

Wintergarden Bar

SIGNATURE
COCKTAILS

St G≡ORGE≡



LEARNING TO FLY

Artistic — Seasonal — Playful

◆ Absolut Elyx Vodka ◆ Heidell Hoburg Herbal Liqueur ◆ Lingonberry & Salted Caramel Cordial ◆ Rosemary Tincture ◆ Spruce Sprout Sparkling

Since the first day Hotel St. George opened its doors, on the 2nd of May 2018, art enthusiasts have sought out the spectacular sculpture «Learning to Fly» by Pekka Jylhä. This cocktail is inspired by his artistic vision.

€21 — Available as alcohol-free €15



PEARLS OF THE EARTH

Innovative — Earthy — Memorable

- ◆ Linie Akvavit, Merlet Creme de Cassis & Beetroot ◆ Gustav Dill Vodka & Carrot ◆ Heidell Rose Vodka, Doragrossa Elixir & Roseroot
- ◆ Darroze Armagnac 12yo, Merlet Pineau des Charentes, Polypody Root

«Branches break, roots remain. Strong in mind, beauty»

— Brann Dailor

€45



SAGE ADVICE

Delectable — Rich — Buttery

♦ Brown Butter & Sage washed
Torres 10yo Brandy ♦ Rich Pear
Cordial ♦ Absinthe Spray
♦ Cardamom Bitters

*«For even the very wise
cannot see all ends.»*

— Gandalf,

The Fellowship of the Ring

€20

POINT CUMANA

Tart — Historic — Tropical

♦ Bristol Classic Trinidad
Rum ♦ Tart Cherry & Coca Cola
Cordial

*«Drinkin' rum and Coca-Cola
Go down Point Cumana
Both mother and daughter
Workin' for the Yankee dollar»*
— The Andrew Sisters

€21





AMETHYST

*Herbaceous — Graceful —
Enticing*

♦ Arctic Blue Gin ♦ Amaro
Montenegro ♦ Blueberry
Cordial ♦ Gomme
Arabica ♦ Chocolate bitters

*Combining the light earthy
bitterness, floral sweetness
and tartness of berries is
a true seasonal symphony
for this dark amethyst elixir,
crowned in white.*

€20

Available as alcohol-free €15

✧ *Aged in Beeswax* ✧

HIVEMIND

*Bittersweet
Comforting — Aged*

♦ Teerenpeli Kaski Whisky ♦ Amaro
Nonino ♦ Del Professore Bianco
Vermouth ♦ Peychaud's Bitters

*Domestic bees could be considered
the only insects that have unionized.
If they don't like the queen they'll
just replace her. Coincidentally
bees «pay rent» to beekeepers by
overproducing honey in exchange
for food and security.*

€22



☆ *Smoked* ☆

13TH STREET

Smoky — Robust — Regal

◆ Glenrothes 12yo Single
Malt Whisky ◆ Hennessy
V. S. Cognac ◆ Antica
Formula Carpano ◆ D.O.M
Bénédictine ◆ Maple
Syrup ◆ Aromatic & Orange
Bitters

*A house classic that has
achieved a permanent place in
our beloved Garden Bar.*

—
€24



☆ *Hot drink* ☆

SERPENT'S WRATH

Rich — Spicy — Primal

◆ Derrumbes Michoacan
Mezcal ◆ Humo Chipotle
Liqueur ◆ Cacao ◆ Cream
◆ Chocolate ◆ Habanero & Xocolatl
Bitters

*Aztec priests would make human sac-
rifices as offerings to the Quetzalcoatl,
the Winged Serpent. Afterwards they
would make a drink called Xocolatl
from cacao beans and blood. It is said,
if Quetzalcoatl was unappeased the
blood would boil in the cup.*

—
€22

Available as alcohol-free €15

