



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

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 selection 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

 **18**

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

Passion Martini*

 **14**

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

Aloe & Basil Daiquiri*

 **14**

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

Appeltini*

 **13**

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

Parrot Negroni*

 **15**

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

Bloody Maria*

 **14**

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

Playful*

 **14**

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

** Parrot signatures*

SOURS WITH SMALL TWIST

Clarified Tequila Sour*

 **14**

Plata tequila, orange bitters, agave syrup, lime juice

This cocktail is milk clarified and contains lactose

Caraway & Basil Vodka Sour*

 **14**

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

Mango & Habanero Mezcal Sour*

 **14**

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

Yuzu Pisco Sour*

 **13**

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

Passionfruit & Almond Whiskey Sour*

 **14**

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

Yogurt & Vanilla Rum Sour*

 **14**

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

** Parrot signatures*

SPARKLING COCKTAILS

Parrot Upside Down Bellini*

Prosecco or Champagne and white peach foam


12/16

French 75

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


12/16

Kir Royal*

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


12/16

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


11

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


11

** Parrot signatures*

BAR SNACKS

Charcuterie board for two	22
----------------------------------	-----------

Selection of cheese and different meat with fruits

Green olives	7
---------------------	----------

Green sweet Sicilian olives, with little chilli touch

Peanut selection	4
-------------------------	----------

Bowl of salted peanuts

Tortilla chips	4
-----------------------	----------

Popcorn of the house	3
-----------------------------	----------

APERATIF	8 CL
----------	------

Antica Formula	8
----------------	----------

Cocchi Vermouth di Torino	8
---------------------------	----------

Lillet Blanc	8
--------------	----------

4 CL

Carpano Botanic Bitter	6
------------------------	----------

Suze	6
------	----------

Cocchi Extra Dry	7
------------------	----------

Italicus	11
----------	-----------

DIGESTIF

4 CL

Fernet Branca

7

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)	12
Tarsier Oriental Gin (Southeast Asia)	12
Crafters Wild Forest (Estinia)	11
Opihr Oriental Spice (United Kingdom)	13
Citadelle D'Été Jardin (France)	12
Roku (Japan)	12
Star of Bombay (United Kingdom)	14

BOURBON / RYE

4 CL

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

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

Bumbu	9
-------	----------

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

Olmeca Altos Plata	8
Casamigos Blanco	11
Casamigos Reposado	12
Cenote Reposado	12
Clase Azul Reposado	23
Don Julio Anejo	13

Volcan Blanco	10
Volcan Reposado	12
Volcan Anejo Cristalino	15
Tequila Gran Padre	11
Mi Campo Blanco	10
Mi Campo Reposado	12

MEZCAL 4 CL

400 Conejos Joven	11
Contraluz Mezcal	13

VODKA 4 CL

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

Belvedere TEN	20
---------------	-----------

COGNAC & CALVADOS	4 CL
-------------------	------

Hine Rare VSOP	12
----------------	-----------

Martell VSOP	12
--------------	-----------

Maxime Trijol VSOP	12
--------------------	-----------

Delamain XO	19
-------------	-----------

Martell XO	23
------------	-----------

Maxime Trijol XO	21
------------------	-----------

Pierre Fernand 10th Generation	11
--------------------------------	-----------

Chateau Du Brevil VSOP	8
------------------------	----------

Chateau Du Brevil XO 20 ans	19
-----------------------------	-----------

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

Pöhhjala Prenzlauer Berg, Berliner Weisse - Flavored 4,5%

A rich and creamy sour wheatbeer, brewed with raspberries

8

Pöhhjala 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 / Sparkling Water 75cl	5.50
Coca-Cola / Coca-Cola Zero 25cl	4
Rudy's Raspberry & Basil Kombucha 33cl	7
Rudy's Lemon & Ginger Kombucha 33cl	7
Fever-Tree Ginger Beer 20cl	4
Fever-Tree Soda Water 20cl	4
Granini Juice (apple, orange, multivitamin) 25cl	4

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

