Wintergarden Bar

SIGNATURE COCKTAILS

St GEORGE



LEARNING TO FLY

Artistic — Bittersweet — Unorthodox

Absolut Elyx Vodka ◆ Lignell & Piispanen Capitano Bitter ◆ Gooseberry Cordial ◆ Hops

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.

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€21

available as alcohol-free €15



ROQUEFORT MARTINI

Funky — Naughty — Savory

Valio Aura Blue Cheese Washed Kyrö Napue Gin ◆ Pear Infused Noilly Prat Dry Vermouth ◆ Walnut Oil

Already praised in 1st Century AD, Rome, by Pliny the Elder; now the Roquefort salad takes a novel, liquid form as a polarising Dirty Martini variation. An epicurean delight to tantalize the senses!

€22

contains nuts



WEIGHTLESS LOVE

Fruity — Ethereal — Luscious

Black pepper infused El Gobernador Pisco ◆ Cartron Peach Liqueur ◆ Apricot cordial

«If I could fly,
hug the night sky,
kiss the moon goodnight.
And after I fall back
through the atmosphere,
ignite.»
— Arcadea, Fuzzy Planet

€21

available as alcohol-free €15



WITHERING GARDEN

Social — Fleeting — Effervescent

Heidell Black Gin ◆ Heidell Hoburg Herbal Liqueur ◆ Rowanberry Cordial ◆ Goldenrod ◆ Faustino Art Collection Cava

After the Autumn equinox, as the dark creeps in, it is only natural for us to want to huddle in closer and savor the last fleeting glimpses of Summer and the bounty of Autumn harvest. We welcome you to celebrate life with this beautiful harmony of Nordic flavors & design, served in the iconic Iittala Aalto vase.

€130 — recommended for 4 persons



13TH STREET

Regal — Robust — Smoky

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

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

€25



GRAND ALEXANDER

Delectable — Timeless Sophisticated

Torres 10yo Brandy ◆ Wintergarden Cacao Liqueur ◆ Grand Marnier ◆ Cream ◆ Nutmeg

Allow us to introduce our rendition of the early 20th century classic Brandy Alexander, cheers!

€21

CLOUD DANCER

Soothing — Global — Lush

Espolón Blanco Tequila ◆ Lemongrass Cordial ◆ Coconut Syrup ◆ Paragon Vetiver ◆ Corvezzo Extra Dry Prosecco

⁜ *Sparkling Cocktail* ⁜
of the Year

WORLD COCKTAIL CHAMPIONSHIP 2026, MACAU

Crafted by Bar Manager Tuomas Hämäläinen, this cocktail is inspired by the Color of the Year: Cloud Dancer, symbolizing a blank canvas for the mind.

€25





EMBER ORCHARD

Seasonal — Balanced Structured

Coriander Seed Infused Monkey Shoulder Blended Whisky ◆ Valdespino Amontillado Sherry ◆ Clarified Apple Juice ◆ Cinnamon Cordial ◆ Highland Park 18yo Mist

«Everybody's twelve years old in an apple orchard.»
— Rachael Ray

€22