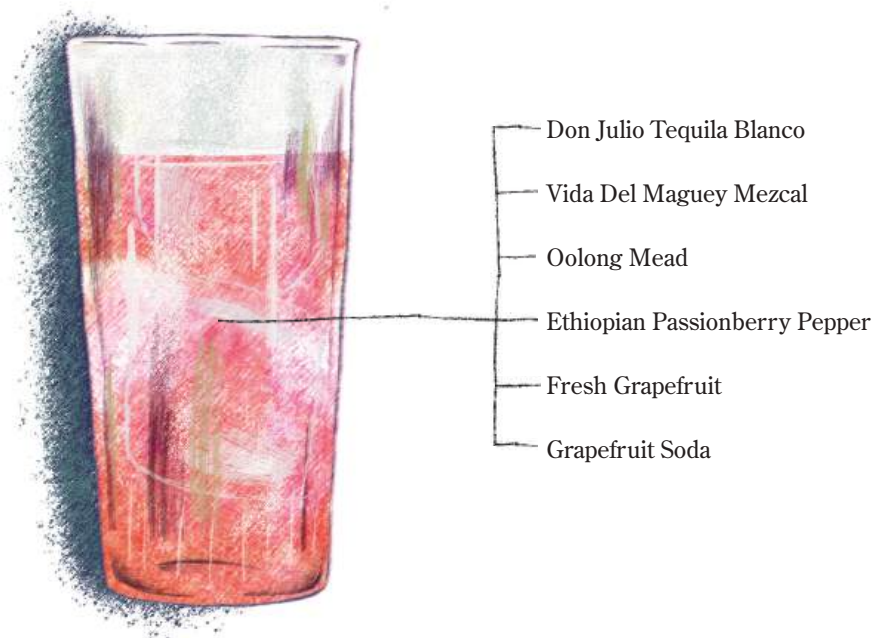
The Toronto's roots lie in Prohibition, when Canadian whisky was a speakeasy mainstay due to the dearth of distilleries in the US. However its moniker was not established in print until 1948. A Nightjar fixture since 2010, our version has always used bourbon Woodford Reserve Distiller's Select – the ultimate benchmark bourbon – as its base.

Our house coffee & roasted pecan maple syrup balances the bitterness of Fernet Branca, and adds complementary notes of flavour. Our rendition of this old fashioned twist is garnished with smoked candyfloss, which can be stirred into the drink as a sweetener or enjoyed separately.

PALOMA

£14

Don Javier Delgado Corona • La Capilla ("The Chapel") • Tequila, Mexico • 1950



Tart • Saline • Refreshing

The Paloma's precise origins are debated, though many point to 1950s Mexico, possibly the legendary La Capilla bar in Tequila. In contemplating how to elevate a drink already so close to perfection, we favoured augmentation over transformation.

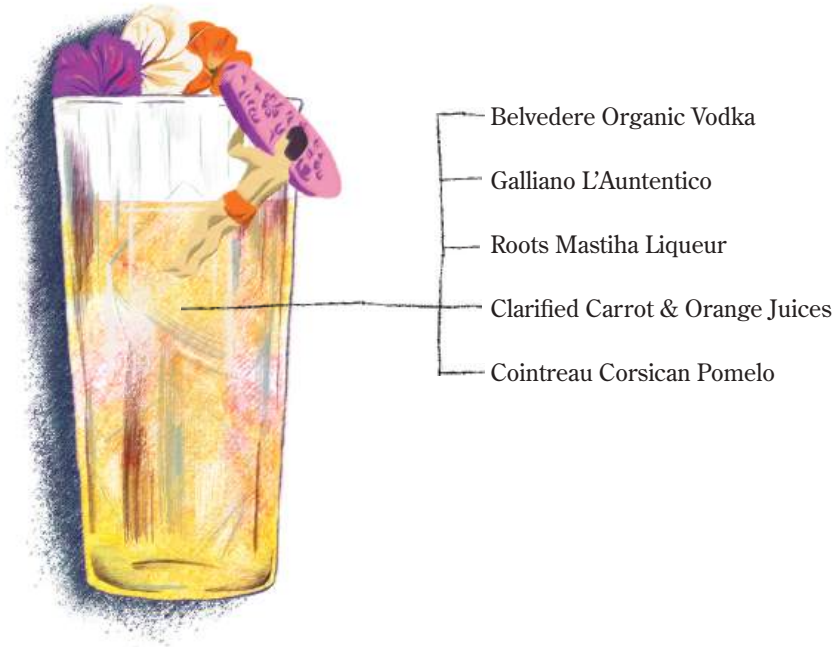
Our version honours its refreshing, effervescent fundamentals by retaining the bright tequila and grapefruit heart. A whisper of smoky mezcal, the nuanced floral aromatics of oolong tea, and the exotic tang of Ethiopian Passionberry build upon this foundation, offering a more complex and layered experience than the revered classic.



HARVEY WALLBANGER

£14

Donato "Duke" Antone • Los Angeles, USA • 1960s



Smooth • Citrus • Vanilla notes

A totem of 70s disco culture, the Harvey Wallbanger's spirited genesis is a mix of Hollywood bartending lore, a surfer named Tom, and the distinctive Italian liqueur, Galliano.

Nightjar reworks this cult classic, moving beyond its simple screwdriver roots. Our preparation blends vodka with clarified orange and carrot juices for refined smoothness, adding fragrant Corsican pomelo distillate, Cointreau, and the singular piney quality of Greek Mastiha.

These flavours harmonise with Galliano's herbal vanilla character for a surprisingly elaborate and scented experience that retains echoes of its kitschy origins.





MODERN CLASSICS

The Cocktail Renaissance

1981-2015

Welcome to the second golden age of the cocktail, a vibrant renaissance that began in the 1980s and continues to shape how we drink today. Pioneering figures like Dick Bradsell, Salvatore Calabrese, and Dale DeGroff championed a crucial return to fundamentals: quality spirits, fresh ingredients, and impeccable ice. This dedication laid the groundwork for a new wave of creativity.

By the 1990s and 2000s, an explosion of talent, including luminaries like Audrey Saunders and Sam Ross, took up the mantle. This era was not just about quality ingredients; it was fuelled by a profound rediscovery of cocktail history. Bartenders began dusting off forgotten tomes from legends such as Jerry Thomas, Harry MacElhone, and David Embury. They meticulously researched, then artfully twisted and reinvented classic and often obscure recipes, breathing fresh life into the global cocktail culture. The drinks in this chapter are born from that exciting confluence of respect for the past and a bold vision for the future. It was into this environment that Nightjar was born.



BRAMBLE

*Dick Bradsell • Fred's Club,
London • 1984*

**BREAKFAST
MARTINI**

*Salvatore Calabrese • Lanesborough Hotel,
London • 1996*

OLD CUBAN

*Audrey Saunders • Bemelmans
Bar, New York, USA • 2001*

PENICILLIN

*Sam Ross • Milk & Honey, New York,
USA • 2005*

**NAKED &
FAMOUS**

*Joaquin Simo • Death & Co.,
New York, USA • 2011*

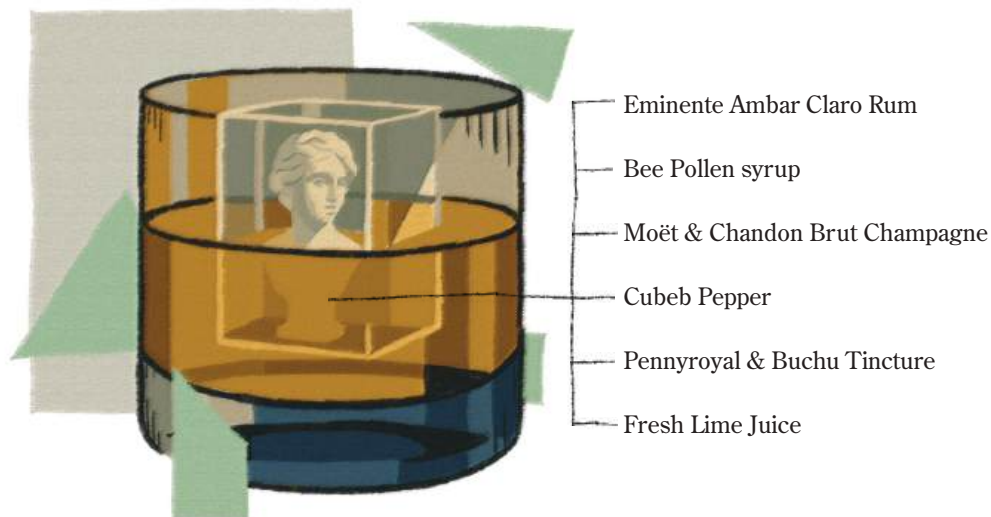
AFFOGATO

*Simon Difford • Jamie's Italian Bar,
London • 2013*

OLD CUBAN

£15

Audrey Saunders • Bemelmans Bar, New York, USA • 2001



Elegant • Aromatic • Zesty

Debuted at the Bemelmans Bar around 2001 by cocktail titan Audrey Saunders, who launched the careers of dozens of key figures in today's industry, the Old Cuban swiftly became a favourite on both sides of the Atlantic. Saunders famously described her creation as 'a mojito in a little black dress', capturing its elegant blend of aged rum, fresh mint, lime, and Champagne.

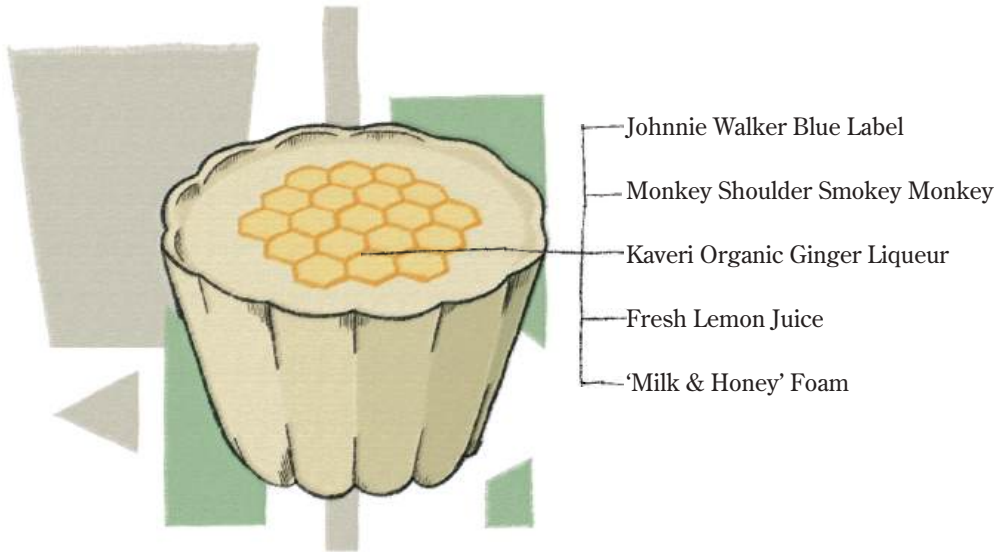
Our version respects this sophisticated structure, marrying three-year Cuban rum with Champagne. We introduce bee pollen for floral sweetness, while Cubeb pepper and a proprietary pennyroyal and buchu tincture lend the drink a distinct minty, aromatic profundity.



PENICILLIN

£22

Sam Ross • Milk & Honey, New York, USA • 2005



Smoky • Silky • Toasted ginger notes

From Sam Ross, alumnus of seminal bars like Milk & Honey, Pegu Club, and Attaboy, and creator of numerous modern classics, the Penicillin is a renowned blend of Scotch, ginger, honey, lemon, and smoke. According to Ross, the name is a tongue-in-cheek reference to the drink's cure-all properties.

Our luxurious take on this soothing yet potent original introduces one of the all-time great blended Scotch whiskeys as a base, bringing unparalleled depth and complexity to the cocktail. It's topped off with our house-made 'Milk & Honey' foam, a smooth and delicious tribute to the bar where the drink was first conceived.



NAKED & FAMOUS

£15

Joaquin Simo • Death & Co., New York, USA • 2011



Savoury • Smoky • Citrus notes

Originally developed at New York's influential Death & Co. and featured on the opening menu of Parisian agave haven Candelaria, this modern pastiche draws from classics like the Last Word and Paper Plane.

The Naked and Famous expertly unites seemingly disparate elements into a harmonious whole; the mark of truly great cocktail creation. Our interpretation enhances its renowned smoky-bitter-sour balance by incorporating an olive oil fat-washed tequila for a rounder mouthfeel.

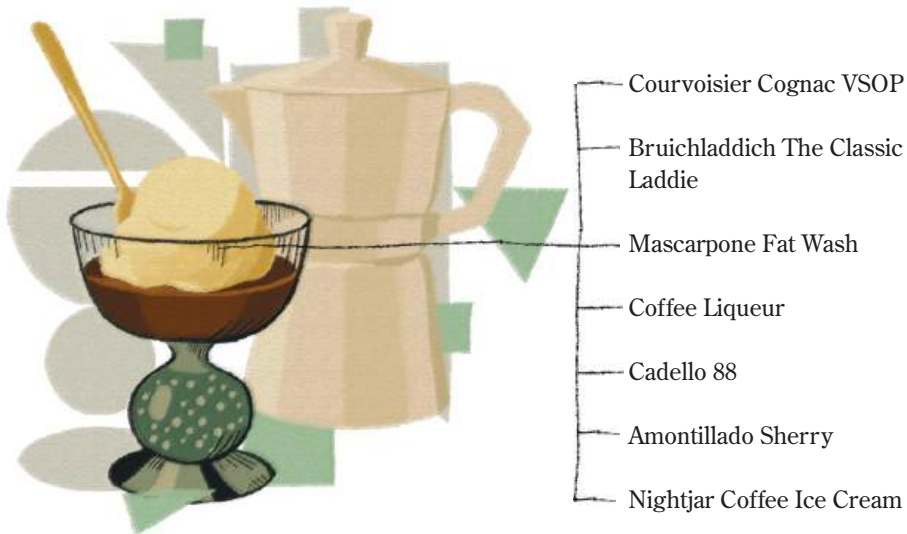
Given the current scarcity of Chartreuse liqueurs, we've re-created the yellow liqueur and added a touch of Aperitivo Nonino, introducing lighter floral and citric qualities while remaining remarkably faithful to the original's elaborate spirit.



AFFOGATO

£18

Simon Difford • Jamie's Italian Bar, London • 2013



Creamy • Rich • Indulgent

Inspired by Jamie Oliver's playful 2013 cocktail take on the classic Italian dessert, Nightjar elevates the Affogato to peak indulgence.

While Oliver's version charmingly pairs Grappa with coffee and chocolate nuances, ours is more ambitious, building upon a luxurious base of VSOP Cognac and a touch of single malt Scotch with a mascarpone fat-wash. Rich coffee and vanilla liqueurs, dry Amontillado Sherry, and our homemade coffee ice cream then combine for an exceptionally opulent, intricate, and decadent dessert experience.





NIGHTJAR SIGNATURES

The Art of Experiential Drinking

2010 - 2025

Herein lies the soul of Nightjar, where across our fifteen-year history, we have sought to transform the cocktail into a captivating experience. We believe a drink should awaken every sense, going far beyond beautiful ingredients to become a memorable event. Imagine unique vessels and astonishing garnishes that surprise and delight, interwoven with carefully orchestrated scents, smokes, and aromas. These elements conspire to evoke emotion, crafting moments that linger long after the final taste.

The creations in this chapter are truly narratives in a glass, each a page from Nightjar's own story. Sparked by our bartenders' passion, meticulously honed through the years, and chosen as the most beloved and perfected signature cocktails from our journey since 2010. They are the purest expression of Nightjar's imaginative spirit, inviting you to an unforgettable exploration of flavour, artistry, and sensation.

You will find creations from each of our bar managers over our 15 years: Marian Beke, whose genius brought Nightjar to international prominence, and number 2 in 2013's World's 50 Best Bars; Martina Breznanova, whose emotional intelligence forged us into a real team; maverick Tony Pescatori, who toured Nightjar across the world in the pre-Covid years; and current incumbent, our very own Sebastiano Cristofanon, who is the heart and soul of Nightjar today.

**NAME OF THE
SAMURAI**

Marian Beke
Nightjar, London • 2011

**BEYOND
THE SEA**

Marian Beke
Nightjar, London • 2013

**BREAKFAST OF
CHAMPIONS**

Martina Breznanova
Nightjar, London • 2014

INCA

Marian Beke
Nightjar, London • 2015

PANTAPAL

Tony Pescatori
Nightjar, London • 2018

**PAN CON
TOMATE**

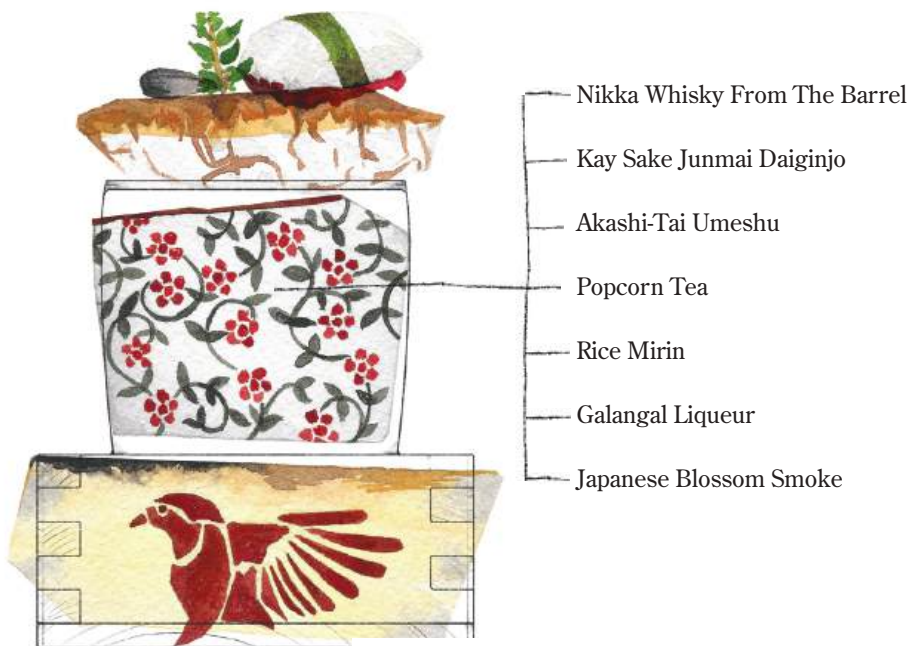
Sebastiano Cristofanon
Nightjar, London • 2022



NAME OF THE SAMURAI

£16

Marian Beke • Nightjar, London • 2011



Sweet & sour • Malty • Elegant

A Nightjar emblem since our inaugural 2010 menu, this enigmatic creation by our first bar manager, the legendary Marian Beke, defies simple categorisation.

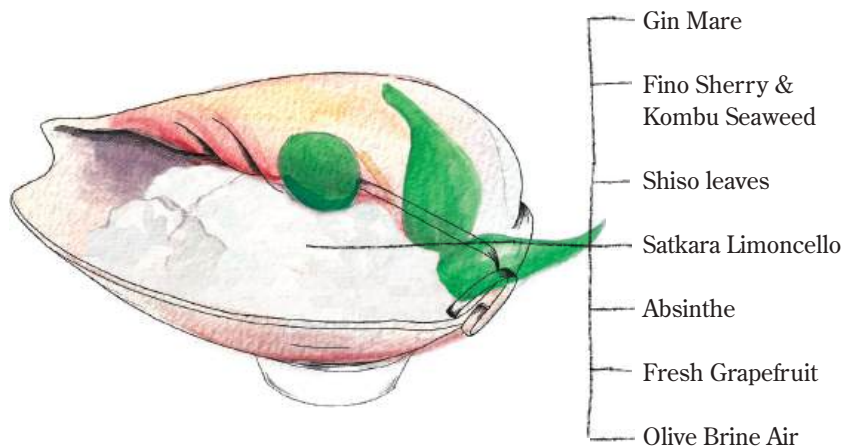
Evolving through many iterations, its soul – a harmonious marriage of Japanese whisky, sake, and nuanced tea infusions – has always endured. More than a drink, it's a quintessential Nightjar sensation: homemade ingredients, an intriguing edible garnish, fragrant smoke, and a striking visual presentation combine to transport the senses, capturing the art of experiential drinking in every sip.



BEYOND THE SEA

£16

Marian Beke • Nightjar, London • 2013



Maritime • Briny • Fresh

Another masterpiece from our original bar manager, Marian Beke, Beyond the Sea is designed to spark emotion and transport the guest through every sense. Loosely inspired by the Salty Dog, it's an exercise in immersive drinking.

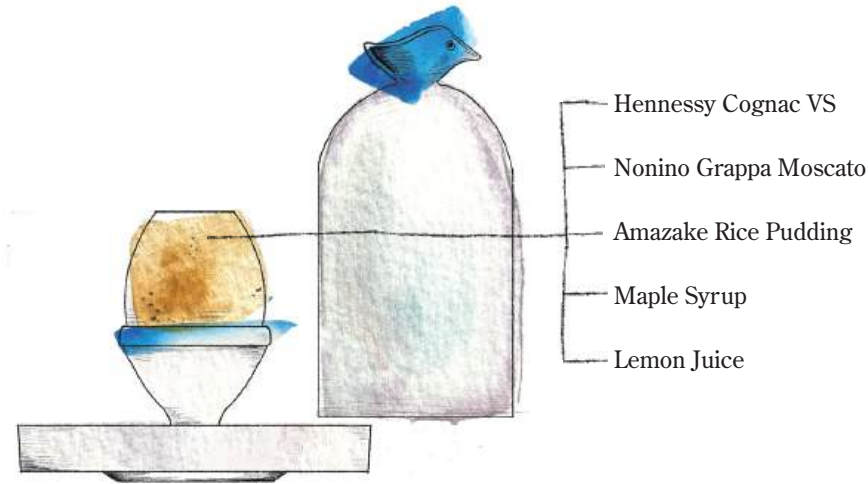
Served in a seashell vessel recalling seaside holidays, its accompanying briny 'air' evokes sea spray. The cocktail's fresh, umami characteristics – from Gin Mare, house-made satkara limoncello, and Fino sherry infused with kombu and shiso – complete this singular and memorable sensual journey by the shore.



BREAKFAST OF CHAMPIONS

£15

Martina Breznanova • Nightjar, London • 2014



Complex • Delicate • Creamy notes

A creation of Martina Breznanova, part of our opening team and our second bar manager (2015 - 2017), this cocktail represents experiential drinking with a playful heart.

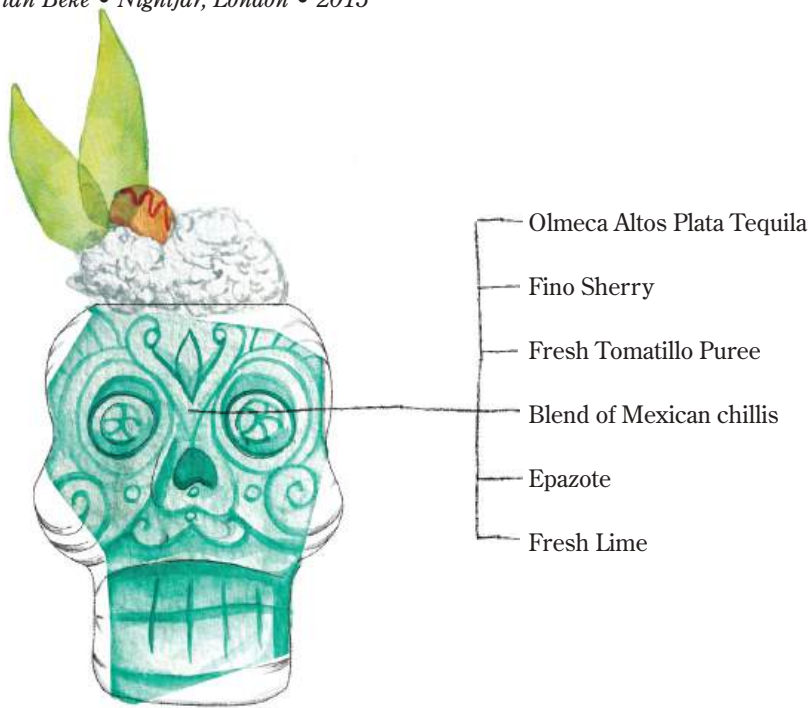
Arriving in a ceramic egg, unveiled from a smoke-filled dome, it combines Cognac, Moscato grappa, maple, and a smooth infusion of clarified amazake rice pudding, lending its creamy texture. In revisiting this drink, we bring the flavours to another level using Hennessy XO Cognac, which imparts an unparalleled opulence to an already lip-smacking favourite.



INCA

£16

Marian Beke • Nightjar, London • 2015



Savoury • Spicy • Vegetal notes _____

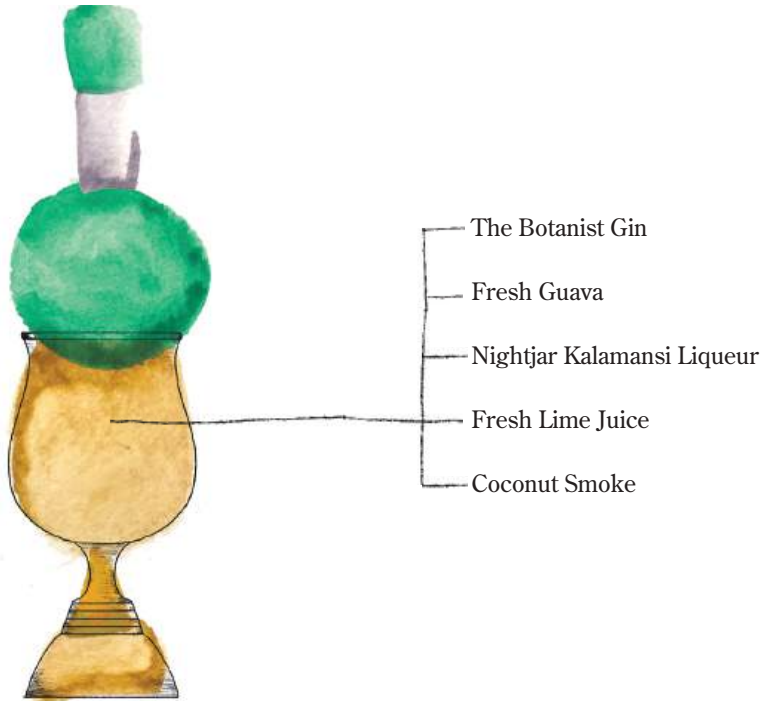
From the weird and wonderful mind of Marian Beke, the Inca Cocktail is a genuine Nightjar encounter, designed to intrigue from first sight.

Beyond its surprising form and garnish, this sherry-laced take on a spicy margarita balances fresh tomatillo with an intricate fusion of select chillies and authentic Mexican herbs, offering a distinctive exploration through savoury, spicy, and vegetal characteristics that captivate the senses.

PANTAPAL

£14

Tony Pescatori • Nightjar, London • 2018



Tropical • Smooth • Lightly smoky

Conceived by our third bar manager, Tony Pescatori, Pantapal is a captivating sensory ritual from its first reveal. This gin-based creation unfolds with exotic guava, bright kalamansi liqueur, and traditional Filipino herbs, all gently veiled in fragrant coconut smoke.

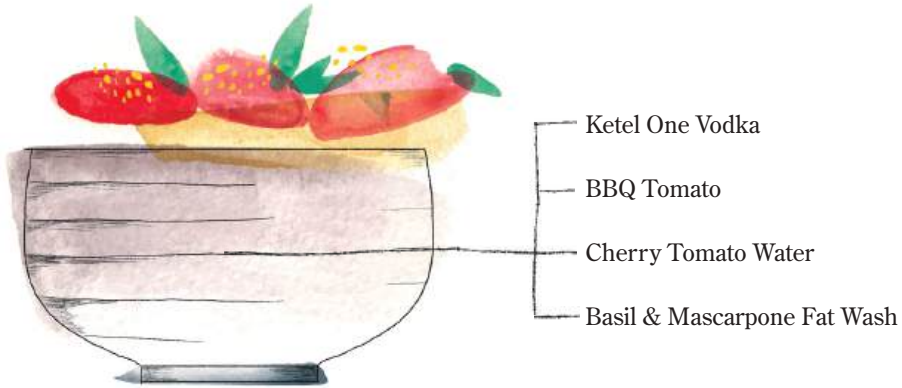
It offers a singular passage through tropical fruit nuances, intriguing herbal profundity, and a whisper of sweet smoke, engaging sight, scent, and taste in hallmark Nightjar manner.



PAN CON TOMATE

£14

Sebastiano Cristofanon • Nightjar, London • 2022



Rich • Umami • Delicate

Inspired by the classic Spanish tapa and our enduring affection for the Bloody Mary, Pan con Tomate is current bar manager Sebastiano Cristofanon's ode to the tomato.

We source only the finest varieties of the fruit, their profound, juicy umami showcased through a range of flavour expressions. A subtle mascarpone fat-wash lends a luxurious mouthfeel without obscuring the pure tomato essence.

This distinctive concoction is served with traditional spices on the side for you to adjust perfectly to your taste.

ALCOHOL FREE

PASSION DE COCO

£12

Tropical • Silky • Fruity



Seedlip Grove 42
Coconut Orgeat
Coconut Water
Lemon Grass

MIDORI

£12

Floral • Delicate • Delight



Seedlip Garden 108
Aloe Vera Soda
Jasmine Blossom

HEAL ME UP

£12

Citrus • Tangy • Floral



Seedlip Garden 108
Blood Orange
Plant-Based Vitamin D Extract
Elderflower Cordial

LIBRE

£12

Caramelised • Spiced • Citrus



Zooz Energy Drink
Lyre's Dark Cane Spirit
Fresh Lime Juice
Black Cardamom Caramel
Orange Blossom Soda

PICON LÉGER

£12

Malty • Candied • Zesty



Everleaf Marine
Midi Aperitif
Lucky Saint Lager

JULEP ELIXIR

£12

Gingery • Fresh • Herbal



Everleaf Mountain
Opus Amaro
Fresh Mint
Ginger Ale
Lime

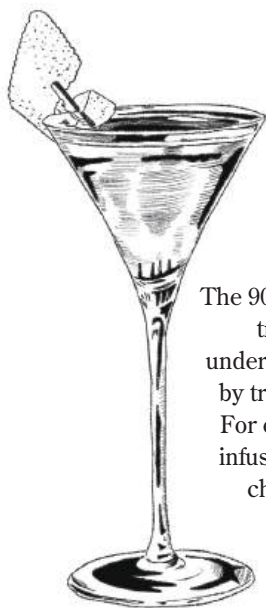
HOUSE MARTINIS

THE CANNONBALL MARTINI

5 PARTS Edinburgh Cannonball Gin
1 PART Scarpa Barrel Aged Extra Dry
Served with an Olive or Lemon Twist

£14

Edinburgh Gin Cannonball is a bold distillation inspired by the capital's naval heritage, echoing the power of cannons and the tradition of the One O'Clock Gun. Bottled at a robust 57.2% ABV, this navy strength gin features a distinctive recipe of double juniper, fiery Szechuan pepper, and bright lemon zest delivering a flavour profile that's intense, aromatic, and unmistakably crisp. This is Nightjar's selection for the perfect Martini. To elevate the experience, we barrel aged Scarpa unfiltered dry Vermouth di Torino for 6 months, adding a subtle touch of tannin to this timeless classic.



£26

BELUGA GOLD MARTINI

5 PARTS Beluga Gold Line Vodka
1 PART Barrel Aged Scarpa Extra dry
Salted Seaweed infusion

The 90-day resting period gives Beluga Gold Line its rich depth and intensity, transforming it into a true culinary masterpiece. This exceptional vodka undergoes six meticulous filtrations, starting with dual quartz sand, followed by triple silver-enriched charcoal, and finishing with a final quartz filtration. For our Golden Line Martini, we've reserved a special serve: dry vermouth infused with oceanic kelp to evoke a fresh sea breeze, and served with your choice of Ferran Adrià's iconic Liquid Olive, a zesty lemon twist, or fresh salted seaweed for a stronger touch of oceanic salinity.

*'I like to have a martini, two at the very most.
After three I'm under the table; after four I'm under my host.'*
DOROTHY PARKER

'I had never tasted anything so cool and clear. They made me civilised.'
ERNEST HEMINGWAY

HOUSE OLD-FASHIONED

WHISTLEPIG 10 RYE OLD FASHIONED

WhistlePig 10 Small Batch Rye Whiskey,
Demerara Sugar,
Nightjar Aromatic Bitter

£16



This is Nightjar's pick for the ultimate rye Old Fashioned, what we believe to be the finest expression for those seeking a Rye-driven take on the classic cocktail. Crafted with 100% rye and aged for a full decade, WhistlePig 10 delivers bold spice, layered citrus, and refined oak making it an exceptional base for an Old Fashioned. Its high-proof and full-bodied complexity allow the classic demerara sugar and bitters combo to shine without overpowering its rich structure. Expect bright notes of orange peel, pineapple, and vanilla, with a peppery edge and smooth finish. A rye-forward cocktail with depth, balance, and attitude, exactly what a serious Old Fashioned deserves.

£26

ANNIVERSARY OLD FASHIONED

Woodford Reserve Master's Collection,
1 SPLASH Sugar Syrup, to taste,
2 DASHES Aromatic Bitters of your choice:
Rich Tonka & Chocolate, Bold Oud & Patchouli,
Or the Classic with Angostura.

This year's expression marks the 15th release of the Master's Collection, Very Fine Rare Bourbon, is a true celebration of heritage and innovation. It features bourbon crafted from barrels aged 17 years, originally filled in 2003, the year Chris Morris became Master Distiller. As the 15th edition in the series, this expression pays homage to the historic 1812 distillery while embracing modern creativity under Morris and Elizabeth McCall. To honour this remarkable release and our own milestone of 15 years, Nightjar presents a special Old Fashioned crafted in tribute to our long-standing collaboration with Woodford Reserve, which began the day we opened our doors. A timeless cocktail, elevated by a bourbon made to mark the moment.

*'None of your newfangled fanciness, bartender...
I'll have an Old-Fashioned Whiskey Cocktail.'*

DAVE WONDRICH, IMBIBE

VINTAGE COCKTAILS

GIN COCKTAIL

£90

Jerry Thomas. Bar-Tender's Guide & Bon Vivant's Companion. Dick & Fitzgerald. 1862. p. 51

SHAKE WITH CRACKED ICE:

- 1 BAR SPOON Gum Syrup
- 2 DASHES Aromatic Bitters
- 60 ML Dekuyper's Genuine Hollands Geneva Gin 1930s
- 2 DASHES Grand Marnier Cordon Rouge 1960s
- 1 Lemon Peel



from
£90

MANHATTAN COCKTAIL

George Winter. How to Mix Drinks Barkeeper's Handbook. 1884. p. 52

PRICE VARIES BASED ON BOTTLE SELECTION
ASK YOUR SERVER FOR OPTIONS

COMBINE IN A MIXING GLASS:

- 30 ML Bourbon or Straight Rye,
Of your choice from our Vintage Cabinet
- 30 ML Red Vermouth
- 2 TO 3 DASHES Peruvian Bitters

STIR WITH ICE & STRAIN
INTO A COCKTAIL GLASS

MARTINEZ

£90

(anon.) & Jerry Thomas. Bar-Tender's Guide. Dick & Fitzgerald. 1887. p. 25

PREPARE A BAR GLASS:

- 30 ML Booth's Old Tom Gin 1920s
- 60 ML Martini Rosso Sweet Vermouth 1960s
- 1 DASH Boker's Bitters
- 2 DASHES Maraschino Liqueur
- 2 DASHES Gum Syrup *optional*

SHAKE WITH ICE & STRAIN
INTO A COCKTAIL GLASS



OLD FASHIONED

from
£90

Theodore Proulx. Bartender's Manual. 1888. p. 25

COMBINE IN A MIXING GLASS:

5 GRAMS Superfine Sugar
1 Splash of Water

STIR TO DISSOLVE:

45 ML Bourbon or Straight Rye,
Of your choice from our Vintage Cabinet

1 TO 2 DASHES Aromatic Bitters
1 SPLASH Simple Syrup *to taste*
1 DASH Absinthe *optional*
1 Lemon Twist

STIR WITH ICE & STRAIN
INTO A TUMBLER



£90

SAZERAC

*Hon. William (Cocktail) Boothby.
World Drinks and How to Mix Them,
The. Sacramento: H. S. Crocker. 1908. p. 29*

PREPARE A COCKTAIL GLASS
COATED WITH ABSINTHE,
STIR WITH CRACKED ICE:

45 ML Martell Cordon Bleu Cognac 1970s
1 BAR SPOON Gum Syrup
3 DROPS Selner Bitters
sub-aromatic bitters, such as Peychaud's Bitters

STRAIN INTO THE PREPARED GLASS

Garnish with a Lemon Twist

NEGRONI

£90

*Count Camillo Negroni. Caffè Casoni (Now cafe Giocosa)
Florence, Italy. 1919*

BUILD IN A DOUBLE ROCKS GLASS:

20 ML Gordon's Special Dry London Gin 1950s
20 ML Carpano Vermouth Classico 1980s
20 ML Campari 1930s

Garnish with an Orange Wedge



EL PRESIDENTE

£90

John B. Escalante. Manual del Cantinero. Havana: 1915. p. 1

STIR WITH ICE:

60 ML Carpano Vermouth Classico 1980s
30 ML Nogara Rhum Vieux 1930s
2 TO 3 Grand Marnier Cordon Jaune 1980s
2 TO 3 DROPS Angostura Bitters
1 BAR SPOON Grenadine or Simple Syrup
1 Orange Twist

STRAIN INTO A COCKTAIL GLASS

Garnish with a Cherry



BOULEVARDIER

£90

*Georges Gabriel Thenon. Cocktails de Paris Présentés de RIP
Paris: Demangel. 1929. p. 71. Attributed to "Robert du Viel"*

STIR WITH ICE:

20 ML Martini Rosso Sweet Vermouth 1960s
20 ML Rossi Bitter Aperitivo 1980s
10 ML Campari 1930s
10 ML Palomino & Vergara Fabuloso
Brandy De Jerez circa 1970s

STRAIN INTO A COCKTAIL GLASS



£90

SIDECAR

*Robert Vermeire. Cocktails - How to Mix Them.
London: Herbert Jenkins Ltd. 1922. p. 44*

SHAKE WITH CRACKED ICE:

20 ML Bisquit VSOP Cognac 1970s
20 ML Grand Marnier Cordon Jaune 1980s
20 ML Lemon Juice

STRAIN INTO A COCKTAIL GLASS

HANKY PANKY

£90

*Harry Craddock. Savoy Cocktail Book. Richard R. Smith. 1930. p. 80
Attributed to "Ada Coleman"*

SHAKE WITH ICE:

30 ML Plymouth Dry Gin 1970s
30 ML Carpano Vermouth Classico 1980s
2 DASHES Fernet Branca

STRAIN INTO A COCKTAIL GLASS

Garnish with an Orange Twist



£90

COCKTAIL A LA LOUISIANE

*Stanley Clisby Arthur. Famous New Orleans Drinks &
How to Mix 'em. Harcourt Brace & Company. 1937. p. 24*

STIR WITH ICE:

20 ML Old Overholt Straight Rye Whiskey 1983
20 ML Red Vermouth
20 ML Benedictine
3 TO 4 DASHES Absinthe
3 TO 4 DASHES Peychaud's Bitters

STRAIN INTO A COCKTAIL GLASS

Garnish with a Maraschino Cherry

MARGARITA

£90

*The 1937 Café Royal Cocktail Book by William Tarling features the Picador,
a British precursor to the Margarita, with the same recipe proportions used
in today's Margarita, predating its first known mention by 16 years*

SHAKE WITH ICE:

40 ML Herradura Silver Tequila 1990s
20 ML Grand Marnier Cordon Jaune 1980s
20 ML Lime Juice, Splash of Sugar

SERVE UPON THE ROCKS OR STRAIGHT UP;
SALT RIM ON REQUEST



GLOSSARY

A

Amazake *Fermented Beverage*

FLAVOUR: Sweet, creamy

ORIGIN: Japan

A traditional fermented rice drink, often non-alcoholic, valued for its natural sweetness and probiotic qualities.

Apple Marigold *Herb*

FLAVOUR: Fruity, herbal

ORIGIN: Europe

A herb with a subtle apple-like scent, used for its decorative and aromatic properties in culinary and cocktail applications.

Aronia Berry *Fruit*

FLAVOUR: Tart, earthy

ORIGIN: North America

Also known as chokeberry, this dark, antioxidant-rich berry is prized for its health benefits and deep flavour.

B

Baijiu *Spirit*

FLAVOUR: Rich, funky

ORIGIN: China

A diverse category of traditional Chinese grain alcohol, typically strong and clear, with unique aromatic profiles.

Bael Fruit *Fruit*

FLAVOUR: Mellow, stone fruit

ORIGIN: Southeast Asia

Also called water apple or wax apple, this tropical fruit is crisp, mildly sweet, and often eaten fresh.

Buchu *Herb*

FLAVOUR: Minty, blackcurrant

ORIGIN: South Africa

An aromatic herb traditionally used for medicinal purposes, known for its strong herbal and mint-like notes.

C

Cubeb Pepper *Spice*

FLAVOUR: Pungent, peppery

ORIGIN: Indonesia

Also known as tailed pepper, it has a sharp, slightly bitter taste and was historically used in spiced wines and cordials.

E

Epazote *Herb*

FLAVOUR: Pungent, herbal

ORIGIN: Mexico

An assertive herb similar to Oregano with a strong, medicinal aroma, traditionally used in Mexican cuisine to flavour beans and aid digestion.

Ethiopian Passion Berry *Berry/Spice*

FLAVOUR: Tropical, tingly, spicy

ORIGIN: Ethiopia

A rare dried berry from the *ruta chalepensis* plant. Known for its bright, tangy, intense passionfruit flavour accompanied by tingly pepperiness. Widely used in regional Ethiopian cuisine.

G

Galangal *Root*

FLAVOUR: Peppery, citrusy

ORIGIN: Southeast Asia

A root similar to ginger, used widely in Thai and Indonesian cooking for its sharp, aromatic bite.

K

Kalamansi *Citrus Fruit*

FLAVOUR: Sour, aromatic

ORIGIN: Philippines

A small citrus fruit, similar to lime, widely used in Filipino cuisine for its bright, tangy juice.

M

Mama Juana Cordial *Infusion/Liqueur*

FLAVOUR: Herbal, spiced

ORIGIN: Dominican Republic

A traditional Caribbean drink made by infusing rum, red wine, and honey with tree bark and herbs.

Mastiha *Resin/flavouring*

FLAVOUR: Piney, sweet

ORIGIN: Greece

A resin obtained from the mastic tree, traditionally chewed or used to flavour liqueurs and desserts.

Mirin Wine

FLAVOUR: Sweet, umami

ORIGIN: Japan

A type of rice wine and a staple in Japanese kitchens. Similar to sake but with a lower alcohol content and higher sugar content.

Mole Negro Distillate Spirit

Distillate/flavouring

FLAVOUR: Smoky, chocolatey

ORIGIN: Mexico

A Nightjar distilled spirit or extract inspired by mole negro sauce, rich in spices, chiles, and dark chocolate notes.

O

Oud Resin/Fragrance

FLAVOUR: Smoky, balsamic

ORIGIN: Southeast Asia

A precious resin from agarwood, traditionally valued in perfumery and incense. Occasionally used in luxury gastronomy for its rich, earthy depth.

P

Pennyroyal Herb

FLAVOUR: Minty, sharp

ORIGIN: Europe

A member of the mint family with a strong aroma, historically used medicinally but requires caution due to toxicity when consumed raw.

Pine Sap Infusion Infusion/Resin

FLAVOUR: Resinous, woody

ORIGIN: Northern Hemisphere forests

Nightjar infusion made from pine resin and needles, offering earthy, fresh forest tones.

Plant-Based Vitamin D Extract

Nutritional Additive

FLAVOUR: Neutral, earthy

ORIGIN: Global

Derived from plants such as lichen and mushrooms with a high concentration of vitamin D, this extract adds functional nutrition with minimal flavour interference.

Popcorn Tea Tea

FLAVOUR: Nutty, toasty

ORIGIN: Japan

Also known as genmaicha, a blend of green tea and roasted rice, offering a savory, comforting profile.

S

Shiso Herb

FLAVOUR: Minty, basil-like

ORIGIN: East Asia

An aromatic herb with bold flavour, used in Japanese cuisine to wrap sushi or flavour drinks and dishes

Satkara Citrus

FLAVOUR: Bitter, tangy

ORIGIN: South East Asia/Melanesia

Citrus macroptera. A semi-wild citrus native to Southeast Asia and Melanesia. Its thick, aromatic rind is commonly used in cuisine, particularly in Bangladesh where it is widely cultivated. The fruit is also used in cosmetics and perfumery.

T

Tamarillo Fruit

FLAVOUR: Passionfruit, tomato

ORIGIN: South America

Also known as the tree tomato, this vibrant fruit has a tangy-sweet flesh with tropical acidity and is used in chutneys, sauces, and beverages.

Tomatillo Fruit

FLAVOUR: Tart, green

ORIGIN: Mexico

A small, husk-covered fruit related to the tomato, commonly used in salsas for its zesty, slightly sour flavour.

WHITE WINES

BOTTLE

GLASS

Domaine de Pellehaut

Harmonie de Gascogne IGP Côtes de Gascogne Blanc
2023 GASCOGNE, FRANCE *Colombard, Ugni Blanc,
Sauvignon Blanc, Gros Manseng, Chardonnay, Petit Manseng*

£36

£9

Campante Ribeiro DO 'Adeus'

Ribeiro DO 'Adeus'
2023 RIBEIRO, SPAIN *Treixadura, Torrontés*

£48

£12

I Pastini

Minutolo 'Ramponè' Valle d'Itria IGP
2023 PUGLIA, ITALY *Fiano Minutolo*

£58

£14

ROSÉ WINE

Whispering Angel

Chateau d'Esclans Côtes de Provence
PROVENCE, FRANCE *Cinsault & Rolle (Vermentino)*

£58

£14

RED WINES

Domaine de Pellehaut

Harmonie de Gascogne IGP Côtes de Gascogne Rouge
2023 GASCOGNE, FRANCE *Tannat, Cabernet
Sauvignon, Merlot, Cabernet Franc, Syrah*

£36

£9

Barba Le Salare

Montepulciano d'Abruzzo DOC
2024 ABRUZZO, ITALY *Montepulciano*

£48

£12

Quinta Sardonía

VdT Castilla y León, 'Sardón'
2020 CASTILLA Y LEÓN, SPAIN *Tempranillo (95%),
and multiple Bordeaux blending grapes*

£58

£14

CHAMPAGNE

BOTTLE

GLASS

Moët & Chandon Brut

£90

£16

Moët & Chandon Rosé

£130

Ruinart Rosé

£170

Ruinart Blanc de Blanc

£180

Dom Pérignon

£360

ALCOHOL FREE

Bolle Blancs de Blancs 375ml

£16

Chardonnay, Silvaner

Bolle Rosé 375ml

£16

Chardonnay, Silvaner, Pinto Noir

FORTIFIED

Cocchi Vermouth di Torino

£8

Lillet Rosé

£8

Muscat de Beaumes de Venise 2022

£8

NPU Amontillado Sherry

£8

Akashi Tai Umeshu

£8

Kay Sake Junmai Daiginjo

£8

SOFT DRINKS

Zooz Natural Energy Drink	£6
Ginger Beer <i>Fever Tree</i>	£4
Sicilian Lemon Tonic <i>Fever Tree</i>	£4
Tonic Water <i>Fever Tree</i>	£4
Madagascan Cola <i>Fever Tree</i>	£4
Soda Water	£4
Sparkling Water <i>San Pellegrino</i>	£4

BEER & CIDER

Noam Lager	£7
House Ale	£6
Lucky Saint Alcohol Free	£6
Showerings Triple Vintage Cider	£6

UNIQUE TO NIGHTJAR

VINTAGE SPIRITS

from £90

Experience liquid history, with our selection of vintage spirits, liqueurs, and amaro. Some of our collection dates back more than 100 years.

Ask your server to see our list.

ABSINTHE CABINET

from £10

Nightjar holds one of the largest selections of absinthes in the UK. Enjoy traditional serve with a fountain, or try a classic absinthe cocktail.

Ask your server to see our list.

NIGHTJAR PIN

£6

Our classic nightjar bird steel pin, with a bronze finish. The ultimate discrete clothing accessory for the suave cocktail aficionado.

NIGHTJAR PLAYING CARDS

£6

A unique souvenir deck featuring legends from the intersecting history of music, literature and bartending, as well as a selection of cocktails from past menus. The perfect gift or memento.

HARVEY THE DRINKING BUDDY

£6

The surfer hanging precariously from your Harvey Wallbanger. Take him home and he becomes a fun, reusable glass marker.

NIGHTJAR COCKTAIL ANTHOLOGY

£25

Take this very menu home with you to treasure and peruse at your leisure. A trove of cocktail history and creativity.

NIGHTJAR "NIGHT OWL" KEYSRING

£50

Carry a piece of your favourite bar with you, and join one of London's most exclusive clubs. This token unlocks 50% off the bill for you and up to 6 guests every night for arrivals after 11pm. Valid in perpetuity.



NIGHTJAR

129 City Road London EC1V 1JB

For reservations, please email:
info@barnightjar.com

www.barnightjar.com
instagram @nightjar

A discretionary 12.5% service charge is added to all bills.
The per-head music cover charge is paid to the live performers.



*With the illustrations of Dan Collins,
Henry Thorold & Marilia Quemard*