

Negroni Stockholms Bränneri Dry Gin, Antica Formula, Campari 165

Barrel Aged Negroni This drink dates back to Caffè Casoni, Florence, 1919. Legend tells that Count Camillo Negroni asked his friend, bartender Forasco Scarselli, to strengthen his favourite cocktail 'the Americano' by replacing the soda water with gin. Scarselli added an orange garnish, rather than the lemon you'd usually get with an Americano, & the drink took off. Before long, everyone was coming into the bar for a 'Negroni'

Dry Martini Hernö Dry Gin, Spriteriet Dry Vermouth, Spruce 165

Dry Martini One of the theories about the origin of dry martini points to the town of Martinez, California, where historians & town inhabitants alike claim the drink was invented during the mid-1800s Gold Rush. Apparently, a gold miner who had recently struck it rich decided to celebrate his good fortune at a local bar. He requested Champagne, which they didn't have, so the bartender insisted on concocting another beverage made from ingredients he had on hand: gin, vermouth, bitters, maraschino liqueur, & a slice of lemon.

"The Martinez Special" was born.

We create our own twist on the beloved classic with ingredients from Sweden.

Old Fashioned Woodford Reserve Rye, Dandelion, Licorice 165

Old Fashioned The original drink was aptly named the Whiskey Cocktail for its simplicity and commonality. It was so simple in fact that it became more of a style of drink than a specific recipe. It wasn't until 1880 that The Chicago Tribune printed and defined it as an "old-fashioned cocktail." The name was inspired by the many drinkers who refused to change with the times and ordered their drinks the old fashioned way, a brown spirit, sugar, water & bitters. We prepare our Old Fashioned with rye whisky for a dryer taste, licorice & dandelion syrup for complexity.

Milkpunch El Dorado Rhum, Strawberries, Lime, Whey 165

Milkpunch MP was first created in the 1600s, reaching the peak of its popularity in the 1700s through mid-1800s. The earliest written record of this drink was found in a 1711 cookbook by Mary Rockett. Many famous people were known to be fond of this smooth-tasting libation. Ben Franklin created his own recipe for milk punch & enclosed it in a letter to one of his acquaintances in 1763. His was a rather strong creation, which today's bartenders have softened, using only a select number of Franklin's ingredients.

We add strawberries & clarify our milkpunch using a method that has been practiced since the early 18th century.

John Collins Stockholms Bränneri Dry Gin, Lemon, Lavender, Soda 165

John Collins The first recorded Tom Collins recipe is from the second edition of Jerry Thomas' book, "The Bartender's Guide", published in 1876, in which the Tom Collins is a class of drink, with the type of alcoholic spirit being used specified after the name Tom Collins (e.g. "-brandy", "-gin"). It was others, who came after Thomas, "the father of American mixology," who changed the Tom Collins from its three main variations into a purely gin drink.

We make our John Collins with zesty cordial & lavender.

French 75 Stockholms Bränneri Dry Gin, Lemon, Champagne 165

French 75 The noble cocktail is named after the French 75-millimeter light field gun which do to its portability and rate of fire was the mainstay of the French army during the first world war. Capable of firing 15 rounds per minute, the French 75 was a formidable allrounder of a gun, anti-aircraft through to anti-tank a staggering 21,000 guns and 200 million shells were made and used during the war. Our French 75 is slightly more citrus forward than the original.