

anno 2015

APOTEKA

tales & cocktails



VEGETAILS

We made fusion from a vegetables and spirits, we tried to find new look for so known ingredient in cuisine and bar.

PLAYBOY 8,5€

Homemade carrot puree with notes of tarragon mixed with Havana 7 dark rum. This carotene and sugarcane filled drink is not exclusively for bunnies.

AMARILLO 9,5€

Here Altos Reposado tequila has some fun with sea buckthorn berries - fennel cordial. This tart, aromatic cocktail hits many notes of Mexico.

FORAGER 10€

Monkey Shoulder whisky merges with an acorn syrup and stout beer reduction, before inviting lemon to go to the forest. There they find porcini foam to go on top for a savoury finish. It is then served in handmade, forest themed ceramic mugs.

SHOCK OR ARTICHOKE 9€

A mixture of Aquavit, artichoke bitter liqueur and our own paprika-coriander cordial, shaken to awaken all of their flavours. Served in a dark glass over ice.

AVOKADO 9,5€

In your glass you will find two signature Mexican ingredients – tequila and guacamole. Altos Blanco tequila, avocado, coriander and lime. A savoury and filling fiesta is guaranteed.

SHADE OF GREEN 8,5€

Beefeater gin, basil and celery is shaken with fresh cucumber juice and lemon, resulting in an amazingly balanced, refreshing cocktail.

ANTIPASTO 10€

This drink draws inspiration from Mediterranean cuisine. We start with a generous measure of olive infused Bombay Sapphire gin, which then meets tomato and Cocchi Americano. Served with an Italian snack.

SO BEET IT 9€

This cocktail is like ruby, sophisticated and elegant. It will charm you from the first sip. Beetroot, raspberries, and Cava. Simply fresh and bubbly.

AROUND THE WORLD

Every culture has their own unique flavour and traditions. We took the tastiest parts of some and recreated what is representative for us.

SO OOLONG! 9€

Oriental flavours such as lemongrass, yuzu, ginger and kaffir lime leaves meet Bombay Sapphire gin and oolong tea. This Collins style drink is light, floral and slightly creamy and highlights the importance of tea in Asiatic culture.

BEEHIVE 9,5€

A perfect mixture of Chivas Regal whisky, honey, sea buckthorn and a pinch of salt. Wheat, sea buckthorn and honey were an integral part of British Isles agriculture and this cocktail is served using old beekeeping traditions.

TRANS-SIBERIAN EXPRESS 9€

A drink as luxurious as the infamous train route. This beverage is based on Stolichnaya Elit vodka infused with pine nuts, cranberries and Campari, completed with a smoky aroma from the pine cone. Now you'll be able to enjoy the trip from Moscow to Vladivostok in one glass.

MICHELADA 8,5€

In Latin America, micheladas are believed to be a folk remedy for hangovers. It contains Altos Blanco tequila, beer, tomato juice, lime and spices. The "Michelada" was created during the Mexican Revolution of 1910, to uplift the moral of soldiers.

KLUAI BUAT CHI 9,5€

Bananas in coconut milk is a dessert widely served throughout Thailand. Once you add Havana 7yo rum, the result is a delightfully creamy cocktail with tropical flavours.

ROOIBOS TEA PUNCH 20€ (2-3 serves)

Punch is among the oldest mixed drinks in the world. Four Roses bourbon, cherry brandy, spices and rooibos tea mix in an African way of serving tea. It will cool you down on hot days or warm you up on chilly evenings.

**This serve is limited.*

THEN AND NOW

*We love classics in our own way.
It's a new approach on a well-known drinks and flavours.*

SOLERA TOUCH 10,5€

This cocktail is a sublime blend of Diplomatico rum, sherry Amontillado and smoked tea. The sweetness of rum combined with the dryness of sherry and smokiness from the tea creates a perfectly balanced drink complete with grapefruit oils.

NOT YOUR TYPICAL ESPRESSO 9€

If you're an espresso lover, then you will know how important the foam is. We made this entire cocktail foamy and airy with the crispy Stolichnaya Elit vodka, an espresso shot and Kahlua coffee liqueur. Even Italians may envy this concoction.

PENICILLIN OLD-FASHIONED 10€

We fused together old and modern classics into one piece. It takes the spicy hints and smokiness from the Penicillin and the sweet punchiness from an Old-Fashioned. It's a mixture of Monkey Shoulder whisky, honey, ginger, and touch of peated whiskey.

NETTLE GIMLET 9€

Herbal and citrus notes from Star of Bombay gin matches perfectly with our nettle and melissa cordial. Its elegance and taste will last long in your mouth and in your memories. It's inspired by the classic Gimlet cocktail.

JAGUAR WARRIOR 9,5€

Jaguar warriors were an elite military force in Aztec culture. This cocktail perfectly represents them, with a combination of premium Altos Reposado tequila, chipotle and bell peppers with touch of chocolate bitters and lime. If you want to visit Mexico, first start with their flavours.

ITALIANO SOUR 9€

Italians are best known for their simplicity, it may sound simple but it's delicious! Four Roses small batch bourbon, Campari and home-made orange lemonade creates a refreshing and tasty cocktail for any time and occasion.

FRIENDS

*We have amazing friends all over the globe.
Here we invite you to get acquainted with some of them
through their cocktails.*

CLARITA 10,5€

Ran van Ongevalle (The Pharmacy, Belgium)

Ran is an old friend and one of the best bartenders in Belgium. He won the Global Bacardi Legacy competition in 2017. Bacardi 8 rum, Amontillado sherry, cacao and salt combines sweetness, woody notes and a salty yet nutty character. Clarita is a drink with inspiration from the past, made with contemporary knowledge and a glimpse to the future.

GERMAN LOVE AFFAIR 9€

Simon Kistenfeger (traveling bartender)

Simon is known as German Viking among the bartender community, after having worked all over the world in amazing venues. His cocktail combines Pisco, wine, Lillet and beer syrup. It may sound strange, but its colourful and unique, much like Simons journey throughout various countries.

THE SAGE PROFESSOR 11€

Jurgen Nobels (Dorst, Belgium)

Jurgen is not only a good friend but was also the fastest bartender at the Diageo World Class finals in 2015. He's a big fan of classical cocktails, so Pineapple rum, with peated whisky, sweet vermouth, sage and bitters is a perfect reflection of his style.

EUA DE BLEU 10€

(Anonymous bar, Czech Republic)

One of the most unusual bars in Prague – behind these doors lie mystery, magic and lots of flair. Anonymous send us a recipe with Bourbon/Rye blend, Suze, sweet vermouth and jasmine which only proves Einstein right when he said "Everything should be made simple as possible... but not simpler"

AUTUMN FOG 9,5€

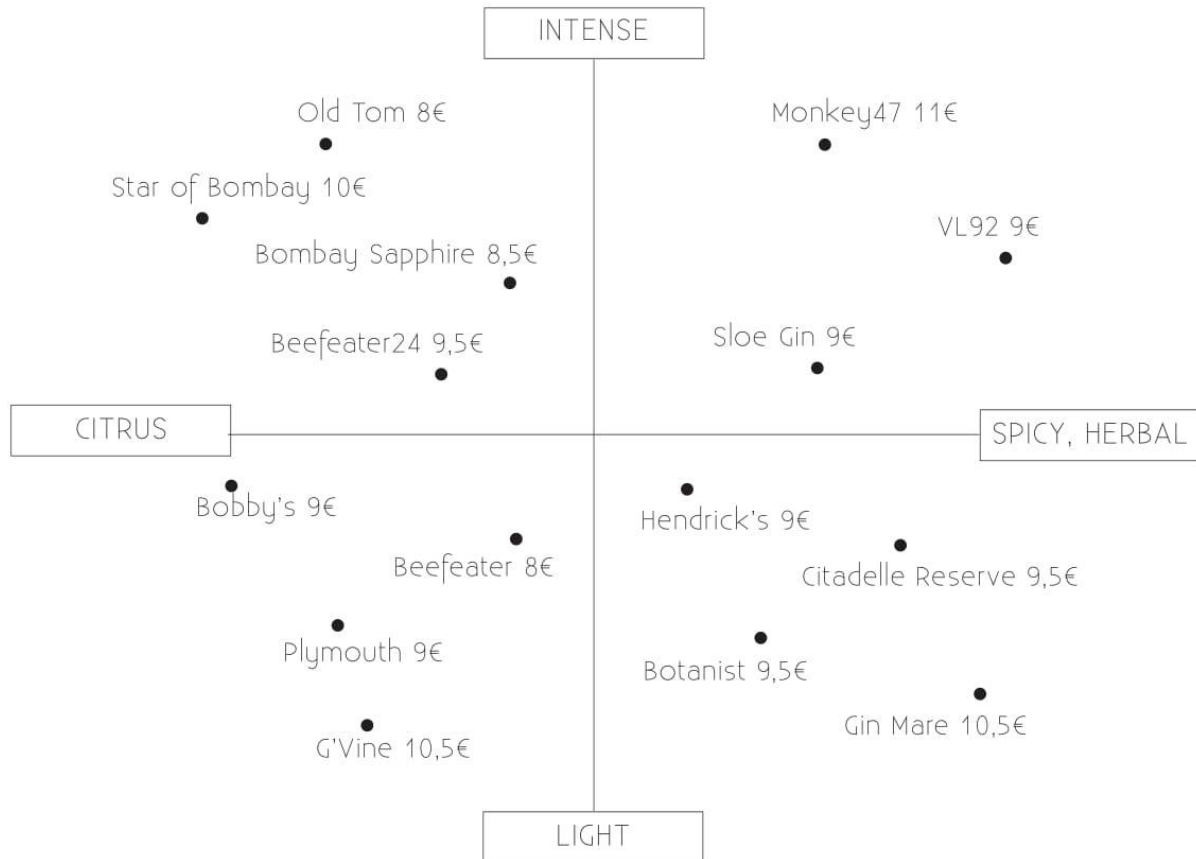
(Alchemikas bar, Lithuania)

Alchemikas is one of the first craft cocktails bar in Vilnius, throughout the years they were our close friends and the favourite bar to go after a shift. Havana 7yo rum, dry sherry, plums, and blueberries make you feel like you're in a foggy autumn forest. Just don't get lost! Simply ask us where the green lantern can be found.

GIN & TONIC

We serve our Gin & Tonic with Fentimans premium tonic.

You may use the chart below to plan your drink yourself, or simply ask your bartender for advice.



SNACKS

Spanish ham 50gr. – 4,5€

Chorizo sausage 50gr. – 4€

Goat milk cheese with jam 70gr. – 6€

Sheep milk cheese with jam 70gr. – 6€

Green / Black olives 60gr. – 3€

Pane Guttiau with pesto 40gr. – 4,5€

Bred with extra virgin olive oil – 2,5€

OTHER DRINKS

Cava Brut 150ml – 7€

Red / White wine 375ml – 12€

Champagne Brut 375ml – 32€

Light beer bottle 330ml – 4€

Fentimans Tonic 125ml – 2,5€

Coffee / Tea – 3€

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please join us on our social media plat-
forms. You are more than welcome to
leave a review as well.*



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