

STRANDVÄGEN 1 COCKTAIL MENU

A BOTANICAL GUIDEBOOK



Strandvägen 1

QUEEN COCO



FLAVOR	Redberry sour with a coconut top
INGREDIENTS	Grey Goose Vodka, Lemon, Raspberries, Blueberries, Coconut Foam
GLASS	
PRICE	175:- / 85:- (non-alcoholic)

GREEN HERB



FLAVOR	Herbal sour with elderflower and basil
INGREDIENTS	OP Andersson Aquavite, St Germain, Basil, Sorrel, Lime, Soda Water
GLASS	
PRICE	175:- / 85:- (non-alcoholic)

STRAWBERRY THYMES



FLAVOR	Intense strawberry with a herbal touch
INGREDIENTS	Bombay Sapphire Gin, Lime, Strawberry, Thyme
GLASS	
PRICE	175:--

MANDARINE BUBBLES



FLAVOR	Rich and acidic mandarines with bubbles.
INGREDIENTS	Grey Goose Vodka, Mandarine Cordial, Champagne
GLASS	
PRICE	175:- / 85:- (non-alcoholic)

SUNNY RHUBARB



FLAVOR	Refreshing rhubarb with pink grapefruit
INGREDIENTS	Bombay Sapphire Gin, Martini Fiero, Lemon, Rhubarb, Pink Grapefruit
GLASS	
PRICE	175:- / 85:- (non-alcoholic)

SAGE & APPLE



FLAVOR	Silky sour with caramelized apple
INGREDIENTS	Patron Silver Tequila, Lime, Apple Rock Candy, Sage, Browned Butter, Olives
GLASS	
PRICE	175:-

ALWAYS AT STRANDVÄGEN 1

STOCKHOLM SOUR 175:-
Grey Goose Vodka, Elderflower, Apertivo, Lemon & Eggwhite

ESPRESSO MARTINI 175:-
Grey Goose Vodka, Galliano, Vanilla, Espresso

OUR FAVORITE CLASSIC COCKTAILS

STIFF/BOOZY

DRY MARTINI 175:-
Bombay Premier Cru, Noilly Prat, Olives

ROCK & RYE 175:-
Whittles Pig 10 Rye, Makers Mark, Rock Candy

NEGRONI 175:-
Bombay Sapphire Gin, Carpano Rosso, Campari

SOUR / FRESH

TOMMYS MARGARITA 175:-
Patron Silver Tequila, Lime, Agave, Salt

LAST WORD 175:-
Bombay Sapphire Gin, Green Chartreuse,
Maraschino, Lime

MAI TAI 175:-
Bacardi Cuattro, Eminente 7, Wray & Nephew,
Cointreau, Lime, Orgeat, Bitters

BEER/CIDER

DRAFT

MELLERUDS UTMÄRKTA PILSNER 4,8%	79:-
ESTRELLA DAMM 4,6%	85:-
INEDIT DAMM 4,8%	89:-
SHAPESHIFTER IPA 5,9%	95:-

BOTTLES

DAURA DAMM (glutenfree) 5,4%	79:-
MISS FORTUNE IPA 6,0%	85:-
GALIPETTE 4,5%	85:-

BUBBLES

MOET CHANDON BRUT	195/1100:-
GUY CHARBAUT BLANC DE BLANCS	210/1250:-
GUY CHARBAUT 2010 VINTAGE	255/1600:-
LA ROSCA CAVA BRUT	150/850:-

ROSÈ WINE

M DE MINUTY	165/750:-
CHATEAU MINUTY PRESTIGE	185/840:-

WHITE WINE

LAURENT MIQUEL Chardonnay/Viognier	145/650:-
TRIMBACH Riesling	175/800:-
DOMAINE DE BROSES Sancerre	175/900:-
JEAN-MARC BROCARD Chablis	185/900:-
LA TRUCHA Albarino	185/900:-
BLACK STALLION Chardonnay	215/1050:-

RED WINE

LAURENT MIQUEL Syrah, Grenache	145/650:-
DELAS SAINT-ESPRIT Cote-du Rhone	175/800:-
VILLA ANTINORI Tuscany	175/800:-
RENZO SEGHESSIO Barbera de Alba	185/900:-
BLACK STALLION Cabernet Sauvignon	215/1050:-