

**Dry Martini**

Your choice of Gin, Dry Vermouth, Olives.  
Because it's Dry Martini.

**146,-****Gypsy Eyes**

Greenall's Gin, Aperol, Green Chartreuse, Lime, Grapefruit, Sugar.  
If you want something sour and slightly spicy.  
Invented by Jessica Gonzalez.

**146,-****Daiquiri Natural**

Angostura light rum, Lime, Sugar.  
Why overdo it? Why indeed?

**146,-****Bloody Mary**

Russian Standard Vodka, Lemon, Tabasco, Worcestershire sauce, Tomato Juice, Salt, Pepper, Celery.  
Invented by Fernand Petiot in 1921.  
If you need to settle your stomach, replenish your lost electrolytes and relieve head and body aches.  
In other words: Hair of the dog.

**146,-****Naked and Famous**

Koch Mezcal Espadin, Yellow Chartreuse, Aperol, Lime.  
Smoky and fruity. A bit of a Bastard!  
Thank you, J.S!

**146,-**

We also make non-alcoholic alternatives. Please ask your Bartender!

# CHAMPAGNERIA

## Cocktails

*Welcome to Champagneria.  
Here at Champagneria we obviously adore Champagnes and sparkling wines.  
Our cocktail menu reflects that.  
We also offer some classics, and other not- so-classics as well.  
Feel free to give your request to your bartender, and we will surely make it.  
(as long as we have the ingredients, that is)*



## Champagne/Sparkling

- Old Cuban** 146,-  
Angostura light rum, Mint, Lime, Sugar, Jacquart Champagne.  
A classic take on the Mojito, served with Champagne instead of soda.  
Why go back?
- Ramonade** 136,-  
Grand Marnier, Cranberry Juice, Passion Fruit, Ramon Primero Cava.  
A fresh and fruity drink with the awesomest of Cavas.  
For those who want something slightly low on alcohol.
- Kir Reial** 136,-  
Crème de cassis, Ramon Primero Cava.  
Our version of the Kir Royale.  
We will be happy to make it French if you wish.
- Classic Champagne Cocktail** 146,-  
Leyrat V.S.O.P Cognac, sugar, Angostura bitters, Jacquart Champagne.  
For those who have something to celebrate, and for those who don't.
- Catalan 75** 146,-  
Greenall's Gin, Lemon, Sugar, Ramon Primero Cava.  
We recommend that you don't go French on this one.
- Elder Royale** 146,-  
Greenall's Gin, Elderflower liqueur, Orange Bitters, Jacquart Champagne  
A variation of Phil Ward's classic. Smooth and crispy!

## Classics and others

- Stormy Daniels** 146,-  
AKA The Pornstar Martini  
Vanilla infused Angostura light rum, Lemon, Passionfruit, Egg white, Sugar.  
Served with a shot of Jacquart Champagne.
- Little Birdy** 146,-  
Strawberry and Pineapple infused Campo de Encanto Pisco, Elderflower  
liqueur, Grapefruit, Lemon, Sugar.  
Invented by Joaquin Simo, when he worked at our favorite N.Y. Bar: Death  
and Co.  
He calls it "a roast chicken drink" because everyone loves it
- Negroni** 146,-  
Greenall's Gin, Sweet Vermouth, Campari.  
A definite classic!  
We'll make it Sbagliato for you if you wish, we just exchange the Gin for some  
Jacquart Champagne, easy!
- Pisco Sour** 146,-  
Campo de Encanto Pisco, Lime, Egg white, Sugar Amargo Chuncho Bitters.  
A refreshing South-of-the-Border Cocktail.
- Jack Rose** 146,-  
Lauriston Calvados, Lime, Pomegranate.  
Supposedly named after the gambler Bald Jack Rose.  
You'll win on this one, or will you?

