

COCKTAILS & DRINKS



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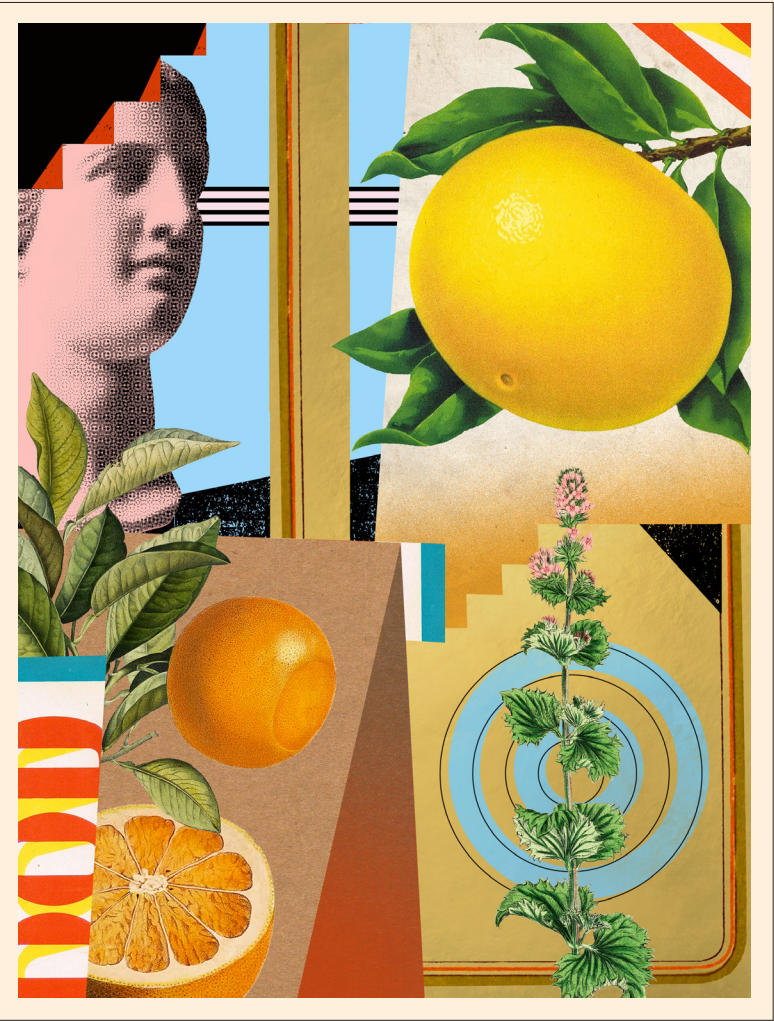
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THE PROHIBITIONISTS

After the National Prohibition Act of 1919, the United States federal law enforced numerous agents to investigate the illegal production, sale and transportation of alcohol. Notable names include The Untouchables – the group tasked with capturing the infamous gangster Al Capone - undercover duo Izzy & Moe, suffragette Georgia Hopley and Capone’s older brother "Two-Gun" Hart.

<div>UNTOUCHABLE</div> <div>🍸</div> <div>Spiritless Gin, Ginger, Forest berries & Pomegranate Flower Herbal Tea</div> <div>145,- FRUITY</div>	<div>IZZY & MOE</div> <div>🍸</div> <div>Spiritless Rum, Falernum, Pandan, Double Dutch Cucumber & Watermelon Soda</div> <div>145,- EXOTIC</div>
<div>TWO-GUN</div> <div>🍸</div> <div>Spiritless Bitter, Martini Vibrante, Grapefruit Cordial, Fluffy Orange Juice</div> <div>145,- APERTIVO</div>	<div>MISS HOPLEY</div> <div>🍷</div> <div>Martini Floreale, Peach, Copenhagen Sparkling Tea Blå</div> <div>145,- FLORAL</div>



THE CLASSICS

We would love to share the historical origins of these timeless cocktails. But, as most drinks start out as an experiment or a guest's special order, the account of the event is often ambiguous. The Sidecar could possibly have originated from Paris, the Gimlet from Great Britain, and the Negroni from Italy. What we do know for sure, is that the Old Cuban was brought to life by Audrey Saunders in New York City in 2001, and that all of the aforementioned drinks have become famous classics, enjoyed by millions across the world.

<div>SOMMERRO</div> <div>NEGRONI</div> <div></div> <div>Nine Sisters Gin, Otto's Athens Vermouth, Carpano Bitter</div> <div>195,-</div>	<div>SOMMERRO</div> <div>GIMLET</div> <div></div> <div>Nuet Aquavit, Nuet Toddy, Grapefruit Cordial</div> <div>185,-</div>
<div>SOMMERRO</div> <div>SIDECAR</div> <div></div> <div>Remy Martin 1738, Cointreau, Mandarin Cordial, Cinnamon</div> <div>185,-</div>	<div>SOMMERRO</div> <div>OLD CUBAN</div> <div></div> <div>Brugal 1888, Mint Cordial, Demerara Sugar, Lime, Champagne</div> <div>205,-</div>



JELL-O

While some of us might not know about the 'watch it wiggle, see it jiggle' TV jingle, chances are we have all eaten Jell-O at some point. From simple dessert squares to savoury salads, Jello-O can be moulded into anything, and, in the 1930s, at a time of poverty and hopelessness, this was just the slice of sophistication that people needed.



INGREDIENTS:

Vidda Gin, Vermouth Blend, Bombay
Bramble, La Tomato Liqueur,
Raspberry & Citrus Foam

205,-

CLARIFIED • FRUITY • CITRUSY



PLUTO

When Pluto was discovered in 1930 it was declared the 9th planet of our solar system. However later its status as a planet was questioned, leading to the International Astronomical Union to reclassify Pluto as a dwarf planet due to its size. The composition of this dwarf planet is primarily ice and rock and it has five known moons. Pluto has yet to complete a full orbit of the Sun since its discovery, as one Plutonian year is 247.68 years long.



INGREDIENTS:
Blue Velvet Violet Gin, Maraschino,
Lemon, Carbonization

185,-

FLORAL • COLORFUL • GLITTER



SECTION 7

During Prohibition (1920-1933), the U.S. Treasury Department authorised physicians to write prescriptions for medicinal alcohol. Licensed doctors, with pads of government-issued prescription forms prescribed their patients to take regular doses of hooch to treat a number of ailments. It was the only way to obtain alcohol legally these years, and it was mostly whiskey, cognac or brandy.



INGREDIENTS:

Michter's Rye Whiskey , De Luze
Cognac, St.Germain Elderflower Liqueur,
Cucumber, Chili, Lemon

205,-

FRESH • SPICY • SHARP



ENTER THE EXOTICS

During the 1930s, something great happened. Pineapples and passionfruit – both exotic and inaccessible – became wildly cultivated and marketed. Native to Latin America, the passionfruit, with its beautiful showy flowers, was distributed to most continents in the early 1900s so that by the 1930s, most countries had a thriving passionfruit industry. At the same time, Dole Food Company was starting and, today, produces more than 75% of the world's pineapples.



INGREDIENTS:

Bruxo Mezcal, Jose Cuervo, Tradicional
Tequila, Passion Fruit, Three Cents
Pineapple Soda, Lime Leaf

205,-

TROPICAL • FRUITY • FRESH



GINGER JAKE

The story of Jamaican Ginger takes place during the time of alcohol prohibition in America in the late 20s. At that time the distillation of illegal alcohol became a multi million dollar business. The brew with the street name 'Ginger Jake' was primarily made from Jamaican ginger root extract and a lot of alcohol, and it was not only in very high demand across the USA but it was also a slow poison causing neurological damage. Many songs were written at the time for the thousands of people who suffered the 'Jake leg' after consumption.



INGREDIENTS:

Plantation Xaymaca Jamaican Rum,
Amaro Del Capo, Sesame, Ginger,
Beer Syrup, Bergamot Leaf

205,-

SPIRIT FORWARD • COMPLEX • FIERY



GALAK

Also known as Milkybar, Galak is a smooth and creamy white chocolate that was created by Nestlé in 1936 using cocoa butter, a by-product of the cocoa bean, combined with milk and sugar. It also contains no artificial colours, flavours or preservatives.



INGREDIENTS:

Grey Goose Vodka, Borghetti Espresso
Liqueur, Tonka, Coconut, White
Chocolate Bubbles

195,-

DESSERT • CAFFEINE • FOAMY

SPARKLING 12 cl

Taittinger Brut Réserve195,-
Léonce Bocquet Crémant de Bourgogne135,-
Castellblanc Extra Brut Cava110,-

WHITE WINE 15 cl

Sommerro Husets Vin.125,-
Domäne Wachau Federspiel Terrassen Grüner Veltliner	140,-
Jean-Marc Brocard Chablis150,-
Keyneke Organic Chenin Blanc	160,-
Domaine Faiveley Bourgogne Blanc	200,-

RED WINE 15 cl

Sommerro Husets Vin.125,-
Foncalieu La Tannerie.135,-
Borgogno Langhe Rosso	140,-
Villa Ponciago Beaujolais Village.	140,-
San Giorgio Rosso di Montalcino195,-

DRAUGHT BEER 33 cl

Schous Pilsner86,-
Kronenbourg 1664 Blanc98,-
Stonewall IPA98,-

BOTTLED BEER & CIDER

Peroni Nastro Azzurro115,-
Peroni Glutenfri.135,-
Oslo Brewing Oslove145,-
Oslo Breweing Dream Porter145,-
Brooklyn IPA155,-
Galiapette Cider115,-

NON-ALCOHOLIC

Coca Cola59,-
Coca Cola Zero59,-
Fanta59,-
Sprite Zero59,-
Bagstevold eplejuice58,- / 175,-
Copenhagen Sparkling Tea Blå	115,- / 525,-
Copenhagen Sparkling Tea Grøn (5,0%)125,- / 695,-
Peroni Libera 0,0%, Non-Alcoholic Beer89,-
Luscombe Sicilian Lemonade84,-
Luscombe Rhubarb84,-
Safteriet Currant Juice65,-

THE BARTENDER

For Loukia Blouti, creating Sommerro's drinks menu has been a true labour of love, the culmination of an unusual career that began, remarkably, during her undergraduate years when she was studying to be a civil engineer and added a part-time gig bartending to support her studies. Having spent half her life in bars both as a client and as a professional bartender, she says, "the thing that brings me most joy is how any bar can be a sacred getaway from everyday life. Where you bond with friends and colleagues, where love blooms on first dates. These are moments that everybody needs in their lives."

THE ARTIST

Tim Robinson, represented by Artistique International, is an Editorial Illustrator and Graphic Designer from Croton on Hudson, New York. After growing up in an artistic environment, he worked for Milton Glaser and was in awe of the varied and eye-opening work. When he works it is to please his eye and solve the problem in the illustration assignment, when the two happen together he believes this produces the best work. Tim began with drawings but evolved towards collage, the work is about concept and design, color and balance. He enjoys it when an assignment lends itself to a hint of humor, along with using all manner of visual imagery to produce a final piece that is both thought provoking and visually rewarding.