

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.



INK CORPSE REVIVER

Metaxa 5 - Merlet Lune d'Abricot Brandy -
Willem's Wermoeid - Lillet Blanc -
Angostura bitters*

The Corpse Reviver was intended as hangover cure, hence the name. The combination of brandy, liquors and sweet vermouths is meant to snap you back into reality right away. But keep in mind; four of these taken in swift succession will most likely unrevive the corpse again.

€13

RUM PUNCH ROYALE

*Plantation Pineapple Rum, Pekoe
Ceylon Tea Liqueur, pineapple juice,
lime, pineapple-honey syrup, Angostura
bitters*

You know what they call a Rum Punch in Europe? Rum Punch Royale! You know why? The metric system!

€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.*

COCKTAILS

VOL. I No. I JAN, 1921

NEWS FOR TODAY

PRESSROOM Amsterdam

♀ PRESS 75

Hibiscus infused gin, Steenberg sparkling wine, sugar syrup, mint leaves, lemon juice

Inspired by the classic prohibition era cocktail; French 75. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun. We added sparkling wine to make that kick slightly softer and more classy.

€13

BEE'S KNEES #2

Turmeric infused Gin, spiced honey syrup, lemon juice

Traditionally, citrus and honey flavors in the Bee's Knees cocktail were used to hide the scent and flavor of poor quality bathtub gin. In our version, we did quite the opposite. Our turmeric infused Old

Tom Gin is the showstopper, complimented by fresh lemon and homemade spiced honey syrup.

€14

A BRONX TALE

Don Julio Blanco chili infusion, Cocchi Vermouth Amaro, blood orange juice, pineapple honey syrup

As with several drinks invented during prohibition, more than one story is attributed to the creation of this cocktail. Funny enough, all stories reveal that this drink doesn't owe its name, as it might suggest, to the borough in New York. Though the original is made with gin and orange juice, we went a step further by introducing Tequila, blood orange and homemade spiced pineapple syrup.

€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 sparkling yet very powerful cocktail.*

COCKTAILS

VOL. I No. I JAN, 1921

NEWS FOR TODAY

PRESSROOM Amsterdam

THE EDITOR'S PICKS

Ready for the next chapter? Inspired by the prohibition era and the rich history of our building as being the former home of newspaper De Tijd, we wrote this next chapter. These cocktails are our selection of short stories – in a glass.



SLECHT WEER

Gin Mare, Barolo Chinato, Gran Classico, orange bitters

Holland is known for its slecht weer (bad weather). This Negroni style drink is your ultimate bad weather cure. The typical summer night spirits from lush locations like Italy and Spain will warm your mind, body and soul.

€14

WALK IN THE WOODS

Woodford Reserve, Cynar, Chocolate bitters, cardamom

We know you were not planning on it but this twist on a Manhattan might just inspire you. The incredible walnut and oaky flavors of Woodford Reserve along with a lovely mustiness and earthy tastes of artichoke liquor make you regret you didn't pack your walking shoes.

€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.*

COCKTAILS

VOL. I No. I JAN, 1921

NEWS FOR TODAY

PRESSROOM Amsterdam

OUR OWNY

ZERO ALCOHOL

*Seedlip Spice non-alcoholic,
raspberry puree, cranberry juice*

We made an exception and skipped the alcohol in this virgin version of a Negroni. Obviously not because it's banned, but this alcohol free gin was just too good not to include in our assortment.

€10

AGAVE SOUR

*Calle 23 Tequila Blanco, Del Maguey Vida
Mezcal, Merlet Creme de Cassis, agave syrup,
lime juice*

The question often is: Tequila or Mescal? Since alcohol is banned anyway, why not both! In this perfectly balanced cocktail you will find the smoke in Mescal, the fire in Tequila only for them to be smoothly extinguished by a lovely crème de cassis.

€14

THE INKREDIBLE

*Tanqueray 10 Gin, grapefruit juice,
lime, elderflower tonic*

Our signature cocktail is a light and fresh gin based cocktail. Of course it would not be ink worthy without its garnish of actual ink

€12

LEMON SHERBERT

*Ketel One Vodka, Limoncello, caramel
syrup, lemon juice, passion fruit*

If you are from Britain then chances are you are familiar with this sweet. Hard on the outside and soft and fizzy on the inside with dominant flavors of lemon and caramel.

€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.

COCKTAILS

VOL. I No. I JAN, 1921

NEWS FOR TODAY

PRESSROOM Amsterdam

THE INVESTIGATORS



LOVE CRAFTIAN

██████████, *Gran Classico*, *Barolo Chinato*, *hellfire bitters*, ██████████

H.P. Lovecraft was a horror/mystery writer during the time of prohibition. Just like his stories, this cocktail consists of complex elements and missing information. It's time to awake your senses and rouse your curiosity.

€14

During the prohibition era, not only cocktails made an entrance, also some of most renowned mystery books were written. Are you up for a little game and mystery?

THE KING IN YELLOW

Saffron Vodka, *Pekoe Earl Grey Tea Liqueur*, ██████████, *lemon juice*, ██████████

The King in Yellow is a mysterious figure who appeared in many books and plays since the prohibition era. Nobody really figured out who or what he truly is. Quite like this cocktail. Full and smooth tastes will take hold of you, but can you work them out?

€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.