

**Skippys**

A world of cocktails

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Upstairs at Trio



# Rum

Rum is thought to be derived from the Latin slang Rumbullion meaning "riotous good time". Rum has been produced for centuries all around the world from Australia and India to the Caribbean. Today, the most popular rums come from the Caribbean islands. This is where our inspiration has come for these delicious drinks. There are 4 types of Rum. White, Dark, Demerara and Rhum Agricole. We at Skippys hope you enjoy our drinks and selection of rums.

## Mojito

£6.00

Everyone's favourite classic made famous in the 1920's in Cuba's 'Bodeguita Del Medio'. This wonderful mix of mint, lime, sugar and Santa Teresa rum was immortalised by Ernest Hemingway as he sought drunken inspiration.

## Rhubarb Rumbulluion

£6.00

We have combined Guyanese Rum with Yorkshire Jam to make a truly delicious drink. We mix El Dorado 5yr, Yorkshire Rhubarb Jam, lime and sugar. Mmmmmmm.

## Pina Colada

£6.95

If you like Pina Coladas..... We use the fantastic XM VXO rum blended with pineapple and coconut cream finished with a pinch of nutmeg.

## Rum Sling

£7.00

An in-house creation inspired by Trailer Happiness in London that combines the flavours of Appleton VX, Wray and Nephew rums, fruit juices and Velvet Falernum to make quite the jovial rum sling with a bit of fiery passion.

## Mai Tai

£6.50

Mai Tai means 'The Best' in Tahitian. We assure you, this is 'THE BEST' drink. We combine the amazing El Dorado 3yr and Charimans Reserve rums with fresh fruit juices, tropical almond syrup and top with Goslings Black Seal.

## Skippys Rum Punch

£12.95

An in house creation that will make your drinking experience spectacular. We have shaken together Bacardi Oro, Pampero, Santa Teresa and Diplomatico with Apricot and Fresh juices. Serving it up in true prohibition style, so let's sit back and enjoy the 1920's.

# Skippys Selection of Rum

- El Dorado 3yr
- El Dorado 5yr
- El Dorado 12yr
- El Dorado 15yr
- Diplomatico Anejo
- Diplomatico Reserva
- Diplomatico Reserva Blanco
- Diplomatico Exclusiva Reserva
- Elements 8 Platinum
- Elements 8 Gold
- Angostura 1919
- Angostura 1824
- XM Royal
- XM VXO
- Matusalem Gran Reserva
- Plantation Jamaica
- Plantation Guyana
- Pussers Navy Rum
- Mount Gay Eclipse
- Mount Gay XO
- Doorlys XO
- Flor de Cana 7yr
- Flor de Cana 12yr
- Goslings Black Seal
- Goslings Family Reserve
- Santa Teresa Gran Reserva
- Bacardi 8yr
- Appleton Estate VX
- Appleton Estate 8yr
- Pampero Aniversario

**El Ritual** - In Venezuela it is a tradition to have this as an accompaniment with Rum. You cover a lime with coffee and sugar on either side, drink the rum and bite down on the lime. The flavours are fantastic. Enjoy!

# Tequila

When I think of a drink that sums up Mexico, one spirit springs to mind: Tequila! Made from the 'hearts' of the agave plant and named after the so called town in the Mexican state of Jalisco this spirit epitomises fun and frolics. At Skippys we have an inspirational range of pure 100% blue agave Tequila. Salud!

There are 4 types of Tequila. Blanco, Reposado (**Rested**), Anejo (**Aged**) and Extra Anejo (**Extra Aged**). Each one giving a different flavour profile.

## **Margarita** £6.50

The origins of this drink have 5 different stories, all of which could be true. We stick with the original of El Jimador Tequila, Cointreau and lime with a lick of salt on the rim.

## **Daloma** £5.75

This classic cocktail is a favourite at Trio. We mix El Jimador Tequila with lime and top with Grapefruit Crush. An outstanding drink.

## **Tequilito** £6.00

A twist on the Bodeguita del Medio classic. We stir together El Jimador Tequila, Lime, Mint and sugar to make a refreshing tippie.

## **El Diablo** £6.00

This long drink whose name translates as "The Devil" was thought to have been invented in California during the 1940's. Ocho Reposado tequila shaken with Cassis liqueur, lime juice and fresh ginger. Finally topped off with Ginger beer. Give it a try.....Trust me!

## **XO-presso Martini** £6.50

A delightful twist on the vodka based Espresso Martini. A mixture of Patron Cafe XO, El Jimador, Illy Coffee Liqueur and fresh coffee. A real pick me up.

## **Road to Mexico** £7.50

An in-house creation stirring Tapatio Reposado, coffee, orange and bitters developed to make your "Road to Mexico" as enjoyable as possible.

# Skippys Selection of Tequila

- Casa Noble Blanco
- Casa Noble Reposado
- Casa Noble Anejo
- Herradura Blanco
- Herradura Reposado
- Herradura Anejo
- Partida Blanco
- Partida Reposado
- Partida Anejo
- Don Julio Silver
- Don Julio Reposado
- Don Julio Anejo
- Patron Silver
- Patron Reposado
- Patron Anejo
- Ocho Blanco
- Ocho Reposado
- Tapatio Blanco
- Tapatio Reposado
- Tapatio Anejo
- Gran Centenario Blanco
- Gran Centenario Reposado
- Don Fulano Silver
- Don Fulano Reposado
- Don Fulano Anejo
- Hacienda Reposado (Sotol)
- Hacienda Anejo (Sotol)
- La Penca (Mezcal)

**Sangrita** - A delightful tomato based concoction to follow your tequila.

**Verdita** - A delightful coriander based concoction to follow your tequila

# Gin & Vodka

A tribute to the art of gin distillation. First invented in Holland, now an integral part of the English culture. In the mid-eighteenth century the effects of gin-drinking on English society makes the use of drugs today seem almost benign. Never fear our selection of gins are more enjoyable than destructive these days, and we are proud to present some niche British gins, such as Jensen, created by Christian Jensen.

There has been an on-going dispute over the origins of vodka between Poland and Russia since its creation. Both sides would argue that their case is the stronger one, but looking at trade routes, it appears the Polish have the more credible argument.

## **White Lady** £6.25

Created by Harry MacElhone of Harry's Bar Paris, this outstanding cocktail mixes Jensen Gin, Cointreau & lemon juice and served in honour of a mysterious White Lady.

## **Bramble** £6.50

Created by Dick Bradsell. This simple, fresh, fruity and utterly delicious cocktail combines Bombay Sapphire Gin, lemon juice & sugar, finished with a drizzle of Creme de Mure.

## **Breakfast Martini** £6.00

This classic cocktail was created by Salvatore Calabrese. Tanqueray Gin, Grand Marnier, Lemon juice, Marmalade and sugar are combined to bring Breakfast to Skippy's.

## **Milljito** £6.00

Millers Gin is infused with Cucumber, Mint, lime juice and sugar. This is a truly refreshing drink that is delicious at all times.

## **Martinez** £7.50

Many cocktails have predecessors, but perhaps none was quite as important as the underappreciated Martinez, a gin and sweet vermouth concoction that helped pave the way for the ubiquitous martini. Jensen Old Tom, Antica Formula and Maraschino cherry make this drink to die for.

## **Raspberry Collins** £5.95

A True Trio Classic that is an evolution of the great drink, the "Tom Collins". Raspberries, citrus and then either Bombay Sapphire or Russian Standard, the choice is yours!

## **Cosmopolitan** £6.00

Made famous in 'Sex and the City', this drink combines Skyy Citrus Vodka, Cointreau, Cranberry Juice and fresh limes finished off with an orange flame. A True modern classic!

## **Blue Lagoon** £5.75

This drink was the key component in the modern 'Disco Drinks' cocktail culture. Russian Standard, citrus and blue curacao topped with lemonade make a refreshingly tall taste sensation.

# Skippys Selection of Gin & Vodka

## Gin

- Tanqueray 10
- No.209 Gin
- Millers
- Millers Westbourne
- Jensen London Dry
- Jensen Old Tom
- Junipero
- Hendricks
- Bulldog
- Bombay Sapphire

## Vodka

- Skyy
- Grey Goose Vodka
- Grey Goose Poire
- Grey Goose Citron
- 42 Below Vodka
- 42 Below Honey
- 42 Below Kiwi
- Stolichanaya
- Ciroc
- Uluvka

**On our trip around the world we have selected a delightful mix of cocktails for your pleasure. You choose your spirit for each one of these classic drinks. Enjoy! *Inflight upgrades***

<b>Cocktail</b>	<b>Economy £6.00</b>	<b>Premium Eco £6.50</b>	<b>Business Class £7.00</b>	<b>First Class £7.50</b>
<b>Daiquiri</b> Rum, Lime & Sugar	<b>Santa Teresa Gran Reserva</b>	<b>Diplomatico Anejo</b>	<b>Doortys XO</b>	<b>Elements 8 Platinum</b>
<b>Tommys Margarita</b> Tequila, Lime & Agave	<b>El Jimador Resposado</b>	<b>Tapatio Blanco</b>	<b>Gran Centenario Reposado</b>	<b>Herradura Anejo</b>
<b>Rob Roy</b> Whiskey, Sweet & Dry Vermouth	<b>Johnny Walker Black</b>	<b>Glenlivet</b>	<b>Glenmorangie</b>	<b>Compass Box Hedonism</b>
<b>Vodka Martini</b> Vodka & Vermouth	<b>42 Below Vodka</b>	<b>Skyy</b>	<b>Grey Goose</b>	<b>Ciroc</b>
<b>Gin Martini</b> Gin & Vermouth	<b>Bombay Sapphire</b>	<b>Jensen Gin</b>	<b>Millers Westbourne</b>	<b>Tanqueray 10</b>
<b>Old Fashioned</b> Bourbon, Bitters & Sugar	<b>Makers Mark</b>	<b>Woodford Reserve</b>	<b>Elmer T Lee</b>	<b>Blantons Special Reserve</b>

# Bourbon and Whisky

Bourbon is a type of American whiskey – a distilled spirit made primarily from corn. The name of the spirit derives from its historical association with an area known as Old Bourbon, around what is now Bourbon County, Kentucky (which, in turn, got its name from the French House of Bourbon royal family)

Whisky is a type of distilled alcoholic beverage made from fermented grain mash. Whisky is a strictly regulated spirit worldwide with many competing denominations of origin and many classes and types spanning from Scotland to Japan.

## Mint Julep

£6.50

The Mint Julep comes from the Persian word "Gulab" which literally translates as 'Rosewater'. This drink classically combines Elijah Craig Bourbon, fresh mint and sugar.

## Bourbon and Butter

£6.75

A masterpiece created by the Legendary Declan McGurk. For those who love peanut butter this drink is a must. We have combined Evan Williams, Peanut Butter, Frangelico, caramel and chocolate liqueurs to give you the ultimate Mmmmmmmmm.

## East meets West

£6.50

An in house creation by the quirkiest of characters. An eclectic mix of Four Roses small Batch bourbon, fig, lemon juice and Agave nectar shaken together with Kiwi fruit.

## Turkey Smash

£6.00

A delightful smash of Wild Turkey Bourbon, Apple, Lime, sugar and Mint. When complete this drink will tantalise your taste buds.

## Whiskey Sour

£6.00

The most classic of sours. This stunning mix of Jonny Walker Black Whiskey, Lemon and Sugar is a truly refreshing cocktail.

## Strawberry Delight

£6.75

This is for all you ladies out there. An alluring mix of Glenlivet, strawberry lemon and mint. A lush drink for the weekend.

# Skippys Selection of Bourbon and Whisky

## Bourbon

- Evan Williams
- Elijah Craig
- Wild Turkey
- Four Roses Small Batch
- Knob Creek
- Bookers
- Basil Haydens
- Makers Mark
- Blantons Special
- Blantons Original
- Blantons Gold

## Whisky

- Rittenhouse Rye
- Jack Daniels Single Barrel
- Blackbush
- Jamesons
- Compass Box Hedonism
- Compass Box Peat Monster
- Talisker
- Oban
- Laphroaig
- Lagavulin 16yr
- Macallan 10yr
- Glenfiddich 21yr
- Glenlivet 12yr
- Glenmorangie
- Glenmorangie Sherry Cask
- Glenmorangie Port Cask
- Monkey Shoulder
- Nikka
- Dalwhinnie
- Glenkinchie
- Auchentoshan

# Prosecco

Prosecco is an Italian white wine — generally a Dry or Extra Dry sparkling wine. Today Prosecco can be made only from Glera grapes (previously also known as Prosecco grapes). Glera grapes are grown in several regions of Italy but, Prosecco can only be produced only in the regions of Friuli Venezia Giulia and Veneto in Italy.

Here at Skippys we believe that no modern cocktail list should be without its fair share of fizz-based concoctions. We have selected some of our own creations as well as a couple of classic drinks to bring you this sparkling selection.

## Bellini

£5.95

We thought it right to include this timeless classic. It was originally made by Giuseppe Cipriani in 1934 whilst he worked at the very famous Harry's bar, Venice. Our recipe sticks close to the original as we add Italian Prosecco, a great sparkling wine to the flavour of white peaches.

## Classic Champagne Cocktail

£6.00

The Champagne Cocktail is referred to worldwide as the 'Classic Champagne Cocktail', with its simplicity but elegance and class. It first originated in 1899, a product of the winner of a New York cocktail competition. The Champagne Cocktail made its first public appearance in Jerry Thomas' 'How to Mix Drinks', this book being the oldest known book of cocktail recipes. We mix Courvoisier Cognac, Sugar and bitters topped with Sparkling wine.

## X-Centrique Bellini

£6.25

A twist on the Classic Bellini. This enjoyable twist mixes X-centrique blood orange, mango and passion fruit liqueur with Prosecco. A pinky pleasure.

## Pink 75

£6.25

Our own twist on the Champagne Cocktail 'French 75' which was invented in the 1920's at Harry's Bar again. The drink combines Bombay Sapphire, Chambord black raspberry liqueur and citrus topped with Italian Prosecco.

## Strawberry Montague

£6.25

Its running away with you..... This is a drink for lovers. Russian Standard Vodka and the succulent flavours of strawberries are romantically snuggled together in this frisky fizz cocktail.

## Bubbly Lady

£6.50

This drink is a twist on the White Lady. This bubbly delight mixes Jensen Gin, tropical almonds, Blue Curacao and citrus juice rimmed with popping candy. Your taste buds will never be the same.

# Other Delights

A liqueur is an alcoholic beverage that has been flavored with fruit, herbs, nuts, spices, flowers or cream and bottled with added sugar. Liqueurs are typically quite sweet; they are usually not aged for long but may have resting periods during their production to allow flavours to marry.

Pisco is a strong, colorless grape brandy produced in Peru and Chile. It was developed by Spanish settlers in the 16th century as a cheaper alternative to orujo, a pomace brandy that was being imported from Spain. It's the national drink in Peru.

Cachaça is a liquor made from fermented sugarcane. It is the most popular distilled alcoholic beverage in Brazil. It is also known as aguardente (aguardiente), pinga and caninh. Cachaça is mostly produced in Brazil, where, according to 2007 figures, 1.5 billion litres (390 million gallons) are consumed annually, compared with 15 million litres (4.0 million gallons) outside the country.

## Disco Sours

£6.00

Thought to have been created aboard a steam boat bound for San Francisco in the roaring 20s. This drink combines together lemon and the deep flavours of the South American Alba Pisco, to create this surprisingly refreshing concoction.

## Caipirinha

£6.00

This 'little countryside drink' is the national drink of Brazil. We use Ypioca cachaca, fresh lime and white sugar shaken up and served in rustic Brazilian fashion.

## Amaretto Daisy

£6.00

No cocktail menu would be complete without this cheeky little number. Italian Almonds are mixed with fresh citrus to create a drink that's sweet, sour and bitter about it!

## Orange Blossom

£6.00

The ravishing Russian Standard mixed with the luscious Grand Marnier Orange Liqueur. Lemon and sugar. A yummy delight.



# Molecular Mixology

This is the term applied to the process of creating cocktails using the scientific equipment and techniques of molecular gastronomy.

These methods enable the creation of greater intensities and varieties of flavour, flavour combinations and different ways of presenting drinks, for example using gels, powders, foams, atomised sprays etc. As well as affecting the appearance of the cocktail.

“There are a lot of people that go along the lines of saying that Molecular Mixology isn't bartending, and that it's all about test tubes, smokes and syringes. Today as a society we embrace modern technology in the form of mobile phones, televisions, cars etc..... So why shouldn't we do this when making drinks”.

Dave West Trio Bars Manager 2011

## **Kir Royale**

A molecular twist on the classic Kir Royale. We serve our glass of Prosecco Sparkling wine with Cassis caviar balls. A delightful lava lamp style cocktail.

**£6.00**

## **Smoked Rob Roy**

A mad adaptation of the classic Rob Roy. We stir the delightful Auchentoshan with sweet and dry vermouth, then there's the WOW..... We smoke the drink and serve it with a Martini Garnish. Heston who?

**£7.00**

## **Reverse Bellini**

Giuseppe Cipriani's cocktail has been transformed into a 21st Century masterpiece. The frisky Italian Prosecco is topped with heavenly white peach foam. Delicious!

**£6.00**

## **De-constructed Bramble**

Dick Bradsell created the Bramble in the mid 1980's. Today we mix Bombay Sapphire, Lemon and sugar to start off this luscious number. Crème de Mure caviar balls are then added to finish this Molecular treasure.

**£7.50**

## **Rhubarb and Custard**

A walk back to when we were kids. We shake El Dorado 5yr with Rhubarb Jam, lime and sugar. The custard essence comes from a cheeky air floating across the top. YUMMY!

**£7.00**

