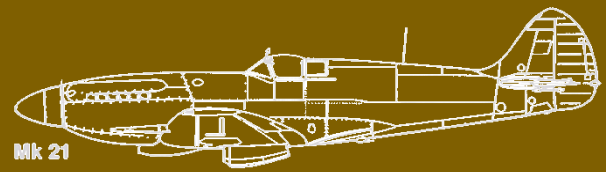


COCKTAIL MENU

1935 Rooftop Restaurant & Bar



PORNSTAR MARTINI – 11.95

Made with Absolut Vanilla Vodka, Passoa, Chambord, Pineapple Juice, & Passion Fruit Puree

The porn star martini was invented by Douglas Ankras (1970–2021), owner of the LAB London bar in London, United Kingdom, at his bar Townhouse in London in 2002. Ankras says that the original drink was inspired by a visit to Mavericks Revue Bar Gentlemen's Club, a gentleman's club in Cape Town, South Africa - Reported to be the most-ordered UK Cocktail in November 2018, and continues to be very popular.

ESPRESSO MARTINI – 11.95

Made with a mix of Vodka, Coffee Liqueur, Fresh Coffee & Vanilla Syrup.

There are several claims for the origin of the espresso martini. One of the more common claims is that it was created by Dick Bradsell in the late 1980s while at Fred's Club in London for a young lady – claimed to be a famous model – who asked for something that would "Wake me up, and then me drunk" at the same time.

NEGRONI – 11.95

Made with Gin, Campari & Martini Rosso.

The most common origin story is the Negroni was created by Count Camillo Negroni in 1919 when he requested bartender Fosco Scarselli at Caffè Casoni to create a stronger version of his favourite cocktail, an Americano. Legend has it, that Count Negroni requested for the soda to be replaced with gin. There was also a change of the garnish to orange to complement the ingredients within the cocktail.

OLD FASHIONED – 11.95

Made with Bulliet Bourbon, Angostura Bitters & Brown Sugar.

The most convincing comes from a private members' club in Louisville, Kentucky, the Pendennis Club, who assert they invented the Old Fashioned sometime around 1885 and it was then taken to the Waldorf Astoria in New York, where it caught the imagination.

APEROL SPRITZ – 11.95

Made with Aperol, Prosecco, Soda & a Simple Orange Garnish.

The Spritz cocktail has its roots in the region of Veneto, Italy. In the late 1800s, Austrian soldiers diluted their white wine with a spritz (German for "splash") of water. This made the drink lighter and easier to drink. Over time, the Northern Italians tweaked the recipe for Spritz drinks, Water was replaced with sparkling water to make it more refreshing. Fortified wines and Amaro liqueurs are added as is Prosecco.



1935 Rooftop Restaurant & Bar

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FOOD ALLERGIES & INTOLERANCES

Before you order your food & drinks please speak to our staff if you would like to know about our ingredients. We cannot guarantee that any food & beverage item sold is free from traces of allergens.