



SPEAKEASY

COCKTAILS &  
OTHER DRINKS

# HOUSE RULES

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

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

Every patron in Parrot 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.

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

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

### **PLEASE BE PATIENT.**

Our drinks are labor 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.**

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## SPEAKEASY COCKTAILS

### **Aviation**

 11

*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

### **Clover Club\***

 12

*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

### **Corpse Reviver No2**

 11

*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

### **Last Word**

 14

*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

### **Hanky Panky**

 12

*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

## **Martinez**

🍸 14

*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.*

Citadelle Old Tom gin, Cocchi Vermouth di Torino, Luxardo Maraschino liqueur and selecton 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\***

🍸 13

*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\* XL** 18

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

### **White Peach Martini\*** 12

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

### **Passion Martini\*** 12

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

### **Aloe & Basil Daiquiri\*** 12

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

### **Apple & Ginger Martini\*** 12

Absolut Citron vodka, Sour Apple, selection of bitters, Granny Smith apple juice, fresh ginger & lemon cordial

### **Parrot Negroni\*** 12

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

### **Bloody Maria\*** 13

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

\* Parrot signatures


## SOURS WITH SMALL TWIST

**Dill & Avacado Vodka Sour\***  11

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

**Mint Gin Sour\***  11

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

**Mint Mezcal Sour**  13

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

**Yuzu Pisco Sour\***  12

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

**Mango & Ghost Pepper Tequila Sour\***  11

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

**Passionfruit Whiskey Sour**  12

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

**Vanilla & Yuzu Rum Sour**  13

Canerock rum, yuzu juice, lemon cordial, selection of bitters & egg white

*\* Parrot signatures*

## SPARKLING COCKTAILS

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

Prosecco or Champagne and white peach foam

 9/16

### **French 75**

Prosecco or Champagne, Crafters Gin and lemon cordial

 9/16

### **Kir Royal\***

Prosecco or Champagne, Gabriel Boudier Crème de Cassis liqueur and blueberry caviar

 9/16

### **Champagne Cocktail**

Champagne, H by Hine Cognac, selection of bitters, sugar

 16

## 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

 11

### **Bittersweet (non-alco)**

Corsaro (non-alcoholic aperitivo) foam, cherry soda, citric acid

*Tallinn Cocktail Week 2022 judges favorite*

 9

### **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

 **9**

*\* Parrot signatures*

## BAR SNACKS

**Green Olives**  
Green sweet Sicilian olives

**5**

**Beef Jerky**  
Parrot house made 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 **3**

Sprite **3**

Fentimans Rose Lemonade **4**

Fever-Tree Ginger Beer **3**

Fever-Tree Indian Light Tonic Water **3**

Aloe Vera Drink **3**

Big Tom Spiced Tomato Juice **4**

Apple Juice **3**

Cranberry Juice **3**

Pineapple Juice **3**

Orange Juice **3**

Haage Still Water 0,75L **5**

Haage Sparkling Water 0,75L **5**

## APERITIF

8 CL

Antica Formula	<b>8</b>
Cocchi Vermouth di Torino	<b>10</b>
Cocchi Barolo Chianto	<b>12</b>
Martini Riserva Speciale Ambrato	<b>8</b>
Martini Riserva Speciale Rubino	<b>8</b>
Martini Fiero	<b>7</b>
Lillet Blanc	<b>7</b>

4 CL

Carpano Botanic Bitter	<b>4</b>
Suze	<b>4</b>
Italicus	<b>10</b>
Dubonnet	<b>5</b>
Pernod	<b>5</b>

## DIGESTIF

4 CL

Fernet Branca	<b>5</b>
Montenegro Amaro	<b>5</b>
Linie Aquavit	<b>5</b>

PISCO	4 CL
1615 Ancholade	<b>8</b>
BarSol Mosto Verde Italia	<b>6</b>
BarSol Quebranta	<b>6</b>
El Gobernador	<b>7</b>
Waqar	<b>8</b>

VODKA	4 CL
Absolut Elyx	<b>8</b>
Chopin Blended Gold - Potato & Wheat	<b>9</b>
Chopin Potato	<b>8</b>
Ciroc	<b>8</b>
Gustav Dill	<b>5</b>
Kauffman Private Vintage Collection 2008	<b>20</b>
Kavka	<b>8</b>
Ketel One	<b>6</b>
Laplandia Espresso	<b>5</b>
Von Est - Wheat	<b>9</b>

# GIN

4  
CL

Beefeater 24	<b>6</b>
Brockmans	<b>10</b>
Elephant Navy Strength	<b>11</b>
Canaima	<b>8</b>
Citadelle Jardin D'Été	<b>7</b>
Crafters Aromatic Flower	<b>6</b>
Crafters London Dry	<b>6</b>
Crafters Wild Forest	<b>6</b>
Hendrick's	<b>7</b>
Dingle	<b>8</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>
Opihr Oriental Spice	<b>7</b>
Roku	<b>7</b>
Sling Shot	<b>8</b>
Sipsmith VJOP	<b>9</b>
Star of Bombay	<b>10</b>
Tanqueray Ten	<b>8</b>

## TEQUILA

4 CL

Casamigos Blanco

**9**

Olmeca Altos Plata

**6**

Casamigos Reposado

**10**

Cenote Reposado

**11**

Clase Azul Reposado

**21**

Casamigos Anejo

**11**

Don Julio Anejo

**9**

Volcan Anejo Cristalino

**13**

## MEZCAL

4 CL

400 Conejos Joven

**9**

Curro Joven

**8**

Dangerous Don Espadin

**11**

## BOURBON / RYE

4 CL

Basil Hayden's	<b>10</b>
Bulleit Bourbon	<b>7</b>
Four Roses Single Barrel	<b>7</b>
Jack Daniels Single Barrel	<b>8</b>
Woodford Reserva	<b>7</b>
Bulleit Rye	<b>8</b>

## IRISH

4 CL

Bart's	<b>8</b>
Dingle 12 YO (Single Malt)	<b>14</b>
The Dead Rabbit	<b>8</b>

## BLENDED

4 CL

Chivas Regal Royal Salute 25 YO	<b>28</b>
Johnnie Walker Black Label	<b>7</b>
Johnnie Walker Green Label	<b>10</b>
Monkey Shoulder	<b>7</b>
Nikka From The Barrel	<b>12</b>

## 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>11</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>
BemBom (aged Cachaca)	<b>6</b>



Camerock	<b>8</b>
Diplomatico Manutara	<b>6</b>
Hampden 8 YO	<b>11</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
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Gaja Grappa di Barolo	<b>10</b>
Nonino di Moscato	<b>10</b>
Grappa di Sassicaia, Jacopo Poli	<b>16</b>

CALVADOS & COGNAC	4 CL
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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>

Pierre Fernand 10th Generation **11**

Chateau Du Brevil VSOP **7**

Chateau Du Brevil XO 20 ans **18**

BRANDY & EU DIE VIE 4 CL

Metaxa 12\* **9**

Torres 15 YO **7**

La Blanche Eu Die Vie **8**

SHERRY & PORT 8 CL

Gonzalez Byass Tio Pepe Fino Sherry **7**

Kopke 10yo Tawny Porto **7**

## PROSECCO & CAVA 75 CL

Fagher Le Colture Prosecco di Valdobbiadene Brut 12cl / 75cl	<b>8/37</b>
Bellenda Prosecco DOC Rosé Millesimato Brut	<b>38</b>
Bohigas Brut Reserva DO Cava	<b>34</b>
Noughty Chardonnay alco-free. <i>organic</i>	<b>30</b>

## CHAMPAGNE 75 CL

Lemaire Cuvée Trianon 12cl / 75cl <i>non-malo</i>	<b>14/ 84</b>
Perrier Jouet Grand Brut N.V. 37,5cl / 75cl	<b>59/ 119</b>
Lemaire Millésime Les Hautes Prières Blanc de Blancs <i>non-malo</i>	<b>95</b>
Chavost Blanc de Meunier Brut Nature <i>organic</i>	<b>115</b>
Philipponnat Royale Reserve Non Dose	<b>120</b>
Vignoble Laculle Blanc de Noirs Brut	<b>120</b>
Bollinger Special Cuvee Brut N.V.	<b>130</b>
Perrier Jouet Belle Epoque Brut	<b>320</b>
Dom Perignon Brut	<b>390</b>
Lemaire Rosé de Saignée. <i>non-malo</i>	<b>115</b>
Billecart - Salmon Brut Rose N.V.	<b>130</b>

## BEER

33  
CL

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

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

7

### Birrificio Tipopils, Pilsner 5,2%

*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*

7

### Põhjala Prenzlauer Berg, Berliner Weisse - Flavored 4,5%

*A rich and creamy sour wheatbeer, brewed with raspberries*

7

### Põhjala Kosmos, NE-IPA 5,5%

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

7

### Põhjala Cellar Series

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

14

### Mikkeller Drinking The Sun (non alco)

*Bright and hop-bursting American style wheat ale*

7

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

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

7

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