



SPEAKEASY

COCKTAILS &  
OTHER DRINKS

# HOUSE RULES

## **ONLY WAY IN-WARDROBE DOORS; WAY OUT- BIRD CAGE**

### **NO STANDING AT THE BAR.**

Every patron in Parrot MiniBar must have a seat.

### **ONLY TRUSTED GUESTS.**

Do not bring anyone in here that you would not allow into your home to babysit your only child and/or your new-born baby.

### **PLEASE, SPEAK EASY.**

Keep the volume of your voice at the reasonable level. Please refrain from cursing, hooting, hollering and high-fiving.

### **NO TABLE HOPPING.**

### **BRAWLING IS A BAD FORM.**

While we relish passionate banter and witty conversation, we don't appreciate patrons who break the furniture or waste good spirits by spilling them on other patrons. Even talking about fighting will lead to a swift boot out the bird cage doors. If you must tell another patron how completely ridiculous they are, take it outside or keep it to a private message.

### **NO NAME-DROPPING.**

If you are in the service industry, however, please introduce yourself.

### **PLEASE BE PATIENT.**

Our drinks are labour intensive.

### **WHEN YOU HAVE REACHED YOUR LIMIT,**

do the honourable thing and cut yourself off – which saves us the trouble and possible embarrassment of doing it for you.

### **WE DO ONLY TABLE CHECKS, FOR PARTIES 6 AND MORE.**

# CONTENTS

HOUSE RULES	2
SPEAKEASY COCKTAILS	4
HOUSE COCKTAILS	6
SOUPS WITH SMALL TWIST	7
SPARKLING COCKTAILS	8
LIKE A VIRGIN (NON ALCOHOLIC COCKTAILS)	8
BAR SNACKS & NON ALCOHOLIC SPIRITS	9
SOFTDRINKS, JUICES & WATER	10
APERITIF & DIGESTIF	11
PISCO & VODKA	12
GIN	13
TEQUILA & MEZCAL	14
BOURBON / RYE, IRISH & BLENDED WHISKEY	15
SINGLE MALT WHISKEY	16
RUM & GRAPPA	17
COGNAC, CALVADOS & BRANDY	18
SHERRY & PORT	18
SPARKLING WINE & CHAMPAGNE	19
BEER	20

## SPEAKEASY COCKTAILS

### **Aviation**

*So named due to the violette liqueur giving the cocktail a pale sky-blue colour, the Aviation dates from the early age of aeronautics when air travel was a glamorous luxury that only the rich could afford.*

Tanqueray No.Ten gin, Luxardo Maraschino liqueur, Bitter Truth Violet liqueur and lime juice

🍸 11

### **Clover Club\***

*Another early twentieth-century mix, which sadly fell from fashion because of its pink hue when mixed drinks were only for Real Men, but is returning to favour in these metrosexual times.*

Bombay Sapphire gin, Chambord liqueur, orange bitters, raspberry shrub, lime & lemongrass cordial and egg white

🍷 12

### **Corpse Reviver No2**

*As Harry Craddock wrote in his *The Savoy Cocktail Book* of 1930. „for taken in quick succession will unrevive the corpse again“. You have been warned.*

Bombay Sapphire gin, Cointreau, Lillet Blanc aperitif wine and lemon juice

🍸 11

### **Last Word**

*Complex and herbal. A little sour, a little sweet, a little pungent.*

Tanqueray No.Ten gin, Green Chartreuse liqueur, Maraschino Luxardo liqueur and lime juice

🍸 13

### **Hanky Panky**

*This cocktail was first created in the 1920s by Ada Coleman, head bartender of *The Savoy Hotel's American Bar*, London, and named after actor *Sir Charles Hawtrey**  
Bombay Sapphire gin, Cocchi Vermouth di Torino and Fernet Branca bitter

🍸 12

## **Martinez**

🍸 12

*Part of Manhattan, part of Dry Martini. This is an old, old drink with a beautiful, burnt honey colour and complicated but well-balanced taste.*

Bombay Sapphire gin, Cocchi Vermouth di Torino, Luxardo Maraschino liqueur and selection of bitters

## **Mint Julep**

🍸 12

*The julep first got its start as a medicinal concoction used to settle the stomach. As a cocktail, it blossomed in the American South in the late 1700's, with a decidedly elite air, because not everyone had access to the ice.*

Woodford Reserve, mint, sugar and water

## **Old Fashioned\***

🍸 12

*The Old Fashioned cocktail has roots that go all the way back to the 1800s. The name comes from the way it is made, with people heading to cocktail bars and requesting for their drink to be created in the "old fashioned way"*

Woodford Reserve bourbon, selection of bitters and salty caramel syrup

## **Sazerac** (cognac version)

🍸 13

*The Sazerac is a local variation of a cognac or whiskey cocktail originally from New Orleans.*

H by Hine cognac, Pernod absinthe, Peychaud's Bitters and sugar syrup

## **White Lady\***

🍸 12

*It's a dry and citrus blast, with lime and elderflower conspiring with gin to knock you off your feet.*

Tanqueray No.Ten gin, St.Germain Elderflower liqueur, lime juice and egg white

## HOUSE SPECIALS

### **Parrot's Modern G&T\***

Gooseberry gin, Elderflower Tonic Water, fresh Granny Smith apple juice, lime & lemongrass cordial and cucumber foam

 14

### **White Peach Martini\***

Tanqueray No.Ten gin, selection of bitters, white peach puree, lime & elderflower cordial

 12

### **Passion Martini\***

Absolut Citron vodka, fresh passionfruit, passionfruit puree and simple syrup

 12

### **Aloe & Basil Daiquiri\***

Plantation 3 stars rum, Suze aperitif, orange bitters, sage & honey syrup, fresh basil and aloe vera foam  
*Tallinn Cocktail Week 2021 judges favourite cocktail*

 12

### **Appeltini\***

Absolut Citron vodka, Sour Apple liqueur, Granny Smith apple juice, lime & lemongrass cordial

 11

### **Parrot Negroni\***

Tanqueray No.Ten gin, Carpano Bitter, Antica Formula vermouth, orange bitters and maraschino syrup

 12

### **Bloody Maria\***

Horseradish, garlic & chilli infused Plata tequila, tomato juice with different spices, coriander & lime juice

 12

\* Parrot signatures

## SOURS WITH SMALL TWIST

### **Dill & Avacado Vodka Sour\***

Gustav Dill vodka, orange bitters, fresh avacado, lime & lemongrass cordial and egg white

 11

### **Mint Gin Sour\***

Crafter's London Dry gin, orange bitters, fresh mint, cucumber, lime & lemongrass cordial

 11

### **Mint Mezcal Sour**

Meteoro mezcal, selection of bitters, fresh mint, lime & lemongrass cordial

 12

### **Yuzu Pisco Sour\***

El Gobrenador pisco, yuzu juice, lemongrass & lime cordial and egg white

 12

### **Mango & Ghost Pepper Tequila Sour\***

Plata tequila, mango puree, Ghost pepper sauce, mango puree, coriander, lime & lemongrass cordial

 11

### **Passionfruit Whiskey Sour**

Woodford Reserve bourbon, selection of bitters, passionfruit, lemon cordial, egg white

 12

*\* Parrot signatures*

## SPARKLING COCKTAILS

### **Parrot Upside Down Bellini\***

Prosecco or Pertois-Moriset Blanc de Blancs Grand Cru Champagne and white peach foam

 9/14

### **French 75**

Prosecco or Pertois-Moriset Blanc de Blancs Grand Cru Champagne, Scapegrace Siver Gin and lemon cordial

 9/14

### **Kir Royal\***

Prosecco or Pertois-Moriset Blanc de Blancs Grand Cru Champagne, Gabriel Boudier Crème de Cassis liqueur and blueberry caviar

 9/14

## LIKE A VIRGIN

### **Parrot's Modern G&T (non-alco)\***

Non-alcoholic spirit Lyre's Dry London, Elderflower Tonic Water, fresh Granny Smith apple juice, lime & lemongrass cordial, cucumber foam

 10

### **Corsaro Negroni (non-alco)**

Non-alcoholic spirit Corsaro Aperitivo, pomegranate juice, aromatic and celery bitters

 7

### **Seedlip Mint Sour (non-alco)\***

Non-alcoholic spirit Seedlip Spice 94, cucumber, peppermint, lime & lemongrass cordial

 10



**Passion Sparkler** (non-alco)\*  
Fresh passionfruit, sprite and soda water

 7

*\* Parrot signatures*

## BAR SNACKS

**Green Olives**  
Green sweet Sicilian olives

5

**Beef Jerky**  
Parrot housemade Beef Jerky

8

**Cheese plate with jam**  
Mature Gouda, Old Rotterdam & Goat cheese

12

**Popcorn**

2

## NON - ALCOHOLIC SPIRITS

4 CL

Corsaro Aperitivo

5

Seedlip Spice 94

5

## SOFTDRINKS, JUICES & WATER

Coca-Cola	<b>3</b>
Sprite	<b>3</b>
Fentimans Rose Lemonade	<b>4</b>
Fever-Tree Ginger Beer	<b>3</b>
Fentimans Connoisseurs Tonic Water	<b>3</b>
Fever-Tree Indian Light Tonic Water	<b>3</b>
Aloe Vera Drink	<b>3</b>
Big Tom Spiced Tomato Juice	<b>4</b>
Apple Juice	<b>3</b>
Cranberry Juice	<b>3</b>
Pineapple Juice	<b>3</b>
Orange Juice	<b>3</b>
Haage Still Water 0,75L	<b>5</b>
Haage Sparkling Water 0,75L	<b>5</b>

## APERITIF 4CL

Antica Formula 8cl **8**

Cocchi Vermouth di Torino 8cl **8**

Cocchi Barolo Chianto 8cl **12**

Noilly Prat Extra Dry 8cl **8**

Martini Riserva Speciale Ambrato 8cl **8**

Martini Riserva Speciale Rubno 8cl **8**

Carpano Botanic Bitter **4**

Luxardo Aperitivo **4**

Suze **4**

Lillet Blanc **5**

Italicus **10**

Dubonnet **5**

Pernod **5**

## DIGESTIF 4 CL

Fernet Branca **5**

Montenegro Amaro **5**

Ramazzotti Amaro **5**

PISCO 4 CL

1615 Ancholade **8**

BarSol Mosto Verde Italia **6**

BarSol Quebranta **6**

El Gobernador **7**

Waqar **8**

VODKA 4 CL

Absolut Elyx **7**

Bellingshausen **5**

Ciroc **8**

CXX **5**

Gustav Dill **5**

Kauffman Private Vintage Collection 2008 **20**

Ketel One **6**

Laplandia Espresso **5**

Onegin **7**

## GIN

4 CL

Beefeater 24	<b>6</b>
Bombay Sapphire	<b>6</b>
Brockmans	<b>9</b>
Elephant Navy Strength	<b>11</b>
Canaima	<b>11</b>
Crafters Aromatic Flower	<b>6</b>
Crafters London Dry	<b>6</b>
Hendrick's	<b>7</b>
Jerry Thomas Speakeasy	<b>9</b>
Junimperium Blended Dry	<b>9</b>
Lindemans Red	<b>10</b>
Monkey 47 Schwarzwald Dry	<b>11</b>
Nikka	<b>11</b>
Opuhr Oriental Spice	<b>8</b>
Ozmos Citrus	<b>8</b>
Roku	<b>9</b>
Sipsmith VJOP	<b>9</b>
Star of Bombay	<b>10</b>
Tanqueray Ten	<b>7</b>

## TEQUILA

4 CL

Casamigos Blanco **9**

Olmeca Altos Plata **6**

Patron Silver **9**

Casamigos Reposado **10**

Clase Azul Reposado **21**

Olmeca Altos Reposado **6**

Casamigos Anejo **11**

Don Julio Anejo **9**

Cenote Anejo Cristalino **13**

Volcan Anejo Cristalino **13**

## MEZCAL

4 CL

Marca Negra Espadin **12**

Meteoro Espadin **9**

Vago Elote **14**

BOURBON / RYE 4 CL

Basil Hayden's 10

Bulleit Bourbon 7

Four Roses Single Barrel 8

Jack Daniels Single Barrel 8

Woodford Reserva 7

Bulleit Rye 8

IRISH 4 CL

Dingle 12 YO (Single Malt) 14

Roe & Co 10

The Dead Rabbit 8

BLENDED 4 CL

Chivas Regal Royal Salute 25 YO 28

Johnnie Walker Black Label 7

Johnnie Walker Green Label 11

Monkey Shoulder 7

Nikka From The Barrel 12

## SCOTCH

4 CL

Aberlour 12 YO	<b>9</b>
Balvenie 12 YO	<b>11</b>
Coal Ila 12 YO	<b>12</b>
Dalwhinnie 15 YO	<b>10</b>
Glenkinchie 12 YO	<b>10</b>
Glenfiddich 12 YO	<b>9</b>
Lagavulin 16 YO	<b>14</b>
Old Ballantruan 10 YO	<b>13</b>
Port Charlotte 10 YO	<b>12</b>
Singleton 12 YO	<b>8</b>
Talisker 10 YO	<b>10</b>
The Glenlivet 18 YO	<b>13</b>
The Macallan 12 YO	<b>13</b>
The Macallan Oscuro 1824 Collection	<b>150</b>

## RUM

4 CL

327 XO	<b>6</b>
Bacardi Reserve Ocho 8yo	<b>8</b>
Beach House White Spice	<b>6</b>



BemBom (aged Cachaca)	<b>6</b>
Bumbu Original	<b>8</b>
Don Papa	<b>8</b>
Hampden 8 YO	<b>11</b>
Havana 7 YO	<b>6</b>
Havana 15 YO	<b>25</b>
Rhum-Rhum Liberation 2015	<b>18</b>
Plantation 3 Stars Artisanal	<b>5</b>
Plantation Stiggins' Fancy Pineapple	<b>7</b>

## GRAPPA 4 CL

Gaja Grappa di Barolo	<b>10</b>
Jacoulot Marc de Bourgogne Grappa	<b>8</b>
Nonino il Moscato di Grappa	<b>10</b>
Grappa di Sassicaia, Jacopo Poli	<b>16</b>

## COGNAC & CALVADOS 4 CL

Hine Rare VSOP	<b>11</b>
Martell VSOP	<b>11</b>
Maxime Trijol VSOP	<b>11</b>

Delamain XO	<b>18</b>
Martell XO	<b>22</b>
Maxime Trijol XO	<b>20</b>
Coquerel VSOP	<b>9</b>
Coquerel XO	<b>11</b>
Coquerel Pomme d'Eve	<b>15</b>

BRANDY & EU DIE VIE	4 CL
---------------------	------

Metaxa 12*	<b>9</b>
La Blanche Eu Die Vie	<b>8</b>

SHERRY & PORT	8 CL
---------------	------

Gonzalez Byass Tio Pepe Fino Sherry	<b>7</b>
Kopke 10yo Tawny Porto	<b>7</b>
Sandeman LBV Porto	<b>8</b>

## PROSECCO & CAVA

75 CL

Fagher Le Colture Prosecco di Valdobbiadene Brut 12cl / 75cl	<b>7/35</b>
Bellenda Prosecco DOC Rosé Millesimato Brut	<b>38</b>
Bohigas Brut Reserva DO Cava	<b>30</b>
Noughty Chardonnay alco-free. <i>organic</i>	<b>30</b>

## CHAMPAGNE

75 CL

Pertois-Moriset Blanc de Blancs Grand Cru 12cl / 75cl	<b>13 / 79</b>
Perrier Jouet Grand Brut N.V. 37,5cl / 75cl	<b>55 / 115</b>
Larmandier Bernier Blanc de Blancs <i>biodynamic</i>	<b>115</b>
Philipponnat Royale Reserve Non Dose	<b>115</b>
Vignoble Laculle Blanc de Noirs Brut	<b>110</b>
Billecart - Salmon Brut Rose N.V.	<b>120</b>
Bollinger Special Cuvee Brut N.V.	<b>125</b>
Perrier Jouet Belle Epoque Brut	<b>320</b>
Dom Perignon Brut	<b>350</b>

## BEER

33 CL

### **Kona Big Wave, Golden Ale 4,4%** **7**

*Big wave ale is a lighter bodied golden ale with a tropical hop aroma and flavour a smooth, easy drinking refreshing ale.*

### **Birrificio Tipopils, Pilsner 5,2%** **7**

*Classic German style dry hopped pilsner with a hoppy and malty taste and body that is considered to be one of the best pilsners in Europe*

### **Pöhjala Kosmos, NE-IPA 5,5%** **7**

*An Intergalactic IPA brewed with huge amounts of Citra and Mosaic*

### **Pöhjala Cellar Series** **14**

*Limited edition of bold, dark, barrel - aged beers  
Ask more from your waiter*

### **Mikkeller Drinking The Sun (non alco)** **7**

*Bright and hop-bursting American style wheat ale*

### **Mikkeller Limbo Series: Riesling (non alco)** **7**

*A fresh and bright Flemish Primitive with Riesling juice from Mikkeller Vineyards*

P.S. Our drinks selection is changing all the time so if you feel like something else ask our bartenders, they have a up to date overview of the drinks at the bar and the wine cage.



The cocktail menu has been made by Ats Kaal