






## CARE/OF HOUSE COCKTAILS

 <b>CHAMOMILE HIGH</b> Nonino 41 Grappa, chocolate Mint, Suze, Chamomile Tea, Verjus	Boozy Bubbly Fresh	150.-	 <b>DESERT OR DESSERT</b> Spiced Appleton Signature, Plantation OFTD, Caramalized Orange, Oat Creme, Orange Bitters	sweet Spiced Creamy	145.-
 <b>MUSIC TO MY EARS</b> Gunroom12 gin, Basil, Lemon Cordial, Olive Oil, Apricot, Tio Pepe, Soda Water	Spritz	145.-	 <b>SPICY NICK</b> Chilli Distillate, White Chocolate, Blood Orange, Bitters, Foam	sweet Fresh spicy	155.-
 <b>LITTLE ROCK</b> Calle 23 Tequila, Chanterelle Mushroom, Clarified Tomato, Soy Sauce		155.-	Umami Acidic		




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 <b>CLEARLY TIKI</b> Plantation 3 Star Rum, Amaro Montenegro, Spirulina, Pineapple, Coconut Milk, Citrus, Electric Bitters	Tart Fresh Earthy	145.-	 <b>SENSE OF FASHION</b> Topanito Mezcal, Calle 23 reposado, Cocchi Americano, Walnut, Beetroot, Celery Bitters, Saline	Stiff Bitter Sweet	160.-
 <b>POP ROCKS</b> Waqar Pisco, pear liqueur, Sichuan pepper, Orange Blossom, Verjus	Fruity Funky Fresh	155.-	 <b>DEVIL ON YOUR SHOULDER</b> Monkey Shoulder, Tonca, Amaranth, Dry Vermouth, White Wine Syrup	Stiff Earthy	155.-
 <b>ReBarber</b> OP Anderson, Fernet-Branca, Rhubarb, Burned Cream			Tart Clear Boozy Bubbly		155.-

### LOW ALCOHOL

 <b>BAMBOOZLED</b> Antica formula, PX Sherry, Fernet- Branca, orange bitters	120.-
 <b>VERMOUTH AND TONIC</b> Cacao Husk Vermouth, Meltzer Nordic Tonic	120.-
 <b>SPIRINGULA</b> Cocchi americano, Medium sherry, Spinulina, pineapple, Citrus, Coconut Milk	120.-

### NO ALCOHOL

 <b>SOMEONE FAMOUS CALLED NORA</b> Martini Floral, White Melon Tea, Verjus	85.-
 <b>HIGH ON HUSK</b> Cacao husk, lemon, sugar, aquafaba, soda	85.-
 <b>UNDER THE SEA</b> Martini Vibrante, Pineapple, Spirulina, Citrus, Coconut Milk	85.-
<b>NON ALCOHOLIC BEER</b>	45.-

*We also do any classic or special requests - If you have any allergies please tell the crew  
Om ni har några allergier säg till personalen*

## GIN & TONICS

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### FLORAL / ACIDIC

Hibiscus Gin, Meltzer Nordic Tonic

155.-

### NUTTY

Coconut gin, Meltzer Nordic Tonic

155.-

## GIN & TONICS

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### SPICY

Mustard Seed Gin, Meltzer Nordic Tonic

155.-

### FRUITY / FLORAL

Borage, Meltzer Nordic Tonic

155.-

## BOTTLED BEERS

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### ROCKET BREWING

The King In Yellow Pale Ale 6.4%

95.-

Star Thief, West Coast IPA 4.1%

85.-

Expansion Immense, Imperial Stout  
10.5%

110.-

### GUEST BEERS

Hip To The Hop, Sour Wheat 4.5%

95.-

## WINE

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### RED, WHITE & SPARKLING

ask staff for selection

105/480.-

### DUETZ CHAMPAGNE

by the bottle

850.-

### VINTAGE KRUG 1998

by the bottle

5600.-

## FOOD

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### HUMMUS

Seasonal hummus, sourdough, olives

120.-

### COLD CUTS

Selection of cured meats, sourdough,  
cornichons

140.-

### 3 CHEESES

Selection of gourmet cheese with crackers

130.-

### SARDELLES

Sardines, lemon mayo, sourdough

135.-

### RILLET

Duck rillet, pickled onion, lemon mayo,  
sourdough

135.-

### FOIE GRAS

maraschino cherries, sourdough

135.-

### CHEEK'S

Pork Cheeks, pickled jackfruit, sourdough

145.-

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