

Alcohol may be man's worst enemy, but the Bible says love your enemy...

Frank Sinatra

ISTARSKI KOKTELI / ISTRIAN COCKTAILS

SMOKVICA 60,00

Aura-Suha smokva, limeta, đumbirovo pivo / Aura-dry fig, lime, ginger beer

OLIVE'S 60,00

Aura-Maslina i badem, limun, javorov sirup / Aura-Olive and almond, lemon, maple syrup

ROSES 60,00

Aura-Ruža, Limun, soda od višnje / Aura-Rose, lemon, cherry soda

TERANINO SOUR 60,00

Aura-Gin, teranino, limun, soda od grejpa / Aura-Gin, teranino, lemon, grapefruit soda

LA TERRA 60,00

Rossi -Teranino, gin, soda od mandarine / Rossi-Teranino, gin, mandarin soda

CHERRY MARRY 60,00

Rossi-Epulon Pelinkovac, soda od višnje / Rossi-Epulon Pelinovac, cherry soda

AMARO MULE 60,00

Rossi -Amaro Istriano, limeta, đumbirovo pivo / Rossi -Amaro Istriano, lime, ginger beer

EPULON'S SPRITZ 60,00

Rossi-Amaro Istriano/Epulon pelinkovac, limeta, soda od grejpa / Rossi-Amaro Istriano/Epulon Pelinkovac, lime, grapefruit soda

THE CUPID 60,00

Rossi-Teranino, liker od breskve, naranča / Rossi-Teranino, peach liqueur, orange

PINNEAPPLE BITTER'S

Rossi-Amaro Istriano, Epulon pelinkovac, sirup od badema, ananas / Rossi-Amaro Istriano, Epulon pelinkovac, oregat syrup, pineapple

THE UNFORGETTABLES

1860's Americano

70,00

Campari, vermut, soda / Campari, vermouth, soda water

The cocktail was first served in creator Gaspare Campari's bar, Caffè Campari, in the 1860s. It was originally known as the "Milano-Torino" because of its ingredients: Campari, the bitter liqueur, is from Milan (Milano) and Cinzano, the vermouth, is from Turin (Torino). It is popular belief that in the early 1900s, the Italians noticed a surge of Americans who enjoyed the cocktail. As a compliment to the Americans, the cocktail later became known as the "Americano".

1870's Manhattan

70,00

Raženi viski, crveni vermut, Angostura, Maraskino višnja

Rye whiskey, red vermouth, Angostura, Maraschino cherry

A popular history suggests that the drink originated at the Manhattan Club in New York City in the early 1870s, where it was invented by Dr. Iain Marshall for a banquet hosted by Jennie Jerome (Lady Randolph Churchill, Winston's mother) in honor of presidential candidate Samuel J. Tilden. The success of the banquet made the drink fashionable, later prompting several people to request the drink by referring to the name of the club where it originated—"the Manhattan cocktail".

1870's Tom Collins

70,00

Gin, limun, šećerni sirup, soda / Gin, lemon, symple syrup, soda

First memorialized in writing in 1876 by Jerry Thomas, "the father of American mixology". The origin of the ... Tom-Collins ... remains to be established; the historians of alcoholism, like the philologists, have neglected them.

1880's Old fashioned

70,00

Burbon, šećer, Angosura / Bourbon, sugar, Angostura bitter

The Pendennis Club, a gentlemen's club founded in 1881 in Louisville, Kentucky, claims the old fashioned cocktail was invented there. The recipe was said to have been invented by a bartender at that club in honor of Colonel James E. Pepper, a prominent bourbon distiller, who brought it to the Waldorf-Astoria Hotel bar in New York City. Cocktail critic David Wonderich finds this origin story unlikely however, as the first mention in print of "old fashioned cocktails" was in the Chicago Daily Tribune in February 1880, before the Pendennis Club was opened; this in addition to the fact that the old fashioned was simply a re-packaging of a drink that had long existed.

1880's Dry martini 70,00

Gin, suhi vermut / Gin, dry vermouth

The exact origin of the martini is unclear. Numerous cocktails with names and ingredients similar to the modern-day martini were first seen in bartending guides of the late 19th century. For example, in the 1888 Bartenders' Manual there was a recipe for a drink that consisted in part of half a wine glass of Old Tom Gin and a half a wine glass of vermouth. In 1863, an Italian vermouth maker started marketing their product under the brand name of Martini, and the brand name may be the source of the cocktail's name.

1900's Daiquiri 70,00

Bijeli rum, limeta, šećerni sirup / White rum, lime juice, simple syrup

The drink was supposedly invented by an American mining engineer, named Jennings Cox, who was in Cuba at the time of the Spanish–American War. It is also possible that William A. Chanler, a US congressman who purchased the Santiago iron mines in 1902, introduced the daiquiri to clubs in New York in that year.

1900's Clover Club 70,00

Gin, malina, limun, bjelanjak / Gin, raspberry syrup, lemon juice, egg white

Invented between 1900 and 1908 credited to the Bellvue-Stratford Hotel in Philadelphia by Albert Stevens Crockett for the members of the Clover Club.

1910's Negroni 70,00

Gin, Campari, crveni vermut / Gin, Campari, red vermouth

While the drink's origins are unknown, the most widely reported account is that it was invented in Florence, Italy in 1919, at Caffè Casoni, ex Caffè Giacosa, now called Caffè Cavalli.

1910's Aviation 70,00

Gin, maraskino, limun / Gin, Maraschino, lemon juice

The Aviation was created by Hugo Ensslin, head bartender at the Hotel Wallick in New York, in the early twentieth century.

1930's Screwdriver

70,00

Vodka, svježi sok od naranče / Vodka, freshly squeezed orange juice

This drink appears in literature as early as 1938 "And answered it "The famous Smirnoff Screwdriver", Just pour a jigger of smirnoff vodka over ice cubes, fill glass with orange juice and serve" Then later it is claimed that this drink was invented by American aviators "A Screwdriver —a half-orange-juice and half-vodka drink popularized by interned American aviators—costs a dollar including the customary barman's tip."

Happiness is a dry martini and a good woman... Or a bad woman.

George Burns

CONTEMPORARY CLASSICS

Bellini

70,00

Prosecco, pire od breskve / Prosecco, fresh peach puree

The Bellini was invented sometime between 1934 and 1948 by Giuseppe Cipriani, founder of Harry's Bar in Venice, Italy. He named the drink the Bellini because its unique pink color reminded him of the toga of a saint in a painting by 15th-century Venetian artist Giovanni Bellini.

Mimosa

80,00

Šampanjac, svježi sok od narače / Champagne, fresh orange juice

It is believed to have been invented circa 1925 in the Hôtel Ritz Paris by Frank Meier. It is probably named after the common name in Anglophone Europe for the yellow flowers of Acacia dealbata.

French 75

80,00

Šampanjac, gin šećerni sirup, limun / Champagne, gin, simple syrup, lemon

The French 75 was popularized in America at the Stork Club in New York. It appears in the movie Casablanca (1942) and is referenced twice in the John Wayne films A Man Betrayed (1941) and Jet Pilot (1957). In 2016, it appears in the ITV series, Mr. Selfridge, which is set in London in the 1910s and 1920s.

Sours - Whiskey/Amaretto/Gin/Vodka

70,00

Izbor pića, šećerni sirup, limeta, bjelanjak / Drink selection simple syrup, lime, egg white

The oldest historical mention of a whiskey sour was published in the Wisconsin newspaper, Waukesha Plain Dealer, in 1870. In 1962, the Universidad del Cuyo published a story, citing the Peruvian newspaper El Comercio de Iquique, which indicated that Elliott Stubb created the "whisky sour" in Iquique in 1872.

Mojito

70,00

Bijeli rum, soda, limeta, menta, smeđi šećer / White rum, soda water, lime, mint, brown sugar

Havana is the birthplace of the Mojito, although the exact origin of this classic cocktail is the subject of debate. One story traces the Mojito to a similar 16th century drink known as "El Draque", after Francis Drake

Caipirinha

70,00

Cachaca, limeta, smeđi šećer / Cachaca, lime, brown sugar

There are many stories about the caipirinha's origin. The best known is one that begins around 1918, in the state of São Paulo. According to information, the caipirinha as we know it today would have been created from a popular recipe made with lemon, garlic and honey, indicated for patients of Spanish flu, and which, today, is still used to cure small colds.

Cuba Libre

70,00

Bijeli rum, cola, limeta / White rum, cola, lime

Accounts of the invention of the Cuba Libre vary. One account claims that the drink was invented in Havana, Cuba around 1901/1902. Patriots aiding Cuba during the Spanish-American War, and, later, expatriates avoiding Prohibition, regularly mixed rum and cola as a highball and a toast to this Caribbean island.

Moscow Mule 70,00

Vodka, limeta, đumbirovo pivo / Vodka, lime, ginger beer

The mule was born in Manhattan but "stalled" on the West Coast for the duration. The birthplace of "Little Moscow" was in New York's Chatham Hotel. That was back in 1941 when the first carload of Jack Morgan's Cock 'n' Bull ginger beer was railing over the plains to give New Yorkers a happy surprise...

Mint Julep 70,00

Burbon, voda, limeta, menta, šećer u prahu / Bourbon whiskey, water, lime, mint, powdered sugar

The mint julep originated in the southern United States, probably during the eighteenth century. U.S. Senator Henry Clay of Kentucky introduced the drink to Washington, D.C., at the Round Robin Bar in the famous Willard Hotel during his residence in the city

Cosmopolitan 70,00

Vodka infuzirana limenom, cointreau, limeta, sok od brusnice

Citron infused vodka, cointreau, lime juice, cranberry juice

The origin of the cosmopolitan is disputed. It is widely believed that the drink was created independently by different bartenders since the 1970s. Generally, people have recognized that John Caine brought the drink to San Francisco around 1987 from Ohio. The same year in Manhattan, the internationally recognized version of the cocktail was created by Bradley Umane, based on a poorly described version of Cheryl Cook's creation. According to Sally Ann Berk and Bob Sennett, the cosmopolitan appears in literature as early as 1993 and derives from New York.

Margarita 70,00

Tekila, cointreau, limeta / Tequila, cointreau, lime juice

The exact origin and inventor of the margarita is unknown. One of the earliest stories is of the margarita being invented in 1938 by Carlos "Danny" Herrera at his restaurant Rancho La Gloria, halfway between Tijuana and Rosarito, Mexico, created for customer and former Ziegfeld dancer Marjorie King, who was allergic to many spirits, but not to tequila.

Mai-Tai 70,00

Bijeli rum, tamni rum, curacao od naranče, sirup od badema, limeta

White rum, dark rum, orange curacao, oregat sirup, lime

It was purportedly invented at the 555 California St. office in San Francisco, California, in 1944. Trader Vic's rival, Don the Beachcomber, claimed to have created it in 1933 at his then-new bar named for himself (later a famous restaurant) in Hollywood.

Long Island ice tea 70,00

Tekila, bijeli rum, vodka, gin, tripple sec, limun, cola, gomme sirup

Tequila, white rum, vodka, gin, tripple sec, lemon juice, cola, gomme sirup

Robert "Rosebud" Butt claims to have invented the drink as an entry in a contest to create a new mixed drink including Triple Sec, in 1972 while he worked at the Oak Beach Inn on Long Island, NY. Various local New York references echo Butt's claims. Local rumors also ascribe the origin to either Butt or another bartender at the Oak Beach Inn, Chris Bendicksen.

Sex on the beach 70,00

Vodka, rakija od breskve, sok od brusnice, sok od naranče

Vodka, peach schnapps, cranberr juice, orange juice

A bartender called Ted Pizio, who worked at a bar called Confettis, mixed vodka, peach schnapps, orange juice and grenadine and the drink started to become very popular. When Ted was asked what it was called, he thought of the reason thousands of people came to Ft. Lauderdale for Spring Break and he called it the "Sex on the Beach".

Pina colada 70,00

Bijeli rum, kokosovo mlijeko, sok od ananasa / White rum, cocnut milk, pineapple juice

Three Puerto Rican bartenders contest the ownership of their national drink. Ramón 'Monchito' Marrero Pérez claims to have first made it at the Caribe Hilton Hotel's Beachcomber Bar in San Juan on 15 August 1952, Ricardo García, who also worked at the Caribe, says that it was he who invented the drink, while Ramón Portas Mingot says he created it in 1963 at the Barrachina Restaurant, 104 Fortaleza Street, Old San Juan. The restaurant stands by his claim to this day.

Zombie

80,00

Zlatni rum, tamni rum, grenadina, cointreau, cream de casis, rum Stroh, naranča, ananas**Gold rum, dark rum, grenadine, cointreau, cream de casis, Stroh rum, oragne, pineapple**

The Zombie Cocktail first appeared in 1934, invented by Donn Beach at his Hollywood Don the Beachcomber restaurant. It was popularized on the East coast soon afterwards at the 1939 New York World's Fair. Legend has it that he originally concocted the cocktail to help a hung-over customer get through a business meeting.

Tequila sunrise

70,00

Tekila, grenadina, sok od naranče / Tequila, grenadine, orange juice

The most popular version of the cocktail contains tequila, orange juice, and grenadine and was created by Bobby Lazoff and Billy Rice in the early 1970s while working as young bartenders at the Trident in Sausalito, California north of San Francisco. In 1972, at a private party at the Trident organized by Bill Graham to kick off the Rolling Stones' 1972 tour in America, Mick Jagger had one of the cocktails, liked it, and he and his entourage started drinking them down. They later ordered them all across America, even dubbing the tour itself their "cocaine and tequila sunrise tour".

Pimm's No 1 cup

70,00

Pimm's No 1, limun, menta, krastavac, naranča**Pimm's No 1, lemonade, mint, cucumber, orange**

Pimm's originated in an Oyster Bar in Poultry Street, in the City of London, owned by James Pimm in 1840. Here he created the Pimm's 'house Cup' flavoured with liqueurs, and fruit extracts.

Bloody Mary

70,00

Vodka, sok od rajčice, limun, Worcestershire, Tabasco, celer, papar**Vodka, tomato juice, lemon juice, Worcestershire Sauce, tabasco, cellery salt, pepper**

The Bloody Mary's origin is unclear, and there are few conflicting claims of who invented the Bloody Mary. Fernand Petiot claimed to have invented the Bloody Mary in 1921, well before any of the later claims, while working at the New York Bar in Paris, James Rollins writes in the "What's True, What's Not" section of his Sigma Force novel 6.5: The Skeleton Key (2010) that the Bloody Mary was invented in the Hemingway Bar at The Ritz Paris. New York's 21 Club has two claims associated with it. One is that it was invented in the 1930s by a bartender named Henry Zbikiewicz, who was charged with mixing Bloody Marys. Another attributes its invention to the comedian George Jessel, who frequented the 21 Club. In 1939, Lucius Beebe printed in his gossip column This New York one of the earliest U.S. references to this drink, along with the original recipe: "George Jessel's newest pick-me-up which is receiving attention from the town's paragraphers is called a Bloody Mary: half tomato juice, half vodka".

NEW ERA DRINKS**The Pornstar Martini**

70,00

Vodka infuzirana vanilijom , marakuja, limeta / Vanilla infused vodka, passion fruit, lime

"The Pornstar Martini started back in 1999 in London, and was created by Douglas Ankrah for Lab Bar," explains Myers. "It's a super simple drink that was created for no other reason than just to create a nice, provocative, tasty drink.

Dark 'n' Stormy

70,00

Tamni rum, limeta, đumbirovo pivo, Angostura / Dark rum, lime, ginger beer, Angostura

The original Dark 'n' Stormy was made with Gosling Black Seal rum and Barritt's Ginger Beer, but after the partnership between the two failed and the companies parted ways, Goslings created their own ginger beer. Gosling Brothers claims that the drink was invented in Bermuda just after World War I.

Paloma

50,00

Tekila, limeta sol, soda od grejpa / Tequila, lime, salt, grapefruit soda

The first published recipe for The Paloma is attributed to Evan Harrison in a 1953 pamphlet entitled, "Popular Cocktails of The Rio Grande" but it was thought to be created by rival tavern manager Manuel Gonzales who named it for his true love.

Espresso Martini 70,00

Vodka, espresso, kahlua, kakao liker / Vodka, espresso, kahlua, creme de cacao

There are several claims for the origin of the espresso martini. One of the more common claims^{[1][2]} is that it was created by Dick Bradsell in the late 1980s while at Freds Club in London for a young lady who asked for something that would, "Wake me up, and then fuck me up."

Bramble 70,00

Gin, limun, šećerni sirup, liker od kupine / Gin, lemon, symple syrup, creme de mure

The Bramble was created in London, in 1984, by Dick Bradsell. At the time, Bradsell worked at a bar in Soho called Fred's Club, and he wanted to create a British cocktail. Memories of going blackberrying in his childhood on the Isle of Wight provided the inspiration for the Bramble. The name of the drink comes from the fact that blackberry bushes are called brambles.

Jungle bird 70,00

Tamni rum, ananas, limeta, Campari, šećerni sirup / Dark rum, pineapple, lime, campari, symple syrup

The Jungle Bird, like most Tiki drinks, has history behind its creation. It was originally created in 1978, at the Aviary bar at the Hilton Hotel in Kuala Lumpur, Malaysia. It was served as a welcome drink in a bird shaped ceramic glass, with a beautiful pineapple leaf garnish

SPRITZ COCKTAILS

Aperol spritz 45,00

Aperol, prosecco, soda, naranča / Aperol, prosecco, soda water, orange

Hugo 45,00

Sirup od bazge, proseco, soda, menta / Elder syrup, prosecco, soda water, mint

Veneziano spritz 45,00

Camparri, prosecco, soda, naranča / Campari, prosecco, soda water, orange

Martini royale 45,00

Martini bianco, proseco, soda, menta, limeta / Martini bianco, prosecco, soda water, mint, lime

BEZALKOHOLNI KOKTELI / MOCKTAILS

Paradiso 40,00

Sok od ananasa, sok od jagode, vrhnje / pineapple juice, strawberry juice, cream

Virgin cooler 40,00

Sok od ananasa, sok od naranče, limun / Pineapple juice, orange juice, lemon

LEDENI KOKTELI / FROZEN COCKTAILS

Frozen watermelon Margarita 70,00

Tekila, cointreau, limeta, lubenice / Tequila, cointreau, lime, watermelon

Frozen strawberry colada 70,00

Bijeli rum, kokosovo mlijeko, ananas, jagoda / White rum, coconut milk, pineapple, strawberry

Frozen raspberry Daiquiri 70,00

Bijeli rum, limeta, fini šećer, malina / White rum, lime, fine sugar, raspberry

Frozen Derby special 70,00

Bijeli rum, cointreau, naranča, limeta / White rum, cointreau, orange, lime

LEDENI PUNČEVI / ICED PUNCHES

Za 4 osobe / For 4 persons

Citurs Sangria 200,00

Crveno vino, naranča, limeta, smeđi šećer, đubirovo pivo

Red wine, orange, lime, brown sugar, ginger beer

Rum "n" vodka punch 200,00

Vodka, tamni rum, limun, đumbir, breskva

Vodka, dark rum, lemon, ginger, peach

Mexican sunrise punch 200,00

Tekila, maraskino, marelica, ananas, limun, pjenušac

Tequila, marascino, apricot, pineapple, lemon, sparkling wine

Southern Comfort punch 200,00

Southern comfort, tamni rum, naranča, limun, limeta, maraskino višnje

Southern comfort, dark rum, orange, lemon, lime, maraschino cherry

SHOOTERI / SHOOTERS

Russian Roulette 35,00

Gin, Kahlua

Undertaker 35,00

Jägermeister, bijeli rum, Cointreau / Jägermeister, bijeli rum, Cointreau

Kamakazi 35,00

Vodka, Cointreau, limeta / Vodka, Cointreau, lime

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