

# 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

Agathe Bursin L'as de B,  
Alsace, France 2017  
15 | 60

Sauvignon Blanc,  
Dog Point,  
Marlborough, New Zealand 2019  
20 | 80

Chablis 1er Cru,  
Domaine Billaud-Simon  
Burgundy, France 2019  
22 | 85

### 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 Unravelled,  
Central Otago, New Zealand 2018  
19 | 80

Savigny-Lavières 1er Cru,  
Domaine Camus-Bruchon,  
Burgundy, France 2012  
27 | 110

Château Franc Mayne,  
2nd Wine of Ch Grand-Puy-Lacoste,  
Pauillac, Bordeaux, France 2016  
29 | 115

## 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

### 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, 2010  
Guava and spicy green grapefruit  
zest combine with stone fruit: white  
peach and nectarine, followed  
by woody vanilla and lightly  
toasted brioche.  
55 | 275

### KRUG

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