

# THE COCKTAIL BAR

COCKTAIL MENU

*Volume VI*



COMPLIMENTARY  
BROWSING DRINK



# WELCOME

TO THE COCKTAIL BAR

*At the Merchant Hotel*

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**Welcome to The Cocktail Bar at The Merchant Hotel. Introducing our latest drinks list.**

We have always taken pride in crafting a delicious selection of cocktails for you to enjoy. We relish the opportunity to deliver a perfectly executed classic cocktail should one of our guests request it, and we are equally passionate about staying on the vanguard of all the innovation within our industry. That being the case, we are needfully embarking on a journey to make our bar as sustainable as possible. We have stripped back our drinks list to avoid the pitfall of wasting rarely used stock; we have striven to use as much local produce as possible; and we have removed all unnecessary disposable garnishes from our drinks.

While you relax and take time to choose your cocktail, please enjoy a complimentary *Browsing Drink*—a cocktail we have carefully crafted with *Jawbox Gin*.

We chose this classic dry Belfast gin as it is small batch distilled and hand-bottled only a few miles from The Merchant Hotel. The blend uses a unique combination of botanicals including heather from the Black Mountain that overlooks the city. We are fortunate to have such a premium spirit created on our doorstep as it allows us to further embrace our ambition to be as sustainable as possible in all of our working practises.

Thank you for taking this journey with us. We hope you enjoy our hospitality and the delicious cocktails to come.



## TOASTY

£14.95

### INGREDIENTS:

Appleton Estate Signature Blend Rum  
Myers Dark Rum  
Orgeat  
Lime Juice

### FLAVOUR NOTES:

Tart  
Almond  
Rich

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The only perennial favourite featured here is the Mai Tai, now adopting the moniker of “Toasty” in keeping with the style of our new list.

Our interpretation of this classic drink features a carefully curated blend of two rums. Described as a fruit forward spirit, Appleton delivers flavours of dried apricots and peach. The addition of Myers Dark introduces raisin, caramel and honey characteristics.

A key component of any great Mai Tai is the orgeat – an almond cordial which adds a great depth of flavour to the drink as well as a pleasingly rounded mouthfeel. Not wanting to waste any part of our ingredients, the ground almonds in our house-made orgeat also provide the key ingredient for the drink’s garnish.

The Mai Tai you know and love, taken to the next level.



## SAVOURY

£15.95

### INGREDIENTS:

Belvedere Vodka  
Tomato & Basil Water  
White Balsamic Vinegar

### FLAVOUR NOTES:

Umami  
Dry  
Sweet

Taking an innovative approach to the classic vodka martini, Emily has included a clarified tomato juice delivering a clean and elegant cocktail with punchy tomato flavour which nevertheless stays true to the style of a classic martini.

To enhance the umami flavour of the drink we have added white balsamic vinegar and Parmesan as a garnish.



## CREAMY

£15.95

### INGREDIENTS:

McConnell's 5 Year Old Irish Whisky  
Zacapa 23 Rum  
Pistachio Cordial  
Pimento Dram Liqueur

### FLAVOUR NOTES:

Creamy  
Vanilla  
Nutty

In partnership with Belfast distillery McConnell's, our Assistant Bar Manager Kyle has created a take on the classic winter cocktail the Lallarookh.

McConnell's Irish Whisky pairs perfectly with the winter spice of Pimento Dram and the Zacapa 23 adds beautiful vanilla notes. To finish the drink, Kyle has made a pistachio cordial using dried spent nuts to create a delicious and low waste garnish, feeding into our sustainability initiative.

All in all, an inviting winter cocktail.





## ROUNDED

£15.95

### INGREDIENTS:

Killowen Pangur Poitín—Stout Wood Rested  
Coffee Enriched Campari  
Antica Formula Vermouth  
Vanilla Bitters  
Honey Syrup

### FLAVOUR NOTES:

Bitter  
Regal  
Elegant

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**Bar supervisor Emily has created this drink with sustainability firmly to the fore.**

This cocktail is a variation on the drink she created for World Class Ireland (the local stage of World Class - one of the most highly regarded global professional bartending competitions) with which she won her place as one of the top four bartenders in Ireland, and top bartender in the North.

*“The challenge I set myself in the creation of this cocktail was to ensure that it was both delicious and sustainable. To that end, I have used spent coffee grounds, infused with Campari. I also use local honey and not imported refined sugar to sweeten the drink. For the garnish, I liaised with our Head Pâtissier Sarah Jade Jamison to create the unique honeycomb tuile as a delicious edible garnish thereby avoiding the inclusion of a garnish that gets discarded and wasted as soon as the drink has been consumed.”*





## FIERY

£14.95

### INGREDIENTS:

Killowen Pangur Irish Poitín  
– Bourbon Wood Rested  
Ginger Extract  
Ginger Beer  
Lemon Juice  
Soda Water

### FLAVOUR NOTES:

Spicy  
Peaty  
Intoxicating

To create Fiery, we have collaborated with Killowen Distillery, situated in the heart of the Mourne Mountains, to use their bourbon poitín paying homage to the Irish roots of the cocktail and keeping our produce local.

The bold flavour of the smoky poitín complements the fiery flavour of the ginger. Lovers of a Dark and Stormy will enjoy the flavour profile of this drink.



## VELVETY

£17.50

### INGREDIENTS:

Dragon Claw Sherry Finish Whiskey  
Campari Cask Mates  
Cacao Infused Cherry Heering  
Demerara Sugar  
Chocolate Bitters

### FLAVOUR NOTES:

Boozy  
Bitter  
Rich

Dragon Claw Whiskey is the brainchild of world-renowned local tattoo artist Chris Crooks. This incredible whiskey highlights Chris's love of both Bourbon and Irish Whiskey.

Aaron has blended this cocktail to showcase the versatility of Irish Whiskey and in particular Dragon Claw which has a complexity and depth of flavour allowing it to stand up to the other punchy flavours, including chocolate and cherry, which feature in the drink.

This smooth, spirit forward cocktail which is rich in texture and taste is a sophisticated drink and not to be missed.





## ELECTRIC

£20.50

### INGREDIENTS:

Havana 5 Year Old Rum  
Lemon Juice  
Electric Bitters  
Honey Syrup  
Cointreau  
Champagne

### FLAVOUR NOTES:

Crisp  
Citrus  
Refreshing



This drink was inspired by Aaron's favourite Champagne cocktail, the Airmail.

The perfect aperitif, this drink is clean, dry and zesty. Aaron has added Electric Bitters to the drink (which he discovered on one of his many international research trips). These further accentuate the flavours in the drink adding tropical and citrus notes.



## REFRESHING

£15.95

### INGREDIENTS:

Method & Madness Gin  
Aperol  
Nonino Amaro Quintessentia  
Grapefruit Sherbet  
Lemon Juice

### FLAVOUR NOTES:

Complex  
Bittersweet  
Smooth

Taking our classic cocktail the Sicilian as a starting point, we have added Nonino Amaro and replaced Campari with Aperol to deliver a blast of citrus with a pleasingly delicate sweetness.

Once again, we are proudly using a locally distilled gin. Method and Madness Gin with its black lemon and gorse flower botanicals making it the perfect spirit at the heart of this refreshing long drink.





## ZESTFUL

£15.95

### INGREDIENTS:

Condesa Clásica Gin  
Sake Infused Yuzu Curd  
Pistachio & Sage Cordial  
Lemon Juice

### FLAVOUR NOTES:

Citrusy  
Sharp  
Herbaceous

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This drink was created by our Bar Manager Aaron. Inspired by flavours he is nostalgic about from both his childhood and from his globe-trotting career.

#### He says:

*"Lemon curd was a kitchen staple in our house making it a natural source of inspiration for the yuzu curd in this drink.*

*12 years ago, I moved to Dubai and became a sake sommelier so it felt fitting to combine the sake, yuzu and lemon to make the curd.*

*Pistachios were the main ingredient of the drink I created for my first cocktail competition. Their flavour complements the other components in this drink particularly well, making their inclusion an opportune little homage to my first competitive experience."*

Condesa Clásica gin is the spirit at the heart of this cocktail. White sage, one of its key botanicals, has herbaceous citrus notes which complement the other ingredients so perfectly that we also created a white sage tincture to finish the drink. The ritual of burning white sage is said to help cleanse the mind and soul. Whilst we won't make the same claim for the experience of drinking the Zestful, we are quietly confident that it will be a refreshing and uplifting experience.





## BOOZY

£15.95

### INGREDIENTS:

Redbreast Lustau Whiskey  
Green Chartreuse  
Lustau Vermut  
Orange Bitters  
Sugar

### FLAVOUR NOTES:

Harmonious  
Herbaceous  
Balanced

An adaptation of the Irish classic the Tipperary, named after the song 'It's a long way to Tipperary'—the iconic anthem for homesick Irish soldiers during the First World War.

In addition to its trademark Redbreast spices, the Lustau finish of this whiskey adds sherry and forest fruit notes. We use Lustau Vermut to accentuate these flavours.

If you love Manhattans, give this alternative a go.



## PIQUANT

£15.95

### INGREDIENTS:

1800 Tequila  
Cointreau  
Ancho Reyes Verde Liqueur  
Joe's DGAF Hot Sauce  
Lime Juice

### FLAVOUR NOTES:

Spicy  
Citrusy  
Tart

Tequila and the clean burning heat from a chilli pepper have always been natural bedfellows and the key to the Piquant's enticing charm.

A Belfast produced fermented jalapeno hot sauce gives this drink a spicy and herbaceous kick with a Scoville scale rating of 8000.





## CLEAN

£18.50

### INGREDIENTS:

Ukiyo Rice Vodka  
Italicus Liqueur  
Champagne Syrup  
Champagne

### FLAVOUR NOTES:

Dry  
Clean  
Crisp

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Lubo, one of the longest serving members of our team, has created this twist on the White Negroni.

Replacing the traditional gin with Ukiyo Vodka allows the flavours in the Italicus to shine without being overwhelmed by other botanicals. Italicus is an Italian liqueur made with bergamot, lemon and a selection of Italian flowers adding floral notes to the drink. In keeping with our ambition to be as sustainable as possible, Lubo has used flat Champagne, which would have historically been discarded, to create a syrup that intensifies the flavour of the drink. Champagne lovers will enjoy this clean and crisp cocktail.





## SHARP

£20.50

### INGREDIENTS:

Ukiyo Yuzu Gin  
Antica Formula Vermouth  
Aperol  
Lemon Juice  
Grapefruit Juice  
Sugar  
Orange Bitters  
Champagne

### FLAVOUR NOTES:

Zesty  
Intense  
Luscious

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This effervescent cocktail takes its inspiration from a Merchant favourite – our Champagne Negroni.

Ukiyo Yuzu Gin delivers a complex, citrusy flavour which is further enhanced by Aperol, freshly pressed citrus fruits and orange bitters.

The team were inspired to create this decadent drink in recognition of the Negroni being the world's number one cocktail, the Aperol Spritz being the world's most photographed cocktail and here in The Merchant Hotel, Champagne being our number one seller.



## FRUITY

£14.95

### INGREDIENTS:

Beefeater 24 Gin  
St Germain Elderflower Liqueur  
Grapefruit Sherbet  
Lemon Sherbet  
Lemon Juice  
Peychaud's Bitters  
Egg White

### FLAVOUR NOTES:

Sweet  
Fruity  
Sharp



Lukasz, our senior bartender, has been here from the beginning so his input in the creation of this menu was imperative.

He has created a cocktail for those with a sweeter palate. This gin-based drink includes elderflower liqueur and house-made grapefruit and lemon sherbets to deliver a mouthwatering zing.

French Martini lovers are sure to enjoy!



## FLORAL

£14.95

### INGREDIENTS:

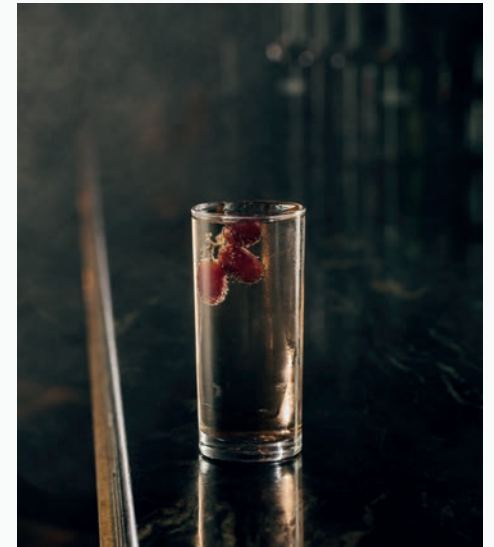
Bushmills Caribbean Rum Cask Whiskey  
Sauvignon Blanc  
Citric Acid  
Yellow Chartreuse  
Lemon Bitters

### FLAVOUR NOTES:

Dry  
Herbaceous  
Molasses

A long and refreshing whiskey highball made with one of Bushmills distillery's newest additions—the Caribbean Rum Cask.

This whiskey has an unusual and distinctive tiki flavour. To complement this exotic flavour profile, we have added lemon bitters and Yellow Chartreuse; this richly botanical grape-based liqueur marries well with the final component of the drink, a new world sauvignon blanc, which adds a balanced acidity.





## TROPICAL

£14.95

### INGREDIENTS:

Kadoo Carnival Pineapple Rum  
Charred Pineapple Shrub  
Peppadew Cordial

### FLAVOUR NOTES:

Tropical  
Sweet  
Heat

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The fulsomely flavoured and fabulously named Kadoo Carnival Pineapple Rum is Kyle's starting point for this drink. His house-made pineapple shrub continues the tropical theme.

As a nod to his South African heritage, he has also chosen to use Peppadews, a tangy and sweet pepper that is native to South Africa. These have been made into a cordial and once drained the Peppadews are then added to the reserved pineapple pulp and dehydrated to create an edible "leather" for the garnish. Incredible sweet and sour flavours.



## VIBRANT

£16.50

### INGREDIENTS:

Peddlers Shanghai Craft Gin  
Lemon  
Salted Peach Sorbet  
Prosecco

### FLAVOUR NOTES:

Effervescent  
Fruity  
Balanced

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A meeting of two iconic drinks: The Sgroppino and our own Merchant Bellini.

The Sgroppino was a popular alcoholic palate cleanser for Venetian aristocrats, served between courses and using lemon sorbet as a base. Emily has evolved this recipe using her house-made salted peach sorbet and adding Peddlers Gin as her alcoholic base. This Shanghai gin features eleven rare botanicals including Buddha's hand, Lotus and Sichuan pepper giving this drink a floral and refreshing flavour.

Bold flavours for the adventurous drinker.





SUPPLIED BY



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