



Rules[®]
EST. 1798

LONDON'S OLDEST RESTAURANT

Wifi Network: Rules Restaurant

Password: Rules2015!



Rules House Cocktails

Rules Cocktail £18.00

Tanqueray Gin, Dubonnet & Crémant Blanc de Blanc

Rules Royale £18.00

Crémant, Yellow Chartreuse, Violet Liqueur & rose powder

Rules Hi-ball £17.50

Naked Malt, Absenteroux, Bitters & citrus

The Duchess of Cambridge £18.00

Audemus Pink Pepper Gin, Lillet, Grey Goose Vodka, citrus, rose
& violet powder

Rules Sidecar £17.50

Coupré Cognac, champagne nectar, St. Germain Elderflower Liqueur
& citrus

Rules Vesper £18.00

Sipsmith Gin, Sipsmith Vodka, Sacred Amber Vermouth & citrus

Lucky Lady £18.00

Bombay Sapphire, Crémant, champagne nectar, Maraschino,
Cointreau & citrus

In case you were wondering

Crémant Blanc de Blanc is 100% Chardonnay sparkling wine from Burgundy.

Absenteroux Vermouth a l’Absinthe is a combination of Provençale white wine, sugar, herbal distillates, gentian, and wormwood.

Violet & Rose are crystallised flower petals from France that we grind into a powder.

Lillet Blanc is a French aromatized aperitif wine made with a blend of Bordeaux grapes and fortified with a blend of citrus liqueurs.

Sacred Amber is a yellow-coloured aromatised wine from London made with English wine from Gloucestershire’s Three Choirs. This vermouth is now recognised as the closest equivalent to the legendary Kina Lillet in the Vesper Martini immortalised by Ian Fleming in Casino Royale, 1953.

Luxardo Maraschino is a speciality from Venice in Northern Italy. The distillate obtained from Maraska cherries has a light colour and a very intense aroma.

Naked Malt Scotch is blended malt has been made from a selection of malt whiskies – including Glenturret, Highland Park and Macallan.

Champagne Nectar is made in-house by our pastry chefs using champagne and caster sugar.

Classics

Champagne Cocktail £24.50

Coupré Cognac, Joseph Perrier Brut, bitters & sugar

The Martini *from* £18.00

Ketel One Vodka or Tanqueray Gin & Vermouth Blend

The Manhattan *from* £18.00

Sazerac Rye Whiskey or Buffalo Trace Bourbon & Martini Vermouth

Bloody Mary £16.95

Grey Goose Vodka, Rules' bespoke blend of spice & juice

Hemingway £18.00

Bacardi Carta Blanca, Maraschino, sugar syrup, lime & grapefruit juice

Blood and Sand £18.00

Johnnie Walker Black Label, Martini Rosso, cherry brandy blend
& orange juice

And ...

Joseph Perrier Champagne is the classic expression of the House style and has been part of history many times. It was chosen for the royal courts of both Queen Victoria and Edward VII.

Vermouth Blend is our house blend of two vermouths. **Martini Extra Dry** vermouth has a white wine base and is herbal with a much-reduced level of additional sugar for a dry, but not bitter taste. **Cocchi Americano** vermouth has more quinine bitterness and is more spiced in character.

Rules' bespoke blend of spice is fresh horseradish, celery seed, Green Tabasco sauce & Worcestershire sauce.

Cherry brandy blend is a mix of Ableforth's Cherry Brandy which is rich, thick, and very fruity. The brandy is blended with Visciolata del Cardinale, a dessert wine which is made by storing sour cherries with sugar in the sun, then drawing off the juice. This is added to barrels of red grape must before fermentation. This is then drained off and returned to the wine barrels to vinify for another 6 months before bottling.

Blood and Sand Cocktail is named after the film **Blood and Sand** (1941) it's a romantic film starring Tyrone Power, Linda Darnell, Rita Hayworth, and Alla Nazimova and is based on the 1908 Spanish novel, which was critical of bullfighting, *Blood and Sand* (*Sangre y arena*), by Vicente Blasco Ibáñez. The supporting cast features Anthony Quinn, Lynn Bari, John Carradine and George Reeves.

Inspired Variations all at £18.00

The Swedish Diplomat

Diplomatico Rum, Cocchi Americano, Flaggpunsch, Branca Menta & citrus

Gin & That

Plymouth Navy Strength Gin, Cocchi Torino, Cocchi Dopo Teatro & citrus

Screaming Viking

Ocho Blanco Tequila, Martini Fiero, Flaggspunsch & lime juice

The Globetrotter

Michter's Bourbon, Cocchi Torino, Amaro Averna, Benedictine
& smoky blackberry

Sacred Spiced Cardamom Negroni

Sacred Cardamom Gin, Rosehip Cup, Spiced English Vermouth & citrus

Naughty Mac

Naked Malt, King's Ginger Liqueur, Habanero Hellfire Bitters & citrus

Lipsticks at Dawn

Ketel One Vodka, Aperol, St. Germain Elderflower, passionfruit
& grapefruit juice

Milano Mule

Eight Lands Vodka, Aperol, lime juice, agave & ginger ale

Also ...

Carlshamns Flaggpunsch is mixture of arrack with water, sugar, lemon, and tea and/or spices nutmeg. Arrack is made from the coconut flower and a sugarcane molasses-based distillate.

Amaro Averna. It is said to be a creation of the Benedictine monks of Abbazia Di Santo Spirito in the northern part of Italy. In 1868, the recipe was gifted to Salvatore Averna, a textile merchant from Averna. It is made with 33 herbs including cinnamon and gentian.

Cocchi Torino is a thrilling vermouth, rich in sensations: herbs such as cinchona and rhubarb and the aromatizing spices, artemisia and citrus are blended to a balanced bitter with citrus notes that characterize Cocchi style.

Cocchi Dopo Teatro Vermouth Amaro has Barolo Chinato wine base wine to which artemisia was enriched with rhubarb, quassia wood, chiretta and a double infusion of cinchona.

Cardamom Gin has organic green cardamom as its base and is vacuum distilled. **English spiced vermouth** is a gently bitter vermouth, made with English wine from Gloucestershire. **Rosehip cup** is a gently bitter aperitif and is made with English rosehips & rhubarb. All from **Sacred Spirits** based in Highgate London.

Eight Lands Vodka is from Glenrinnnes Distillery in Speyside and is made from barley and wheat grains, two-stage fermentation for extra depth of flavour. Gluten-free. Organic.

After and Late all at £18.00

The Don

Dangerous Don Coffee Mezcal, Cocchi Torino, Cocchi Dopo Teatro & Islay

Widow's Kiss

Morin 10 yr Calvados, Yellow Chartreuse & Benedictine

Brandy Alexander

Coupré Cognac, Tempus Fugit Crème de Cacao à la Vanille, cream
& nutmeg

Grasshopper

Briotett Green Crème de Menthe, Briotett Cacao Blanc & cream

Mocktails all at £10.50

Bloody Shame

Rules' bespoke blend of spice & juice

Orange Julius

Orange juice, cranberry, lime & Coco Lopez

Elderflower Fizz

Elderflower cordial, lime, apple juice, mint & soda

Finally

The Orange Julius grew out of an orange juice stand opened in Los Angeles in 1926 by Julius Freed. In 1929, Bill Hamlin, Freed's real estate broker, developed a mixture that made the acidic orange juice less bothersome to his stomach. Freed's stand began serving the drink, which had a frothier, creamier texture.

During the 1950s and 1960s, Orange Julius was sold at a variety of outlets, including state and county fairs and freestanding Orange Julius stands. The original stand also provided medicinal tonics and Bible tracts. In 1964 it was named the official drink of New York World's Fair. This is our tribute mocktail.