

**Voted Best late Night Bar 2010 by *inDublin* Readers**

## **SamSara Bittered Slings**

In 1806 the editor of a newspaper called 'The Balance and Columbian Repository' had the good fortune to publish an article by a local politician of the time. In the article the politician outlined his recent losses, which included many drinks, and a recent election he had run in.

In the article he described 25 of the drinks as "cock-tail".

The following week the newspaper published a letter from a reader asking the editor to explain the new term "cock-tail". The editor did so and obliged him with the following explanation,

*"cock-tail, then in a stimulating liquor, composed of spirits  
Of any kind, sugar, water and bitters it is vulgarly called  
A bittered sling....."*

Here following is our tribute to the original cock-tail, and we do think you'll agree that there is nothing vulgar or bitter about this libation.

From all of us at SamSara  
*"Cheers to You"*

### **The Bittered Slings**

€30.00

Equal parts Martel Cordon Bleu Cognac and Redbreast 12 Pot Still Irish Whisky, stirred on ice with 2 dash Bokers and 1 of Angostura Orange Bitters and a little sugar syrup, straight with a lemon twist. Enjoy!

*All Cocktails are available in your choice of Premium Spirit on request. A charge of €2.50 will be added to the cost of each drink.  
There is a 50c surcharge on all cocktails ordered after 11pm on nights with Late Night Exemptions.*

### White Wines

CYT Sauvignon Blanc - *Chile*  
Pinot Grigio Ca'Lunghetta - *Italy*  
Bichot Chardonnay - *France*  
Bodegas La Val Albarino - *Spain*  
Touraine Dom de Chezelles - *France*  
Tin Pot Hut Sauvignon Blanc - *New Zealand*  
Chablis Dom des Chenevieres - *France*  
Sancere Dom La Croix Canat - *France*

### Glass

€5.50  
€5.50  
€5.50  
€6.00

### Bottle

€22.00  
€22.00  
€22.00  
€24.00  
€30.00  
€38.00  
€40.00  
€47.00

### Red Wines

CYT Cabernet Sauvignon - *Chile*  
Bichot Merlot - *France*  
La Linda Malbec - *Argentina*  
Cedar Creek Shiraz/Cabernet - *Australia*  
Borsao Selection, Campo di Borja - *Spain*  
Cotes de Rousillion Dom de Bisconte - *France*  
Cote De Rhone Les Amies Chanteuse - *France*  
Y Series Merlot - *Australia*  
Fleurie Bouchard Aine - *France*

### Glass

€5.50  
€5.50  
€5.50  
€5.50

### Bottle

€22.00  
€22.00  
€22.00  
€22.00  
€25.00  
€29.00  
€35.00  
€38.00  
€46.00

### Rose Wines

Chateau La Grave Rose - *France*

### Bottle

€30.00

THE  
MEZZ

## Champagne & Sparkling Wine

Mumm N.V

Jacquart N.V.

Jacquart Rose N.V.

Moët & Chandon N.V.

Moët & Chandon Rose N.V.

Dom Perignon Vintage 2000

Cristal Louis Roederer

Prosecco il Cortigiano

Glass

Bottle

€80.00

€80.00

€85.00

€90.00

€95.00

€220.00

€320.00

€7.00

€35.00

## Bottle Menu

A Bottle of Absolut Vodka

A Bottle of Absolut Level

A Bottle of Grey Goose Vodka

A Bottle of Martell Brandy

A Bottle of Havana 3yo Rum

A Bottle of Havana Especial

A Bottle of Morgan Spiced

A Bottle of Patron Tequila Reposado

A Bottle of Olmeca Tequila

A Bottle of Jameson

A Bottle of Jack Daniels

€100.00

€160.00

€160.00

€110.00

€110.00

€120.00

€110.00

€200.00

€100.00

€100.00

€100.00

*All of the Above Are Served To Your Table with 2 litres of your choice of juices  
Choose from Apple, Orange, Cranberry or Pineapple*

THE  
MEZZ

## Favourites

### Cosmopolitan

€10.00

As Dale DeGroff intended, Absolut Citron shaken hard with Triple Sec Liqueur, lime & cranberry juice finished with a flamed orange twist.

### Daiquiri

€10.00

Lots of Havana Club Anejo Blanco shaken hard with powdered sugar & lime & a dash of homemade Falernum Liqueur. First conceived by American miners in the Daiquiri Mountains of northern Cuba circa 1909.

### Mojito

€10.00

Again Havana Anejo Blanco stirred with fresh mint, lime juice and sugar syrup. Thought to have been derived from the Mint Julep by American tourists in Cuba in the early 20th century.

### French Martini

€10.00

One for the Ladies. . . . . Absolut Vodka, Chambord Black Raspberry liqueur and pineapple juice shaken together. Simply put, elegant sweet and smooth.

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## Favourites

### Bramble

Lemon wedges muddled with sugar and stirred with lashings of Cork Dry Gin topped with a dash of Chambord. A true modern classic.

€10.00

### Pina Colada

The way it should be made! A generous helping of Havana Club Anejo Blanco, pineapple juice and a splash of Coconut water. Shaken hard together and served tall over ice with no frills.

€10.00

### Long Island Iced T

Absolut vodka, Havana Club Anejo Blanco, Triple sec and a dash of lime served tall over ice with a bed of Coke-Cola. Tequila, optional?

€10.00

### Melon Bomb

Equal amounts of Malibu, Midori and Passion-fruit Syrup diluted with a considerable amount of Absolut Raspberry and topped with Pineapple juice, mint and melon pulp. Served in a hollowed out Melon husk, this mammoth serves many and is the perfect celebration toast... It'll Blow you Away!!!

€30.00

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## Vintage

### Brandy Crusta

€10.00

A sugar rimmed wine glass is filled with lashings of Martel Cognac, a touch of orange liqueur, lemon juice Maraschino & bitters. Very potent and very easy to drink.

### Bradford Martini

€10.00

A classic Cork Dry Gin Martini but shaken not stirred. We like to use plenty of Cork Dry Gin with a good splash of Noilly Prat Dry and a dash of Grapefruit Bitters, served up with a lemon twist.

### Sazerac

€12.00

The official drink of the city of New Orleans, our house Sazerac is a combination of an Absinthe rinsed glass into which we add Martel Cognac, a little sugar and a combination of Peychauds and our own House Bitters stirred on ice with an orange twist.

### Aviation

€10.00

Cork Dry Gin shaken hard with lemon juice Maraschino and a dash of Parfait Amor. You will be flying!

### Mint 500

€10.00

Plenty of Cork Dry Gin shaken hard with lime, sugar, grapefruit juice, lemon and a dash of egg white and Angostura Orange Bitters served long on ice topped off with bruised mint. Forget the Mojito!

### Manhattan No. II

€12.00

House style of lashings of Jameson Crested 10 stirred with a healthy splash of Carpanos Antica Formula Vermouth, Bokers Bitters Maple syrup and a lemon twist.

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## Specials

**Bring The Heat** (Winner, Diageo World Class Bartending Championships Irish Gin Finals 2009) €11.00  
Cork Dry Gin stirred with a dash of Elderflower liqueur, Fee Bros Orange Bitters and a splash of hot water, all served at 80 Celcius with a ruby grapefruit twist.

**Finnish With Passion** (Winner, Fancy Drink Category, Irish Cocktail Championships 2010) €11.00  
Grapefruit Fusion Vodka & Green Chartreuse shaken with a dash of egg white, homemade passion fruit syrup lemon and cranberry juices, strained into a cocktail glass garnished with a sprig of mint.

**Dorian Gray** €11.00  
Grapefruit Fusion Vodka and Amontillado Sherry shaken with a dash of Rhubarb Bitters lemon juice and sugar syrup and strained into a pastis rinsed glass.  
Served small, an ideal aperitif to make your mouth water.

**Buffalo 55** €11.00  
Another aperitif style drink of Jameson 12 Year shaken with lime Campari, pomegranate molasses and chestnut syrup, topped with a lemon twist.

**T Green** €11.00  
This bartender's favourite cocktail! Cork Dry Gin, Green Chartreuse, lime and homemade Bitters shaken with Green Tea and garnished with a chilli. One to truly savour.

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## Sparkling Cocktails

### Sparkling Mojito

Havana Club Rum muddled with fresh mint, fresh lime wedges, brown sugar over crushed ice, topped with chilled prosecco

€12.50

### Classic

The original sparkling cocktail, comprised of an Angostura Bitters soaked sugar cube immersed in lashings of Martel Cognac topped with bubbles.

€12.50

### Andreas's Place

A dash of homemade passion fruit syrup and 3 of Regans Orange Bitters stirred with Campari topped with Bubbles.

€12.50

### Becs Bellini

Cranberry juice, peach puree and orange liqueur stirred in a Champagne flute topped with bubbles.

€12.50

### French 75 *(courtsey, Savoy cocktail book circa 1916)*

Cork Dry Gin, lemon juice and a teaspoon of powdered sugar. Stir in a glass full of cracked ice and top with Bubbles. "Hits with remarkable precision"

€12.50

### Eldercot

Elderflower liqueur, Apricot Brandy & a little lemon juice, shaken and strained into a cocktail glass and layered with heaps of bubbles.

€12.50

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