



Dr. Jekyll's Pub

Cocktails

JEKYLL'S SPECIALS



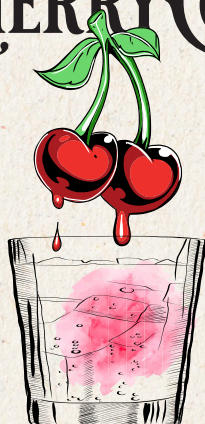
Monkey Shoulder
Jägermeister Cold Brew
Butterscotch
Coldbrew coffee



EIK OF SPEY

Tamnavulin double cask
Merlet Framboise
Raspberry Shrub
(Eik og tid maltvinegar)
Laroche Chardonnay
Lemon
(Allergens: Raspberry, Vinegar,
Sitrus, Sulfit)

CHERRY COLA



Naked Malt
Merlet soeurs cerises
Almond milk
Cola syrup
Lime
(Allergens: Almond, Sitrus)



Singleton Malt Master
Giffard pamplemousse
Carrot juice
Ginger syrup
Lime
(Allergens: Carrot, Ginger, Chili, Sitrus)

JEKYLL'S *Signature* COCKTAILS



PEACH Fix

Makers mark
Merlet Peach
Peach Syrup
IPA & Lime

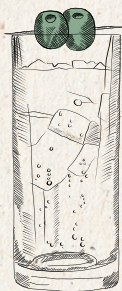
(Allergens: Gluten,
Citrus)



ALL ABOUT MAPLE

Whistlepig 10yo Rye
Maple Syrup
Orange Chocolate Bitters

(Allergens:
Maplesyrup)



BLOODY JEKYLL'S

Redemption Bourbon
Jekyll's Hot Sauce
Lemon & Tomato Juice

(Allergens: Tomato, Soya,
Citrus, Fishsauce)



JOHNNIE'S MULE

Johnnie Walker Black
Lime

Fever Tree Ginger Beer
Chili, Basil & Ginger Syrup
(Allergens: Citrus, Ginger, Chili)

CLASSIC WHISKY COCKTAILS



TIPPERARY

Redbreast 12
Green Chartreuse
Antica Formula



MANHATTAN

Rittenhouse Rye
Antica Formula
Angostura Bitters



BOULEVARDIER

Michter's Bourbon
Antica Formula
Campari



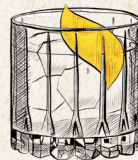
OLD FASHIONED

Woodford reserve
Sugar
Angostura Bitters



WHISKY SOUR

Buffalo Trace
Sugar
Lemon
Angostura bitters
Eggwhite
(Allergens: Egg, Citrus)



PENICILLIN

Chivas Regal
Ginger syrup
Lemon
Laphroaig 10
Eggwhite
(Allergens: Citrus)

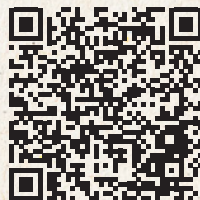
ALLE COCKTAILS 144,-



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FØLG OSS PÅ FACEBOOK



SE VÅR NETTSIDE