

HISTORY

Our carefully curated menu of cocktails will take you on a journey from the 1800s through to the Prohibition era and beyond.

The history of the 'cocktail' itself and who can lay claim to inventing it is one without a clear answer. Yet, it was during the 1800s that cocktails as we know them today began to be created by pioneering bartenders across both sides of the Atlantic.

A perhaps unintended consequence of the advent of Prohibition across America was the export of many now-famous bartenders to cities like London and Paris where many of the cocktails you will find on this menu were invented.

As for 'American Bars' – a term ascribed to a bar serving mixed or American-style drinks (or indeed, cocktails) – these became ever-popular across Europe during the 1920s and 1930s, and were frequented by luminaries of the time, such as Ernest Hemingway, Rita Hayworth, the Fitzgeralds and Jean-Paul Sartre.

And this very room is just one such example of the classic American Bar. With its resplendent Art Deco interiors designed by Oliver Percy Bernard in the 1930s, the former smoking room and bar of the Regent's Palace Hotel is the Bar Américain you see today.



PRE-PROHIBITION

1915: PISCO SOUR 15.50

singani 63, rinquinquin peach aperitif, all spice pimento dram, lime juice, sugar, foam

The Pisco Sour was invented in Lima by American bartender Victor Vaughen Morris in 1915, quickly becoming Peru's definitive cocktail. Traditionally built from pisco, lime, sugar, and egg white, it balanced bright acidity with silky texture. Our twist reinterprets this classic for a contemporary palate: Rinquinquin peach aperitif adds a subtle fruit warmth, while All Spice Pimento Dram introduces aromatic depth. The result preserves the original's vibrant citrus backbone and clean balance but leans toward dryness and layered flavour, creating a modern, nuanced expression of a century-old South American favourite.



1901: BRONX 14.75

tanqueray gin, sweet & dry vermouths, blood orange juice

A refreshing, dynamic gin-based serve embodying New York's vibrant cocktail culture, the Bronx was created by Johnnie Solon at New York's legendary Waldorf Astoria hotel around 1906 and named after the Bronx Zoo – it was also allegedly the first to use fresh fruit juice.



1918: GRASSHOPPER 15.50

axia extra dry mastiha, cacao nibs, crème de menthe verte, cream

An indulgent after-dinner drink with a storied past, the Grasshopper is said to have been created in 1918 by Philibert Guichet of Tujague's, a historic bar in New Orleans and gained widespread popularity in the 1950s and '60s. Our unique twist features Mastiha-infused cacao nibs, adding a rich, aromatic depth to this classic drink.

A full range of classic cocktails are available on request

PROHIBITION

1921: BETWEEN THE SHEETS 14.75

light rum blend, hennessy vsop, triple sec,
lemon juice, sugar

The origin of the cocktail is usually credited to Harry MacElhone at Harry's New York Bar in Paris in the 1930s as a derivative of the sidecar. However, competing theories exist that claim the cocktail was created at The Berkeley in approximately 1921.



1930: HOTEL NACIONAL 14.75

light rum blend, apricot brandy,
pineapple juice, lime juice, sugar

Taking the namesake of The Hotel Nacional Du Cuba in Havana, which opened its doors during the depths of American Prohibition, this cocktail was popularised in pre-revolution Cuba and has seen a recent resurgence amongst cocktail aficionados. A fruity take on the classic Daiquiri, The Hotel Nacional offers tropical flavours with a dry finish.



1930: CORPSE REVIVER NO. 1 16.00

dupont fine calvados, cocchi barolo chinato,
plum sake

Dating back to the 1870s, Corpse Revivers were often prescribed as a hangover cure. The No.1 is another classic recipe from Harry Craddock at The Savoy's American Bar, which he suggests should "be taken before 11 a.m., or whenever steam and energy are needed".

A full range of classic cocktails are available on request

POST PROHIBITION

1934: SWIZZLE 15.00

green chartreuse, pineapple juice,
lime juice, falernum, sugar

The Swizzle is a Caribbean cocktail style defined by crushed ice, rapid dilution, and aromatic intensity, traditionally built with rum, citrus, and pineapple. Following the repeal of Prohibition in 1934, long, ice-heavy drinks returned to hotels and cocktail bars, and the Swizzle became a showcase for expressive spirits and tropical structure. In this twist, green Chartreuse replaces rum, its herbal complexity balanced by pineapple, lime, and falernum. A post-Prohibition expression driven by freshness, and controlled dilution.



1941: MOSCOW MULE 15.00

ketel one vodka, spiced orange cordial,
lime juice, ginger beer, bitters

Created in 1941 on Sunset Boulevard at the Cock N' Bull by bartender Wes Price, in an era where gin and whisky proved more popular with Americans, the Moscow Mule was made with the intention of using up stagnant stock of Smirnoff vodka and ginger beer. Later, the iconic copper mug was introduced by Sophie Berezinski - a Russian who immigrated to America and whose father owned the Moscow Copper Co. - as a suggestion to help keep the drink colder for longer.



1951: DIAMONDBACK 15.50

high west double rye, calvados, sweet vermouth,
yellow chartreuse, orange bitters

Adapted from Ted Saucier's 1951 "Bottoms Up" book, in which the author calls for two parts rye whiskey, one part applejack, and one part yellow Chartreuse, the Diamondback Lounge Cocktail - properly named - was the signature drink at the Diamondback Lounge bar within the Lord Baltimore Hotel. This historic 22-story hotel, which opened in 1928, still graces the skyline of Baltimore, Maryland to this day.

A full range of classic cocktails are available on request

BAR AMERICAIN CLASSICS

1884: TURF CLUB 15.75

plymouth navy strength, dry vermouth,
maraschino liqueur, absinthe, orange bitters

Taking its name from the famous New York City gentleman's club, the Turf Club was perhaps the first cocktail to combine gin with vermouth, predating the Martini. First codified in George Winter's 1884 guide: 'How to Mix Drinks-Bar Keeper's Handbook', the Turf Club is a considered alternative for the Martini drinker.



1930: AIRMAIL 16.00

havana club 7yr rum, cremant, lime juice, honey

Regular Airmail service began in Cuba in 1930, and that same year Bacardi rum featured the Airmail cocktail in a promotional pamphlet, complete with an actual postal stamp as a garnish!



1948: ARMY & NAVY 14.75

no.3 gin, lime juice, orgeat, campari

First published in David Embury's 1948 book 'The Fine Art of Mixing Drinks', the Army & Navy cocktail most likely originated at the Washington D.C. club bearing its name. A classic gin daisy that is made richer with the addition of orgeat, an almond and orange blossom flavoured syrup. In our version we swap out the bitterness from Angostura and replace it with a dash of Campari for colour and bitter citrus notes.

A full range of classic cocktails are available on request

BAR AMERICAIN GRAND CLASSICS

SIDECAR 36.00

hennessy xo cognac, triple sec blend, lemon juice

One strong claim places its creation in 1922 at Harry's New York Bar in Paris, credited to bartender Harry MacElhone, though London's Buck's Club and its bartender Pat MacGarry also lay claim to the drink — named for the motorcycle sidecar of an American army captain who frequented one of the two bars. This version uses Hennessy XO in place of standard cognac, paired with a house triple sec blend of orange curaçao, kumquat liqueur, and cointreau, and lemon juice, to maintain the classic's balance of spirit, orange, and citrus while introducing greater complexity and length through the XO's extended ageing and the layered orange character of the blend



CADILLAC MARGARITA 36.00

don julio 1942 anejo tequila, grand marnier, agave,
olive brine, lime, lavender

The Cadillac Margarita is a premium evolution of the traditional margarita, distinguished by the use of top-shelf orange liqueur. Our twist uses Don Julio 1942 Tequila, Grand Marnier, olive brine, and lavender to follow the original's framework while introducing a modern perspective on balance and structure.



ROB ROY 36.00

johnnie walker blue label, cocchi di torino,
angostura bitters

Created in 1894 at New York's Waldorf Astoria, the Rob Roy was named after the Scottish folk hero and was a Manhattan made with Scotch instead of bourbon. This version uses Johnnie Walker Blue and Cocchi di Torino to maintain the classic balance of whisky, vermouth, and bitters, presenting a straightforward, historically rooted interpretation of the iconic cocktail.

A full range of classic cocktails are available on request

TINY COCKTAILS

A curated journey through the cocktail's storied past.

THE MARTINI TRILOGY 22.00

Enjoy a taste with a mini flight, offering a small serve of each martini creating a drinkable journey through history

MANHATTAN 8.00

First mixed in the 1860s, the Manhattan was a breakthrough in cocktail craft - one of the earliest to combine a **base spirit (rye)** with **vermouth** and **bitters**. As chronicled in Imbibe!, this template defined the new cocktail order and opened the door to experimentation.

MARTINEZ 8.00

Made with gin (often sweetened **Old Tom**), **sweet vermouth**, **maraschino liqueur**, and **bitters**. The Martinez first appeared in late 19th-century bar manuals. This complex, aromatic mix bridged the robust Manhattan and the sharper, more restrained Dry Martini - setting the gin-and-vermouth formula in motion.

DRY MARTINI 8.00

By the early 1900s, cocktail tastes had shifted toward drier, more refined profiles. The dry martini - with its lean mix of **London dry gin** and **dry vermouth** - emerged as the modern evolution of the earlier vermouth-based formulas. Simple, elegant, and endlessly adaptable, it became the defining cocktail of the 20th century, beloved in speakeasies, on silver screens, and in every serious bar that followed.

NON ALCOHOLIC COCKTAILS

PRINTEMPS MARTINI 10.00

tanqueray 0%, everleaf marine, elderflower cordial

DRY PENICILLIN 10.00

everleaf forest, lapsang tea, ginger, honey, lemon

DRY GIMLET 10.00

everleaf marine, chai tea, lime & pandan cordial

SNACKS

Mixed Nuts (698) 4.50 Olives Zédel (277) 4.95

6.95 each

French Fries with Sea Salt (372) (v)

Smoked Salmon Blinis (117)

Fried Chicken (281)

Cheese 'Gougères' (188) (v)

Le Petit Hot Dog (145)

Espresso Martini Chocolate Tartlet (202) (v)

Hazelnut Truffles (302) (v)



Scan to view a menu with calories.
Adults need around 2,000 kcal a day.



WINES



CHAMPAGNES ET VINS PETILLANTS

	GLASS 125ml	BOTTLE
Pommery Brut Royal NV	15.25	84.00
Ayala Rosé Majeur NV	16.50	94.00
Bollinger Special Cuvée NV	22.00	118.00
Billecart - Salmon Rosé NV. (half bottle)	70.00	130.00
Ruinart Blanc de Blancs NV		155.00
Bollinger Grande Année 2015		260.00

VINS BLANCS

	GLASS 175ml	BOTTLE
Picpoul de Pinet 2025, Château de la Mirande, Languedoc	10.75	41.50
Viognier 2025, Cazal Viel, Pays d'Oc, Languedoc-Roussillon	12.25	47.00
Riesling d'Alsace 2024, Cave de Hunawehr, Alsace	16.00	61.00
Sancerre 2025, Domaine Reverdy, Loire.	17.50	66.00
Chablis 2024, Domaine Jean Collet et Fils, Bourgogne	17.75	67.00
Pouilly-Fuissé 2025 Domaine Michel Chavet, Bourgogne		79.00

VINS ROUGES

	GLASS 175ml	BOTTLE
Corbières Rouge 2024, Vieilles Vignes, Château Fontarèche, Languedoc	11.75	45.00
Cotes du Rhone 'Les Abeilles' Rouge 2023, Jean-Luc Colombo, Rhône Valley.	13.50	51.50
Saumur Champigny 2023, Domaine Villeneuve, Loire	14.00	54.00
Bourgogne Pinot Noir 2024, Jean-Claude Boisset	17.75	67.00
Château Siaurac 2019, Lalande-de-Pomerol, Bordeaux.		75.00
Château Potensac 2019, Médoc, Bordeaux		86.00
Gevrey Chambertin 2023, Domaine René Bouvier, Bourgogne.		135.00

VINS ROSÉS

	GLASS 175ml	BOTTLE
L'Ostal Rosé 2025, J.M. Cazes, IGP Languedoc	13.75	53.75
Sancerre Rosé 2025, Domaine A&S Dezat.	18.50	71.00

All wines contain sulphites and some may contain allergens.
125ml available for all wine served by the glass.

Please inform your server if you suffer from any allergies or special dietary needs.



APERITIFS



PASTIS

Suze (Aperitif)	12.00
Pernod (Pastis)	12.00
Ricard (Pastis)	12.00
Pernod Absinthe (Absinthe)	12.50
30 & 40 Double Jus (Aperitif)	12.50

All served in 50ml measures - 25ml measures are available on request.

AMARI/BITTER

Amaro Montenegro	12.00
Amer Picon	12.00
Averna	12.00
Aperol	12.00
Campari	12.00
Fernet Branca	12.00
Cynar	12.00

All served in 50ml measures - 25ml measures are available on request.

AROMATIZED WINE

Cocchi Americano (Americano)	12.00
Cocchi di Torino (Vermouth)	12.00
Byrrh Grand Quinquina (Quinquina)	12.00
Dubonnet (Quinquina)	12.00
Lillet Blanc (Quinquina)	12.00
Lillet Rouge (Quinquina)	12.00
Lillet Rose (Quinquina)	12.00
Antica Formula (Vermouth)	12.00
Noilly Prat (Vermouth)	12.00
Punt e Mes (Vermouth)	12.00

All served in 75ml measures.

FORTIFIED WINE

Fino (Sherry)	11.75
Amontillado (Sherry)	12.50
Manzanilla (Sherry)	12.50
Oloroso Lustau Don Nuno Dry (Sherry)	12.50
Taylor's LBV 2019 (Port)	12.75
San Emilio Lustau PX (Sherry)	15.25

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VODKA



Ketel One (Wheat)	12.50
Absolut Elyx (Winter Wheat)	14.50
Altamura (Wheat)	15.00
Grey Goose (Wheat)	16.00
Fair (Quinoa)	13.00
Ciroc (Grape)	14.50
Black Cow (Milk)	14.50
Chase Vodka (Potato)	14.50
Konik's Tail (Spelt, Rye & Early Winter Wheat)	15.00
Tito's (Corn)	15.00
Belvedere (Rye)	16.00
X-Muse (Barley)	18.00



AGAVE



TEQUILA

Arette Blanco	12.50
1800 Reposado	13.25
Codigo Blanco	15.00
Lost Explorer Tequila Blanco	16.00
Casamigos Blanco	17.00
Casamigos Reposado	17.00
Fortaleza Blanco	17.50
Fortaleza Reposado	18.50
Casamigos Añejo	22.00
Jose Cuervo Reserva de la Familia	22.00
Fortaleza Añejo	27.00
Don Julio 1942	58.00

MEZCAL

Del Maguey Vida	14.50
Gem & Bolt	15.00
Rosaluna	15.00
Ojo De Dios Café	15.50
Lost Explorer Espadin Mezcal	16.75
Creyente	16.75
Casamigos	17.75

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GIN



ENGLISH

Tanqueray	12.50
Thomas Dakin	13.00
Beefeater 24	14.25
Silent Pool	14.50
Cambridge Dry	15.00
Hayman's Old Tom	15.00
No. 3	15.50
Portobello Road No.171	15.50
Plymouth	15.50
Oxley	15.50
Highclere Estate	15.50
Plymouth Navy Strength	15.75
Sipsmith	15.75
East London Kew Gin	16.00
Tanqueray No.10	17.00
Cambridge Truffle	22.00

REST OF THE WORLD

Elephant (Germany)	12.50
Kyro Napue (Finland)	12.50
Bols Genever Original (Netherlands)	13.50
The Botanist (Scotland)	15.00
Aviation (United States)	15.50
Hendrick's (Scotland)	15.75
Renaïs (France)	15.75
Pink Pepper (France)	16.00
Ki No Bi Kyoto (Japan)	16.00
Gin Mare (Spain)	16.50
St. George Terroir (United States)	16.50
Monkey 47 (Germany)	19.00

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RUM



CARIBBEAN

Havana Club 3 yo (Cuba)	12.50
Havana Club 7 yo (Cuba)	13.50
Havana Selección de Maestros (Cuba)	20.00
Ron Santiago 11yo (Cuba)	16.00
Discarded Banana Peel Rum (Caribbean)	13.00
Fair Extra Old (Belize)	15.50
Mount Gay Black Barrel (Barbados)	14.50
Mount Gay X.O (Barbados)	18.00
Matusalem Gran Reserva 15 yo (Dom. Republic)	15.00
Wray & Nephew (Jamaica)	15.00
Appleton Estate Rare Blend 12 yo (Jamaica)	18.00
Bacardi Heritage (Puerto Rico)	18.50

REST OF THE WORLD

Two Drifters Lightly Spiced Rum (England)	14.00
Diplomatico Mantuano (Blended)	16.00
Banks 7 (Blended)	16.00
Dictator 20 yo (Colombia)	22.00
Ron Zacapa 23 yr Sistema Solera (Guatemala)	16.50
Ron Zacapa XO (Guatemala)	22.50

CACHAÇA

Yaguara (Brazil)	13.75
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BIÈRES & CIDRES



NOAM Lager (340ml)	6.95
Meteor Pilsner	6.95
Sierra Nevada Pale Ale (355ml)	6.95
Showerings Triple Vintage Cider	6.95
Lucky Saint Lemon Lager 0.5%	6.00
Lucky Saint Lager 0.5%	6.00

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WHISKY



SCOTTISH BLENDED WHISKY

Johnnie Walker Black Label	12.50
Chivas Regal Mizunara	16.00
Monkey Shoulder	16.50
Johnnie Walker Gold Label	20.00
Chivas Regal 18 yo	20.50
Johnnie Walker Blue Label	45.00

SCOTTISH SINGLE MALT WHISKY

Laphroaig 10 yo (Islay)	13.75
Ardbeg 10 yo (Islay)	15.00
Talisker 10 yo (Islands)	15.00
Torabhaig 'Allt Gleann' (Islands)	16.00
Clynelish 14 yo (Highlands)	16.00
Singleton 12 yo (Speyside)	16.00
Caol Ila 12 yo (Islay)	16.00
Glenkinchie 12 yo (Lowlands)	16.50
Bruichladdich Port Charlotte (Islay)	16.50
Craigellachie 13 yo (Speyside)	17.00
Auchentoshan Three Wood (Lowlands)	18.00
Macallan 12 yo (Speyside)	18.00
Aberfeldy 12 yo (Highlands)	18.50
Dalwhinnie 15 yo (Highlands)	18.75
Oban 14 yo (Highlands)	19.50
Lagavulin 16 yo (Islay)	20.00
Bruichladdich Scottish Barley (Islay)	20.00
Glenfarclas 15 yo (Speyside)	20.00
Glenfiddich 15 yo (Speyside)	20.00
Glenlivet 15 yo French Oak (Speyside)	20.75
Balvenie Caribbean Cask (Speyside)	21.00
Glenmorangie 18 yo (Highlands)	22.00
Glenfiddich 18 yo (Speyside)	25.00
Isle Of Jura Red 18 yo (Islands)	26.00
Glenlivet 18 yo (Speyside)	28.00
Octomore (Islay)	29.50
Bowmore 18 yo (Islay)	32.00
Bunnahabhain 18 yo (Islay)	38.00
Glenmorangie Signet (Highlands)	41.25
Dalmore King Alexander III (Highlands)	49.50
Highland Park 30 yo (Islands)	98.00

OTHER WORLD WHISKY

Hatozaki Pure Malt	17.00
Nikka From The Barrel	19.00
Yamazaki Distiller's Reserve	24.00
The Lakes 'Equinox'	26.00



WHISKEY



BOURBON & RYE WHISKEY

Bulleit Bourbon	12.50
Bulleit Rye	13.50
Wild Turkey 101	14.00
Woodford Reserve Bourbon	15.00
Buffalo Trace	15.50
Maker's Mark	16.00
Basil Hayden's 8 yo	16.50
Four Roses Single Barrel	16.50
Bulleit 10 yo	16.50
Eagle Rare 10 yo	17.00
High West Double Rye	17.00
Woodford Reserve Rye	18.00
Sazerac Rye	18.50
Blanton's Bourbon	18.50
Elijah Craig Small Batch	18.50
Few Bourbon	20.00
Woodford Reserve Double Oak	20.00
Jack Daniel's Single Barrel	22.00
Stagg Jr.	22.00
Jack Daniel's Single Barrel Rye	22.00
Whistle Pig Rye	27.00

IRISH WHISKEY

Jameson Black Barrel	12.50
Bushmills Black Bush	15.50
Red Breast 12 yo	18.50
Green Spot	18.75
Middleton Very Rare 2022	32.00

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BRANDY

COGNAC

Hennessy V.S.O.P.	15.00
Hine Rare V.S.O.P.	14.00
Delamain Pale & Dry X.O.	27.50
Hennessy X.O.	32.00
Rémy Martin X.O.	38.50
Hennessy Paradis	190.00
Rémy Martin Louis XIII	230.00

ARMAGNAC

Baron de Sigognac V.S.O.P.	15.50
Baron de Sigognac 20 yo	23.00

CALVADOS

Sassy Fine	14.00
Camut 6 yo	21.00
Château de Breuil 15 yo	22.00

PISCO

Barsol Primera Quebranta	15.00
La Diablada.	13.50

OTHER FINDS

Akashi-Tai Umesu (Japan).	12.50
Akashi-Tai Yuzushu (Japan)	12.50
Axia Extra Dry Mastiha (Greece)	13.00
Singani 63 (Bolivia).	13.00
Ceylon Arrack (Sri Lanka)	13.00



LIQUEURS

Pimm's No.1.	12.00
Baileys	12.50
Amaretto Saliza	12.50
Chambord.	12.50
Cherry Heering	12.50
Dom Benedictine	12.50
Drambuie	12.50
Galliano L'Autentico	12.50
Grand Marnier.	12.50
Italicus	12.50
Tosolini Limoncello	12.50
Tosolini Sambuca	12.50
Mandarine Napoléon	12.50
Mentzendorff Kummel	12.50
Fair Coffee	12.50
St. Germain.	12.50
Yellow Chartreuse	12.50
Green Chartreuse	16.00
V.E.P. Green Chartreuse	35.50

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BAR AMÉRICAIN ART COLLECTION

The artwork that adorns our bar is the full collection of Paul Colin's portfolio of lithographs entitled 'Le Tumulte Noir' – an homage to Josephine Baker, the dancer, singer, and civil rights activist.

A relatively unknown artist at the time, Paul Colin helped launch Baker's career and she subsequently became his muse and lover. Published in 1927, the works evoke this exuberant era in Paris.



To read more:

