

THE PROHIBITION CLASSICS

Prohibition in the United States may have banned liquor in the 20s, but spirits flowed freely in the back alleys and speakeasies. In fact, many of the best cocktails came out of and survived those dry years. We bring a fresh perspective on these classics with our very own INK twist.

♀ RIGHT LADY

Bobby's gin, Kwai Feh Lychee liqueur, Orgeat syrup, egg white, lemon juice

The classic White Lady is a perfectly balanced drink with light sweetness and beautiful fresh citrus flavor. The dash of egg white binds the drink together and gives a smooth and silky finish.

Perfect during a warm sunset. By the time you've finished, you'll be buzzing high, having traded places with the sun entirely.

€13



FLORA COLLINS

Lavender infused vodka, Cherry Heering liqueur, sugar syrup, egg white, lemon juice

Named after a hoax that was doing the rounds of New York in 1874, the Tom Collins has immortalised itself into one of the most iconic gin cocktails around. We are delighted to introduce you to Tom's Dutch wife, Flora! She mixes her Collins with a lovely lavender infused vodka and cherries

€13

Fancy a more classic drink, or is your personal favorite not on our list?

Please ask your bartender to make the drink you desire.

♀ *Like all MGallery hotels worldwide, we are inspired by female travellers. With these women in mind, we designed this elegant yet powerful cocktail.*

COCKTAILS

PROHIBITED

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JAN, 1921

NEWS FOR TODAY

PRESSROOM Amsterdam



JORDAN PICKFORD

*Plantation Pineapple rum, Luxardo
Maraschino liqueur, pineapple juice,
homemade Grenadine syrup, lime
juice*

A spin-off of the classic cocktail named after American film actress Mary Pickford. Though we changed the name, we remain true to the original recipe yet enhanced with a lovely pineapple rum and served in an original rum glass. Without further to do, we would love to introduce you to the Jordan Pickford. Though the cup never came home, we hope this recipe will.

€13

MEGRONI

*Del Maguey Vida mezcal,
Vermouth del Professore Rosso,
Cynar, Campari, lemon bitters*

Substituting gin for mezcal in this take on a traditional Negroni adds a smoky note to the cocktail while maintaining its simplicity and allowing the vermouth and lemon zest to shine without overpowering the drink.

€13

FINAL COUNTDOWN

*Del Maguey Vida Mezcal, Green
Chartreuse, Mandarin Napoléon
liqueur, lime juice*

Inspired by The Last Word: a classic Prohibition-era cocktail which was actually created a few years before, when the Detroit Athletic Club priced it at 35 cents – the most expensive cocktail on the menu. We pushed this citrusy cocktail back into the limelight with our twist of mezcal and mandarins. This little palate cleanser is rich and pungent, perfect to those who like a sharp kick to a drink.

€13

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MOOIE FIZZ

*Hennessy VS cognac, Ruby port,
Jopen Mooie Nel IPA beer,
grapefruit juice, pineapple-honey
syrup, lemon juice*

All fizzes get their name from the addition of soda water. All are very refreshing and can take on a different personality depending on the customizations you make. In our version we replaced soda water with a fruity hop flavored IPA beer.

€14

CRUSTY MONKEY

Monkey Shoulder blended malt scotch whisky, St-Germain elderflower liqueur, Luxardo Maraschino liqueur, vanilla, lemon juice

Our twist on the classic Brandy Crusta is a delicious burst of fruity flavors build on a foundation of herbal tastiness. The sweet notes of elderflower and maraschino are balanced with the famous-infamous Monkey Shoulder whisky.

€14



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COCKTAILS

TEACHERS APPLE

SWEET | SOUR | FRUITY

Union 55 rum, cloudy apple juice, caramel syrup, lime juice

€13

HEATWAVE

TROPICAL | SWEET | SPICY

Don Julio Blanco chili infused tequila, Chartreuse yellow, pineapple juice, passion fruit, cinnamon syrup, lime juice

€14

MIMA'S MULE

SOUR | SPICY | FRESH

Bacon washed Bulleit bourbon, ginger beer, homemade apple shrub, maple syrup, cardamom bitters

€13

ARTESIAN SPRITZ

LIGHT | FIZZY | FRESH

Ketel One lemon vodka, Belsazar Rose vermouth, St-Germain elderflower liqueur, Cava, homemade lemongrass wine shrub, sparkling water

€13

♣️ THE INK-REDIBLE

LIGHT | FIZZY | FLORAL

Tanqueray 10 gin, egg white, grapefruit juice, lime juice, elderflower tonic

€12

BITTER SWEET SYMPHONY

BITTER | FRESH | FIZZY

Aperol, Cointreau, Pedro Ximénez Sherry, lemon bitters

€13

BIT OF BOTH

SOUR | SALTY | FRESH

Gin Mare gin, Lillet Blanc, lemon cordial, olive brine

€13

SEEDS AND BEANS

ZERO ALCOHOL

WARM | SWEET | BITTER

Seedlip Spice 94 non-alcoholic spirit, espresso, vanilla, whipped cream

€9

♣️ Our signature INKredible is a light and fresh gin based cocktail. Full of taste and decorated with drops of real ink.

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COCKTAILS

THE OLD FASHIONED WAY

When you're in the mood for a real classic that never stops being cool.

ZACAPA OLD FASHIONED

CHOCOLATE | SPICES | VANILLA
*Zacapa Centenario 23 dark rum,
orange bitters, chocolate bitters,
vanilla syrup*
€16

TEQUILA OLD FASHIONED

EARTH | SOUR | MUSTY |
SWEET
*Ocho Reposado tequila,
chocolate bitters, walnut bitters,
chocolate bitters, maple/agave
syrup, grapefruit juice*
€16

BULLEIT 10 OLD FASHIONED

MUSTY | SWEET | FRESH
*Bulleit Bourbon 10 years, chocolate
bitters, cardamom bitters, honey
syrup, orange zest*
€16

KOPSTOOTJE OLD FASHIONED

BITTER | FRUITY | CITRUS
*Bols Barrel Aged genever, hopped
bitters, sugar cube, pickle*
€16

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G&T'S

INTERNATIONAL G&T'S

LONDON CLASSIC

*Tanqueray London Dry gin,
indian tonic, lemon*
€10

HENDRICK'S

*Hendrick's gin, indian tonic,
cucumber, black pepper*
€14

TANQUERAY 10

*Tanqueray 10 gin,
mediterranean tonic,
grapefruit, black pepper*
€15

THE MONKEY

*Monkey 47 gin, indian tonic,
strawberry, lime*
€16

DUTCH G&T'S

ZUIDAM

*Zuidam Dutch Courage gin,
elderflower tonic, orange peel,
strawberry, mint*
€11

BOBBY'S

*Bobby's gin. indian tonic, orange
peel, cloves*
€13

COPPERHEAD

*Copperhead gin, indian tonic,
orange slice*
€13

JOHN TONY'S

*John Tony's gin, grapefruit tonic,
grapefruit slice, juniper berries*
€14

VØRDING'S

*Vørding's, mediterranean tonic,
orange slice, cinnamon*
€15

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