

# BON APP

## DELI & BISTRO & BAR

### COCKTAIL MENU



Cocktails have changed radically since the word was first defined by the editor of 'The Balance and Columbian Repository' on 13th May 1806 as "a stimulating liquor, composed of spirits of any kind, sugar, water and bitters".

## BON APP SIGNATURE

We have selected two of our Bon App signature cocktails that our mixologists have prepared for you to explore an explosion of flavours.

### SMOKED BON MARGARITA

175-

Notes of honey and nuttiness from Don Julio tequila combines perfectly with notes of orange and wisps of smoked lemon. A magnificent margarita not to be missed!

### CIROCOPOLITAN

125-

Meet the most royal of Cosmopolitans. Ciroc, hints of Orange, with a due of strawberry and cranberry. Crowned with strawberry foam. Incredibly glamorous!

## BON APP CLASSICS

At Bon App Bistro, we would like to take you on a journey through this evolution by exploring a variety of classics.

### MOJITO: A BRIEF HISTORY

The Mojito can be traced back to 1586 when it is believed Richard Drake, a pirate of the Caribbean, mixed the harsh, local sugar cane spirit with mint, lime & sugar. The drink was known as El Draque, meaning 'The Dragon'. The earliest use of the modern name is by Cuban playwright Federico Villoch who proclaimed that when the local spirit was replaced with rum the "Draque was to be called a Mojito".

### MOJITO

65-

Havana Club 3yr rum pressed with fresh mint & lime finished with a splash of sparkling water.

### BLUSH ROSE MOJITO

75-

Havana Club 3yr pressed with fresh mint, Rose petals & lime juice and finished with a splash of pink grapefruit.

### MARGARITA: A BRIEF HISTORY

One of America's most popular cocktails, the Margarita has many stories of its birth. One of the most enduring is that of Carlos "Danny" Herrera inventing it in 1948 when he was running the Rancho La Gloria restaurant near to Tijuana in Mexico. Herrera supposedly named it after starlet Marjorie King who took the name 'Margarita' when visiting Mexico.

### MARGARITA

90-

Created at Rancho La Gloria in Tijuana, Mexico. El Jimador Reposado tequila shaken with Triple Sec and fresh lime.

### COSMOPOLITAN: A BRIEF HISTORY

The Cosmopolitan is another drink with a much-debated history and more than a few bartenders have laid claim to its creation. It is also possible that it was the product of a marketing genius charged with promoting Cointreau although, again, it is impossible to know. What we can be sure about is that its runaway global success came about when Carrie Bradshaw made it her drink of choice in the hugely popular 'Sex and the City' series.

### COSMOPOLITAN

65-

The contemporary classic combination of Finlandia Vodka, Triple Sec and cranberry juice shaken with just a hint of fresh lime.

### SIDECAR: A BRIEF HISTORY

The Sidecar was created towards the end of the First World War. There are many conspiracy theories as to the origins of this drink, but there are two stories that seem to be quoted most often. The one that stands out the most is that the French like to take the credit, believing that the drink was made in Harry's New York bar. The story is, that an American Army Captain would often travel to the bar in the sidecar of his friend's motorbike. He wanted a drink to warm him up before dinner, and cognac was the immediate suggestion. However, it was not seen as an appropriate drink so early in the evening, and so the bartender mixed some Cointreau and lemon juice with it. So, the sidecar was born.

### SIDECAR

95-

Richelieu 10yr, Triple Sec and lemon juice

### MANHATTAN: A BRIEF HISTORY

Various stories about the origin of this drink exist. The two most popular are that it was invented in 1874 at New York City's Manhattan Club for Lady Randolph Churchill (the American Mother of English wartime Prime Minister, Winston) or that, sometime in the 1880s, it was created "by a man named Black who kept a place ten doors below Houston Street on Broadway".

### MANHATTAN

90-

Angostura Bitters, Sweet Vermouth, and Woodford Reserve Bourbon

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# BON APP

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### COCKTAIL MENU

#### NEGRONI: A BRIEF HISTORY

The most widely reported version of this drink's origin is that it was invented at Caffe Casoni in Florence, Italy in 1919. Legend tells that Count Camillo Negroni asked his friend, bartender Forasco Scarselli, to strengthen his favourite cocktail – the Americano – by replacing the soda water with gin. Scarselli added an orange garnish, rather than the lemon you'd usually get with an Americano, and the drink took off. Before long, everyone was coming into the bar for a 'Negroni.'

#### NEGRONI

75-

Designed as an aperitif, a good Negroni is the very definition of balance and simplicity of Wixworth gin, sweet vermouth, bitters and fresh orange peel.

#### OLD FASHIONED: A BRIEF HISTORY

In 1880, the story starts in Louisville, Kentucky. A 2005 article in The Courier-Journal gives credit to a private social club, called The Pendennis Club, for making the very first old-fashioned. James E. Pepper, bartender and esteemed bourbon aristocrat, was said to have invented the drink in Louisville, before he brought the recipe to the Waldorf-Astoria Hotel Bar in New York City. This is supposedly where the old-fashioned was born.

#### OLD FASHIONED

75-

A traditional whisky cocktail of Monkey Shoulder with bitters, and simple syrup, with a simple orange garnish. Served in a tumbler.

#### DAIQUIRI: A BRIEF HISTORY

It is commonly accepted that the Daiquiri was created by Jennings Cox, an American engineer working on a mine close to the town of Daiquiri, Cuba. The Cuban tourist office claim he mixed it for a group of visiting American businessmen and that they have in their offices the original recipe written by Cox himself.

#### DAIQUIRI

60-

A Cuban classic created by Jennings Cox. Havana Club 3yr rum shaken with fresh lime and cane sugar.

#### INNOCENT CLASSICS

Classic cocktails contemporised with modern flavour combinations and untouched by corrupting alcohol.

#### VIRGIN HONEY & LIME SUMMER PUNCH

55-

Fresh lime shaken with mint and honey, charged with ginger ale and lemonade.

#### VIRGIN ROSE BLUSH

55-

Fresh lime and rose petal infusion with muddled mint leaves and charged with Grapefruit juice.

#### VIRGIN STRAWBERRY MOJITO

55-

Fresh lime and fresh muddled strawberries with muddled mint leaves and charged with soda water.

#### APEROL SPRITZ: A BRIEF HISTORY

Though Aperol itself didn't come into being until 1919, the idea of a spritz has been around for much longer. The name appears to trace back to the 1800s in when portions of the Veneto region of northern Italy were controlled by the Austro-Hungarian Empire. Visitors and soldier from other parts of the empire were said to have found Italian wines too strong and so lightened them with a splash (a 'spritz,' in German) of water.

#### APEROL SPRITZ

95-

Aperol, Cinzano Pro Spritz topped with a dash of soda water.

#### MARTINI: A BRIEF HISTORY

Truth be told, no one knows exactly the origin of the Martini. However, there is a general theory that most people have come to accept. The story holds that the drink evolved from Martinez, which in turn comes from the Manhattan. In the early 1860s, people frequented the Occidental Hotel in San Francisco for a cocktail before taking an evening ferry to the nearby town of Martinez.

#### CLASSIC MARTINI

55-

Absolut Vodka/ Beefeater Gin vermouth Olives or twisted lemon peels for garnishing.

#### PORN STAR MARTINI

105-

Absolut Vodka, Passion Fruit, Passoa Liqueur, Vanilla Syrup with a twist of lime juice and a shot of bubbles on the side.

#### ESPRESSO MARTINI

105-

The "Wakeup" Martini of a shot of espresso, Reyka Vodka and Kahlua.

### DESSERT COCKTAILS

#### DOM PEDRO: A BRIEF HISTORY

The quintessential South African after-dinner libation. Its origins are unknown but it is enjoyed the world over. Originally made with whisky or Kahlua as a base, it is better known internationally served with Amarula, another successful South African export.

#### DOM PEDRO

BASE: 20-

Your choice of spirit or liqueur blended with fresh cream and rich vanilla ice cream.

#### VIRGIN CINNAMON MINT & VANILLA FREEZE

45-

Fresh mint, cinnamon and vanilla ice cream blended smooth.

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