



EN

C

245,-

.....
Planteray 3* rum
.....
Rebellion Spiced rum
.....
Gosling's Black Seal
rum
.....
Kota Pandan liqueur
.....
cantaloupe & agave
cordial
.....
lime juice
.....
+ dried fruits
& mint sprig



DON BEACH
& GOLDEN
AGE OF TIKI
COCKTAILS
(USA 1933)

.....
long
.....
sour-sweet
.....
fruity
.....

alcohol volume



MUG ME

.....

“Tiki” was the first man on Earth in Polynesian Māori mythology — a cultural and spiritual ancestor. In the 1930s, shortly after the end of American Prohibition, Don the Beachcomber brought Pacific motifs into the bar world. As a war veteran and traveler, he opened the first tiki bar in Hollywood, drawing on island traditions and blending rum, spices, and citrus.

235,-

0‰



.....
Sober Spirits R 0.0%
.....

.....
almon orgeat
.....

.....
cantaloupe & agave
cordial
.....

.....
lime juice
.....

.....
+ dried fruits
& mint sprig
.....

.....
DON BEACH
& GOLDEN
AGE OF TIKI
COCKTAILS
(USA 1933)
.....

.....
long
.....

.....
sour-sweet
.....

.....
fruity
.....

.....
alcohol volume
.....

TIKI ME SOFTLY

.....
Tiki influenced more than just gastronomy. It brought rattan, bamboo, new flavors, ceramics, and fresh musical styles into bars. The hapa-haole music genre blended Hawaiian themes with American jazz, and exoticism became a design movement.

What began as a bar trend took root as a cultural language of imagination.

245,-



.....
The Duppy
Share White rum
.....

banana oleo
sacharum
.....

clarified banana
cordial
.....

Supasawa Sour Mix
.....



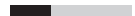
CLARIFICATION
(UK 18TH
CENTURY)

.....
short
.....

fresh
.....

clear
.....

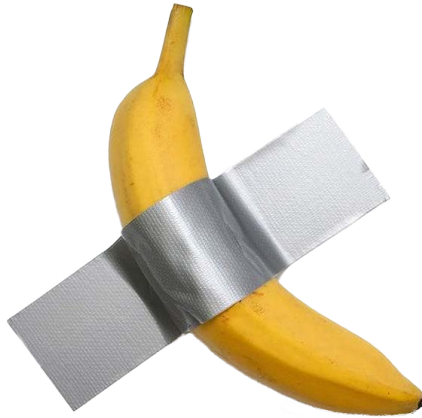
alcohol volume



CLEAR DAYS

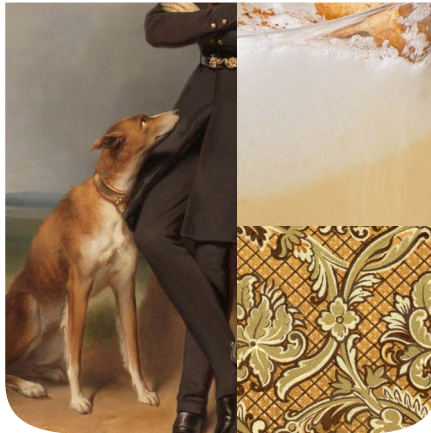
Clarification is the process of removing haze from liquids to ensure clarity, stability, and longer shelf life. It has long been used in wine, beer, and juice production — through settling, filtration, egg whites, gelatin, or milk. In the 18th century, the technique entered bar culture, enabling longer-lasting, cleaner-looking punches.

The first documented recipe for clarified punch dates back to 1711.



235,-

0‰



Sober Spirits R 0.0%

banana oleo
sacharum

clarified banana
cordial

Supasawa Sour Mix

CLARIFICATION
(UK 18TH
CENTURY)

short

fresh

clear

alcohol volume

CLEAR DAYBRAKES

Modern mixology has rediscovered clarification as a path to precise visual and flavor results. Using filtration, freezing, or lab tools, bartenders can now create crystal-clear cocktails from cloudy ingredients without compromising taste.

Clarification has become a symbol of precision and a return to traditional yet technically demanding methods.

245,-

AH
PP
Y

Johnnie Walker
Double Black whisky

Landcraft Circular
Orange

"Happy Cordial" (Bad
Flash hops, chocolate
bitters, bitter orange,
honey)

Velvet Magic Foamer

+ a perfume
of orange peel,
vanilla, malt & smoke



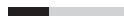
HAPPY HOURS
PHENOMENON
(USA 1920s)

short

bitter-sweet

happy

alcohol volume



HURKLE-DURKLE

The term "Happy Hour" originated in the United States during the 1920s, in the era of Prohibition. Between 1920 and 1933, people gathered in illegal bars known as speakeasies for early evening drinking sessions.

These secret moments became known as "happy hour" — the time to drink before the official part of the evening began.

H O U R

235,-

0‰

Sober Spirits W 0.0%

Sober Spirits Bitter
0.0%

"Happy Cordial" (Bad
Flash hops, chocolate
bitters, bitter orange,
honey)

Velvet Magic Foamer

+ a perfume
of orange peel,
vanilla, malt & smoke



HAPPY HOURS
PHENOMENON
(USA 1920s)

short

bitter-sweet

happy

alcohol volume

HAPPY UNLIMITED

After the repeal of Prohibition, the term “happy hour” entered mainstream bar and restaurant culture. It came to signify a time-limited discount on cocktails, typically on weekday afternoons and early evenings. The once-secret ritual evolved into a marketing tool, while still preserving its social essence: being together and having a reason to raise a glass.

245,-

.....
"Cobraz Krajiny"
gin (Cobra feat.
Landcraft)

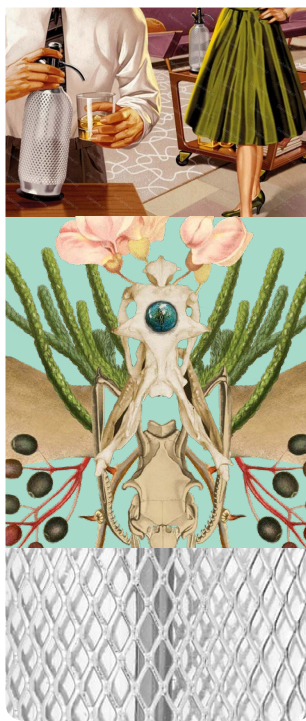
.....
Demonio De Los
Andes pisco

.....
aronia shrub

.....
CO2, saline solution

.....
wild herbs water

.....
+ candied rosehip



FIRST SODA
SIPHON
(UK 1829)

.....
long

.....
sour-sweet

.....
fermented

alcohol volume

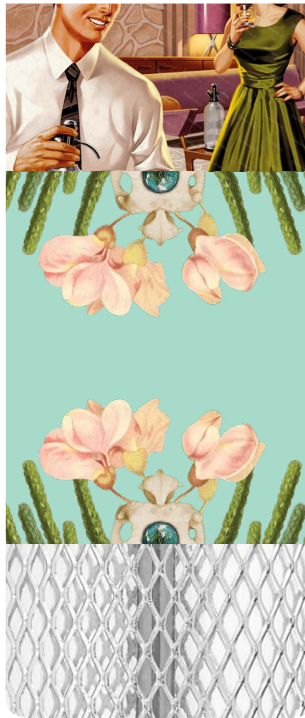


ACETO SPARK

.....
The siphon bottle was invented in 1829 by English chemist Charles Plinth. In 1837, French inventor Jacques-Antoine Granjon added the valve and tube system, shaping the form we know today. Quickly adopted in households and bars, the siphon laid the groundwork for modern carbonation. Effervescence became an expressive element — carbon dioxide influences not just texture and freshness, but also how flavor is perceived.

235,-

0‰



.....
Tanqueray 0.0%

.....
Opus Negro

.....
aronia shrub

.....
CO₂, saline solution

.....
wild herbs water
.....

+ candied rosehip

FIRST SODA
SIPHON
(UK 1829)

.....
long

.....
sour-sweet

.....
fermented
.....

alcohol volume
.....

SPARK, NO PRESSURE

In the first half of the 20th century, many cities — especially in the USA and Europe — saw the rise of home siphon bottle delivery networks, similar to milk delivery. So-called “seltzer men” delivered filled bottles to households, hotels, bars, and restaurants.

The service was particularly popular in areas with large Jewish communities, such as New York, where sparkling water became a common part of daily life.

245,-



.....
Gloria Single Origin
Coffee liqueur
.....

.....
Monkey Shoulder
whisky
.....

.....
Muyu Chinotto Nero
liqueur
.....

.....
ArtSpritz aperitivo
.....

.....
grapefruit bitters
.....

.....
+ grapefruit zest
.....

ARRIVAL OF
COFFEE IN
EUROPE
(16TH CENTURY)

.....
long
.....

.....
bitterish
.....

.....
caffeinated
.....

alcohol volume



COFFEE RUSH

.....

Coffee arrived in Europe in the 16th century through traders who brought it from the Ottoman Empire. Its journey led from Ethiopia, through the Yemeni port of Mocha and Istanbul, to Venice, where the first written mentions appear around 1570. Initially regarded as a medicinal drink, coffee became a social phenomenon by the 17th century — with the first European cafés opening in Oxford, Venice, Paris, and Vienna.



235,-

0‰



.....
Volante Aperitivo

.....
Beneventi Red Bitter

.....
cold brew coffee

.....
+ grapefruit zest

ARRIVAL OF
COFFEE IN
EUROPE
(16TH CENTURY)

.....
long

.....
bitterish

.....
caffeinated

alcohol volume

STEADY CUP

Cafés quickly became hubs of social gathering, intellectual exchange, and political debate across Europe. In London, they were called “penny universities” — for the price of a cup of coffee, one gained access to newspapers, information, and conversation.

What began as a medicinal substance evolved into the foundation of a ritual that endures to this day — whether for stimulation or a quiet pause in the steady rhythm of daily life.

245,-

Wild Turkey 101
bourbon

peach-mint purée

lemon juice

+ mint sprig



SPEAKEASY
BARS,
PROHIBITION
(USA 1920s)

long

sour-sweet

refreshing

alcohol volume

BLIND COBRA

Speakeasy bars emerged in the USA during Prohibition (1920–1933), when the sale of alcohol was banned. They operated in secret — behind back doors, in barbershops, storage rooms, or basements, hidden from public view.

The name “speakeasy” urged guests to stay quiet so as not to alert the police. This era gave rise to many cocktails designed to mask the poor quality of alcohol with bold ingredients.

235,-

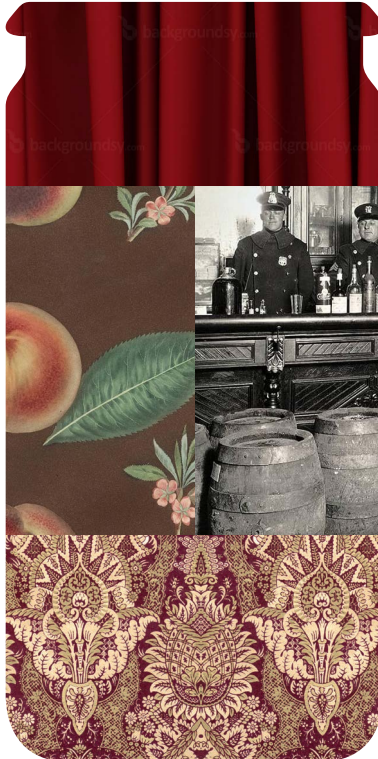
0‰

.....
Sober Spirits W 0.0%
.....

.....
peach-mint purée
.....

.....
lemon juice
.....

+ mint sprig

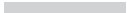


.....
SPEAKEASY
BARS,
PROHIBITION
(USA 1920s)
.....

.....
long
.....

.....
sour-sweet
.....

.....
refreshing
.....

alcohol volume


CLEAR-EYED COBRA

.....

The state of Georgia, nicknamed the “Peach State,” was among the regions with the strictest form of Prohibition. The peach thus became a symbol of American bar culture — not just as an ingredient, but as a reminder of an era of bans and improvisation. After Prohibition ended, elements of speakeasy aesthetics found their way into modern bars, where intentional secrecy turned into a design choice and a drive for experimentation.

245,-



.....
Hayman's Old Tom gin

.....
prosecco Riondo
Collezione Brut

.....
Maleza Artesanal
de Cacahuete liqueur

.....
butterfly pea tea

.....
lime juice

.....
+ sous-vide cucumber

SOUS-VIDE
TECHNOLOGY
(FRANCE 1974)

.....
long

.....
sweet

.....
surprising

alcohol volume



SENSES MYSTIFIED

.....

The sous-vide method — literally “under vacuum” — originated in France in the 1970s. In 1974, chef Georges Pralus first used it at the Troisgros restaurant. While experimenting with foie gras, he sought a way to preserve its structure and prevent weight loss during cooking. The result was a vacuum-sealed technique using precisely controlled temperatures, which transformed the approach to texture, juiciness, and delicate flavors.



235,-

0‰

SOUS-VIDE
TECHNOLOGY
(FRANCE 1974)

long
sweet
surprising

alcohol volume



Jenny in the Bottle
Kolonne/Null Cuvée
Blanc
butterfly pea tea
lime juice

+ sous-vide cucumber

SENSES CLARIFIED

Beyond fine dining, sous-vide began to be tested in the 1980s in military and hospital kitchens, where hygiene, stability, and long shelf life were key. Vacuum-cooked food was safe, compact, and retained its flavor. Today, it's this same precision and subtlety of taste that inspires bartenders — instead of meals for army bases, they create infusions that preserve even the most delicate aromatic layers, without burning or cloudiness.

245,-



Landcraft
Oak-Barreled
Plum Brandy

Sedmero dry
vermouth

peanut orgeat aged
with oak wood

lemon juice

+ peanut rim



WOODEN
BARREL & AGING
(CELTS, 3RD
CENTURY BC)

short

sour-sweet

woody

alcohol volume



OAKY-DOAKY

The wooden barrel was invented by Celtic tribes in the 3rd century BC in what is now France. The Romans quickly adopted it for its durability and ease of transport. At first, it served purely as a practical container — the aging effect was incidental. It was only later discovered that oak wood enriches wine and spirits with color, aroma, and a more refined flavor profile.



235,-

0‰



WOODEN
BARREL & AGING
(CELTS, 3RD
CENTURY BC)

.....
spicy plum tea

.....
grape cordial
with herbs

.....
peanut orgeat aged
with oak wood

.....
lemon juice

.....
+peanut rim

.....
short

.....
sour-sweet

.....
woody

alcohol volume

OAKY-GO

From the 1st century AD, barrels spread across the Roman Empire and became a cornerstone of European beverage culture. Today, barrel aging is not just preservation but a precise flavor-shaping technique.

Wood allows air in, alters texture, and adds notes of vanilla, caramel, smoke, or spice. Modern mixology also uses faster methods — like charred oak spirals or barrel staves repurposed from wine and spirit casks.

245,-



.....
La Travesía Agave

.....
Dalva Rosé Porto

.....
lapsang souchong
and chili syrup

.....
orange bitter

.....
+ a perfume
of spices, fruit
& distant lands

THE EAST INDIA
COMPANY
& THE ARRIVAL
OF TEA
IN EUROPE
[UK 1600]

.....
short

.....
smoky

.....
adventurous

alcohol volume



GLOBAL PASSAGE

.....

The East India Company was founded in England in 1600 with the goal of controlling trade with Asia. Over the course of three centuries, it became a key instrument of British influence — and colonialism. One of its most significant commodities was tea, initially imported from China and later from India.

What began as a luxury delicacy eventually became a daily British habit, a symbol of social ritual, and a tool of economic power.

235,-

0‰



Almave Blanco
N/A blue agave

lapsang souchong
and chili syrup

orange bitter

+ a perfume
of spices, fruit
& distant lands

THE EAST INDIA
COMPANY
& THE ARRIVAL
OF TEA
IN EUROPE
[UK 1600]

short

smoky

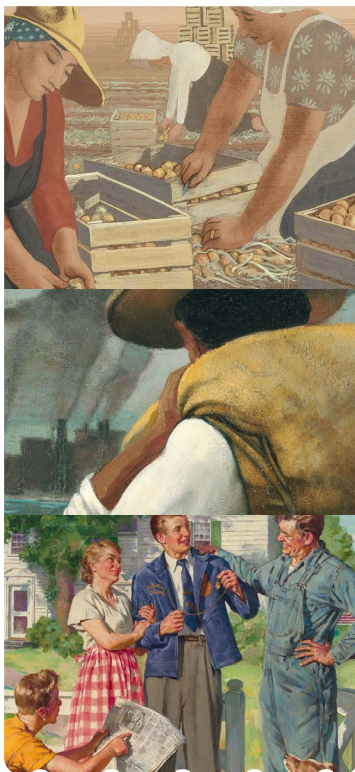
adventurous

alcohol volume

DRIFT WITHIN

Tea became both a national drink and a symbol of power in Britain. In 1773, American colonists protested its taxation with the so-called Boston Tea Party – an event that foreshadowed the American Revolution. A few decades later, the trade in tea and opium led to the First Opium War with China, which granted Britain access to Chinese ports and control over Hong Kong. Every cup thus carries traces of global history.

245,-



.....
Cachaca
Magnifica Ipê
.....

Verveine du Velay
Jaune liqueur
.....

Kliment Cidre Amer
.....

fennel cordial
.....

+ apple-fennel tuille

FARM-TO-TABLE
MOVEMENT
(USA 1960s)

.....
long
.....

sour-sweet
.....

herbal
.....

alcohol volume
.....

FENNK U

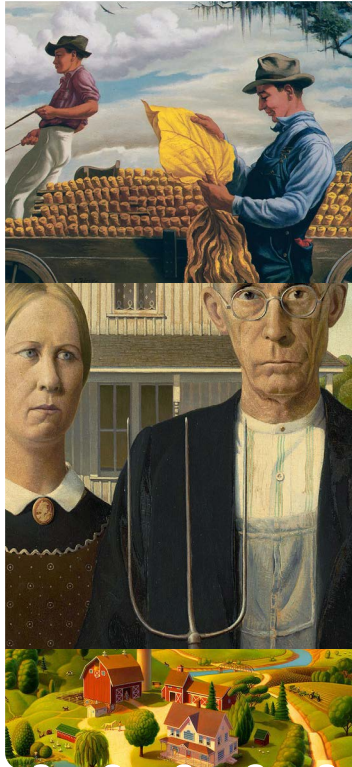
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The Farm to Table movement emerged in the USA during the 1960s and 1970s as a response to the industrialization of agriculture. Its goal was to reconnect farmers and local producers directly with restaurants and consumers. It emphasized freshness, seasonality, soil-friendly practices, and transparent sourcing. This approach challenged the role of anonymous supply chains and laid the foundation for today's sustainable gastronomy.

.....

235,-

0‰



.....
our non-alcoholic
cider

.....
herbal syrup

.....
fennel cordial
.....

+ apple-fennel tuille

FARM-TO-TABLE
MOVEMENT
(USA 1960s)

.....
long

.....
sour-sweet

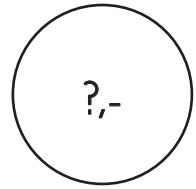
.....
herbal
.....

alcohol volume
.....

WITH GRATITUDE

Farm to Table is not just a trend, but a mindset – about what we eat, where it comes from, and who stands behind it. Shorter paths from field to plate strengthen the local economy and reshape the relationships between guests, businesses, and their suppliers.

Trust in the origin of ingredients becomes just as important as taste itself. And we, too, believe that working locally with real people is a guarantee of both a sustainable future and the joy of meaningful work.



.....
? ..
? ..
? ..
.....

.....
surprising ..
mysterious ..
momentary ..
.....

+ ?

alcohol volume
? 

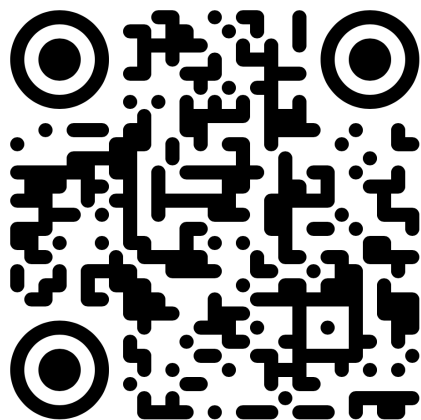
.....
THE OCASSIONAL ONE
.....

Each 2-3 weeks we prepare one more, seasonal-ocassional cocktail extra.

Favourite classics

"COBRAZ KRAJINY" GIN&TONIC	210
"COBRAZ KRAJINY" NEGRONI	215
APERITIVO SPRITZ	165
BLOODY MARY	205
BOULEVARDIER	210
CAIPIRINHA	215
DAIQUIRI	185
DARK'N'STORMY	195
ESPRESSO MARTINI	225
FRENCH 75	225
GIN FIZZ	205
GIN SMASH	205
GIN&TONIC	175
HIGH SOCIETY	205
MAI TAI	225
MANHATTAN SWEET	265
MARGARITA	205
MIMOSA	165
MOSCOW PUCK FUTIN MULE	175
NEGRONI	205
NEGRONI SBAGLIATO	195
OLD FASHIONED	255
PALOMA	205
PENICILIN	225
[COBRA] PORNSTAR MARTINI	215
SKINNY BITCH	145
WHISKY SOUR	255

CHECK OUT OUR DRINKS ON INSTAGRAM



CHECK OUT OUR DRINKS ON INSTAGRAM

