



# OUR LIQUID ASSETS

## THE PRIDE & JOY OF THIS HOUSE

### “MARGARITA PÍCARA”

(Normally – by the carafe, but no problem by the glass ☺)

9,- / 46,-

Ours is a true mischievous rascal, but honest and smart. We use Mexico’s “honey” – the syrup of the agave plant (no sugar WHATSOEVER!). We make it with COINTREAU (and adamantly not some run-of-the-mill “triple sec”) – therefore “It’s MargaRIGHT, not margawrong...” ☺



We make it with 100% de Agave tequila **SIERRA ANTIGUO Plata**. And we make it towards the sweeter side. That’s why it does not make one’s posterior cringe and one can peruse it GENEROUSLY

(Oh, oh, there’s more! We only salt HALF of the glass’ rim and only with uber-tasty salt from mineral springs in Spain. Yes, salt CAN BE tasty.)  
So now you KNOW... ☺ ¡Salud!

### “MANGO MARGÓ”

Our very own MARGARITA, enhanced with the sweetish mango purée. Velvety elegance... (Our tequila “on duty”: SIERRA ANTIGUO Plata) **11,-**

### “MARGÓ PASIONAL”

Our very own MARGARITA, enhanced with the subtle sweet-and-sour passion fruit purée – lustful & exotic... (Our tequila “on duty”: SIERRA ANTIGUO Plata) **11,-**

### “BLOODY RODRIGUEZ” (Normally – by the carafe, but no problem by the glass ☺)

Smokey-tomatoey viscosity, blessed with a wonderful mezcal (tequila’s godfather). Passionately spicy. Well worth the while **11,- / 54,-**

### „KILLING ME SOFTLY“

Smokey-sweetish, citrusy-refreshing, dreamy-elegant spell of mezcal. Secretly longingly erotic. Only HALF of the rim of the glass is dusted with brown sugar! **11,-**



### “MOJITO ESPECIAL”

We don’t skimp on produce, we mull NOT TOO MUCH (otherwise the lime gets bitter). Maybe that’s why ours is different from the rest... (Our rum “on duty”: ANGOSTURA RESERVA White) **8,-**

### “CAIPIRINHA COPACABANA”

You’re *a la* on the beach of Copacabana, with a breeze in your hair. “Oh, Rio, my Rio...” We make it on the sweeter side, but we don’t skimp on lime, too **9,-**

### “PIÑA COLADA RICA”

Flavoursome concoction, rich in taste not only because of all the usual suspects (rum, pineapple juice, coconut liqueur), but also because we add a dash of wonderful, fresh, REAL coconut water! (Our rum “on duty”: ANGOSTURA RESERVA White) **9,-**



## MAYBE FOR SOMETHING CLASSY, YOUR MIXCELLENCY?

### “DAIQUIRI PAPA GRANDE”

Ours differs from the usual in that next to the rum and fresh lime juice we add a touch of cherry liqueur and a few drops of natural agave syrup (no sugar whatsoever!) Grandpa Ernest would be proud... **9,-**

### “MAI TAI SHNAI”

The cornerstone of TWO rums – the light one and the dark (because “*what one rum can't do, two will*” ☺). The walls of COINTREAU orange liqueur and the roof of fresh lime juice. With almond syrup's small window and doors. Some such refreshing little house of fairytales... **10,-**

### “VERY OLD FASHIONED”

No need to pull any faces here... Excellent, elegant WOODFORD RESERVE bourbon, a pinch of sugar and a teardrop of classic ANGOSTURA Bitters. And a *maraschino* cherry on top. And here you go **10,-**

### “NEGRONI DE CONTE”

We do enhance this wonderful gin, CAMPARI and red vermouth classic with a few real *maraschino* cherries (NOT those which glow in the dark). Well, so it's fit for the Count himself **11,-**

### “COSMOPOLITAN TAN”

Dear & darling vodka, cranberry juice, a few drops of COINTREAU orange liqueur, a tiny teardrop of fresh lime juice... And just so you catch THAT cosmo sun tan, we decorate the glass with a wedge of caramelised orange in chocolate **10,-**

### “SOFT PORN STAR MARTINI”

Easily one of the most popular cocks in Lithuania today ☺. Next to nice little vodka and passion fruit liqueur ours is gently enhanced with wonderful passion fruit purée and a dash of pineapple juice. With that ubiquitous shot of Spanish *cava* bubbly on the side, of course **12,-**

### “HOWLING ORGASM”

A drop of BAILEYS is added to some vodka, KAHLUA coffee liqueur and fresh cream concoction. A dash of amaretto almond liqueur brings the whole to the inevitable conclusion... **10,-**

## OTHER ELEGANT CONFLUENCES

### **“TEQUILA SUNSET”** (*In Nida*)

Because we DO NOT use “grenadine” syrup, we use strawberry squash; we use persuasively excellent orange juice from Valencia; we add a lot of sentiment and romance. That’s why “sunset”, not “sunrise”. Well, some such getting ready for the night to come. *With love. In Nida* ☺ **10,-**

### **“DESERT RAIN”** (*Tequila Soda*)

When you crave for a tequila to be enjoyed blissfully slowly and so that it doesn’t hit you on the bob. Just: with a swirl of fizzy water – as the habit in Mexico’s deserts has it... (Our tequila “on duty” in this one: SIERRA ANTIGUO Plata. But we can make it with any of the “posher” ones we have) **7,-**

### **“EN LA LUCHA”** (*Almost Cuba, Almost Libre*)

For we make it with semi-dark rum ANGOSTURA 5 YO (thus, a much pronounced taste) and we drip a symbolic dram of coffee liqueur (which enhances the colours of life even more) **9,-**

### **“VENTARRÓN”** (*Not Very Dark, But Very Stormy*)

This unexpected (and breeze-in-your-hair inducing) whiff of freshness is made with CHALONG BAY: the uber-white rum, distilled with Thai sweet basil! Bonus on us: a touch of ginger, fresh lime and some throttle. No tasting is no believing... ☺ **12,-**

### **“ART DECO”** (*Whisky Soda*)

A wonderful drink of inter-bellum *bohème* (we’re talking 1920’s here)... That splash of fizzy water imparts a somewhat “salty” aspect to the whisky. Very touching indeed. (Our whisky “on duty” in this one: HIGH COMMISSIONER Blended. But we can make it with any of the “posher” ones we have) **8,-**

### **“UNCLE JACK & MAMA COKE”** (*NY Style*)

We copy-pasted this quirky little “style” from NYC. They REALLY know what they’re doing there, of all the places. The secret is simple: a lot of ice, a lot of Jack and just a touch of Coke ☺ **10,-**



## THE G&T CLUB:

### **PORTOBELLO ROAD London Dry**

Our wonderfully expressive and honest gin "on duty", a true representative of "London Dry" style.  
We suggest this G&T with a freshly cut zest of red grapefruit **10,-**

### **TANQUERAY No. 10 London Dry**

The classic high flyer and the epitome of quality looked up to by EVERYONE.  
We suggest this G&T with a freshly cut zest of red grapefruit **11,-**

### **HENDRICK'S of Scotland**

The famous cucumber and rose petal "marriage", which created a gin category of its own.  
We suggest this G&T with fresh cucumber slices and some fresh mint leaves **10,-**

### **FINSBURY Wild Strawberry**

The wonderful aroma awakens your inner sunshine and the mood for dance. Likewise with the Ladies ☺  
We suggest this G&T with fresh strawberries and a zest of lemon **9,-**

### **FINSBURY Blood Orange**

The jolly and efficiently refreshing whiff of Sicilia's best fruit, it kind of bewitches you to start a party.  
We suggest this G&T with a fresh zest of an orange **9,-**



## THE GENTLE (BEELZE)BUBBLES

### **"MIMOSA"**

Not the most dazzling of names for a JOLLY EXCELLENT drink. We make it with a wonderful, gently dry, yet exquisite Spanish *cava* and *freshly squeezed* orange juice **9,-**

### **APEROL SPRITZ**

People are saying that after the 12th glass you start glowing in the dark...  
We haven't tried it but maybe you? ☺ **9,-**

### **CAMPARI SPRITZ**

A more intense version of "spritz" for the more experienced. Have tried this one: no glow **9,-**

# THE STARS UP-CLOSE AND PERSONAL

## TEQUILA

On the side: a shot of our home-made alco-free chaser “**SANGRITA**”: **on the house!** Just like the custom among the *NON-tourists* has it in Mexico (sweetish-sourish-refreshingish-spicyish. Cheersishish!.. ☺)

### **SIERRA ANTIGUO Plata**

Our tequila “on duty” – simple but not stupid. *100% de Agave, Jalisco Central*, distilled twice. Clean, citrusy, endearing. Goes **EXTREMELY** well in “MARGARITA” 7,-

### **PATRON Silver**

Already a true legend in its own right – among the upper class tequilas. Well-tested and befittingly respected 9,-

### **PATRON Reposado**

Locked up in an oak cell for no less than 4 months and then set at large 9,-

### **CENOTE Cristalino**

A comparatively new (yet serious) player in tequila’s game of poker: kept in oak for more than 12 months, THEN filtered through charcoal. In other words, “tequila AÑEJO” minus the oak tannins and colour. Ergo, the price for the patience... 12,-

### **CODIGO 1530 Rosa**

This house (CODIGO) was one of the first to introduce the new, “uber-HOLLYWOOD” fad for rosé tequila. The colour is achieved through maturing the agave distillate in oak barrels after the red wine (French, of course ☺). A mesmerising shade of pink, a serious discussion-inviting taste. *Barbenheimer*, anyone? 11,-

### **CAZCABEL Coffee Liqueur**

Let’s be honest – this is a tequila drink (34% ABV). HOWEVER: it’s produced with tequila *blanco* and REAL Mexican coffee (*Arabica*), from the coastal Soconusco region. Excellent after a hearty dinner fest! 9,-



## MEZCAL

On the side: a shot of our home-made alco-free chaser “**SANGRITA**”: **on the house!** Just like the custom among the *NON-tourists* has it in Mexico (sweetish-sourish-refreshingish-spicyish. Cheersishish!.. ☺)

### **DANGEROUS DON Joven (100% Espadin)**

Mellow and gentle, yet traditionally smoky. Distilled twice in Mexico’s Oaxaca region (“wahaca”) – the cradle of mezcal production 9,-

### **PLANTA SANTA Reposado (100% Espadin)**

A more robust taste, with a 4-month rest in an American oak barrel, therefore dryish and tannic. But the smoke is ever present! 9,-

### **SE BUSCA Añejo (100% Espadin)**

This here is an interesting specimen, and not only because it’s oaky and sultana-sweetish, but also because it’s smokiness is reduced **ON PURPOSE**. Just so you don’t self-immolate, apparently... 11,-

### **DANGEROUS DON Mandarinina (100% Espadin)**

TRIPLE distilled, with a modest and intriguing touch of wild tangerines. Fruity mezcal is all ablaze nowadays... 10,-



## RUM

### ANGOSTURA Reserva White (Trinidad & Tobago)

Our white rum "on duty", the value for money of which + the *cocktailability*™ qualities leave no room for doubt

6,-

### ANGOSTURA 5 YO (Trinidad & Tobago)

A friendly "been there, done that" variable, poured down the barrel stack for 5 years. Unpretentious, light, yet with a charming character

7,-

### ANGOSTURA 1919 (Trinidad & Tobago)

Elegant, historic, sipping. Here's a palate present already: a touch of tobacco, some toffee, a pinch of pepper, a hint of vanilla...

9,-

### DIPLOMATICO Reserva Exclusive (Venezuela)

For those lovers of rum who know how to cut this drink with knife and fork. Viscous, sweet, sticky, and yet! Truly a lot of taste and that taste is memorable (especially with ice cubes)

10,-

### MATUSALEM Gran Reserva 15 YO (Dominican Republic)

Simply one of the most wonderful specimen of Dominican Republic's "fifteen-year-olds" available in LT. Excellent on its own, with a couple of ice cubes and/or a TINY piece of lime. OR: with just a DASH of coke, if you can afford it

9,-

### MOUNT GAY XO (Barbados)

Oooooohhh! Some serious business and some great stories here... Aside from being famous as one of the sailors' favourite rums, it also has a very peculiar, peppery and biting yet SO VERRRRY inspiring taste. We suggest to have it neat, with maybe just a few ice cubes

11,-

### EL PASADOR De Oro XO (Guatemala)

When your (tonight's) other half says: "*Oh no, for me - no rum maybe...*", it figures that it's definitely this one to order (with a few ice cubes) AND absolutely with some dessert. And the case is won ☺

10,-

### CHALONG BAY Sweet Basil (Thailand)

Totally gobsmackingly original exhibit, the taste of which is hard to believe... But it's RUM alright! If neat (and that's how we suggest it), then completely neat. Even without ice cubes. (OK, maybe just ONE ☺) Howsoever: if with "something", then our "VENTARRÓN" super-concoction (see above) will thrill you pleasantly

11,-



## WHISKY

### THE BALVENIE DOUBLEWOOD 12 YO Single Malt (Speyside, Scotland)

The classic of Grandma's oven-baked cherry cake, when you were behaving yourself (at the tender age of twelve)

11,-

### LAPHROAIG 10 YO Single Malt (Islay, Scotland)

The smoked butter, churned out from the sweet cream; the consecrated water; the smell of the interior of the church; the sweet AFTERTASTE of sin... (For the smoke aficionados)

9,-

### LEDAIG 10 YO Single Malt (Isle of Mull, Scotland)

Smoked honey; the shades of spice; the edge of a sharp knife; the sea breeze... (Not for the faint of heart)

11,-

### HIGH COMMISSIONER Blended (Scotland)

Many a year now this one is the top seller of the Scottish blends amongst the Scots themselves. And perhaps this is telling something. No? ☺

8,-

### THE WHISTLER Blended (Ireland)

Like Irish, like whiskey. Merrily, yet with character. Tastefully, yet easily. If passing the graveyard, then with a whistle

8,-

### NIKKA FROM THE BARREL Blended (Japan)

Yes, the first and therefore always important pioneer of Japan's whisky tradition. Nowadays, uber-respected the world over (and simply *saintly* in Japan)

10,-

## BOURBON

### JACK DANIELS Old No. 7 (Tennessee, USA)

"You, me and Uncle Jack: three's already a company" ☺

7,-

### WOODFORD Reserve Straight (Kentucky, USA)

Elegant and chunky - for that quiet sip

9,-

### ELIJAH CRAIG Small Batch Straight (Kentucky, USA)

Still the property of the Shapira family, the emigrants from Kaunas, Lithuania - since 1888, no less

9,-

# DARLING VODKA

**CHOPIN Wheat:** luxurious and outstandingly soft wheat distillate, created for noble sipping or for *high-flying* cocktails. The pride and achievement of the Dorda family – from Poland to the world 8,-

## ON THE NATIONAL FRONT

**999 TREJOS DEVYNERIOS Originalios:** there is simply no way we can prosper without this liquid gold of ours, especially with a cup of tea on a dreary day! 6,-

**ART IN THE BARREL Samanė:** what technically transcribes as Lithuania's "moonshine", actually has some jolly natural things to offer. The smell of old-fashioned home-baked dark rye bread (especially, if you pour a dram on your palm and rub your hands energetically, and then smell them – a sign of quality produce!) Also, age-old traditions and ecology. The ABV is also authentic: 50% 7,-

**RAUDONOS DEVYNERIOS:** some such Lithuanian *compote* for grown-ups which goes very well with a lot of ice and some cranberry juice 6,-

## THE STOMACH-CONDOLING (DIGESTIVES)

### FERNET BRANCA

Herbally bitter, yet very effective and beloved by many 7,-

### JÄGERMEISTER

Brown sugar in liquid form which never goes out of fashion... 7,-

### ŽALIOS DEVYNERIOS

*Lithuanian* brown sugar in liquid form which is a darling because it's national 6,-

## WITH COFFEE / TEA

### LUSTAU Brandy de Jerez

An honourable Spanish family and old traditions. A very cuddly little brandy (maybe with a hint of cherries?), matured in oak casks after the sweet *jerez* ("sherry") wine 7,-

### GODET VSOP Cognac

Unpretentious, yet honest, with a subtle note of hazelnuts and peach jam. The XVth generation of Godet family is continuing it's calm craft right on the Atlantic coast, in La Rochelle 9,-

### DUPONT FINE RESERVE Calvados

Produced in the heart of Normandy, in Northern France. Matured in oak for two years. A wonderful harmony of apple freshness and dried fruit opulence. A playful elegance 8,-

### GRAHAM'S TAWNY 10 YO Port

A little less fruity, a little more "leathery" and corpulent. GRAHAM's belongs to the British Symington family, thus it is only natural that exceptionally responsible care is taken of the produce. A fantastic glass with a dessert (ESPECIALLY our Basque cheese cake!) Or instead of it ☺ 7,-



## SPARE PARTS

**COFFEE:** Espresso / Black (Americano) / With milk / Capuccino / Latte 3,-

**TEA:** Black / Green / Raspberry 2,-

**JUICE (by the bottle):** Orange / Pineapple / Grapefruit / Apple / Cranberry / Tomatoe 3,-

**SODA-POPS (by the bottle):** COCA-COLA / Indian Tonic / Ginger Beer / SAN PELLEGRINO Arancia  
RED BULL Energy / GUBERNIJOS Gira (national dark rye bread drink) 3,-

**WATER (by the bottle):** AQUA PANNA (still) / PERRIER (nervous) 3,-

# THE ELEMENTS OF BEER (0,4 L)

**ŠVYTURYS "EKSTRA" (Lithuania):** our Big Friendly Giant of a lager continues to stand an immovable guard to our national values 5,-

**BOCMANO ŪSAI (Lithuania):** wonderfully fruity-bitterish pioneer and leader of APA style in Lithuania 5,-

**RAUDONŲ PLYTŲ "THE STAR OF THE MONTH" (Lithuania):** all answers at the bar! ☺ 5,-

**BROOKLYN LAGER (USA):** a blond beer with a hue of darkish amber, sporting a lot of almost nutty character 5,-

**GRIMBERGEN (Belgium):** liquid bread with monks' secrets (NOT the Trappist ones), spices and fulfillment 5,-

**KRONENBOURG 1664 Blanche (France):** fruity and fragrant gulp of wheat beer, and not only for The Ladies 5,-



## THE ELEMENTS OF BEER AND CIDER (by the bottle: 0,33 L)

**CORONA (Mexico):** the bizarre thing here is that once you start with this little hooligan, you just can't stop... 5,-

**DELIRIUM TREMENS (Belgium):** the super-star of intergalactic fame. Deceptively light in colour and cosily aromatic on the nose (because after the second glass one tends to go dancing – music or no music!) 6,-

**DELIRIUM RED (Belgium):** the masterclass in red beer. With elderberries and cherries. Attention: this is SERIOUS and wonderful beer, adamantly NOT some "lemonade for the grown-ups"! 6,-

**LAGUNITAS IPA (USA):** an extremely successful example of craft brewing from California, which has conquered the world with its fruity-bitter-dryish taste and excellent compatibility with food, especially with all things spicy 6,-

**Cider: TINGINIO PANTIS Pear (Lithuania):** "The Lazybone" has been resting in cool cellars for up to 6 months. Made with Lithuania-grown and fully-ripen fruit, it is 100% natural and lovely 5,-

**Cider: CHRISTIAN DROUIN Brut (France) (0,7 L):** the apple magic from Normandy in Northern France. The authenticity of its taste is simply mesmerising. Dry, yet VERY elegant and subtle. A bottle between the two of you is just the ticket (at only 4.5% ABV one can really have one's fill!) 18,-

## NON-ALCO FOR GROWN-UPS (by the bottle: 0,33 L)

**BROOKLYN SPECIAL EFFECTS (USA):** alcohol-free beer which really is BEER! Not boring at all 5,-

**CARLSBERG PILSNER (Denmark):** ultra-refreshing, with real taste and no buzz 5,-

**Cider: TINGINIO PANTIS Apple (Lithuania):** 100% natural, Lithuanian and endearingly sweetish 5,-

**Kombucha: ACALA White Wine Style (Lithuania):** an ambitious project, a great achievement, unexpected taste profiles, a bright future! Precisely this version ("White Wine Style") has just won the gold medal at Non-Alco Drink Awards 2024 in London!!! 8,-

**Kombucha: ACALA Red Wine Style (Lithuania):** please, see above ☺ 8,-

