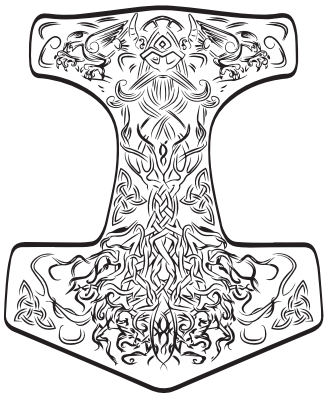


Cocktails & Wine



Mjølner Cocktail & Wine List

Outside these walls - built by the hands of Thor - the war between Loki & Asgard rages on.

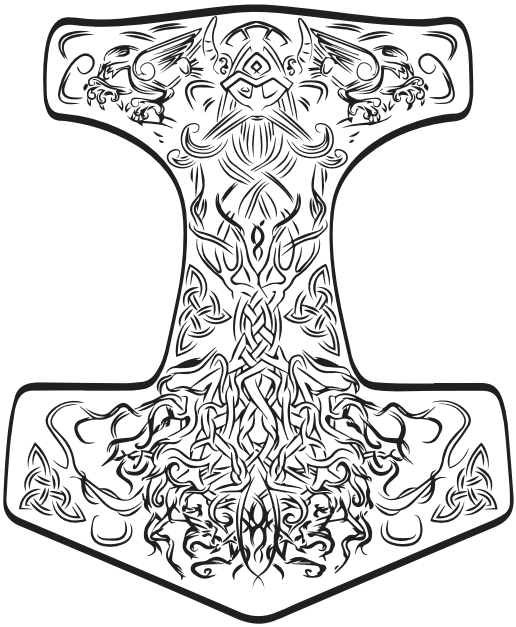
Within Mjølner, you fall under the protection of the God of Thunder. We invite you to relax and partake in one of our signature cocktails.

This list is inspired by the legendary Viking Age, with flavours ranging from light & crisp, through aromatic & floral, to citrusy & fruity, and strong, boozy & herbaceous.

Select the Viking theme that best describes the libation you crave, and choose from our offering.

The Creation of Mjølner

Thor's hammer was forged by the brothers Sindri & Brokkr within the fires of Svartalfheim, deep beneath the earth.



We cannot guarantee the absence of egg, nut, soy, milk, gluten, fish,shellfish or other allergens in any beverage. If you have any food or drinkallergies, please speak to our bartenders

Weekends and Public Holidays incur a 15% surcharge.

Contents



Thor's Favourites
Mjølner's signature serves



Sharpening the Axe
Aperitif Cocktails



Fruits of Yggdrasil (the World Tree)
Rich & fruit driven



Freyja's Fixes
Complex, aromatic & delicate tipples



Aboard the Longship
Citrusy & refreshing



Berserkers
Dark & herbaceous digestif



Non Alcoholic
Crafted for clarity. Steeped in strength



Non Alcoholic
Crafted for clarity. Steeped in strength.



Sparkling Wine
Our selection of Champagne & sparkling wine



White Wines
Alluring whites



Red Wines
Feast worthy reds



Thor's Favourites



A selection of Mjølner's signature serves, worthy of the God of Thunder himself, yet crafted for all.

A range of styles no doubt, but cocktails we think encapsulate Mjølner perfectly.

Northern Lights.....26

Beefeater Gin, Trentham Estate Noble Taminga, green sorrel, acidified elderflower

Aromatic florals lashed with citric herbaceousness, churned with crushed ice

Fog of War.....26

Havana Club 3yo Rum, Pisco, Fino Sherry, pineapple & citrus

A subtle yet deceptively powerful mix, this drink packs enough of a hit to wake the sleeping giants

Heimdallr's Horn.....26

Havana Club 3yo, Crème de Cassis, guava, pineapple & aromatic bitters

Decanted and poured into a drinking horn

Blazing Glögg.....26

Martell VS Cognac, house-spiced port

Blazed and thrown, served hot & on fire



Sharpening the Axe

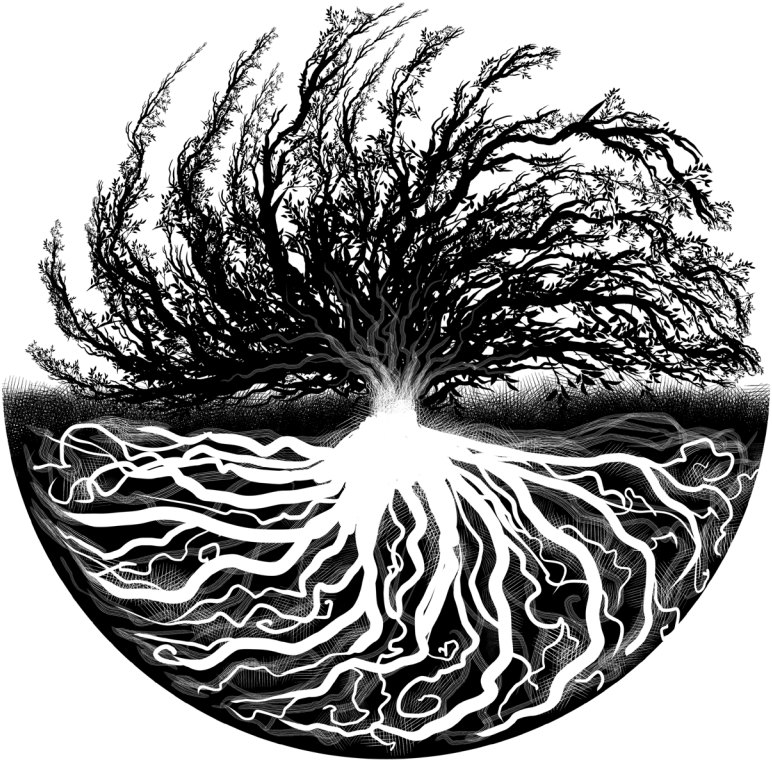


Awaken your palate and prepare for battle with these bright, crisp libations.

Here you will discover apéritif-style drinks to kick-start your time at Mjølner.

Valkyrie's Wings..... 26
Roast lemon rind–infused Wyborowa Vodka, Dom Bénédictine, citrus, passionfruit caramel & egg whites
Light, zesty and fruity. Texturally divine — you'd be happy to be taken to Valhalla

Lodurr..... 26
Bombay Sapphire Gin, with dill- and lemon-infused Noilly Prat Dry Vermouth
Our Viking longhouse martini — slightly sweet, uniquely dirty, and served straight up



Fruits of Yggdrasil
(the World Tree)



From the fruit of the mythical World Tree 'Yggdrasil' comes all human life. Let these fruit driven & delicious cocktails make you truly feel alive & bring richness & complexity to your evening.

Forseti.....26

Olmeca Altos Plata, Yellow Chartreuse, spiced mango shrub, citrus & mint

Refreshing and delightful, a tropical fruit-forward julep twist with just enough herbaceousness to leave you wanting more

Svas Blood.....26

Bombay Sapphire Gin, white chocolate–infused Noilly Prat Dry Vermouth, strawberry & goat's milk

Fat-washed and clarified milk punch. Balanced with strawberry and chocolate

(Clarifying is a process that leaves the milk clear while retaining the proteins; no milk flavour is present, though the mouthfeel remains)



Freyja's Fixes



Being the goddess of love, fertility and beauty, Freyja would be proud of these floral, aromatic tipples.
If you're in the mood for something delicate, this is where you rest your axe.

Be warned — these may have aphrodisiac effects.

Thorfinn's Barn..... 26
Bacardi Ocho, blueberry corn butter, beer reduction, whole egg, bitters & wild berry dust - the Americas meet Nordic, a velvety, textured flip
(A flip is a cocktail made by emulsifying a whole egg with other ingredients)

Embla..... 26
Wyborowa Vodka, Brookies Macadamia & Wattle Liqueur, Kahlúa, brown sugar & cream float
A rich flavour experience, balanced with a shaving of fresh nutmeg



Aboard the Longship



Now ready to set sail, these concoctions will keep scurvy at bay. Citric and refreshing, with the occasional lashing of sea perfume, salt air, Viking tiki and celebration thrown in.

Recharging The Odinforce.....26

Lingonberry-infused Ballantine's Finest Scotch, falernum-spiced Aperol, pineapple, citrus & overproof rum

A tropical fruit- and booze-driven drink with just a kiss of Norse influence. Served Viking tiki style

Voyagers Nectar.....26

Makers Mark, peach and earl grey syrup, honey, citrus

Smooth and fruity - the perfect tipple for any weary voyager



Berserkers



Strong enough to bring a champion Viking warrior — or berserker — out of their trance-like fury. Dark spirits, herbaceous liqueurs and other potions to aid you in battle.

Aeger's Storm.....26

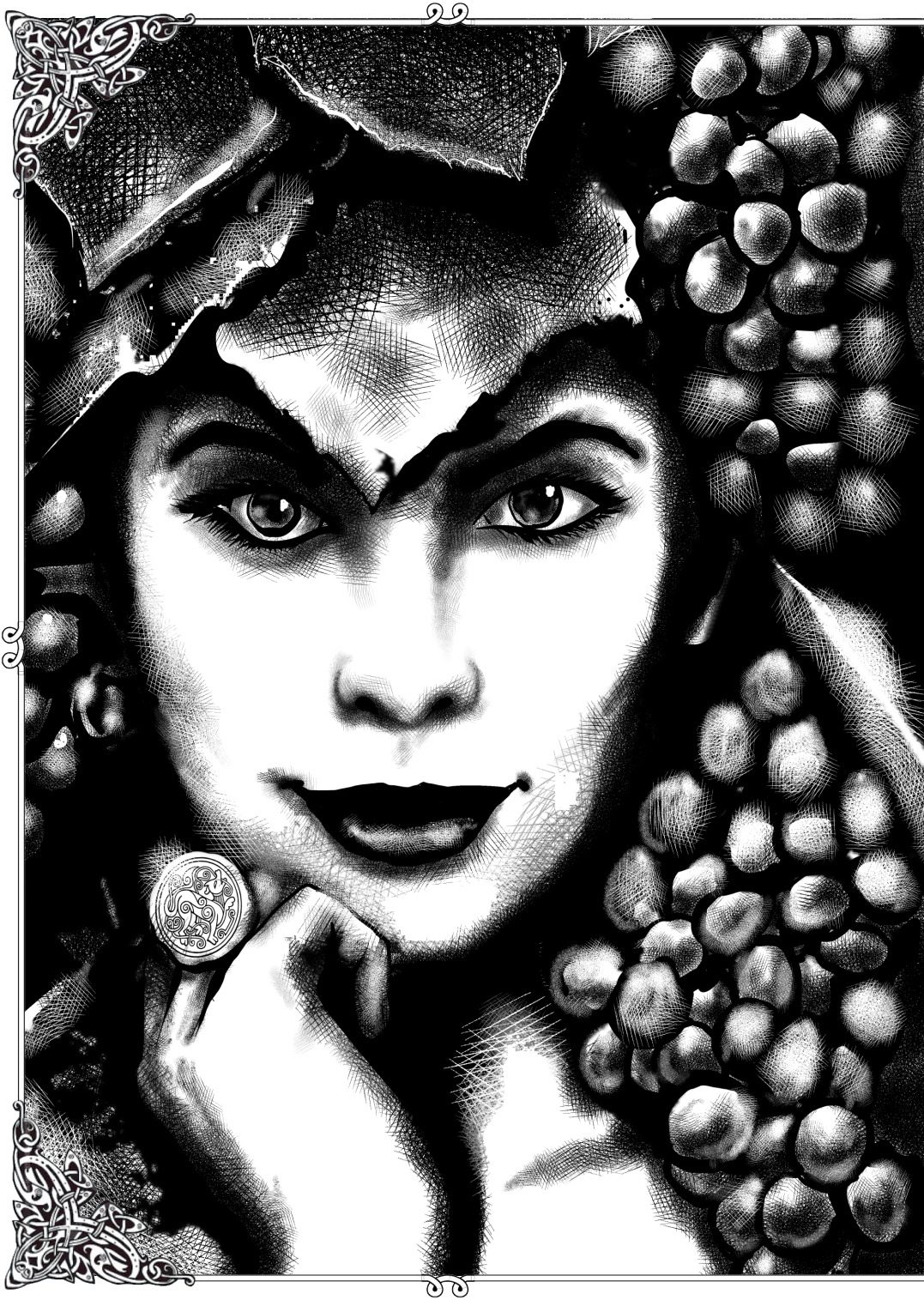
Talisker 10yo, Laphroaig Select, Martini Rosso sweet vermouth, burnt caramel amaro & cherry bitters

Dark, rich and bold. Succumb to your Viking thirst with the perfect blend of strong, bitter and sweet. Served up with salted caramel chocolate

Battle Axe.....26

Maker's Mark Bourbon, Havana Club Especial Rum, smoked with hickory, maple syrup & bitters.

A rich and powerful twist on an Old Fashioned. A strong finisher. Aged on beeswax, served with burnt orange rind



Non - Alcoholic



A selection of non-alcoholic creations. For when even the fiercest warriorsneed to lay down their horn. Full flavour, no booze — not a drop of compromise.

Hafgufa 17

Spiced honey, citrus, apple, juniper, burnt cinnamon & ginger

A sweet non-alcoholic play on a Scandinavian classic, served on the rocks with a cinnamon cigar

Bjørn Vin 17

House citrus cordial, hibiscus & dandelion

Floral, sweet and zingy. It directly translates to mean "Bear Wine". Served straight up in a wine glass

Fenrir's Bark 17

Watermelon, guava, citrus & mint

Tropical and fruit-driven. Served tall, topped with soda and crushed ice

Elder Highball 17

Acidified elderflower, green sorrel, apple juice & citrus

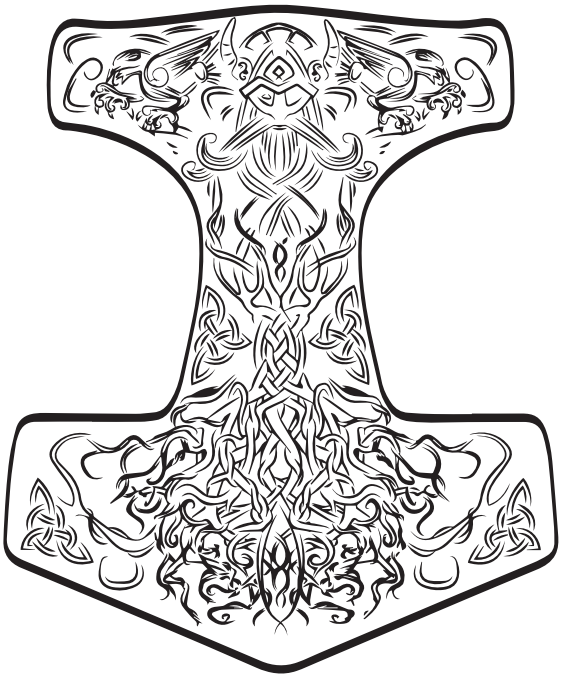
Light and refreshing, bursting with floral notes and a citric punch. Served tall with a grape and sorrel leaf

Bifrost Citrade 17

Our house-made lemonade — citrus husk cordial with soda

Whisky App

Download the Mjølner Whisky App now via the Apple Store. Developed with the drinker in mind, you will be guided through the whisky ordering and drinking journey; allowing you to peruse the whisky list based on your personal preferences.



SKÅL