

THE AMERICAN BAR

COCKTAILS & CHAMPAGNE

SIGNATURE MARTINIS: A Journey Around Scotland

Each drink draws on the beautiful and varied scenery of Scotland to add subtle elements to the classic Martini.

All of the gins are Scottish, carefully paired to evoke the unique landscape of each drink. On request, we are able to substitute an appropriate vodka.
All at 21

ESTATE

Inspired by the estate around the hotel – fragrant notes and ripe raspberries
South Loch raspberry Old Tom gin, raspberry leaf-infused vermouth, elderflower

GLEN

Refreshing with a herbal earthiness
Crossbill gin, forest floor tincture (birch, spruce, woodruff, hogsweed, mushroom)

HIGHLAND

Lightly floral with a touch of toast
Pickering's gin, toasted chamomile Cocchi Americano

LOCH

Minerality and the smell after it rains
The Botanist gin, freshwater flora cordial, loch oyster shell, nettle

COAST

Ocean waves with a hint of seaweed & smoke
Isle of Harris gin, dry vermouth, smoky vanilla & samphire tincture

CLASSICS OF THE ROARING 20S

With the passage of the Volstead act and the birth of Prohibition in 1919, American bartenders were unable to work (legally) in the USA. Many chose to relocate to Europe where they created the now legendary 'American Bars'. This is our tribute to those pioneers and the timeless classics they invented.
All at 19

WELCOME STRANGER

Cognac, Swedish Punsch, orange, lemon, grenadine

DANDY

Bourbon, Byrrh, Cointreau, bitters

LOOP THE LOOP

Sloe gin, Cointreau, maraschino, lime, egg white, soda

MARY PICKFORD

Rum, maraschino, pineapple juice, grenadine

CHAMPAGNE COCKTAILS

Champagne cocktails inspired by key events of the 1920s.
All at 25

LINDY HOP

Strawberry, pink peppercorn, citrus

BRAVE BESSIE

Cantaloupe, gin, citrus

INSPIRED BY THE ERA

The 1920s was a time of great change, a flourishing of art, music and culture. This was also the time that Gleneagles was born, a glorious playground where people came to play and have fun.

We are delighted to present our collection of cocktails inspired by one of the most glamorous and seductive periods in history.
All at 19

HENRY HALL

Gin, Limoncello, lime, ginger honey, egg white

JOURNEYMAN

Rum, Green Chartreuse, coconut, mango, lime

HEMLINE

Tequila & mezcal, apricot, roast grapefruit, lime

DANCE MARATHON

Vodka, Cynar, kumquat, kaffir lime leaves, lemon

PROHIBITION COCKTAILS

All of the flavour but none of the booze. Elliot Ness would surely approve!
All at 10

PLAYGROUND MARTINI

Seedlip, kaffir lime, lemon peel, acid, sugar

ROUGE COOLER

Pomegranate, pink peppercorn syrup, lemon, rooibos tea

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WINES

By the Glass (175ml) & Bottle

WHITE

Gavi,
Camporosso,
Piemonte, Italy 2017
15 | 60

Sauvignon Blanc,
Dog Point,
Marlborough, New Zealand 2019
19 | 76

Chablis 1er Cru,
Vaugiraut, Domaine Oudin
Burgundy, France 2017
24 | 96

ROSÉ

Whispering Angel,
Caves d'Esclans,
Côtes de Provence, France 2019
18 | 75

RED

Montepulciano d'Abruzzo,
Riserva Bakán,
Abruzzo, Italy 2016
15 | 60

Pinot Noir,
Carrick Unravalled,
Central Otago, New Zealand 2018
19 | 75

Savigny-Lavieres 1er Cru,
Domaine Camus-Bruchon,
Burgundy, France 2012
26 | 110

Chateau Franc Mayne,
Saint-Emilion Grand Cru Classe,
Bordeaux, France 2015
35 | 150

CHAMPAGNE

By the Glass (150ml) & Bottle

RUINART

Blanc de Blancs
Pale golden yellow with active and persistent bubbles. Ripe citrus followed by white flowers and fruit. Made from 100% Chardonnay with 20-25% being reserve wines from the 2 previous years
26 | 120

RUINART

Brut Rosé
Delicate pomegranate pink with a sparkling effervescence. Tropical fruits and small berries on the nose. The freshness of Chardonnay and fullness of Pinot Noir exist in delicate harmony.
26 | 120

POMMERY

Brut 2006
Golden yellow in colour leads us to mineral nose surrounded by citrus fruits, followed by mature lemon, light and delicate scents of spices with white fruits. Pommery is elegant, rich and complex.
25 | 120

BILLECART SALMON

Brut Rosé
Pale pink in colour with golden hints and fine delicate bubbles. This Cuveé is light, elegant with a taste of strawberries, raspberries and fresh bread.
- | 120

DOM PÉRIGNON

Plénitude 1, 2008
Guava and spicy green grapefruit zest combine with stone fruit: white peach and nectarine, followed by woody vanilla and lightly toasted brioche.
- | 275

KRUG

Grande Cuvée
Intense bouquet and complex flavour of honey and nuts, graceful with a long finish.
- | 300