



# Mocktail

## Cowboy Milk

牛仔牛奶

玉米果茸, 玉米水, 牛奶, 柠檬汁  
*Corn Puree, Whole Corn Water, Milk, Lemon Juice*

## Ginger Bubble

姜味汽水

鲜姜, 香叶, 混合柑橘, 黄糖  
*Fresh Ginger, Bay Leaf, Mix Citrus, Brown Sugar*

## Tropical Dream

热带梦想

椰子水, 澄清菠萝汁, 香兰叶糖浆, 菠萝青柠叶泡沫  
*Coconut Water, Clarified Pineapple Juice, Pandan Syrup, Pineapple Lime Leaf Foam*

## Tomato Basil

番茄罗勒

番茄汁, 话梅酸甜汁, 罗勒苏打  
*Tomato Juice, Salty Plum Cordial, Basil Soda*

¥98/杯



The 1515 West Bar - Jing An Shangri-La - Yan'an Middle Road 1218 - Shanghai, China

## HISTORY OF THE COCKTAIL

There are many stories behind the origins of the 'cocktail', the delicious drink that has stood the test of time and remains popular in bars and other establishments to this day. As always, some stories are preposterous, some are believable and who knows, one of them may be the truth. In the book, 'The Spy', by author James Fenimore Cooper (1821) one of the characters, Betty Flanagan, invented the cocktail during the Revolution.

"Betty" may have referred to a real-life innkeeper at Four Corners, north of New York City, who went by the name of Catherine "Kitty" Hustler. Betty took on another non-fictional face eventually, that of Betsy Flanagan. Betsy was likely not a real woman, but the story says she was a tavern keeper who served French soldier drinks in 1779 that were garnished with tail feathers plucked from her neighbor's rooster. We can assume that Kitty inspired Betty and Betty inspired Betsy, but whether or not one of the three is truly the creator of the cocktail is a mystery.



The rooster theory is also said to have been influenced by the colours of the mixed ingredients, which may resemble the colours of a rooster's tail. This would be a good story today, given our vast array of ingredients for cocktails. At that time in history, however, spirits were actually quite bland. The word "cocktail" was first coined in 1806 by The Balance and Columbian Repository of Hudson in New York as "a stimulating liquor composed of any kind of sugar,

water and bitters, vulgarly called "bittered aling". The first time the word "cocktail" is recorded as being used in the US was 28 April 1803 in a publication called The Farmer's Cabinet. Interestingly, in the UK there is a reference to the "cock-tail" even earlier in The Morning Post and Gazetteer in London, England, on 20 March 1798. Today, the word "cocktail" is used to describe the collective group of mixed alcoholic drinks that we see on bar menus around the world.



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**The 1515 West Bar:  
Where Timeless  
Cocktails  
Meet a Modern Twist**  
Welcome to The 1515 West Bar, where the golden age of entertainment meets the innovation of modern mixology.

Just like classic movies and music, timeless cocktails possess an enduring quality that transcends generations. Here, we believe in elevating these classics, not replacing them.

Think of our cocktail list as a vintage newspaper – a curated collection of ten iconic American cocktails and their contemporary

twists, presented in a classic format. We've meticulously selected each ingredient, adding a touch of modern technique or a new flavour to bring these timeless recipes back to the forefront. This is your invitation to rediscover the classics.

Join us in celebrating the art of the cocktail, where history meets innovation in every perfectly balanced creation. Let's raise a glass to these enduring libations and reignite the passion that lies within each of us for the world of cocktails!



1515酒吧  
永恒的鸡尾酒与现代的蜕变  
欢迎来到1515酒吧, 在这里, 娱乐的黄金时代与现代调酒的创新相遇。

就像经典电影和音乐, 永恒的鸡尾酒具有超越世代的持久品质。在这里, 我们相信要提升这些经典, 而不是取代它们。

把我们的鸡尾酒单想象成一份古老的报纸——以经典形式呈现的十款标志性美式鸡尾酒及其现代风格的演绎。

我们精心挑选了每种食材, 加入了现代技术或新口味, 将这些永恒的配方带回人们的视野。

向您发出重新发现经典的邀请。与我们共庆鸡尾酒的艺术, 在每一个完美平衡的创造中, 历史与创新相遇。

让我们举起酒杯, 为这兰持久不高的美酒致敬, 重新点燃您对鸡尾酒世界的热情!

# Americano 美国佬



The Americano was first served in the 1860s at Gaspare Campari's bar in Milan, Italy. The drink, which features Campari and sweet vermouth in equal parts, is topped with sparkling water as an effortless take on the Milano-Torino, which contained Campari and sweet vermouth with sparkling water. It's believed that the name stems from its popularity among American tourists. And it's possible that the name wasn't affixed until the prohibition era, when Americans absconded to Europe in droves, thirsty for good drinks.

美国佬最早出现在19世纪60年代意大利米兰创作者Gaspare Campari的酒吧。这款鸡尾酒将金巴利酒和甜味美思等量地混合，再加上苏打水，是对鸡尾酒米兰都灵的简易模仿，后者的配方中也含有金巴利酒、甜味美思和苏打水。在美国禁酒令时期，大批美国人成群结队地涌向欧洲，想要喝上一杯好酒，这款鸡尾酒因颇受美国游客的欢迎而得名。

**Martini Vermouth Rosso**  
马天尼甜味美思

**Campari**  
金巴利

**Soda**  
苏打水

¥118/杯

# Garden Aperitif 田园开胃酒

马天尼白味美思浸泡混合香草，干型雪莉酒浸泡伯爵茶，阿佩罗，橙味苦精，西柚苏打  
Martini Vermouth Bianco Infused Mixed Herbs | Fino Sherry Infused with Earl Grey Tea  
Aperol | Orange Bitters | Grapefruit Soda

ABV. 9.92° ¥128/杯

## Tasting Note

这款鸡尾酒的口感富有层次且平衡。阿佩罗带来一丝苦味和清新的橙味香气，伯爵茶雪莉酒使口感更加复杂丰富，香草味美思的加入让整体口感更加芳香，并平衡其他成分的味道，橙味苦精增添了一些苦甜的层次感。最后，西柚苏打中的气泡和酸甜口感，为整杯鸡尾酒增添了清爽的质地，使得整体口感更加顺滑，令人愉悦。总体来说，这是一款口感丰富、平衡、清新且具有层次感的餐前鸡尾酒。

The taste of the cocktail should be multi-layered and balanced. The Aperol brings a hint of bitterness and a refreshing orange aroma, and the blend of Earl Grey tea sherry adds complexity and richness to the bouquet. The addition of Vermouth's vanilla blend may expand the aroma to the overall taste and balance the flavours of the other ingredients. The addition of orange bitters may introduce further bitter-sweet layers. Finally, the fizz and sweet and sour taste of the sparkling grapefruit juice adds a refreshing texture to the whole cocktail, making the overall taste smoother and more pleasant. All round, this is a rich, balanced, fresh and layered pre-dinner cocktail.

# Old Fashioned 古典

**Woodford Reserve Bourbon** | 活福珍藏波本威士忌  
**Sugar Syrup** | 糖浆  
**Angostura Bitters** | 安高天娜苦精

¥148/杯

The Pendennis Club, a gentlemen's club founded in 1881 in Louisville, Kentucky, claims the Old-Fashioned cocktail was invented there. The recipe was said to have been developed by a bartender at that club in honour of Colonel James E. Pepper, a prominent bourbon distiller, who brought it to the Waldorf-Astoria Hotel bar in New York City. Cocktail critic David Wonderich finds this story about its origin unlikely, touting the theory that the first mention in print of "old-fashioned cocktails" was in the Chicago Daily Tribune in February 1880, before the Pendennis Club was opened. In addition, the Old-Fashioned was simply a re-packaging of a drink that had long existed.

1881年成立于肯塔基州路易斯维尔的绅士俱乐部——Pendennis俱乐部声称是“古典鸡尾酒”的诞生地。据说，这个配方是由该俱乐部的一位调酒师为致敬当地杰出的波本威士忌酿酒师詹姆斯·E·佩珀上校而创作的，后来他将这款酒带到了纽约的华尔道夫酒店酒吧。然而，鸡尾酒评论家David Wonderich认为这个起源故事不太成立，因为第一次在纸质印刷品中提到这款酒是在1880年2月的《芝加哥每日论坛报》上，当时Pendennis俱乐部还没有开业，可见在那之前这款鸡尾酒已经出现了一段时间。



# West Fashioned 西部古典

烘烤椰蓉百加得八年朗姆，南姜活福珍藏波本威士忌，茴香籽糖浆，巧克力苦精，桃子苦精  
**Toasted Coconut Bacardí Ocho**  
**Galangal Woodford Reserve Bourbon**  
**Fennel Seed Syrup** | **Chocolate Bitters** | **Peach Bitters**

ABV. 32.65° ¥148/杯

## Tasting Note

烤椰蓉朗姆带来浓郁的香甜味道，为鸡尾酒增添了一丝温暖柔和的口感。南姜威士忌的辛辣和清新气息交织其中，为整体调酒带来活力和动感。茴香籽糖浆的特殊香气则带来一种独特的风味，使口感更加饱满和奇妙。最后，巧克力苦精的苦涩和浓烈为整款酒增添深邃持久的回味，使其更加令人难忘和愉悦。整体而言，这款酒的口感是一个富有层次和平衡的美妙体验，让人回味无穷。

Roasted coconut rum delivers a rich, sweet flavour that adds a touch of warmth and softness to the cocktail. The spicy and fresh tang of southern ginger Whiskey intertwines with the mix, adding a vibrancy to the overall combination. The unique aroma of cumin syrup offers a special flavour, making the cocktail fuller and more wonderful. Finally, the bitterness and intensity of chocolate bitters will add a deep and lasting aftertaste to the whole product, making it more memorable and pleasant. Overall, the taste will be a delectable experience of layers and balance, with a long aftertaste.

# Paper Plane

## 纸飞机

### Michter's Bourbon

酪帝诗波本威士忌

### Amaro

阿玛罗酒

### Aperol

阿佩罗

### Lemon Juice

柠檬汁

¥128/杯



The paper plane is an IBA official cocktail developed around 2007 by Sasha Petraske and Sam Ross of Milk & Honey for their former colleague Toby Maloney's Chicago bar, The Violet Hour. The recipe is a riff on the Last Word, which is a riff on the classic Corpse Reviver #2. The cocktail consists of equal parts bourbon whiskey, Aperol, Amaro, and lemon juice. The cocktail's name is a reference to the M.I.A. track "Paper Planes", which was apparently a guilty pleasure of Petraske's.

纸飞机是国际调酒师协会的官方鸡尾酒。2007年左右，Milk & Honey酒吧的Sasha Petraske和Sam Ross为前同事Toby Maloney开设在芝加哥的The Violet Hour酒吧创作了这款酒。其配方以经典鸡尾酒Last Word (临别一语) 为范本，后者则是以经典鸡尾酒的Corpse Reviver #2 (死而复生2号) 为灵感而创。这款鸡尾酒由波本威士忌、阿佩罗、阿玛罗和柠檬汁等比例组成。酒名来自于歌手M.I.A.的歌曲“纸飞机”，这是Petraske在创造这款酒时的突发奇想。

# The Gleaner

## 拾麦者



大麦茶酪帝诗波本威士忌, 香蕉金巴利, 咖喱叶长寿雪莉酒, 夏莱特都灵白味美思, 酸葡萄汁  
Barley tea Michter's Bourbon | Banana Campari | Curry Leaf Tio Pepe  
Chazalettes Vermouth Bianco | Verjuice

¥148/杯

ABV. 20.30°

### Tasting Note

这款酒展现出一种别具一格的口感。  
大麦茶威士忌带来浓郁的谷物味道，  
香蕉金巴利增添香甜丰富的果味，  
咖喱叶干性雪莉酒为其注入一种独特的香料气息，  
酸葡萄汁提供清新酸爽的口感。  
这款酒融合了谷物味、  
果味、香料味和酸味，  
味道在浓厚、香甜、辛香和清爽之间变化，  
让人感受到不同风味层次的碰撞和平衡，  
带来一种独特而令人惊喜的品尝体验。

This drink offers a unique taste.  
Barley tea whiskey gives this tittle a strong grainy flavour, while banana Campari adds sweet and rich fruitiness.  
Curry leaf dry sherry further gives it a distinctive spiciness and verjuice provides a fresh, art mouthfeel.  
Overall, the drink combines grainy, fruity, spicy and tart elements, with flavours that vary between thick, sweet, spicy and refreshing, creating a bespoke and surprising taste experience, with the clash and balance of different flavour levels.



# Penicillin 盘尼西林



The drink was created in 2005 by Australian bartender Sam Ross, who was living in New York at the time.

Its name derives from the drug 'penicillin', discovered by Scottish scientist Alexander Fleming, hinting at the medicinal properties of some of its ingredients, with suggested effects similar to that of a hot toddy which is said to relieve the symptoms of colds and flu. It was first served in 2005 at Milk & Honey.

### Dewar's 12 Years

帝王12年威士忌

### Ginger Syrup

姜糖

### Lemon Juice

柠檬汁

### Caol Ila Whisky

卡尔里拉威士忌

¥128/杯

2005年，

住在纽约的澳大利亚调酒师 Sam Ross创造了这款酒，在Milk & Honey酒吧首次推出。酒名来源于由苏格兰科学家亚历山大·弗莱明 (Alexander Fleming) 发现的青霉素，暗示部分人们认为有药用属性的配料，类似于人们认为热棕榈酒可以缓解感冒和流感的症状。

# Modern Eastern

## 摩登东方



This drink introduces a harmonious and rich taste. Jasmine tea whiskey gives it a fresh and aromatic tea flavour, pear gin adds a sweet and juicy fruit note, while the Chinese yellow wine infuses it with a uniquely mellow taste, and red dates provide it with full sweetness and a strong fruity aroma. Overall, this drink combines tea, fruit, wine and jujube sweetness. The taste changes between fresh, sweet and mellow, making people feel the interweaving balance of different flavour levels, bringing guests a pleasant tasting experience.

### Jasmine Dewar's 12 Years

茉莉花茶帝王12年威士忌

### Pear Farmer's Gin

香梨法慕金酒

### Osmanthus Yellow Wine

桂花黄酒

### Homemade Dates Syrup

自制红枣糖浆

### Lemon Juice

柠檬汁

### Egg White

蛋白

### Fresh Green Apple

青苹果

ABV. 16.37°

¥138/杯

这款鸡尾酒展现出一种和谐而丰富的口感。  
茉莉花茶威士忌带来清新芳香的茶香气息，梨子金酒增添清甜多汁的水果风味，中式黄酒为其注入了一种独特的香醇味道，红枣提供了饱满的甜味和浓厚的果香。  
整体来说，这款酒融合茶香、果味、酒香和红枣的甜味，口感在清新、甜美、香醇之间变化，让人感受到不同风味层次的交织和平衡，带来一种愉悦的品尝体验。

# Vieux Carre 老广场



The Vieux Carré is an IBA official cocktail made with rye whiskey, cognac, sweet vermouth, Bénédictine, and Peychaud's bitters. It originated with Walter Bergeron, a bartender at the Carousel Bar in Hotel Monteleone, New Orleans. The name is French for "old square", in reference to the city's French Quarter neighborhood. The drink is classified as one of the 'unforgettables' by the IBA.

**Michter's Rye Whiskey**  
酪帝诗黑麦威士忌

**Rémy Martin V.S.O.P**  
人头马V.S.O.P

**Chazalettes Vermouth Rosso**  
夏莱特都灵红味美思

**Benedictine D.O.M.**  
本尼迪克廊酒

**Peychaud's Bitters**  
贝乔苦精

¥148/杯

老广场是国际调酒师协会的官方鸡尾酒，被列为最令人难忘的饮品之一，由黑麦威士忌、干邑、甜苦艾酒、本尼迪克当酒和贝乔苦精调制而成。它由来自新奥尔良蒙特莱奥内酒店Carousel Bar的调酒师Walter Bergeron创造。酒名在法语中是“老广场”的意思，指的是这座城市的法国社区。

# Vintage Timer 古董计时器



## Tasting Note

这款鸡尾酒呈现出独特而复杂的口感。泰茶干邑带来浓厚的茶香和深度，花生酱威士忌为其增添了坚果风味和丰富的质感，橘皮风味的白味美思为其注入了清新的柑橘气息，接骨木花利口酒带来了芳香和微酸的特点。整体来说，这款酒融合多种不同风味，既有浓烈的茶香和坚果的味道，又有清新的柑橘气息和花香，口感丰富多变、层次分明，给人一种独特的品尝体验。

This drink presents a unique and complex taste. The Thai Tea Cognac gives the drink a strong tea note and depth, while the peanut butter whiskey adds a nutty flavour and rich texture, the orange peel white Vermouth may inject a fresh citrernote, and the elderflower liqueur brings a fragrant and slightly sour angle. Overall, the drink combines a variety of flavours, from intense tea and nuttynotes to fresh citrus and floral notes, with a rich, varied and layered palate that creates a unique tasting experience.

圣哲曼接骨木花利口酒  
St. Germain

泰式红茶人头马V.S.O.P干邑白兰地  
Thai Tea Rémy Martin V.S.O.P Cognac

花生酱酪帝诗黑麦威士忌  
Peanut Butter Michter's Rye Whiskey

干橘皮夏莱特都灵白味美思  
Dry Mandarin Peel Chazalettes  
Vermouth Bianco

橙味苦精  
Orange Bitters

ABV. 29.21°

¥148/杯

以上价格均为人民币，并已包含10%服务费与政府现行税率。  
All prices are in RMB and inclusive of a 10% service charge and prevailing government taxes.

# Brandy Crusta 白兰地壳

**Rémy Martin V.S.O.P**  
人头马V.S.O.P

**Maraschino Luxardo**  
意大利樱桃利口酒

**Cointreau**  
君度

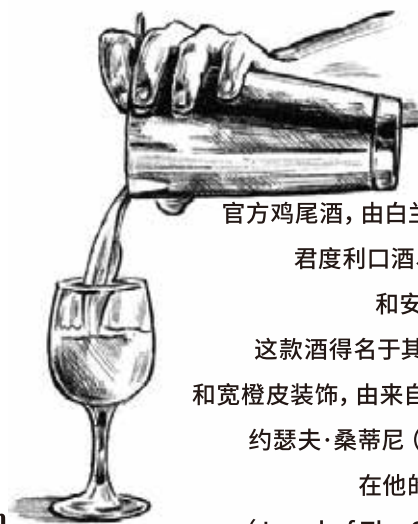
**Lemon Juice**  
柠檬汁

**Angostura Bitters**  
安高天娜苦精

**Sugar**  
糖

¥128/杯

Brandy Crusta is an IBA Official Cocktail made of brandy, Maraschino Luxardo, curaçao, fresh lemon juice, sugar syrup, and Angostura bitters. The cocktail, named for the crust of sugar on the rim, was invented by Joseph Santini, a bartender in New Orleans at his bar, Jewel of the South. Jerry Thomas was the first to publish the recipe in his 1862 cocktail manual.



这是一款国际调酒师协会官方鸡尾酒，由白兰地、樱桃利口酒、君度利口酒、新鲜柠檬汁、糖浆和安高天娜苦精制成。这款酒得名于其酒杯边围上的糖边和宽橙皮装饰，由来自新奥尔良的调酒师约瑟夫·桑蒂尼 (Joseph Santini) 在他的酒吧“南方宝石” (Jewel of The South) 创造而成。该酒配方在杰里·托马斯 (Jerry Thomas) 1862年发表的鸡尾酒手册中首次公布。

# Savory Crusta 鲜味库斯塔



## Tasting Note

黑松露油三得利白兰地V.S.O.P  
Black Truffle Suntory Brandy V.S.O.P

自制芝士杏仁利口酒  
Homemade Cheese & Almond Liqueur

青梅酒  
Plum Liqueur

蜜瓜蜂蜜酸甜剂  
Rock Melon & Honey Cordial

桃子苦精  
Peach Bitters

ABV. 19.44°

¥148/杯

松露油增添了一种深邃的土壤和木质味调，为整体口感注入了一丝奢华与神秘感。干邑白兰地的浓郁香气与酒体的饱满口感相得益彰，为整体口感带来了一种温暖和谐的感受。自制芝士杏仁利口酒的奶香和坚果味道为酒体增添丰富的层次，同时也为提供了一种柔和的口感。青梅利口酒和蜜瓜酸甜剂在其中起到了平衡的作用，为整体口感带来清新的果香和微酸的回味，使得整体口感更加丰富多样。综合而言，这款酒的口感既丰富又复杂，带有深邃的土壤和木质调子，又融入了奢华、温暖、清新和平衡的元素，让人在品尝时能够感受到多重美妙体验。 Truffle oil adds a deep earthy yet woody tone, with a touch of luxury and mystery, to the overall taste. The strong aroma of cognac is complemented by the full body of the drink, imbuing it with a warm and harmonious taste. The creamy and nutty elements of the homemade almond cheese liqueur add a rich layer while providing a soft texture on the palate. The green plum liqueur and honeydew melon play a sweet and sour balancing role, bringing a fresh, fruity yet slightly sour finish to the overall taste of the cocktail, providing a rich, complex and multi-sensory experience.

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# Hemingway Daiquiri

## 海明威得其利

Bacardí Carta Blanca

百加得白朗姆酒

Maraschino

意大利樱桃利口酒

Grapefruit Juice

西柚汁

Lime Juice

青柠汁

¥128/杯

A Hemingway Daiquiri is an all-day cocktail based on the Floridita daiquiri and is recognised by the IBA. It is made with rum, lime juice, maraschino liqueur and grapefruit juice, and served in a double cocktail glass.

Ernest Hemingway, who lived in Cuba, tried the Floridita's signature drink, the Floridita daiquiri, and commented, "That's good, but I prefer it without sugar and double the rum," which became a cocktail now known as the Hemingway Daiquiri or the Papa Doble. This recipe was later modified further, adding grapefruit juice to the mix, at which point the drink was dubbed the "Hemingway Special".



这是一款全天鸡尾酒，以佛罗里达得其利为基础，得到了国际调酒师协会的认可。它是由朗姆酒、青柠汁、樱桃利口酒和西柚汁调制而成，盛装在一个双层鸡尾酒杯中。海明威在古巴期间，品尝到当地佛罗里达酒吧的招牌饮品——佛罗里达得其利 (Floridita Daiquiri) 后说：“味道很棒，但我更想要来杯不加糖、加入双份朗姆酒的版本。”于是这款改版后的鸡尾酒后来被称为海明威得其利或Papa Doble。这个配方后来被进一步改进，加入了西柚汁，于是这款酒也被称为“海明威特饮”。

# Ramos Gin Fizz 拉莫斯金菲仕



Walk into any cocktail bar and order a Ramos Gin Fizz and you'll either be greeted with an aggravated grunt or a delighted bartender eager to shake the hell out of one of the most laborious classics. Somewhere between a Gin Fizz and a milkshake, the Ramos was born in New Orleans at Henry Ramos's Imperial Cabinet Saloon in 1888. Ramos required the drink so foamy and cloud-like in texture that he employed an extra chain of "shaker men" to, one by one, have a go at emulsifying the drink. A perfectly fluffy Ramos Gin Fizz can be made without deploying several dozen shaker men, but we recommend employing a good dry shake (shaking without ice), and some very good ice for the second round of agitation.

当你走进任何一家鸡尾酒吧，点一杯拉莫斯金菲仕，迎接你的要么是一声愤怒的咕啾，要么是一位兴高采烈的调酒师，使劲摇出这杯最费力的经典鸡尾酒。这款酒介于金菲仕和奶昔之间，于1888年新奥尔良，拉莫斯本人开设的酒吧——Imperial Cabinet Saloon 中诞生。拉莫斯要求这款酒需要具有云状的泡沫和质地，因此他额外雇佣了一组“摇瓶工”，一个接一个，接力将饮品摇匀乳化。一杯完美蓬松的拉莫斯金菲仕并不需要几十个摇酒工，而是选择使用干摇的手法（摇酒时不加冰），并在第二轮搅拌中使用优质冰块。

添加利十号, 柠檬汁, 青柠汁, 香草, 糖, 奶油, 蛋白, 苏打水  
Tanqueray NO.TEN | Lemon Juice | Lime Juice | Vanilla | Sugar Syrup | Cream | Egg White | Soda  
¥128/杯

# Ernest's Elixir

## 厄奈斯特·生命之水



### Tasting Note

陈酿朗姆酒的香气和甜味与黑芝麻的香气相互融合，形成独特的混合风味。椰子水为整体调味增添了清爽的口感，与热带风味雪莉酒的甜美风味相互辉映。菠萝酸甜剂带来一丝清新香甜的果味，与咖啡苦精的微苦味形成对比。咖啡苦精为整体口感增添复杂的咖啡香气，使整体风味更为独特。这款酒展现出朗姆酒的甜美、黑芝麻的香气、椰子水的清爽、雪莉酒的复杂风味、菠萝的酸甜以及咖啡的微苦，给人带来丰富而令人惊喜的口感体验。

百加得黑朗姆酒  
Bacardí Carta Negra

自制黑芝麻椰子利口酒  
Homemade Black Sesame  
Coconut Liqueur

热带风味长寿雪莉酒  
Tropical Tio Pepe

菠萝酸甜剂  
Pineapple Cordial

咖啡苦精  
Coffee Bitters

ABV. 16.72°

¥138/杯

The aroma and sweetness of the aged rum blends perfectly with black sesame extract, forming a unique flavour map. Coconut water adds a refreshing element to the overall flavour of this cocktail and complements the sweet part of the tropical sherry. The sweet and sour pineapple juice provides a fresh hint of tropical fruit, contrasting with the slight bitterness of the coffee. The coffee bitters expand the complexity, injecting some unique characteristics into the overall flavour. The drink may reveal the sweetness of rum, the aroma of black sesame juice, the refreshing quality of coconut water, the complex flavour of sherry, the sweet-sour flavour of pineapple, and the slight bitterness of coffee, offering a rich and surprising taste experience.

# Unusual Ramos

## 不同寻常的拉莫斯



Bombay Sapphire

孟买蓝宝石金酒

Poire William

梨子白兰地

Luxardo Maraschino

路萨朵樱桃甜酒

Lemon Juice

柠檬汁

Strawberry Syrup

草莓糖浆

Milk

牛奶

Laksa Leaf

叻沙叶

ABV. 16.76°

¥138/杯

### Tasting Note

这款气泡鸡尾酒呈现出复杂多样的口感。金酒带来清爽而芳香酒体，结合草莓甜美的浆果风味，梨子白兰地为其注入一种独特的水果酒香，樱桃提供浓厚的果味。澄清牛奶加入丝滑柔和的口感，叻沙叶为其赋予清新的草本气息。在鸡尾酒中，这些元素的组合给口感增添一种活泼、轻快的感觉。气泡的细腻起泡与金酒、草莓、梨子白兰地、樱桃等各种风味相互交融，令口感更加丰富多样。同时，澄清牛奶的丝滑口感和叻沙叶的清新草本气息为整体口感增添一种柔和平衡的感觉。This sparkling drink presents a complex and varied flavour. Gin brings a crisp and aromatic body, combined with the sweet tang of strawberries, while pear brandy imbues it with a distinctive fruity bouquet, and cherries provide a strong fruity taste. The clarified milk may add a silky, soft texture to the drink, and the laksa leaves give it a herbal note. In sparkling drinks, the combination of these elements may add a lively, airy feel to the refreshment. The delicate bubbles blend perfectly with various flavours such as gin, strawberry, pear brandy and cherry, adding richness and variety to the cocktail. Simultaneously, the silky texture of the clarified milk and the fresh herbal notes of the laksa leaves may add a soft and balanced feel to the overall taste.

# Tommy's Margarita

## 汤米的玛格丽特



Tommy's Margarita was conceived in San Francisco in 1990 by Julio Bermejo at his parents' restaurant called Tommy's. Bermejo had recently been introduced to agave nectar as an ingredient and although it was still expensive at the time, Julio preferred using it to enhance the agave flavour of the cocktail instead of using triple sec to highlight the citrus flavour in the original Margarita recipe. In 2008, it became the first venue-specific cocktail to be added to the IBA manual.

汤米的玛格丽塔是Julio Bermejo于1990年在旧金山父母开的一家名为汤米的餐厅里构想创作而成的。Bermejo引入了龙舌兰糖蜜作为配料，尽管当时龙舌兰糖蜜价格昂贵，但他偏好采用它来增强鸡尾酒的龙舌兰味，而不是最初配方中所使用的橙味利口酒来突出柑橘的风味。2008年，它成为第一个被列入国际调酒师协会手册特定场所鸡尾酒。

**Don Julio Blanco**  
唐胡里奥珍藏白标龙舌兰

**Agave Syrup**  
龙舌兰糖蜜

**Lime Juice**  
青柠汁

¥128/杯



# Shang-Oaxaca 上-瓦哈卡

桂花培恩银樽龙舌兰，乌梅多巴耶梅斯卡尔，山楂&酸梅酱，酸苹果汁  
Osmanthus Patrón Silver | Smoky Plum Doba-Yej Mezcal  
Hawthorn & Plum Sauce | Sour Apple Juice

ABV. 19.49° ¥138/杯

### Tasting Note

这款鸡尾酒搭配了多种酸甜水果和独特的龙舌兰酒，口感复杂且平衡。首先，桂花龙舌兰带来了浓郁的龙舌兰香气，乌梅梅斯卡尔则赋予了醇厚的烟熏味道。酸梅酱和山楂提供了酸爽的口感，与酒的浓郁味道形成对比。最后，酸苹果汁的加入为整体调味提供了一丝清新的水果甜味，并增添了口感的层次感。整体来说，这款酒同时展现出果香、醇厚、酸爽和微甜的风味，给人留下深刻的印象。

Paired with a variety of sweet and sour fruits and a unique tequila, the drink should be complex and balanced. First, osmanthus tequila gives it a strong agave aroma, while smoky-plum Mezcal produces a mellow and thick note. The sour plum sauce and hawthorn provide a sour taste that contrasts with the strong flavour of the drink. Finally, the addition of sour apple juice may provide a fresh hint of fruity sweetness to the overall bouquet, adding a layer of delicious texture. The drink is likely to be fruity, mellow, sour and slightly sweet at the same time, leaving a strong impression.

# Vesper 维斯珀马天尼

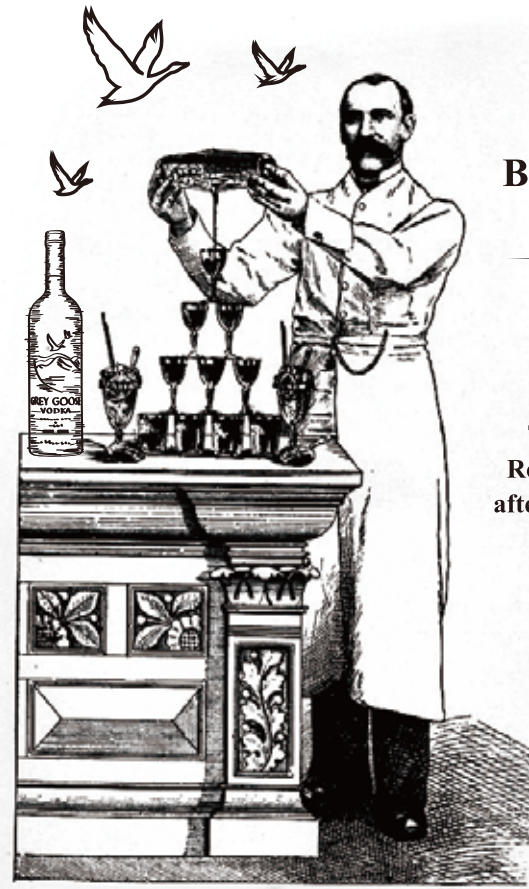
**Bombay Sapphire** | **Grey Goose Vodka** | **Lillet Blanc**  
孟买蓝宝石金酒 | 灰雁伏特加 | 利莱白

¥128/杯

Vesper is a cocktail that was originally made of gin, vodka and Lillet. Since that form of Lillet is no longer produced, modern bartenders have needed to modify the recipe to mimic the original taste. They came up with Lillet Blanc or Cocchi Americano as a typical substitute.

The drink was popularized by author Ian Fleming in his 1953 novel *Casino Royale* in which the character of James Bond invents the recipe and names it after Bond Girl, Vesper Lynd. Fleming's Bond calls it a "special martini", and though it lacks the vermouth that defined a martini in Fleming's day, it is sometimes called a Vesper martini.

这款鸡尾酒最初是由杜松子酒、伏特加和利莱制成。由于利莱酒已不再生产，现代调酒师修改配方来模仿它最初的味道，选择利莱白或Cocchi Americano作为替代。1953年，作家伊恩·弗莱明的007系列小说之一《皇家赌场》使这款酒被更多大众所认识，书中詹姆斯·邦德创作了这款酒并将其以邦女郎Vesper Lynd命名。弗莱明称之为“特别的马天尼”，尽管在他所处的时代，这款酒中没有马天尼名义上该有的苦艾酒，但它有时依然被称为维斯珀马天尼。



# Perfume 香水



### Tasting Note

茉莉花茶植物学家金酒  
Jasmine Botanist Gin

百里香三号伦敦干金  
Thyme No.3 London Dry Gin

花香柑橘坎特一号  
Floral Citrus Ketel One

罗勒利莱  
Basil Lillet

ABV. 32.39°

¥138/杯



花香柑橘伏特加带来清新的柑橘气息，茉莉花茶金酒的芬芳香气与伏特加的清爽交织，为口感增添一丝优雅。百里香金酒的香气与罗勒利莱的调和，赋予鸡尾酒草本和微微辛辣的味道，为整体口感增添层次和复杂度。这款鸡尾酒在口中展现出花香柑橘的清新，茉莉花茶的淡雅，以及百里香与罗勒结合的独特草本气息，带给品尝者一次愉悦的味觉体验。

Floral citrus vodka brings fresh citrus notes to the drink, and the fragrant aroma of jasmine tea gin intertwines delectably with the refreshing vodka by adding a touch of elegance to the cocktail. The thyme gin is blended harmoniously with the basil Lillet and provides the drink with a slightly spicy, herbal flavour, offering delectably layered complexity. This cocktail reveals the freshness of floral citrus on the taste buds, as the light elegance of jasmine tea, and the unique herbal notes of thyme and basil, offer the taster a delightful cocktail experience.