

YOUR COMPANION TO
A MIXTURE OF THE WORLD'S
MOST EXOTIC FLAVOURS



PASSPORT

St James
BAR



APOTHECARY

A nod to France's legendary wine culture, *Apothecary* blends Pear Eau de Vie with fortified wine and our special grape leaf cordial, finished with drops of saline solution reminiscent of the natural herbal remedies of the French Alpine region.

Miclo Eau de Vie Poire, Bonal,
homemade grape leaves cordial & pine honey,
lime juice, saline solution

£18





SHODO

Traditional Japanese tea flavours
of black cherry, green tea and apricot
come together in *Shodo* to exhibit
the very essence of this ancient culture.

Roku gin, black cherry syrup infused
with green tea & apricot, lemon juice,
egg white, Suze bitters

£16





FLYING DUTCHMAN



Follow *Flying Dutchman's* journey around the world in a glass, with flavours of juniper, lemon, curacao and gin - finished with a dash of cardamom and topped up with red wine.

No3 gin, Pierre Ferrand curacao, lemon juice, juniper syrup, cardamom bitters, red wine

£17

ÒRISÀ



320 REPUBLICA DE CUBA
11 OCT. 2019
JOSE MARTI 320



Soak up the heat of *Havana's* city streets with our combination of chocolate-infused rum, banana syrup, lime and ginger ale. Spritzed with absinthe and garnished with mint, *Òrisà* is the ultimate evening indulgence.

Chocolate infused *Havana Club 7*, banana infused *Falernum* syrup, lime juice, ginger ale, *La Fée Absinthe*

£16

HEAVEN HOWLER



Herbal flavours of rhubarb and thyme complement two different gins in this Icelandic blend. A highly original cocktail, *Heaven Howler* unites gin and pale ale, in a tribute to the island's prohibition period.

Himbrimi Old Tom gin,
Martin Miller's Westbourne dry gin,
homemade rhubarb & thyme liqueur, lemon juice,
sugar syrup, pale ale, homemade beer soda

£21





1ST STEP



In honour of one of the most epic moments in history, *1st Step* remembers man's legendary first steps on the moon. Notes of grapefruit, strawberry and orange curacao offset *Maker's Mark* rich Bourbon, finished with a twist of black pepper.

Maker's Mark, *Barbadillo Medium Sherry*,
Campari, *Orange curacao* infused with
grapefruit, pepper & strawberry, vanilla syrup,
Rocktails Orangewood

£18

LA BANDERA



La Bandera is a fun and fruity concoction that marries tequila and mezcal - the typical flavours of Mexico - with avocado liqueur, a ginger beer reduction topped with green apple soda.

Calle 23 tequila, Del Maguey Vida mezcal, homemade herbal & avocado liqueur, ginger beer reduction, homemade green apple soda

£17





SANDY GULAWANI



Sit back and chill out with this vamped up vodka lime soda - combining luxury vodka and salted lime juice, *Sandy Gulawani* will have you by the sea, with your toes in the sand...

Lemon Verbena infused Ketel one vodka, salted lime juice, homemade eucalyptus soda

£16





It's no secret that Thailand is renowned for its varied ingredients. Savour the fragrant notes of coconut, lime, basil and chilli, to get a real taste of *Megong*.

Mekhong Thai spirit, Koko Kanu coconut rum, lime juice, basil leaves, homemade Earl Grey tea & spicy syrup, Peychaud's bitters

£16



MEGONG





5 TO 7



5 to 7 celebrates that sacred Italian concept of Aperitivo. With Campari-infused coffee, Amaro Montenegro and pink grapefruit soda, get a taste of La Dolce Vita in this exquisitely finished blend.

Amaro Montenegro, Campari-infused coffee,
Carpano Antica formula vermouth,
Three Cents pink grapefruit soda

£17



VICTORY MARTINI



Refined simplicity can be tricky to master, but *Victory Martini* does it. Ice cold gin and lavish Champagne make this an elegant, simple - yet remarkable - cocktail.

Plymouth gin,
homemade pine honey & wine leaves cordial,
flavoured with Cognac

£17



CHASING THE SUN



As the name suggests, *Chasing the sun* will have you lusting after the heat of past summer days. Olive oil-laced vodka accompanies liqueur from the mastic trees of Chios, along with sweet and herbal hints of thyme & oregano syrup.

Olive oil fat washed Beluga Noble vodka,
homemade thyme & oregano syrup,
citric acid saline solution, Roots Mastic liqueur,
lemon juice

£18

Conceived and Created by the St James Bar team
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