

Vetro Bar

by Angela Hartnett

Champagne Cocktails

The Bellotto Royale \$15

Brut champagne, raspberry and aperol

The Cielo Royale \$15

Brut champagne, chambord and framboise

The Botticelli \$15

Brut Champagne and pomegranate juice

The Elderflower Royale \$15

Brut champagne, St. Germain elderflower liquor and fresh lemon juice

The Classic \$15

Brut champagne, Hennessy VS cognac, angostura bitters infused sugar cube

The Bellini \$15

Brut champagne and white peach purée

Cielo's Specials

Spiced Mojito Criollo \$14

Fresh lime, mint and ginger, Licor 43, cinnamon-infused
Captain Morgan Spiced

Gin and Mint \$14

Bombay Sapphire, mint, lime, tonic

Cream Soda \$14

Stoli Vanil, Licor 43 liqueur, sugar, club soda

Coconut & Lemongrass Daiquiri \$14

Malibu rum, lime, coconut, lemongrass sugar

Pomegranate Margarita \$14

Milagro Blanco, Cointreau, lime, pomegranate

Elderflower Tom Collins \$14

St. Germain elderflower liquor, Plymouth Gin, fresh mint,
lemon, club soda

Blueberry and Vanilla Caiproska \$14

Stoli Vanil vodka, lime, blueberries

Cielo Spring Punch \$14

Van Gogh blueberry vodka, crème de cassis & framboise,
lemon, champagne, seasonal berries

Classic Cocktails

Recipes from across the globe

ITALY

The Negroni \$12
Brokers gin, Campari and Martini Rosso,

The Americano \$11
Campari, Martini Rosso, Club soda

The Aperol Sour \$12
Aperol, lemon, sugar

UNITED KINGDOM

The Pimms Cup \$11
Pimms No.1, fresh citrus and berried fruit, lemonade

The Bramble \$12
Bombay Sapphire, lemon, crème de cassis

The Tom Collins \$12
Bombay Sapphire gin, lemon and sugar, club soda

The Aviation \$13
Brokers Gin, Luxardo Maraschino, lemon

UNITED STATES

The Cosmopolitan (South Beach, Miami) \$13

Ketel One Citrus vodka, Cointreau, lime and cranberry

The Old Fashioned (Louisville, KY) \$12

Van Winkle 10yr or Wild Turkey Rye, bitters, sugar and orange oils

CARRIBEAN & LATIN AMERICA

The Dark 'n' Stormy (Bermuda) \$13

Goslings Black Seal Rum, lime, bitters, root ginger beer

The Ti Punch (Martinique) \$13

Depaz Rhum Agricole, fresh lime, Martinique cane sugar

The El Diablo (Mexico) \$13

Milagro Blanco Tequila, lime, grated ginger, crème de cassis, ginger beer

The Pisco Sour (Peru & Chile) \$12

Capel Pisco, lemon juice, sugar, bitters

The Mojito Criollo (Cuba) \$13

Bacardi 8, lime, mint and sugar, club soda

The Caiprihna (Brazil) \$12

Velho Barrerio Cachaca, lime wedges and sugar

Cielo Martini's

The Cielo Martini \$14

Bombay Sapphire gin and Grey Goose Poire, hint of Noilly
Dry vermouth served with lemon oils

The Gibson Martini \$14

Plymouth gin or Belvedere vodka with
a hint of Noilly Prat dry and silver skin onions

The Apple One \$14

Van Gogh apple vodka, Busnel Calvados, apple, lemon

The Lemongrass One \$15

Lemongrass-infused Bombay Sapphire, lemon, honey

The Pomegranate One \$15

Potocki vodka, pomegranate juice, pomegranate liqueur,
sugar and lemon

The Espresso One \$14

Van Gogh Espresso vodka, Kahlua coffee liqueur, fresh
espresso

The Dirty One \$14

Vodka or Gin, Noilly Prat dry, olive juice

After Dinner Tipples

Irish Coffee Martini \$14

Jameson's Irish whiskey, Bailey's Irish cream,
freshly brewed espresso

Brandy Alexander \$14

Hennessy VS, white crème de cacao, cream, nutmeg

Espresso Martini \$14

Van Gogh espresso vodka, Kahlua, freshly brewed espresso

Miss Martini \$14

Vodka, chambord, raspberry puree, cream

The Mocktails (non-alcoholic)

Bloody Shame \$8

Tomato juice with the bar's *bespoke* blend of spice

Chai-Tea Mojito \$8

Chai- Tea presse, fresh apple and lime juices, sugar, mint

Angelina \$8

Apple juice, white peach, honey, lime, mint leaves

Classic English Iced Tea \$8

English breakfast tea, fresh mint, orange, lemon and lime

Ginger & Meyer lemon fizz \$8

Freshly grated ginger, rose water, fresh lemon, sugar, club soda

Vodkas

“You don't drink the vodka down right away. No sir. First you take a deep breath, wipe your hands, and glance up at the ceiling to demonstrate your indifference. Only then do you raise that vodka slowly to your lips and suddenly - sparks! They fly from your stomach to the furthest reaches of your body.” Anton Chekov

Absolut (Sweden) \$12

Absolut Peppar (Sweden) \$12

Belvedere (Poland) \$12

Chopin (Poland) \$12

Ciroc (France) \$12

Grey Goose (France) \$13

Grey Goose L'Orange (France) \$13

Grey Goose Poire (France) \$13

Imperia (Russia) \$16

Ketel One (Netherlands) \$13

Ketel 1 Citron (Netherlands) \$13

Reyka (Iceland) \$13

Skyy (USA) \$10

Stolichnaya Red (Russia) \$10

Stolichnaya Elit (Russia) \$16

Van Gogh Apple (Netherlands) \$12

Van Gogh Espresso (Netherlands) \$12

Gins

“Nothing is more pleasurable than to sit in the shade, sip gin and contemplate other people’s adulteries.” John Skow

Beefeater (UK) \$10

Bombay Sapphire (UK) \$12

Citadelle (France) \$11

Hendrick's (Scotland) \$14

Martin Miller's (UK) \$12

Plymouth (UK) \$12

Tanqueray (UK) \$11

Tanqueray Rangpur Lime (UK) \$11

Tanqueray Ten (UK) \$14

Rums

“There's naught, no doubt, so much the spirit calms as rum and true religion.” Lord Byron

Appleton Estate V/X Rum (Jamaica) \$12

Bacardi carta blanca (Puerto Rico) \$10

Bacardi 8 yr (Bahamas) \$13

Captain Morgan Spiced (UK) \$9

Cruzan (Virgin Islands) \$10

Depaz Rhum Agricole (Martinique) \$12

Diplimatico (Venezuela) \$12

Goslings Black Seal \$12 (Bermuda)

Malibu (Barbados) \$10

Matusalem 15yr Gran Reserva (Dominican Republic) \$13

Mount Gay Eclipse (Barbados) \$10

Myer's Original Dark (Jamaica) \$12

Pyrat XO (Anguilla) \$14

Ten Cane Rum (Trinidad) \$15

Tommy Bahama White & Gold \$13 (Barbados)

Velho Barreiro Cachaza \$13

Tequilas (Jalisco, Mexico)

“One tequila, two tequila, three tequila, floor.”

George Carlin

El Diamante ‘Cielo’ Tequila \$12

Don Julio Blanco \$15

Don Julio Reposado \$15

Don Julio 1942 \$30

Grand Centenario Anejo \$18

Milagro Anejo \$14

Herradura Reposado \$15

Patron Blanco \$17

Patron Reposado \$17

Patron Anejo \$17

Patron XO Café Tequila \$13

Cognacs (France)

“The great thing about making cognac is that it teaches you above everything else to wait—man proposes, but time and God and the seasons have got to be on your side.” Jean Monnet

Courvoisier VS \$12

Hennessy VS \$13

Hennessy VSOP Privilege \$16

Hennessy XO \$36

Hennessy Paradis \$75

Hennessy Richard \$165

Martell XO \$40

Remy Martin VSOP \$20

Remy Martin XO \$50

Whisk(e)ys

“Too much of anything is bad, but too much of good whiskey is barely enough.” Mark Twain

Bourbon Whiskey (Kentucky, USA)

Basil Hayden \$13
Blanton's Single barrel \$16
Bulleit \$12
Elijah Craig 12 yr. \$12
Knob Creek \$12
Maker's Mark Red Label \$10
Pappy Van Winkle 10 yr. \$11
Wild Turkey Rare Breed \$12
Woodford Reserve \$13

Tennessee Whiskey

Jack Daniels \$12
Jack Daniels Single Barrel \$14
Gentleman Jack \$14

Canadian Rye

Canadian Club \$10
Crown Royal \$14
Crown Royal Special Reserve \$15
Seagram's 7 Crown \$10
Seagram's VO Gold \$10

Irish Whisky

Bushmills \$13

Jameson \$12

Midleton Rare \$35

Red Breast 12yr. \$15

Malt Whisky (Scotland)

Ardbeg 10yr. (Islay) \$14

Balvenie 10yr. (Speyside) \$13

Balvenie 21 yr. Port Wood (Speyside) \$25

Bowmore 12yr. (Islay) \$13

Bowmore 17 yr. (Islay) \$19

Bunnahabhain 18yr. (Islay) \$30

Caol Ila 18 yr. (Islay) \$20

Compass Box Asyla \$16

Compass Box Peat Monster \$25

Cragganmore Distiller's Edition \$18

Glenfiddich 12 yr. (Speyside) \$14

Glenfiddich 15 yr. (Speyside) \$15

Glenlivet 12yr (Speyside) \$16

Glenmorangie 10 yr. (Highlands) \$18

Glenrothes 1991 (Speyside) \$24

Highland Park 18 yr. (Orkney Island) \$26

Highland Park 25 yr. (Orkney Island) \$65

Laphroaig 15 yr. (Islay) \$24

Malt Whisky (Scotland) cont.

Macallan 15 yr. French Oak (Highlands) \$24

Macallan 18 yr. (Highlands) \$42

Macallan 30 yr. (Highlands) \$190

Talisker 25 yr. (Island of Skye) \$55

Blended Scotch

Chivas Regal 12 yr. \$12

Dewar's White Label \$12

Dewar's 12 yr. \$14

Famous Grouse 12 yr. \$12

J&B \$10

Johnnie Walker Black \$13

Johnnie Walker Blue \$55

Johnnie Walker Gold \$25

Johnnie Walker Green \$20

Johnnie Walker Red \$12

Grappa and Pisco's

Pisco Capel (Chile) \$10

Nonino Merlot (Italy) \$15

Ports (Portugal)

Fonseca Tawny 10 yr \$12

Croft Distinction Porto \$10

Graham's 1996 \$17

Smith Woodhouse 1985 \$30

Royal Oporto Tawny 1977 \$25

Quinta do Noval 1937 \$95

Calvados & AppleJack

Laird's Applejack (Scobeyville, US) \$12

Laird's Apple Brandy 12yr (US) \$18

Busnel Pays D'Auge VSOP (France) \$15

Liqueurs

Amaretto Di Saronno (Italy) \$10

Bailey's (Ireland) \$10

B&B (France) \$12

Benedictine (France) \$12

Cointreau (France) \$12

Chartreuse Green or Yellow (France) \$14

Drambuie (Scotland) \$10

Liqueurs cont'd

Faretti Biscotti (Italy) \$12

Frangelico (Italy) \$12

Grand Marnier (France) \$14

Grand Marnier 150yr \$38

Kahlua (Mexico) \$10

Licor 43 (Spain) \$10

Midori (Japan) \$10

Sambuca Romano (Italy) \$12

Bitters (Amaro's)

Averna (Italy) \$10

Campari (Italy) \$10

Carpano Antica (Italy) \$10

Cinzano Dry (Italy) \$10

Dubonnet Rouge (Italy) \$10

Fernet Branca (Italy) \$10

Fernet Branca Mentha \$10

Lillet Blanc (France) \$10

Lillet Rouge \$10

Noilly Prat Rouge \$10

Pernod (France) \$10

Punt E Mes (Italy) \$10

Ricard (France) \$10

Spanish style tapas

Vegetarian selections

Nuts, olives and manchego cheese
salted almonds, kalamata olives

Stuffed piquillo peppers
goat's cheese

Truffle scented French fries
aioli and ketchup

Tempura seasonal vegetables
garlic aioli

Meat and fish selections

Crispy risotto balls
Parmesan Reggiano and prosciutto di Parma

Tempura Key West shrimp
remoulade

Chorizo and shrimp
spicy Spanish sausage

Meatballs
sweet tomato sauce

Prosciutto di Parma
grissini bread sticks and fresh melon

Crispy fried squid
garlic aoli

Single selection \$7
Three selections \$15