

## MARTINIS

### **Watermelon & Honey Martini** 44

Chunks of fresh watermelon are muddled with pure honey syrup, Joseph Cartron watermelon liqueur and lengthened by a generous measure of SKYY vodka.

### **Honeysuckle** 50

Bacardi 8 year old rum, fresh lemon and orange juice shaken together with silky homemade honey syrup and served straight up.

### **Lychee Martini** 47

Vanilla vodka, fresh lychees and Joseph Cartron lychee liqueur enlightened by fresh lime juice and demerara syrup.

### **Espresso Martini** 47

Our twist on a modern classic. SKYY vodka and Joseph Cartron vanilla liqueur are roughed-up by Patron coffee liqueur and a single shot of espresso.

### **Chocolate & Strawberry Martini** 47

Fresh strawberries, lime juice, demerara syrup and SKYY vodka are caressed by Joseph Cartron white crème de cacao and fraise liqueurs.

Decadence incarnated...

### **Apple & Basil Martini** 44

An elegant fusion of fresh green apple, basil leaves, pomme verte Joseph Cartron liqueur subtly shaken with Zubrowka vodka and apple juice.

### **Breakfast Martini** 46

Drink it anytime! Elijah Craig 12 year old bourbon whiskey is stirred through orange marmalade and honey syrup, laced with Joseph Cartron caramel liqueur and given a tang with fresh lemon and orange juice.

### **Pineapple Martini** 52

Fresh pineapple pressed with Joseph Cartron pineapple and caramel liqueurs are rounded off with vanilla vodka and pineapple juice.

### **Gin Blossom** 48

A floral and aromatic combination of Bombay Sapphire gin, Limoncello, fresh pink grapefruit juice and a dash of Maraschino cherry syrup.

### **Maple Jack Ripper** 52

Jack Daniel's Tennessee whiskey blended with maple syrup, Joseph Cartron triple sec curacao, Frangelico hazelnut liqueur and fresh green apple juice, shaken over ice and served in a chilled martini glass.

### **Scottish Flower** 52

A delightfully floral concoction of Hendrick's gin, elderflower and violet syrup, muddled with raspberries and balanced with Ocean Spray cranberry juice.

## APRÈS SIGNATURES

Using their wide array of spirit knowledge and bartending skills, these concoctions have been created by Après very own bartenders and are a homage to legendary ski resorts around the globe... enjoy!

### **Corchevel Crush** 47

Fresh lime muddled with caster sugar, fresh passionfruit & fresh raspberries, added with vanilla syrup plus an equal amount of passionfruit & raspberry of Joseph Cartron liqueurs and lengthened with Bombay Sapphire gin.

### **Berried Jasper** 44

A bed of fresh pineapple layered with mix berry jam, topped up with a mix of fresh ginger, a minimum amount of fig jam, a large amount of Havana Club 3 year old rum and a helpful amount of apple juice.

### **Cortina Caipirinha** 44

Chunks of fresh rockmelon & fresh strawberries, muddled with the usual ingredients of caipirinha, added with Joseph Cartron's liqueurs and don't forget the main ingredient - Cachaca 51.

### **St. Moritz Kiwi** 52

Fresh kiwi fruit muddled with Joseph Cartron's kiwi liqueur, Zubrowka Bison Grass vodka, leveled off with fresh pressed green apple juice.

### **Sinful Peach Vail** 47

Fresh peaches marinated in cloves, demerara and honey are muddled with SKYY citrus, orange cognac liqueur and caramel liqueur, then shaken with apple juice and served straight up.

### **Chocolate & Cinnamon Sazerac** 57

A contemporary twist on a historic drink. A martini glass is coated with cinnamon liqueur and topped up with a concoction of aromatic Peychaud's bitters, a brown sugar cube, lemon zest, Rittenhouse 4 year old rye whiskey and Joseph Cartron white chocolate liqueur... pure decadence!

### **Vanilla Ski** 52

2 vodkas, Cariel vanilla and SKYY, are shaken with white chocolate liqueur and a hint of our homemade vanilla syrup. Garnished with a dark chocolate stick!

### **Snow Berries** 47

Strawberries and cherries combined with brown sugar syrup, Cariel vanilla vodka, white chocolate liqueur and green banana liqueur (yes... that's green banana!), then mellowed with a dash of milk and cream.

### **Forest Whistler** 44

SKYY raspberry infused vodka, raspberry and dark chocolate liqueur shaken over ice with homemade vanilla syrup and a shot of our unique Fair Trade organic espresso served in a martini glass.

### **Mulled Wine Martini** 49

A recreation of the traditional Christmas drink! Blackberries and raspberries pressed with Disaronno Amaretto, Cherry Heering liqueur, Sailor Jerry spiced rum, a large dash of cranberry juice and a touch of shiraz red wine...

## OLD'S COOL

*Today's cocktails owe their existence to these timeless classics and the pioneers who created them. To the best of our knowledge (and one or two personal twists aside), these represent the drinks as they were originally intended. The great thing about cocktails is that every one has a hundred variations – so please don't hold us to our accuracy..... enjoy.*

### **Old Fashioned**

**57**

*Legend states that this was originally mixed at the famous Pendennis Club in Louisville for one Colonel James Pepper, who liked it so much that he introduced it to the Waldorf on his next visit to New York. Made properly this drink is the best you can get, made improperly and you'll fail to see what all the fuss is about. A brown sugar cube soaked in Peychaud's bitters is muddled with orange zest and a suggestion of Maraschino syrup. We then lovingly stir the mix through with Woodford Reserve Kentucky bourbon until the correct amount of dilution has occurred. Good things certainly come to those who wait!*

### **Aviation**

**44**

*Cruelly forgotten by time (and a worldwide shortage of a key ingredient) this satisfyingly tart combination of Plymouth gin, Luxardo Maraschino and fresh lime juice is currently undergoing a global renaissance.*

### **Hemmingway Daiquiri**

**44**

*Re-named after the man himself, Havana Club 3 year old rum, Luxardo Maraschino, fresh lime and pink grapefruit juice.*

### **Between The Sheets**

**52**

*No-one quite knows where the name of this drink originated! What we do know is that it was created in the 1920's, probably at Harry's New York Bar in Paris, and is a variation of the legendary cognac cocktail, Sidecar. Bacardi Carta Blanca rum, Hennessy VS cognac, Joseph Cartron triple sec and our homemade sour mix.*

### **Bloody Mary**

**44**

*Probably the most varied cocktail recipe of all time! Our version of Harry MacElhone's masterpiece will have vegetarians running for the hills. SKYY pure vodka, Worcestershire sauce, red Tabasco and heavily seasoned tomato juice are lent assuring body by a dash of Demi Glace.*

### **Mint Julep**

**57**

*Prevalent throughout the deep south of the U.S. during the 19th century, this master of drinks has since earned it's place upon the Pantheon of Greats, this is in no small measure due to its long standing association with the Kentucky Derby, of which it is the official drink. A large measure of Woodford Reserve bourbon is stirred through with fresh mint leaves and simple syrup. Served in a chilled steel goblet.*

- Classic Martini** 52  
*A book can be written on the many claimed origins of this ubiquitous classic, some dating back as far as 1862. What has evolved is a cocktail that is held synonymous with style and sophistication. A large measure of either 42 Below vodka or Plymouth gin is stirred until chilled with a suggestion of Dry Vermouth. Garnished with either olives or a twist of lemon and served wet, dry or dirty... the choice is yours.*
- French Martini** 47  
*This is the more recent and popular incarnation of a stunning cocktail. In our humble opinion it is also the more superior. Crème de Mure, fresh blackberries and a long pour of SKYY vodka are complemented by fresh pineapple juice and shaken at length to produce a distinct head.*
- Pimms No 1** 44  
*The perfect antidote to our year round summers. Pimms and Bombay Sapphire gin served long with strawberries, cucumber, lemonade and ginger beer.*
- Singapore Sling** 52  
*While the original recipe and date of creation have long been lost to history, what's sure is that this was created at the Raffles Hotel, Singapore by Long Bar's Ngiam Tong Boonat. This version, based on the memories of those who still work there, contains Plymouth gin, Cherry Heering, Benedictine, Cointreau and orange bitters lengthened by pineapple juice and served long over crushed ice.*
- Dark & Stormy** 47  
*A tempestuous blend of Gosling's Black Seal rum, fresh lime wedges, demerara syrup and ginger beer; refined with a dash of Angostura bitters.*
- Cosmopolitan** 47  
*Enjoyed by either sex, in every city the world over. A squeeze of fresh lime is added to SKYY citrus infused vodka, triple sec curacao and Ocean Spray cranberry juice. Finished with a flamed orange zest.*
- Caipirinha** 47  
*From the backwaters of Brazil to the Arabian Peninsula. Fresh lime, pure cane caster sugar and a hearty pour of Cachaca 51 are served short over crushed ice.*
- Godfather** 49  
*Elijah Craig 12 year old bourbon and Disaronno Amaretto are given a gentle stir and served short over ice. A house favourite.*
- Mai Tai** 47  
*We've given you Vic's version and we've given you Don's, this is our own. Bacardi 8 year old rum and Bacardi Carta Blanca are combined with a dash of Amaretto and triple sec and shaken with fresh orange and pineapple juice. Polished off with a dash of grenadine.*

## MOJITOS AND CO.

### **Cucumber Gin-ito** 52

*Hendrick's gin is ever-growing in popularity... in this drink it's cucumber and rose flavours combine magnificently with muddled fresh cucumber, mint leaves, elderflower syrup and lime juice. A perfect summer mix!*

### **Goldstorm** 47

*If you like the Mojito, you'll love this. Sailor Jerry spiced rum and Joseph Cartron ginger liqueur are stirred through with fresh lime juice, demerara syrup and a fistful of mint leaves. Topped with ginger beer.*

### **Mariachi** 52

*Fresh passionfruit intensified with Joseph Carton passionfruit liqueur balanced with mint leaves, lime and laced with a healthy measure of Sauza Hornitos tequila.*

### **Hay Maker** 52

*Elijah Craig 12 year old bourbon and Joseph Cartron vanilla liqueur tangled with mint leaves, fresh lime juice, demerara syrup and topped with apple juice.*

### **Mojito** 44

*Using Bacardi 8 year old rum, fresh lime juice, mint leaves and demerara syrup as a base, choose one of the following to create one to your liking:*

Strawberry	Blackberry	Raspberry
Passionfruit	Pineapple	Mango
Kiwi	Peach	Blueberry

*and of course... Classic!*

### **Blackberry & Ginger Caipiroska** 54

*Joseph Cartron Crème de Mure liqueur, fresh blackberries and ginger, worked into a cocktail of fresh lime wedge, pure cane caster sugar and SKYY pure vodka.*

### **Pamaroska** 50

*A heartfelt combination of fresh pomegranate combined with limes and caster sugar, SKYY citrus infused vodka and the stunning Pama pomegranate liqueur, all served over crushed ice.*

### **Strawberry & Vanilla Caipirissima** 47

*Fresh strawberries, Joseph Cartron vanilla and fraise de bois liqueur, invigorated with Sailor Jerry spiced rum. Delicious!*

### **Lychee Caipirissima** 47

*Fresh lychees and Joseph Cartron lychee liqueur, muddled with lime, caster sugar and lengthened with Sailor Jerry spiced rum.*

### **Basil Fawltly** 51

*An unusual combination of flavours coming together perfectly... fresh basil leaves and honey syrup, shaken over ice with SKYY vodka, white cacao and vanilla Joseph Cartron liqueurs and fresh pink grapefruit juice.*

## COLLINS, COOLERS & SOURS

### **Raspberry & Vanilla Collins** 47

Your choice of either SKYY vodka or Bombay Sapphire gin blended with fresh raspberries, Joseph Cartron vanilla and raspberry liqueurs and fresh sweet & sour. Topped off with soda.

### **Passionfruit Collins** 44

Either SKYY vodka or Bombay Sapphire gin mixed with simple syrup, fresh sweet & sour and passionfruit pulp. Topped with soda.

### **Fig & Ginger Collins** 47

Fig jam combined with Joseph Cartron ginger liqueur, your choice of SKYY vodka or Bombay Sapphire gin and given tang with our homemade sour mix and ginger beer top.

### **Cobbled Raspberry Cooler** 47

Fresh raspberries, a splash of red wine, SKYY raspberry infused vodka and raspberry liqueur, shaken together and lengthened with ginger ale over crushed ice.

### **Amaretto Sour** 49

One of our favourites and an exercise in stunning simplicity. A large measure of Amaretto shaken with our home made sweet & sour and served short over ice.

### **Whiskey Sour** 57

Originally made using just whiskey, lemon juice and egg white (to give it a good frothy head), this classic has been adapted over time to suit the 'modern day' taste! Our version is simply with your choice of whiskey and our homemade sour mix with an orange twist:

Elijah Craig 12 year old bourbon  
Jameson Irish whiskey

Dewar's 12 year old scotch  
Jack Daniels Old No. 7

## LATIN LOVERS

### **Spiced Mango Daiquiri**

49

*Fresh pureed mango muddled with a hint of red chilli are combined with Sailor Jerry spiced rum and our homemade sour mix. Garnished with a split red chilli for stirring in your desired level of spice!*

### **Black & White Daiquiri**

51

*An interestingly delicious cocktail of Bacardi Superior white rum, Crème de Mure liqueur and Malibu, shaken with fresh blackberries and homemade sour mix.*

### **Zombie**

82

*Drink one of these and you will be a Zombie! 5 (yes... 5!) rums mixed together with Absinthe, orange and pineapple juice, a dash of grenadine and orange bitters, served long over ice.*

### **Sailor Splash**

45

*A fusion of Sailor Jerry spiced rum, Joseph Cartron framboise and pear liqueur with fresh diced pear, raspberries and caster sugar served over crushed ice.*

### **Margarita**

52

*If the legend of Margarita Sames is to be believed, this quintessentially Mexican cocktail has recently celebrated its 60th birthday! We believe that it is best served as simple as possible – Sauza Hornitos tequila, triple sec, fresh citrus juice and sugar syrup are served straight up with a salt rim. Of course we can prepare this however you wish – long, short, straight up, on the rocks, even with your favourite fruit – but sorry folks, not blended....*

Strawberry  
Passionfruit  
Mango

Blackberry  
Pineapple  
and of course...Classic!

Raspberry  
Peach

### **Daiquiri**

52

*Like many great drinks, this classic Bacardi cocktail stems from humble origins. It is believed by most to have been originated in 1915 in the village of Daiquiri, near Santiago, Cuba. We use a liberal measure of Bacardi 8 year old rum and shake enthusiastically with fresh lime juice and demerara syrup. Served straight up but of course we can prepare this however you wish – long, short, straight up, on the rocks, even with your favourite fruit – but sorry folks, not blended....*

Strawberry  
Passionfruit  
Mango

Blackberry  
Pineapple  
and of course...Classic!

Raspberry  
Peach

## SPARKLES

### **Classic Champagne** 62

*Prosecco washed with a dash of Hennessy V.S. and served with a bitter sweet cube of sugar. (Ask for Moët et Chandon at 125 AED)*

### **Berryfield** 62

*Prosecco served over a bed of fresh raspberries & Crème de Mure. (Ask for Moët et Chandon at 125 AED)*

### **Peach & Almond Bellini** 62

*Fresh white peach and Joseph Cartron peach liqueur with a hint of Amaretto and topped up with Prosecco. (Ask for Moët et Chandon at 125 AED)*

### **Red Run Rossini** 62

*Fresh strawberries fortified with Sailor Jerry spiced rum, Joseph Cartron fraise liqueur beautifully topped up with Prosecco. (Ask for Moët et Chandon at 125 AED)*

## DOWN IN ONE...

*Our bartender's are highly skilled in a wide array of shooters from B-52's to Kamikazes, so don't be afraid to ask for any one you like. Here's our own little selection to choose from...*

### **Hoti** 35

*Pyrat XO rum, Grand Marnier liqueur & fresh orange juice*

### **Benetu** 35

*Benedictine, Tuaca liqueur & fresh sweet & sour*

### **Red Skin** 35

*Pama Pomegranate liqueur & Southern Comfort*

### **Royal Rumble** 35

*Drambuie & Southern Comfort*

### **Coffee – Toffee** 35

*Cariel vodka, Kahlua & Joseph Cartron dark cacao liqueur*

## WARMERS

### **Gluhwein** 35

*A classic Alpine drink of red wine, steeped in cloves with a touch of Ricard Pastis liqueur, cinnamon and citron.*

### **Ski Lodge** 35

*Grand Marnier and Drambuie infused with brandy and gently heated.*

### **Chocomint Schnapps** 35

*Hot chocolate infused with peppermint and dark cacao.*

## CHAUFFEUR'S CHOICE

**Elderflower Collins** 27

*A refreshing and aromatic drink based on the famous alcoholic version with elderflower cordial, pineapple juice and a splash of lime juice, finished off with soda water.*

**Apple Mule** 27

*Freshly pressed green apple juice, lime wedges and ginger ale makes this a zingy little number.*

**Orange-gina** 27

*A simply delicious cooler made just for the summer. Orange juice, sweet and sour and levelled off with lemonade.*

**Jumong** 27

*A flamonde of pineapple, orange and grapefruit juice lengthened by lemonade and a drizzle of grenadine.*

**Aspen Mojito** 27

*Fresh mint muddled with lemon, lime, apple and a hint of vanilla. Very refreshing.*

## BOTTLE SPIRITS

All available with unlimited mixers (not including energy drinks).  
Feel free to also take your pick from our back bar (subject to availability).

### VODKA

SKYY	USA	750ml	600	AED
42Below	New Zealand	750ml	650	AED
Belvedere	Poland	700ml	930	AED
Grey Goose	France	750ml	930	AED
		1.5l	1650	AED
Kauffman	Russia	700ml	2250	AED
U'luvka	Poland	700ml	1000	AED
		1.75l	2150	AED

### GIN

Bombay Sapphire	England	750ml	600	AED
Plymouth	England	750ml	650	AED
Hendrick's	Scotland	750ml	700	AED
South	New Zealand	750ml	775	AED

### RUM

Bacardi Superior	Puerto Rico	750ml	600	AED
Bacardi 8 year old	Puerto Rico	750ml	650	AED
Gosling's Black Seal	Bermuda	750ml	775	AED
El Dorado 15 year old	Guyana	700ml	1150	AED
J. Bally's	Martinique	700ml	1425	AED
Gosling's Reserve	Bermuda	750ml	1800	AED
Santa Teresa 1796	Venezuela	750ml	1250	AED
Barbancourt	Haiti	750ml	2450	AED
Havana 15 Anos	Cuba	700ml	6550	AED

### TEQUILA

Sauza Hornitos	Mexico	750ml	650	AED
Tapatio Blanco	Mexico	500ml	710	AED
Tapatio Reposado	Mexico	500ml	775	AED
Tapatio Anejo	Mexico	500ml	990	AED
Patron Anejo	Mexico	750ml	1100	AED
Patron Platinum	Mexico	750ml	2950	AED

### WHISKIES

Elijah Craig 12 year old	Kentucky	750ml	600	AED
Knob Creek	Kentucky	750ml	990	AED
Bookers Single Barrel	Kentucky	750ml	1550	AED
Pappy Van Winckle 15 year old	Kentucky	700ml	1600	AED
Dewar's 12 year old Scotch	Scotland	750ml	700	AED
Chivas 12 year old Scotch	Scotland	750ml	800	AED
Chivas Royal Salute	Scotland	750ml	2750	AED
Suntory Hibiki	Japan	700ml	2800	AED
Yamazaki 18 year old	Japan	700ml	3350	AED

## **BOTTLED BEERS & CIDERS**

<i>Tiger</i>	<i>Singapore</i>	<i>330ml</i>	<i>35</i>	<i>AED</i>
<i>Heineken</i>	<i>Holland</i>	<i>330ml</i>	<i>35</i>	<i>AED</i>
<i>Amstel Pulse</i>	<i>Holland</i>	<i>330ml</i>	<i>35</i>	<i>AED</i>
<i>Sol</i>	<i>Mexico</i>	<i>330ml</i>	<i>35</i>	<i>AED</i>
<i>Budweiser</i>	<i>USA</i>	<i>330ml</i>	<i>35</i>	<i>AED</i>
<i>Dos Equis</i>	<i>Mexico</i>	<i>330ml</i>	<i>37</i>	<i>AED</i>
<i>Tooheys Extra Dry</i>	<i>Australia</i>	<i>345ml</i>	<i>37</i>	<i>AED</i>
<i>Kingfisher</i>	<i>India</i>	<i>330ml</i>	<i>37</i>	<i>AED</i>
<i>Savannah Dry Cider</i>	<i>South Africa</i>	<i>340ml</i>	<i>37</i>	<i>AED</i>
<i>Bulmers Cider</i>	<i>Ireland</i>	<i>568ml</i>	<i>62</i>	<i>AED</i>

## **ENERGY DRINKS**

<i>Red Bull</i>	<i>Austria</i>	<i>250ml</i>	<i>19</i>	<i>AED</i>
<i>Red Bull Sugarfree</i>	<i>Austria</i>	<i>250ml</i>	<i>19</i>	<i>AED</i>

