

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

COCKTAILS

The essentials. They are not those who are but there are those who are. But, if your preferred does not appear ask it to our mixologist (yes, we mean our barman)

MANHATTAN

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

Rye whiskey, vermouth rosso, angostura

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 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

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.

Rye whiskey, sugar, angostura, Wwater

14

AMERICANO

Not our intention to continue talking about Bond. But the fact is that it is the cocktail he took on his first novel, Casino Royale.

Campari, Vermut Rosso, Soda

14

SAZERAC

In the world of mixed drinks, this cocktail is the Connoisseur's Choice. Considered objectively, this choice might not be the obvious or even necessarily the best example of what the field has to offer. But that's part of its appeal -- it's like a secret handshake, a decoder ring by which you can identify your fellow-obsessives. This role is performed by the Sazerac, a venerable New Orleans specialty that possesses three things near and dear to the cocktail geek's heart: It uses rare, strongly flavored ingredients; there's a special, unique procedure involved in making it; and it's got a cool history.

Bitter, rye whiskey, absinthe, lemon, sugar

14

MINT JULEP

We continue with the old South, this time with the drink par excellence of the Kentucky Derby. Designed for cooling down in the humid summer sunsets, originally was served in vessels of silver or pewter.

Mint leaves, bourbon, sugar

15

NEGRONI

People said that it was created by an Italian count with an obvious name, Negroni, around 1920s, when he decided to change gin instead soda in his Americano, to give a touch of dryness. People also said that 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

15

WHISKY SOUR

Created by an English butler who landed in a Chilean harbour. The best value its simplicity.

Bourbon, lemon juice, sugar

15

MOJITO

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

White Rum, Sugar, Lime, Mint, Angostura, Soda

14

BLOODY MARY

There are a lot of versions about its origin, and a lot more about the origin of its name. But was it in the Harry's Bar from Paris or in a Club in New York, it was named because 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 it's you have to taste it even once.

Vodka, Pepper, Lemon Juice, Tomato Juice

14

GIN FIZZ

Popularized in the United States during the Prohibition, since it is served in long glass it could seem like a soft drink.

Gin, lemon juice, sugar, soda

15

MARGARITA

A classical cocktail for one reason: well done (like the one we do here) is one of the world's best beverage. The origin? It's not clear, but we love the legend that tells it was created by a Tijuana's bartender deeply in love with a red-haired dancer called Margarita. Red haired who became famous later with the name of Rita Hayworth. Put the Blame on Mame, boy.

Tequila, triple sec, lime juice

15

HORSE'S NECK

The Horse's Neck gets its name from its long coiled lemon peel that snakes around the inside of the glass. Believed to be in rotation as early as 1895, this cocktail is further proof that the simplest combinations can often be the most satisfying.

Brandy or bourbon, ginger ale, angostura, lemon

15

CHAMPAGNE COCKTAIL

A little variation of the classical champagne cocktail created in 1935 in the Metropolitan Hotel of New York.

Champagne, sugar, triple sec, cognac, angostura bitter

15

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COSMOPOLITAN

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

Vodka, Cointreau, Blueberry juice, Lime juice

14

SEX ON THE BEACH

A newly cocktail, with less than 30 years, with an evocative or a tacky name, depends on you. Here we serve the original recipe

Vodka, Peach Liquor, Orange Juice, Blueberry Juice

14

CAIPIRINHA

Yes, also Brazil, the beach and the palm trees occurs to us whenever we hear this name. But, hey, here the friendship is also good.

Cachaça, Lime, Sugar

14

NON - ALCOHOL COCKTAILS

SHIRLEY TEMPLE

Created in honour of the child actress, when she demanded a non alcohol cocktail but appearing like it had.

Ginger Ale, Orange Juice, Grenadine

12

VIRGIN COLADA

A variation of the Piña Colada cocktail without rum.

Pineapple Juice, Coconut Cream

12

VIRGIN RED HOOD

A refreshing mix of red fruits.

Mix of red fruits, lime, vanilla syrup, cranberry juice, ginger beer

12

BORN IN THE MEDITERRANEAN

As its name suggests.

Fresh rosemary and thyme, rose's lime, apple juice, soda water

12

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GIN & TONICS

What more can we say about this drink that has become the “it” cocktail? Nothing, that’s why we are going directly to 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.
2
- Fever Tree.
100% natural. Light carbonated. Soft taste.
3

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, cilantro, 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
- Bloom
London dry. Classical botanics plus camomile, grapefruit and honeysuckle. Fresh and floral scents.
12
- Blue Coat
American Dry. Organical botanics like juniper berries and American citrus.
12
- Blue Ribbon
London Dry. Fourteen botanics where stands out the pepper. Soft and balance.
11

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Boe Superior
 Scottish Dry Gin. Inspired in a XVIIIth century recipe. Fuse grain alcohol and juniper berries among others.
 12

Bombay Dry
 London Dry. Unique distillation process, steamed.
 10

Bombay Sapphire
 London Dry. Balanced destillation with the inclusion of 10 botanics
 10

Botanic
 London dry. Soft and Dry. Stands up the juniper and the almond peel.
 10

Botanical
 London Dry. Made from wheat alcohol and spring water. In the last destillation are added 14 botanics in infusion, one of them secret.
 10

Brockman's
 London Dry. Main aromas of fruits of the forest. Sweet flavours but full of nuances.
 14

Bulldog
 London Dry. Tasting notes of hazelnut, juniper and citrus.
 10

Cadenhead
 London Dry. Soft. Juniper. Pepper and citrus.
 12

Caorunn
 Scottish Dry Gin. Floral and citrus. Juniper, orange and cilantro.
 12

Citadelle
 London Dry. Soft but powerful. Spring water, triple distillation and 19 spices.
 12

Darnley View
 London Dry. Elderflower, juniper berries, Spanish lemons peel, angelica and coriander.
 11

Fahrenheit
 London Dry. Juniper, citrus, angelica and other botanics well balanced.
 10

Fifty Pounds
 London Dry. Soft and balanced, a classic one.
 10

Geranium
 London Dry. Classic and balanced style but with an unusual bouquet. Geranium, Juniper and Lemon.
 11

Gin Mare
 London Dry. Arbequina olive, basil, thyme and rosemary.
 12

G'Vine
 Grape Gin. Smooth with grassy and floral hints.
 14

Haswell
 London Dry. Unashamedly citric. Mainly orange bitter.
 10

Hendrick's
 Scottish Dry Gin. Rose petals and cucumber infusion mixed with juniper, citrus peel and cilantro.
 12

Jodhpur
 London Dry. Very smooth, with a delicate flavour of juniper, aromatic herbs and citrus.
 10

Junipero
 American Dry. Light, crisps and clean combining deep spiciness with subtle delicacy.
 12

London Dry n°3
 London Dry Gin. Traditional recipe. Juniper, sweet orange peel and cardamom seeds.
 12

London Dry n°5
 London Dry.
 12

Magellan
 London Dry. Juniper, Mexican orange, Moroccan cilantro, Chinese liquorice and Italian iris, which give that particular blue colour.
 14

Martin's Miller
 London Dry. Pure water from Iceland. Citrus peel, cilantro, cinnamon and angelica.
 12

Mascaró Gin 9
 London Dry. Classic botanics from the Mediterranean Sea.
 10

Master's
 Dry Gin. Juniper Scents, reminds slight souvenirs of Resin and a fresh herbs finish. Slightly spicy.
 10

Mombasa
 London Dry. Large and Bitter aftertaste but elegant and fresh.
 12

Monkey 47
 Dry Gin. 47 botanics, standing out the cranberries and other from the black forest. Aged in clay tanks.
 14

Old Lady
 London Dry. Cilantro, angelica, iris roots, cassia bark, orange and lemon peel.
 10

Old Raj
 Scottish Dry Gin. Standing out iris and saffron which give his particular yellow tone.
 11

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Pink 47
 London Dry. Traditional botanics joined with nutmeg, Spanish almond
 and several roots.
 10

Raffle's
 London Dry. Fennel, nutmeg and almond.
 10

Saffron
 French auter. Eight different botanics where the saffron stands out,
 which is joined in the last infusion
 10

Seagram's
 American Dry. Traditional Botanics.
 10

Sipsmith Blue
 London Dry. Traditional ingredients mixed with spring water.
 12

Sipsmith Green
 London Dry
 12

Suau
 London Dry. Majorcan. English cereal alcohol plus nine
 botanics.
 11

Tanqueray
 London Dry. Classical. Unique quadruple distillation.
 10

Tanqueray 10
 London Dry. Added to the quadruple distillation citric botanics and
 camomile flowers.
 12

Tanqueray Rangpur
 London Dry Gin. Distilled with Rangpur limes.
 10

The Botanist
 Islay Dry Gin. 31 botanics, 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 cilantro.
 14

William Chase
 London dry. 10 botanics which create one of the dries gin.
 12

Zero
 London Dry. Cinnamon, liquor and angelica.
 10

VODKAS

We recommend to drink it just 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

Citadelle
 France. Soft, floral and slightly fruity.
 12

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

Karlsson's
 Sweden. Sweet nuance, smooth and sharp in mouth.
 14

Ketel One
 Holland. Slightly spicy and cereal sweetness. Citric finish.
 12

Puriste
 Austria. Lactic and caramelized citrics.
 14

Purity
 Sweden. Refreshing. Liquorice.
 14

Roberto Cavalli
 Italy. Clean with hints of cream and citrus peel.
 12

Stolichnaya
 Russia. Vanilla and white pepper bouquet. Aniseed and nutty taste.
 10

Van Gogh
 Holland. Large finish with pepper aftertaste.
 12

Xellent
 Switzerland. Powerful. White fruits and spicy aromas.
 14

Zubrowska
 Poland. Herbal scented. The traditional form to take it is alone with
 apple juice.
 12

Wyrobowa Exquisite
 Poland. Distilled with water from a natural well of great depth. Rye
 gives a slight sweet taste.
 12

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WHISKIES & BOURBONS

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

Benromach

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

18

Cardhu

Single Malt. Bold and dry.

12

Chivas

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

11

Clynelish 97

Single Malt. Sharp and a slightly bitter end flavour.

21

Caol Ila 2004

Single Malt. Fruity and smoked, with floral finish.

17

Glenffidich

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

15

Glenrothes

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

15

Inverleven

Single Malt. Aromatic, fresh and fragrant. Soft but full-bodied.

28

Isle of Jura

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

13

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.

10

Lagavulin

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

18

Laphroaig

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

12

Linkwood

Single Malt. Sherry, liquorice and vanilla.

27

Macallan Amber

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

15

Macallan Ruby

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

30

Markers Mark

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

11

Michel Couvrer

Blended Malt. Fresh and easy drink.

19

Oban 14

Single Malt. Dried figs and sweet spices.

16

Scapa 00

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

20

Speyside 12

Single Malt. Smoked and creamy hazelnut with vanilla and a slightly toffee finish.

15

Springbank Port Wood

Single Malt.

24

Suntori Hibiki 17

Blended. Japanese. Sweet and fruity.

27

RUM

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

Barceló Imperial

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

12

Gosling's

Sweet aroma with species and boiled fruits flavors.

12

Havana Club 3

Delicate taste. Perfect neat or on the rocks.

10

Havana Club 7

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

11

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Matusalem
Smooth with a Bourbon resemblance. Bold.
10

Pampero Aniversario
Aged for at least twelve years in American oak barrels. Reddish
golden color. Aromas of wood, vanilla and toasted hazelnuts.
10

Plantation Grenada
Stands out the vanilla and oak.
14

Plantation Nicaragua
Full range of flavours. Very special.
15

Santa Teresa 1796
Honeyed and complex flavour.
14

Wray & Nephew
Notes of banana, spices and a little oak.
12

Zacapa 23
Rich and full-bodied with spicy chocolate and pleasing tannic bite.
17

Zacapa XO
A great aged rum. A balanced range of flavours and bouquets.
22

TEQUILA

With salt or lime or much better on the rocks.

Ocho Blanco
Stronh and special.
8

Ocho Reposado
Fruit, sour, sweet and smoothness in a perfect balance.
11

Don Julio Reposado
Soft and elegant, with hints of dark chocolate, vanilla and cinnamon.
12

Herradura Blanco
The brand's original. Great taste and character.
10

Del Maguey Vida
Mezcal. Thick and robust. Citrus.
8

Del Maguey 100% Tobala
Mezcal. Sweet and fruity. Mango and cinnamon.
8

ARMAGNAC, BRANDY & COGNAC

Dartigalongue 87
Bas Armagnac.
18

Laberdolive 79
Bas Armagnac
27

Laberdolive 86
Bas Armagnac
19

Laberdolive 93
Bas Armagnac.
17

Cardenal Mendoza
Brandy Solera Gran Reserva.
10

Fernando Castilla
Brandy de Jerez Solera Gran Reserva.
17

Larios 1886
Brandy Gran Reserva.
12

Torres 10
Brandy Gran Reserva.
10

Hennessy XO
Cognac.
17

Leopold Gourmel
Cognac.
15

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LIQUORS & LIQUEURS

Sarpa Barrique di Poli Italy. Grappa. 16	Chartrause Verte France. Herbs liquor. 7
Berta Elisi Italy. Grappa. 16	Frangelico Italy. Hazelnut liquor. 7
Berta Nibbio Italy. Grappa. 16	Cointreau France. Orange liquor. 7
Berta Roccanivo 2006 Italy. Grappa. 17	Baileys Ireland. Whisky cream. 7
Pazo Señorans Blanco Spain. "Orujo" liqueur. 8	Grand Marnier Cent Cinquantenaire France. Cognac and orange liquor. 7
Pazo Señorans Hierbas Spain. Herbs liqueur. 8	
Marc de Champagne Moët & Chandon France. Liqueur. 9	
Etter Kirsch Switzerland. Cherries liqueur. 10	
Etter Poire William's Switzerland. Pears liqueur. 10	
Etter Mirabelle Switzerland. Plum liqueur. 10	
Etter Framboise Switzerland. Raspberry liqueur. 10	
Poli Elisir Limone Italy. Limoncello. 7	
Marie Brizard France. Anisette. 7	
Amaretto Italy. Apricot and almonds liquor. 7	
Drambuie Scotland. Whisky and honey liquor. 7	
Chartrause Jaune France. Herbs liquor. 7	



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