

Welcome to our bar. We have high spirits, good music and low lighting. Join us everyday from 17:00 to 01:00. It'll be cool, candlelit and we've ordered a lot of great whisky. Yep, gin so.

Friends, Enemies and Lovers welcome

M



M E R C E R
COCKTAIL BAR

CLASSIC COCKTAILS

The essentials. If your preferred does not appear, ask our mixologist (yes, we mean our barman).

AMERICANO

Only great fans know that this is the cocktail ordered by James Bond in the very first novel published by Ian Flemming in 1953. In chapter 5 of "Casino Royal", the most famous secret agent of all time makes it clear that he has excellent taste for refined drinks.

Campari, Vermut Rosso, Soda

12

APEROL SPRITZ

Originally from Venice and Trieste during the years when the northern Italy was part of the Austro-Hungarian Empire. The soldiers mixed the best of both worlds: classic white wines of southern Germany and Austria, with intense Italian bitters. The story tells that the soldiers sought to lighten their spirits and added bubbles to make them more like beer.

Aperol, Cava, Soda

12

BELLINI

Inspired from the famous Giuseppe Cipriani, owner of Harry's Bar in Venice. With a very special pink shade, it reminded him of the toga in one of the paintings from the Italian artist XV century, Giovanni Bellini.

Prosecco, Peach Mix

12

BLOODY MARY

There are a lot of versions about its origin, many more about the origin of its name. Was it in the Harry's Bar from Paris or in a Club in New York? Was it named for Mary I Queen of England, Mary Pickford or a lady called Mary, who was seated everyday in the counter of one of those bars? What we surely know is that you have to taste it even once.

Vodka, Pepper, Lemon Juice, Tomato Juice

12

COSMOPOLITAN

This cocktail has become so popular -so fast- that it even has a nickname: Cosmo. And no, we are not gonna make any references about her. Don't you know who we are talking about? Fine, so fine. It works.

Vodka, Cointreau, Blueberry juice, Lime juice

12

MANHATTAN

The quintessence of the cocktail made with rye whisky. Legend said that it was created by Jennie Churchill, mother of the renowned Winston Churchill, at The Manhattan Club although history places her away from there at that time. We prefer to perpetuate the myth. But what we have so clear is that 150 years later it continues to maintain its class and sex appeal.

Rye whiskey, vermouth rosso, angostura

12

MOJITO

We all know that it was popularized by Ernest Hemingway in "La Bodeguita del Medio" from La Habana. But, did you know that its origin was a beverage called "El Draque" in honour of the famous Francis Drake? We didn't either, until we researched it. But rocks. It was a pirate. Oh, well a sea captain.

White Rum, Sugar, Lime, Mint, Soda

12

MOSCOW MULE

Invented in 1941 by John Martin & John Morgan. The name Moscow Mule is because vodka is Russian and the drink has some kick that you feel when you take it.

Vodka, Lime, Ginger Beer

12

NEGRONI

People said that it was created by an Italian count with an obvious name, Negroni, around 1920, when he decided to put gin instead of soda into his Americano, to give a touch of dryness. People also say that it is the perfect cocktail. Whatever they said, we only know that you will love or hate it, but never will forget it.

Gin, Vermouth Rosso, Campari

12

MARTINI COCKTAILS

CUCUMBER & ELDERFLOWER MARTINI

Variation of the classic Martini Cocktail with fruit and fresh touches.

Grey Goose Vodka, Chase Elderflower Liquor, Cucumber

14

DRY MARTINI

"Shaken, not stirred" -the most famous words Bond said ever after "My name is Bond, James Bond"-. It's a typical association of ideas, but we are great Bond fans. We would not even mention it if this is the proper method or not. We only know that behind speculation and rumours regarding the history and origin of this cocktail, the marriage of gin and vermouth is one of the finest inventions of man kind.

Gin, Dry Vermouth

14

MERCER COCKTAILS

CAIPISAKE

Specialty of the house. A daring variation of the classic caipirinha, with replacement of Japanese Sake. Delicious, fresh and different. Definitely, a new experience.

Sake, Lime, Sugar

16

CLEMENTINE NEGRONI

Evolution of Italian excellence cocktail adding a sweetness touch with fresh clementine.

Gin, Campari, Vermouth Rosso, Clementines

16

CRAB APPLE & ELDERBERRY SOUR

Delicious sour made with white egg and homemade mix made with red fruits gin and crab apples.

Gin Mix, Lemon Juice, Egg White

16

CUCUMBER MOJITO

The popular Mojito from La Habana, twist with fresh flavour that provides natural cucumber, avoiding the mint and keeping the original freshness.

Bacardi, Lime, Cucumber, Sugar

16

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M E R C E R
C O C K T A I L B A R

CHAMPAGNE COCKTAIL

Tribute to Napoleon's favourite drink, who loved the mix of cognac and clementine.

Champagne, Sugar, Orange Bitters, Mandarin Napoleon

16

CHURCHILL SPECIAL

Cult to the classic Johnnie Walker Black Level, Sir Wiston Churchill's favourite.

Johnnie Walker Black Level Whiskey, Sweet Vermouth, Benedictine

16

GIN'S APPLE

Fresh, sweet and smartness on this cocktail made with apple and cucumber.

Gin, Elderflower Syrup, Cucumber & Apple, Ginger Beer

16

JAPANESE COSMOPOLITAN

An extreme of the original Cosmopolitan, famous for the popular TV show "Sex in the City". Based with Umeshu, a Japanese drink made with Japanese apricot and Chinese plum.

Vodka, Umeshu, Cranberry Juice, Lime, Grapes, Ginger

16

MARASCHINO COCKTAIL

Cocktail based on an old recipe built on a variation of the classic Martini. Both of unknown origin, but with a dry and sweet touch.

Gin, Vermouth Rosso, Maraschino, Orange Bitter

16

NETTLE GIMLET

Basically it is a modern recipe of the traditional cocktail made by the British Royal Navy surgeon called Sir Thomas D. Gimlette during 1879, based on homemade nettle cordial.

Gin, Nettle Cordial, Lime

16

NORWEGIAN NEGRONI

Variation of the Italian famous cocktail, twist and extreme. Adjustment of that cocktail to the northern Europe flavours.

Made with Aquavit, a Scandinavian drink.

Aquavit, Cynar, Lillet Rouge

16

RASPBERRY MULE

Small variation of the Classic Moscow Mule. Perfect for the red fruits lovers and sweet drinks. The raspberries and the blackberry liquor give it a savage meaning touch.

Vodka, Chambord, Raspberries, Lime, Ginger Beer

16

ROSA DE LA VIDA

Smart, classic, fresh and dry. A kiwi's touch, served in a wine glass. Leaving the topics, the tequila became the main character of this master piece.

Tequila, Kiwi, Lime

16

AFTER DINNER

BRANDY ALEXANDER

The Brandy Alexander was made by the Barman Henry Mc Elhone for a special wedding in London, on 1922, between Victoria Alexandra & Lascelles. It became so popular during the mid-century.

Cognac, Creme de Cacao, Heavy Cream, Nutmeg

14

CACAO MARTINI

Classic Martini expresso with cacao touches. The perfect way to join the dessert.

Chocolate Vodka, Kahlua, Espresso, Sugar, Cacao

14

OLD FASHIONED

Surely it is the King of Whisky Cocktails. Not only that, but the loins of from which all other cocktails sprang. This, indeed, points the way to the name.

Bourbon Whiskey, Sugar, Bitters

14

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NON ALCOHOLIC COCKTAILS

PEAR & ELDERFLOWER MOJITO

Variation of the popular Mojito. For the ones who are looking for something refresh.

Pear Juice, Elderflower Cordial, Mint, Lime

9

SAN FRANCISCO

Story tells that during 1970 in this Californian city, the owner of a bar found out his employee was totally drunk and, to preserve his job, said he was making the cocktail which will make them famous.

He proved it making the famous San Francisco.

Pineapple Juice, Orange Juice, Lemon Juice

9

VIRGIN MARY

Famous Bloody Mary without any alcohol. Smoothie spicy tomato juice.

Tomato Juice, Pepper, Tabasco, Lemon Juice

9

GIN & TONICS

What more can we say about this drink that has become the "it" cocktail? Nothing, that's why we are going to directly mention the tonic waters and the gins we have so you can make your preferred combination. And if you need help, ask our barman without remorse.

TONIC WATER

Schweppes

The original one.

Fever Tree

100% natural. Light carbonated. Soft taste.

1724

With citrus notes.

GINS

209

New Western Dry. American Premium. Five distillations.

14

Aviation

New Western Dry. The usual botanics plus more surprising ones like Anise, sarsaparilla o lavender.

12

Bayswater

London Dry. Juniper, citrus, coriander, angelica, cassia, cinnamon, liquorice and nutmeg among others .

12

Beefeater 24

London Dry. The traditional recipe plus new ingredients, like green Chinese tea and sencha Japanese tea.

12

Berkeley Square

London Dry. Lavender and lime kaffir leaf, soaked in pure grain alcohol.

12

Blue Coat

American Dry. Organic botanics like juniper berries and American citrus.

12

Bombay Dry

London Dry. Unique distillation process, steamed.

12

Bombay Sapphire

London Dry. Balanced distillation with the inclusion of 10 botanics.

12

Botanic

London Dry. Soft and Dry. Stands up the juniper and the almond peel.

12

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Botanical

London Dry. Made from wheat alcohol and spring water. In the last distillation are added 14 botanicals in infusion, one of them secret.

12

Brockman's

London Dry. Main aromas of fruits of the forest. Sweet flavours but full of nuances.

14

Brooklyn

American Dry. Traditional Distilled. Citrus shell and juniper. Basically rosemary.

14

Bulldog

London Dry. Tasting notes of hazelnut, juniper and citrus.

12

Caorunn

Scottish Dry Gin. Floral and citrus. Juniper, orange and coriander.

12

Citadelle

London Dry. Soft but powerful. Spring water, triple distillation and 19 spices.

12

Fahrenheit

London Dry. Juniper, citrus, angelica and other botanicals well balanced.

12

Fifty Pounds

London Dry. Soft and balanced, a classic one.

12

Geranium

London Dry. Classic and balanced style but with an unusual bouquet.

Geranium, Juniper and Lemon.

12

Gin Mare

London Dry. Arbequina olive, basil, thyme and rosemary.

12

Gin Raw

Spanish Dry. Mix traditional systems with low temperature distilled.

Fresh and exotic Mediterranean botanicals. Citrus, laurel, kaffir, cardamom, juniper and coriander.

14

G'Vine Floraison

Grape Gin. Smooth with grassy and floral hints.

14

Haswell

London Dry. Unashamedly citric. Mainly orange bitter.

12

Hendrick's

Scottish Dry Gin. Rose petals and cucumber infusion mixed with juniper, citrus peel and coriander.

12

Jinzu

London Dry. Made with sake and botanicals, like cherry blossom, juniper and yuzu.

12

Jodhpur

London Dry. Very smooth, with a delicate flavour of juniper, aromatic herbs and citrus.

12

Junipero

American Dry. Light, crisps and clean combining deep spiciness with subtle delicacy.

14

London Dry n°1

London Dry. Traditional distilled. 12 botanicals.

12

London Dry n°3

London Dry Gin. Traditional recipe. Juniper, sweet orange peel and cardamom seeds.

14

Martin's Miller

London Dry. Pure water from Iceland. Citrus peel, coriander, cinnamon and angelica.

12

Mascaró Gin 9

London Dry. Classic botanicals from the Mediterranean Sea.

12

Master's

Dry Gin. Juniper Scents, reminds slight souvenirs of Resin and a fresh herbs finish. Slightly spicy.

12

Monkey 47

Dry Gin. 47 botanicals, prominent cranberries and other fruits from the black forest. Aged in clay tanks.

14

Ophir

London Spiced Gin. The Tellicherry's pepper, Indian juniper and Moroccan juniper stand between his 10 different botanicals.

14

Oxley

English Dry. Herbal gin with citrus scent marking and soft juniper and species flavour at the end.

16

Plymouth

English Dry. Soft gin and original with juniper scent marking. Driest variety of London Dry.

12

Seagram's

American Dry. Traditional Botanicals.

10

Sipsmith Blue

London Dry. Traditional ingredients mixed with spring water.

12

Sipsmith Green

London Dry. 10 different botanicals. Soft, full of power and flavour explosion.

12

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Tanqueray

London Dry. Classical. Unique quadruple distillation.

10

Tanqueray Rangpur

London Dry Gin. Distilled with Rangpur limes.

12

Tanqueray Ten

London Dry. Four times distilled adding citrus botanicals and camomile flower.

12

The Botanist 22

Islay Dry Gin. 31 botanicals, 22 of them from Islay Island. Citric and more grassy than floral, with a dry finish.

12

Van Gogh

Dry Gin Ultra Premium. Dutch. Italian juniper, Spanish lemon, paradise seeds and African coriander.

12

VODKAS

We recommend to drink straight with cold ice, along with some of our tapas but if you don't dare to, what about a vodka-tonic?

Beluga

Russia. Produced with malt alcohol, named "World's Best".

14

Belvedere

Poland. Slight Vanilla Bouquet, light sweetness and creamy sensation, with a fresh and clean finish.

14

Ciroc

France. Grape based.

14

Citadelle

France. Soft, floral and slightly fruity.

12

Crystal Head

Canada. Four times distilled and seven times filtered.

16

Ed Hardy

France. Unique like the artist whom name it.

14

Grey Goose

France. Initially soft with a gentle sweetness, smooth and rounded texture with a hint of almond.

14

Ketel One

Holland. Slightly spicy and cereal sweetness. Citric finish.

12

Roberto Cavalli

Italy. Clean with hints of cream and citrus peel.

16

Stolichnaya

Russia. Vanilla and white pepper bouquet. Aniseed and nutty taste.

10

Wyrobowa Exquisite

Poland. Distilled with water from a natural well of great depth. Rye gives a slight sweet taste.

12

Zubrówka

Poland. Herbs flavoured. The traditional way to drink it is with apple juice.

12

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WHISKIES & BOURBONS

Beyond a craze, we all know whisky is a matter of heart. We recommend it alone, pure old-style.

Benromach

Single Malt. Smoked flavour with malt and cereals. Dry with spices and pepper hints.

16

Cardhu 12

Single Malt. Bold and dry.

12

Chivas 12

Blended. Sweet ripen apples, vanilla hints, hazelnuts and caramel syrup.

12

Caol Ila 2004

Single Malt. Fruity and smoked, with floral finish.

14

Glenfidich 12

Single Malt. Sharp but with fruity and soft wooden notes.

14

Glenrothes

Single Malt. Moderately sweet and orange reminds slightly spicy finish.

16

Isle of Jura

Single Malt. Soft and full of complex flavours like peach, honey and citrus.

14

J. Walker Black Label

Blended. Full flavoured with vanilla, fresh fruits, smoked soil and forest fruits.

12

Jack Daniel's

Bourbon. Soft smoky sweetness with a hint of liquorice.

12

Lagavulin 16

Single Malt. Dry but sweet, sea and wood notes.

18

Laphroaig 10

Single Malt. One of the best. Very balanced flavour but great strength.

14

Linkwood 12

Single Malt. Sherry, liquorice and vanilla.

18

Macallan Amber

Single Malt. The nose is sweet and citrus. Notes of vanilla with fresh cut grain. Raisins, cinnamon and toffee. Slightly dry.

18

Macallan Ruby

Single Malt. Ruby red. Intense. Ginger, nutmeg, raisins, dried fruit, molasses, oak and orange.

24

Markers Mark

Bourbon. Known as the best since its flavour. A characteristic caramel bouquet due to the smoked oak.

12

Michel Couvrer

Blended Malt. Fresh and easy drink.

16

Oban 14

Single Malt. Dried figs and sweet spices.

18

Scapa 16

Single Malt. Smooth and full, perfectly balanced wild honey and heather.

20

Springbank Marsala 9

Single Malt.

22

Yamazaki

Single Malt Japanese. Red fruits, apricots and vanilla. Sweet and fresh flavours.

22

RUM

For a strange reason every time we hear the word rum, it reminds us of Long John Silver. How bizarre.

Abuelo 12

Panamanian rum made with nature, sweetness and complexity.

14

Appleton Estate 12

Jamaican rum soft, light and fragrant.

12

Bacardi

12 months old on American white oak barrels.

12

Bacardi 8

Extremely aromatic, with constant flavour, 8 years aged.

12

Barceló Imperial

Tropical ripen fruits bouquet. Slightly vanilla and treacle hints. Soft and aromatic.

14

Brugal Extra Viejo

Dominican Premium rum made mixing aged between 3 and 8 years.

12

Diplomático Reserva

Venezuelan rum with orange peel aroma, brown sugar and cinnamon. It combines notes of aged oak and syrup.

14

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El Dorado 12

Soft with great fruit and spices flavour with a touch of honey and brown sugar. The end is nice, smart and dry.

14

Flor de Caña 18

Dry, full body, brown chocolate flavour, toffee, nutmeg and brown spices. Ends with burnt oak flavour, vanilla and nutmeg.

16

Gosling's Black Seal

Sweet aroma with spices flavour and cooked fruit.

12

Havana Club 3

Delicate taste. Perfect neat or on the rocks.

12

Havana Club 7

Hot cocoa flavour, vanilla, treacle, chestnut and caramelized tropical fruits bouquet.

12

Matusalem 15

Smooth with a Bourbon resemblance. Bold.

14

Pampero Aniversario

Aged for at least twelve years in American oak barrels. Reddish golden color. Aromas of wood, vanilla and toasted hazelnuts.

12

Plantation Grenada

Stands out the vanilla and oak.

16

Plantation Nicaragua

Full range of flavours. Very special.

16

Pyrat XO

15 years mixed. Smooth taste and delicious amber flavour.

16

Santa Teresa 1796

Honeyed and complex flavour.

14

Zacapa 23

Rich and full-bodied with spicy chocolate and pleasing tannic bite.

16

Zacapa XO

A great aged rum. A balanced range of flavours and bouquets.

18

TEQUILA & MEZCAL

With salt, lime or much better on the rocks.

Ocho Blanco

Strong and special.

12

Ocho Reposado

Fruit, sour, sweet and smoothness in a perfect balance.

12

Don Julio 1942

Limited, it has a toffee sweet aroma, cherries, cinnamon and almonds.

Also has a soft oak flavor, soft texture and mild chocolate aroma.

22

Don Julio Blanco

Soft, fresh and agave flavour. Light colour, dry aroma with citrus.

14

Don Julio Reposado

Soft and elegant, with hints of dark chocolate, vanilla and cinnamon.

16

Herradura Reposado

The brand's original. Great taste and character.

18

Mezcal Marca Negra Espadin

Mezcal. Sweet and fruity. Mango and cinnamon.

18

Mezcal Marca Negra Tobala

Sweet and fruity. Mango and cinnamon.

22

Patron Silver

Handmade in small batches. It is soft, fine and perfect to drink on the rocks.

14

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COCKTAIL BAR

ARMAGNAC, BRANDY & COGNAC

Dartigalongue 87
Bas Armagnac.
16

Laberdolive 89
Bas Armagnac
22

Laberdolive 93
Bas Armagnac.
20

Jaume I
Brandy Gran Reserva.
18

Larios 1886
Brandy Gran Reserva.
12

Torres 10
Brandy Gran Reserva.
12

Leopold Gourmel
Cognac.
16

Hennessy XO
Cognac.
28

LIQUEURS & SPIRITS

Amaretto
Italy. Apricot and almonds liquor.
10

Baileys
Ireland. Whisky cream.
7

Berta Roccanivo 2006
Italy. Grappa.
18

Berta Solitre 2005
Italy. Grappa.
18

Cointreau
France. Orange liquor.
7

Chartrause Jaune
France. Herbs liquor.
9

Chartrause Verte
France. Herbs liquor.
9

Drambuie
Scotland. Whisky and honey liquor.
10

Etter Kirsch
Switzerland. Cherries liqueur.
12

Frangelico
Italy. Hazelnut liquor.
8

Grand Marnier Cent Cinquantenaire
France. Cognac and orange liquor.
21

Marie Brizard
France. Anisette.
8

Pazo Señorans Blanco
Spain. "Orujo" liqueur.
8

Pazo Señorans Hierbas
Spain. Herbs liqueur.
8

Poli Elisir Limone
Italy. Limoncello.
8

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