



NIGHTJAR

NIGHTJAR LAUNCHES NEW COCKTAIL MENU

*INTERWEAVING HISTORY WITH INNOVATION AND CREATIVITY TO CELEBRATE
SPRING AND SUMMER FLAVOURS*



April 2015

Regularly voted as one of the best bars in the world, Nightjar will launch a new menu of original and innovative serves for the spring and summer months. The new collection of drinks is the most recent work of pioneering bartender Marian Beke and his Nightjar bar team, and will launch in May.

A reflection of Nightjar's passion, skill and attention to detail, its unique bar programme is driven by two forces that at first appear oppositional. The first looks backwards, focusing on painstaking research of the history of the cocktail. Having trawled dozens of cocktail books and other publications, Nightjar is able to identify stalwart classics and forgotten gems from three great eras of drinking. The second is the unrelenting urge for innovation and originality, the bar team constantly seeking out new and unique ingredients, flavours and garnishes to bring to the menu.

The driving forces of historic influence and invention behind all of the cocktails culminate in a menu made up of four main sections, interweaving history with innovation throughout. **Pre-Prohibition**, **Prohibition** and **Postwar** are filled with the groundbreaking reinventions of bygone cocktails, whilst the **Signature** section fully embodies Nightjar's invention and creativity.

Having consecutively been voted one of the best three bars in the world for the last three years, Nightjar's mission is to breathe new life into forgotten cocktails and bring fresh perspective to classic recipes. Alongside the cocktail menu is an extensive spirit list – including the UK's largest selection of quality French and Swiss absinthes – a menu of tapas and sharing plates, as well as a schedule of the very best Vintage Blues, Ragtime, Stride and Swing that London has to offer.

ABOUT THE NEW MENU

Themes, Trends and Inspiration

Amongst the more unusual and unfamiliar liquors on the menu is a range of spirits and flavours that are either from the far-flung corners of the globe or have been inspired by exotic and foreign lands. The **Inca** cocktail features heavy South American influences and a bespoke Tomatillo and Tonka Bean Puree is used to balance an Agave and Hazelnut Orgeat. Both the **Diki Diki** and **Carambolera** serves include flavours from closer to home, the former includes a Swedish Punsch, a traditionally European ingredient for this English-born Tiki-sounding drink; whilst the latter uses G  n  pi, an alpine herbal liqueur, to round off the earthy and acidic notes of Star Fruit.

Nightjar has also developed a number of its own bespoke infusions to create the perfect flavour profile for each of its concoctions. In place of traditional vermouths the **Rosita** uses homemade aromatised wine; a Sauvignon Blanc infused with grassy notes of Shiso Leaves takes the place of dry vermouth, whilst a Tokaji infused with tingly Sichuan Peppers takes the place of sweet vermouth. The **Ward 8**, which bears close resemblance to a whiskey sour, infuses Bulleit Rye with Pickling Spices of Mustard Seeds, Peppercorns, Dill, Coriander and Ginger in a nod to the rise of the pickleback.

Throughout the menu an element of the unexpected is introduced to more familiar flavour combinations. The Boston-born **Ward 8** takes inspiration from its American roots, before being finished with a rim of tangy Korean BBQ to perfectly set off the spices in the drink. The **Horses's Neck**, a variation on the precursor to the Mule, exploits the senses with a playful trick of Wasabi and a 'hot' cream soda, which relies on Ginger Beer, Bergamot, Rose Oil and Irish Moss to set off the texture of the drink. The **Carambolera** takes this and turns it on its head, making the oft mal-aligned Star Fruit the star of the show, reinterpreting an ingredient that is taken for granted and adding a new flavour and depth to it.

New Menu Highlights

All of the cocktails have been designed to have a unique, surprising and original flavour profile. Key serves include:

PRE PROHIBITION

Horse's Neck

A fascinating reinvention of the precursor to the Mule that began life in the 1890s, Nightjar's version is fortified with cognac and bourbon. A playful cocktail, the senses are exploited with a base of Wasabi added to the liquor, and the creation of a 'hot' cream soda.

Woodford Reserve | Remy Martin VSOP | Wasabi | Ginger Beer | Bergamot | Rose Oil | Irish Moss | Horseradish Shavings

Ward 8

First made in honour of a politician in Boston in 1898, Nightjar has fittingly upped the sour side of politics in this cocktail that bears close relation to a Whiskey Sour. Bulleit Rye whiskey is infused with Pickling Spices and a splash of Gherkin Juice in a nod to the pickleback craze. The drink is rounded off with a rim of tangy Korean BBQ sauce.

Bulleit Rye | Pickling Spices | Gherkin Juice | Blood Orange Marmalade | Grenadine | Korean BBQ

PROHIBITION

Diki Diki

Mysteriously named after an unknown dwarfish king from a far-off land, this undoubtedly Tiki-sounding drink actually originated from London's Embassy Club, first listed in 1922. An unusual flavour profile, this cocktail adds an apple infusion to spiced Ophir Gin, and is finished with an exotic blue crusta of Cornflower, Cubeb Pepper and Far Eastern tea.

Apple Infusion | Spiced Ophir Gin | Swedish Punsch | Cornflower | Cubeb Pepper | Far Eastern Tea

Inca

A classic originating from the *Savoy Cocktail Book* and a challenging serve, often thought of as a 'marmite' cocktail for bartenders and drinkers alike. Nightjar's version tackles this by substituting blanco tequila for gin and brings a number of new flavours to the table, resulting in a cocktail full of dry and savoury notes.

Jose Cuervo 1800 Silver Tequila | Agave & Hazelnut Orgeat | Tomatillo & Tonka Puree | Buffalo World

POST WAR

Rosita

This negroni twist gives the lie to the assumption that the 80s was a wasteland of disco drinks and Tom Cruise flair. A beautiful, complex and challenging cocktail, Nightjar's version has been designed to make the most of Excellia Reposado tequila's unique flavour profile, whilst traditional vermouths are substituted for homemade aromatised wines.

Excellia Reposado | Shiso Leaf Infused Sauvignon Blanc | Sichuan Pepper Infused Tokaji | Dark Chocolate

Happy Buddha

A Tiki classic calling to mind the colourful pop culture of the Post War era, this cocktail is a homage to the imaginary exotic. Nightjar brings delicacy to a punchy drink by combining the flavours of delectable tropical fruits and botanicals with base spirits of Virgin Gorda Rum and Ysabel Regina.

Virgin Gorda Rum | Ysabel Regina | Persimmon | Buddha's Fingers Liqueur | Marigold & Lemon Myrtle Cordial

SIGNATURE

Carambolera

This cocktail celebrates the much oft mal-aligned Star Fruit - or carambola - that is often relegated to a flashy garnish. Nightjar balances its flavour with the vegetal notes of Barley Grass and the smokiness of homemade lime and chipotle agave, to make it the perfect match for a top-drawer blanco tequila.

Don Julio Blanco | Green Carambola | Barley Grass | Lime & Chipotle Agave | Généri | Limocello Salt

Tea in St James'

An original creation inspired by the quintessentially English Cream Tea, Nightjar uses Barry Bros' No 3 gin for its origins on St James', just around the corner from the Ritz Hotel - world famous for its cream teas.

No 3 Gin | Mulled Cider | Bergamot Liqueur | Lemon Juice | Honey | Grenadine | Clotted Cream | Earl Grey | Lemon Oil | Scone | Cucumber | Berries

– ENDS –

For further information and images please contact Alex Chatwin at Bacchus PR
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EDITOR'S NOTES

- The new cocktail menu will be available from May 2015
- Address: Nightjar, 129 City Road, London, EC1V 1JB
- Telephone: 0207 253 4101
- Website: www.barnightjar.com
- Bookings: info@barnightjar.com
- Twitter: @BarNightjar
- Opening Hours:
 - Sunday – Wednesday, 6pm – 1am
 - Thursday, 6pm – 2am
 - Friday & Saturday, 6pm – 3am
 - Live music every night from approx. 9pm (a small cover charge usually applies)

AWARDS

Since opening in 2010, Nightjar has received the following awards:

- 3rd Best Bar in the World, World's 50 Best Bars Awards 2014, Drinks International
- 2nd Best Bar in the World, World's 50 Best Bars Awards 2013, Drinks International
- Runner up Best Place to Drink, Observer Food Awards 2013
- Top 4 Nominee, World's Best Cocktail Menu, Tales of the Cocktail 2013
- Top 10 Nominee, Europe's Best Bar Cocktails Spirits Awards 2013
- Top 10 Nominee, World's Best Bar Tales of the Cocktail 2012
- Runner up Best Live Music Venue, London Lifestyle Awards 2012
- Runner up Best Place to Drink, Observer Food Awards 2012
- 3rd Best Bar in the World, World's 50 Best Bars Awards 2012, Drinks International
- Time Out featured in 101 best things to do in London 2011
- CLASS Magazine Best New Bar 2011
- One of the top 20 best bars, World's 50 Best Bars Awards 2011, Drinks International
- Evening Standard Best New Bar 2010
- Quadrille Food Awards Best Bar 2010 - The Independent Top 10 bars in the UK (2010)