



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.**

# CONTENTS

HOUSE RULES	<b>2</b>
SPEAKEASY CLASSICS	<b>4</b>
HOUSE SPECIALS	<b>6</b>
SOUPS WITH SMALL TWIST	<b>7</b>
SPARKLING COCKTAILS	<b>8</b>
LIKE A VIRGIN (MOCKTAILS)	<b>8</b>
BAR SNACKS	<b>9</b>
APERATIF	<b>9</b>
DIGESTIF, GRAPPA	<b>10</b>
SHERRY & PORT, LIQUER	<b>10</b>
GIN & TONIC	<b>11</b>
BOURBON / RYE	<b>11</b>
IRISH & BLENDED WHISKEY, SCOTCH	<b>12</b>
RUM	<b>13</b>
PISCO	<b>13</b>
TEQUILA, MEZCAL	<b>14</b>
VODKA	<b>15</b>
CALVADOS & COGNAC	<b>15</b>
BEER	<b>16</b>
SOFT DRINKS	<b>17</b>

## SPEAKEASY COCKTAILS

### **Aviation**

 13

*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\***

 14

*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.*

Citadelle Jardin d'Ete gin, Chambord liqueur, orange bitters, raspberry shrub, lime & elderflower cordial and egg white

### **Corpse Reviver No2**

 13

*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

### **South Side\***

 14

*Is it a mint julep as martini with gin? Is it a gimlet with cool mint flavors? Doesn't matter. The south side or south side fizz was all the rage in speakeasies.*

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

### **White Lady\***

 14

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

Citadelle Jardin d'Ete gin, St.Germain Elderflower liqueur, lime juice and egg white

## **Hanky Panky**

🍸 14

*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.*  
Bombay Sapphire gin, Cocchi Vermouth di Torino, Luxardo Maraschino liqueur and selecton of bitters

## **Mint Julep**

🍷 13

*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\***

🍷 14

*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)

🍸 14

*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

## HOUSE SPECIALS

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

Citadelle Jardin d'Ete gin, Elderflower Tonic Water, fresh Granny Smith apple juice, lime & lemongrass cordial and cucumber foam

 18

### **Passion Martini\***

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

 14

### **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*

 14

### **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

 15

### **Bloody Maria\***

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

 14

### **Playful\***

Hendricks Neptuina gin, grapefruit, Red Sunset tea  
*This cocktail is milk clarified and contains lactose*

 14

\* Parrot signatures

## SOURS WITH SMALL TWIST

### **Clarified Tequila Sour\***

Plata tequila, orange bitters, agave syrup, lime juice

*This cocktail is milk clarified and contains lactose*

 14

### **Caraway & Basil Vodka Sour\***

Gustav Dill vodka, Kristallkümmel, orange bitters, basil, lime & elderflower cordial and egg white

 14

### **Mango & Habanero Mezcal Sour\***

400 Conejos Joven mezcal, Habanero sauce, mango & pineapple puree, coriander, lime juice

 14

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

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

 13

### **Passionfruit & Almond Whiskey Sour\***

Woodford Reserve bourbon, Disaranno Amaretto liqueur, selection of bitters, passionfruit, lemon cordial and egg white

 14

### **Yogurt & Vanilla Rum Sour\***

Canerock rum, yogurt powder, lime & yuzu juice, vanilla syrup and egg white

 14

\* Parrot signatures

## SPARKLING COCKTAILS

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

Prosecco or Champagne and white peach foam

  
**10/16**

### **French 75**

Prosecco or Champagne, Citadelle Jardin d'Ete gin and lemon cordial

  
**10/16**

### **Kir Royal\***

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

  
**10/16**

## LIKE A VIRGIN

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

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

 **11**

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

Non-alcoholic spirit Tanquery 0%, cucumber, peppermint, lime & elderflower cordial

 **9**

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

Cherry soda, Corsaro foam, citric acid solution  
*Tallinn Cocktail Week 2022 judges favorite*

 **9**

### **Heebie-Jeebies (non-alco)\***

Rudy's Pineapple & Coconut Kombucha, honey-ginger cordial and lime juice

 **9**

\* Parrot signatures



## BAR SNACKS

<b>Charcuterie board for two</b>	<b>15</b>
Selection of cheese and different meat with fruits	
<b>Green olives</b>	<b>7</b>
Green sweet Sicilian olives, with little chilli touch	
<b>Salami chicken sticks</b>	<b>7</b>
Parrot house made Beef Jerky	
<b>Peanut selection</b>	<b>4</b>
Bowl of salted peanuts	
<b>Tortilla chips</b>	<b>4</b>
<b>Popcorn of the house</b>	<b>3</b>

APERATIF	8 CL
Antica Formula	<b>8</b>
Cocchi Vermouth di Torino	<b>10</b>
Lillet Blanc	<b>8</b>
	4 CL
Carpano Botanic Bitter	<b>6</b>
Suze	<b>6</b>
Italicus	<b>11</b>

## DIGESTIF

4 CL

Fernet Branca

**7**

OUK Akvavit

**8**

## GRAPPA

4 CL

Gaja Grappa di Barolo

**11**

Grappa di Sassicaia, Jacopo Poli

**17**

## SHERRY & PORT

8 CL

Gonzalez Byass Tio Pepe Fino Sherry

**8**

Kopke 10yo Tawny Porto

**8**

## LIQUEUR

4 CL

Amaretto Disaronno

**6**

Chambord Black Raspberry

**7**

DOM Benedictine

**7**

St. Germain

**10**

Vana Tallinn Signature

**10**

## GIN & TONIC

Sünk London Dry (Estonia)	<b>12</b>
OUK Hiiumaa London Dry (Estonia)	<b>11</b>
OUK Hiiumaa Navy Strenght (Estonia)	<b>13</b>
Tarsier Oriental Gin (Southeast Asia)	<b>12</b>
Crafters Wild Forest (Estinia)	<b>11</b>
Opihr Oriental Spice (United Kingdom)	<b>13</b>
Citadelle D'Été Jardin (France)	<b>12</b>
Roku (Japan)	<b>12</b>
Star of Bombay (United Kingdom)	<b>14</b>

## BOURBON / RYE

4 CL

Basil Hayden's	<b>11</b>
Bulleit Bourbon	<b>8</b>
Four Roses Single Barrel	<b>7</b>
Woodford Reserva	<b>7</b>
Bulleit Rye	<b>8</b>

IRISH 4 CL

Roe&Co **10**

Dingle 12 YO (Single Malt) **14**

BLENDED 4 CL

Chivas Regal Royal Salute 25 YO **28**

Johnnie Walker Black Label **10**

Johnnie Walker Green Label **12**

Monkey Shoulder **9**

SCOTCH 4 CL

Coal Ila 12 YO **13**

Glenkinchie 12 YO **11**

Glenfiddich 12 YO **10**

Lagavulin 16 YO **16**

Old Ballantruan 10 YO **15**

Port Charlotte 10 YO **13**

Talisker 10 YO **12**

The Glenlivet 18 YO **14**

The Macallan Oscuro 1824 Collection **160**

## RUM

4 CL

327 XO

**8**

Camerock

**8**

Diplomatico Manutara

**7**

Hampden 8 YO

**11**

Miraciello Spiced Artesanal

**9**

Plantation 3 Stars Artesanal

**7**

Plantation Original Dark

**9**

Plantation Pineapple

**8**

Plantation Isle of Fiji

**13**

## PISCO

4 CL

1615 Ancholade

**9**

El Gobernador

**8**

## TEQUILA

4 CL

Olmecca Altos Plata	<b>8</b>
Casamigos Blanco	<b>11</b>
Casamigos Reposado	<b>12</b>
Cenote Reposado	<b>12</b>
Clase Azul Reposado	<b>23</b>
Don Julio Anejo	<b>13</b>
Volcan Blanco	<b>10</b>
Volcan Reposado	<b>12</b>
Volcan Anejo Cristalino	<b>15</b>
Tequila Gran Padre	<b>11</b>
Mi Campo Blanco	<b>10</b>
Mi Campo Reposado	<b>12</b>

## MEZCAL

4 CL

400 Conejos Joven	<b>11</b>
Contraluz Mezcal	<b>13</b>

## VODKA

4 CL

Absolut Elyx	<b>10</b>
Chopin Blended Gold - Potato & Wheat	<b>11</b>
Chopin Potato	<b>10</b>
Ciroc	<b>9</b>
Gustav Dill	<b>7</b>
Von Est - Wheat	<b>10</b>
Belvedere Pure	<b>9</b>
Belvedere Lemon & Basil	<b>9</b>

## COGNAC & CALVADOS

4 CL

Hine Rare VSOP	<b>12</b>
Martell VSOP	<b>12</b>
Maxime Trijol VSOP	<b>12</b>
Delamain XO	<b>19</b>
Martell XO	<b>23</b>
Maxime Trijol XO	<b>21</b>
Pierre Fernand 10th Generation	<b>11</b>
Chateau Du Brevil VSOP	<b>8</b>
Chateau Du Brevil XO 20 ans	<b>19</b>

# BEER

33  
CL

## **Birra Moretti, Lager 4,6%**

*Birra Moretti is a genuine beer produced using a traditional process that has remained almost unchanged since 1859.*

**8**

## **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*

**8**

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

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

**8**

## **Põhjala Kosmos, NE-IPA 5,5%**

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

**8**

## **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**



## SOFT DRINKS, JUICES & WATER

Haage Still / SparklingWater 0,75L	<b>5.50</b>
Coca-Cola / Coca-Cola Zero	<b>4</b>
Rudy's Raspberry & Basil Kombucha 33CL	<b>6</b>
Rudy's Lemon & Ginger Kombucha 33CL	<b>6</b>
Fever-Tree Ginger Beer	<b>4</b>
Fever-Tree Soda Water	<b>4</b>
Granini Juice (apple, orange, multivitamin)	<b>4</b>

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 in the wine cage.

The author of this menu and  
the signature cocktails is Ats Kaal

