Apérilif

**COCKTAIL LIST** 

# **WELCOME TO APÉRITIF**

APÉRITIF BAR is a celebration of the 1920's rich culinary and beverage traditions. Inspired by the classic and influenced by the rich culture of Indonesia, resulting something truly unique and contemporary.

APÉRITIF was created by the SYROWATKA family, who set out to build a warm, welcoming establishment with a real sense of luxury, delivering elegance and excellence, by respecting local heritage and environment, in the best destination in Bali. The atmosphere of the bar allows you to immerse yourself in its sophisticated design and concept of the Gilded Era of the Roaring Twenties. Discerning guests at Apéritif bar can enjoy its drinking experience throughout the afternoon and deep into the night in a truly memorable setting. Beverage highlights include elegant cocktails and one of Asia's finest collections of spirits, wines, and cigars sourced from around the world.

APÉRITIF is NOT just a FINE DINING – it's a DESTINATION that worth your JOURNEY. And you're always cordially invited.

Panji Wisrawan

# **BALI 1930'S**



The era of the 1930s was the time when Bali began to be known internationally.

A period where culture and tradition are in balance between Bali and the outside world.

These are our salutation to the personas who captivated then uncover the culture and arts in Bali

# **APÉRITIF SIGNATURE CLASSICS**



### **NEGRONIS**



# Truffle Negroni (Seasonal)

Scottish Gin infused Perigord Black Truffle / Campari / Sweet Vermouth

220k

# **Barrel Aged Boulevardier**



Blended Malt Washed Cacao Nibs & Dried Orange / Vermouth / Campari / Aged in American Oak Barrel 190k



# Apéritif Negroni

Gin fat wash Extra Virgin Olive Oil / Campari / Smoked Blue Cheese infused Vermouth/Orange

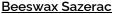
190k

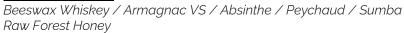
# The Truffle Hunter



Truffle Butter wash Mezcal Joven / Cynar / Ancho Reyes Verde / White Chocolate / Nitro Aged 200K

# **OLD FASHIONED**





220k

# PB&J



Blended Malt / Liquid Cashew Nut / Cynar / Strawberry 200k

# **IL Padrino**



Blended Malt / Amaretto / Maraschino / Absinthe / Peated Fernet 190k

# **SOURS**



#### Golden Lancehead



190k



#### Lalaban

Gin / Jasmine Vermouth / Aji Limo / Cucumber / Tomato / Kemangi / Kafir Lime

190k



#### **Aperitif Reviver #3**

Gin / Sichuan Baijiu / Fino Sherry / Curacao / Yuzu / Absinthe / Agave

190K





# Coronations #6

London Dry Gin / Balinese Honkaku Sotju / Ambrato Vermouth / Fino Sherry / Maraschino / Lemon

210k



#### Marilyn Monroe

Vanilla Vodka / Galliano / Caramelized Passion fruit / Lemon / Prosecco

180k



#### Espresso Martini

Vodka / Butterscotch / Espresso

150k



#### Hotsy -Totsy

Gin / Aperol / Clarified Caramelized Passion Fruit / Prosecco 180K

# <u>HIGHBALLS</u>

## La Vie en Rose

Single malt / French Rose Tea Kombucha / Pandan & Rose Water 170k



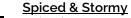
Blended Malt / Genmaicha & Jasmine Tea Kombucha / Yuzu /

Rice **170k** 

Wabi Sabi

Flower Carrier

Aperitif Violette Gin / Floral Vermouth / Elderflower / Tonic 170k



Spiced Rum / Mezcal / Homebrew Ginger Beer 170k

# THE MOCKRITIF



"Free of alcohol doesn't mean free of flavour!"



**Red Ruby** 

Beetroot Shrub / Mango / Coconut Crem Clarified



Cosmossion

Cranberry / Passion Fruit / Lime



Pandan Egg Not

Cashew Nut / Pandan / Coconut Cream / Nutmeg / Cinnamon / Ginger / Served Warm



Lemon 3 Times

Kalamansi / Yuzu / Kafir Lime Leaf / Lemongrass / Fever Tree Indian



**Homebrew Ginger Beer** 

Ginger / Honey / Fermented / 0% Alcohol

75K

75K

75K

75K

75K