

Varga Lounge, inspired by America's 1950s pin-up girls, drips nostalgia from the music to the decor and drinks. Celebrating the Golden Age of the cocktail, from Manhattan's mahogany-hued Algonquin to London's storied Savoy, we cover the classics as well as modern takes on the vintage, creating cocktails of personality and pedigree, always artisanal.

GIN  
CORPSE REVIVER (NO. 2) \$120

*Synonymous with style & decadence, the Savoy is unsurprisingly also the birthplace of some of the most famous cocktails in the world, thanks to legendary American barman Harry Craddock during the 1920s*  
Bombay Sapphire gin, Cointreau, Lillet Blanc, lemon, Xenta absinthe rinse

VESPER MARTINI \$120  
*What James Bond originally drank in Casino Royale, the novel that launched his legacy*  
London No. 1 gin, Belvedere vodka, Lillet Blanc vermouth, lemon twist

ELDERFLOWER MARTINI \$120  
*The bacon of the cocktail world, because elderflower makes everything taste better*  
St-Germain elderflower liqueur, Hendricks gin, fresh squeezed lemon & lime

RAMOS GIN FIZZ \$120  
*Invented by the Ramos brothers of New Orleans, its recipe was kept secret for years until they released it in 1919, incensed by the US experiment with Prohibition that year*  
Tanqueray 10 gin, orange flower-water, orange bitters, soda

TEQUILA  
TEQUILA SIDECAR \$120  
Herradura Reposado tequila, Cointreau, agave nectar, lime juice

WHISKEY  
SAZERAC \$120

*The oldest known American cocktail, from New Orleans, Louisiana, circa early 1800s*  
Bulleit rye whiskey, Xenta absinthe, sugar cube, Peychaud's bitters

PENICILLIN 1.0 \$120  
*Our take on the most influential drink to come out of the renaissance of pre (US) Prohibition cocktails*  
Dewar's whiskey, Domaine de Canton ginger liqueur, N.Z. Manuka honey, lemon, Laphroaig whisky float

RYE MAPLE FIZZ \$120  
Bulleit rye whiskey, organic maple syrup, lemon, Peychaud's bitters, soda top

BRANDY/PORT  
BOSTON COBBLER \$120  
Hennessey VSOP, Taylor's fine Ruby port, Calvados, orange juice, pineapple juice, fresh lemon

GEORGIA JULEP \$120  
Hennessey VSOP, Benedictine, Peach Schnapps, sugar

BRANDY SIDECAR \$120  
Hennessey VSOP, Cointreau, fresh lemon, sugar rim

RUM  
HEMINGWAY DAIQUIRI \$120  
Sailor Jerry spiced rum, maraschino cherry liqueur, grapefruit juice, lime juice, sugar rim

RUM OLD FASHIONED \$120  
Ron Zacapa Centenario, Fee Brothers Aztec chocolate bitters, sugar cube

BERMUDA NEGRONI \$120  
Gosling's Family Reserve rum, Punt e Mes sweet vermouth, Campari

ODE TO DON  
THE BEACHCOMBER \$120  
*The inspiration for Trader Vic's Mai Tai since 1937*  
Appleton V/X Jamaican rum, Kraken black spiced rum, Pyrat rum, orange juice, ginger, honey, Angostura bitters





**ABSINTHE**  
**XENTA ABSINTHE** **\$120**  
*The right proportions of natural extracts:*  
Star anise, coriander and wormwood.

**UN ÉMILE** **\$120**  
Refreshing and herbaceous with a pronounced note of wormwood

**65% Authentique** **\$120**  
Anise and fennel combined with wormwood. Balanced taste

**55% Bourgeois** **\$120**  
Strong notes of anise, sweet and herbal flavour profile  
*Served cold in the traditional manner, with a sugarcube and water*

**ABSINTHE COCKTAILS**  
**SAZERAC** **\$120**  
*Regarded as the oldest-known American cocktail, with origins in pre-New Orleans, Louisiana, circa early 1800s*  
Mitcher’s Straight Rye, LaMercier absinthe, Peychaud’s bitters

**GREEN FAIRY** **\$110**  
Xenta absinthe, pineapple juice, fresh-squeezed lemon and lime

**ABSINTHE MOJITO** **\$120**  
Xenta absinthe, lime wedges, brown sugar

**REVERSE SAZERAC SOUR** **\$120**  
Scotch to coat glass, Xenta absinthe, fresh squeezed lemon, egg white, Peychaud’s bitters

**SIGNATURE FRESH FRUIT COCKTAILS** **HH/REG \$60/\$90**  
*Named after Tinseltown’s iconic platinum blonde – Jean Harlow – it’ll bring a grin to your tastebuds.*  
Cointreau, tequila, muddled strawberries and basil, aged balsamic vinaigrette

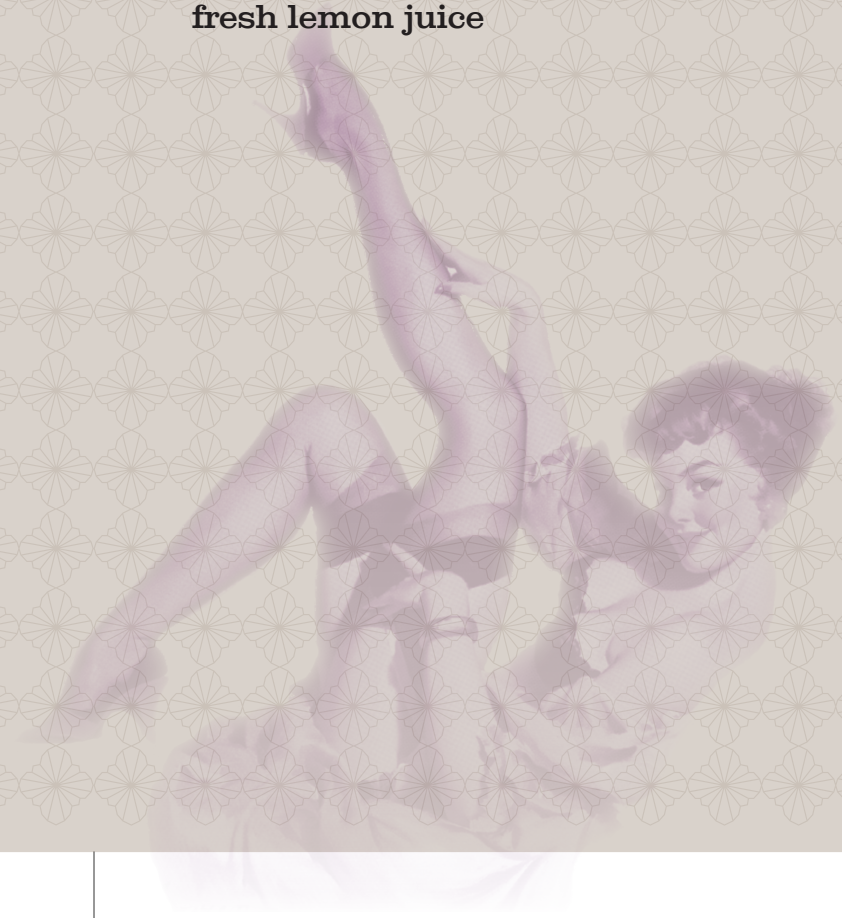
**STRAWBERRY-BLONDE BOMBSHELL**  
*Who else? Rita Hayworth, vixen of the one-glove strip tease. Undress slowly.*  
Whiskey, muddled strawberry and ginger, brown sugar, ginger ale top

**BETTER THAN CHEESECAKE**  
*1920s slang for a pretty woman but also holds true for this original pairing.*  
Sake, vodka, basil, mango

**HEF**  
*Having said pin-up girls inspired Playboy magazine, Hugh Hefner deserves his own drink, this one adhering to his timeless recipe of mixing sweet with heat.*  
Vodka infused with lemongrass and chili, apple schnapps, apple juice

**THE DARK ANGEL**  
*AKA Bettie Page, of the black-as-midnight bangs and deep blue eyes, whose fetish and bondage photos mapped a new sexual geography, part forbidden fruit, part apple pie, where Miss All American meets Marquis de Sade.*  
Gin, muddled blueberry, blue curaçao, lime juice

**CUCUMBER MARTINI**  
Gin, fresh cucumber, fresh lemon juice





**CLASSIC COCKTAILS** **HH/REG**  
**APEROL SPRITZ** **\$50/\$80**

Aperol, prosecco, soda

**BLACK/WHITE RUSSIAN** **\$50/\$80**  
Vodka, coffee liqueur, (milk)

**BLOODY MARY** **\$50/\$80**  
Vodka, lemon juice, Worcestershire  
sauce, Tabasco, horseradish,  
tomato juice

**BLUE LAGOON** **\$50/\$80**  
Vodka, blue curaçao,  
lemonade, lemon

**CAIPIRINHA** **\$50/\$80**  
Cachaça 51, brown sugar,  
muddled lime

**PASSION FRUIT** **\$60/\$90**  
**CAIPIRINHA**  
Cachaça 51, muddled passion fruit  
& lime, passion fruit syrup

**CAIPIROSKA** **\$50/\$80**  
Vodka, brown sugar, muddled lime

**PASSION FRUIT** **\$60/\$90**  
**CAIPIROSKA**  
Vodka, muddled passion fruit  
& lime, passion fruit syrup

**COSMOPOLITAN** **\$50/\$80**  
Vodka, triple sec,  
cranberry juice, lime

**DAIQUIRI** **\$60/\$90**  
*(Straight up, blended or on the rocks)*  
rum, fresh lime juice, simple syrup

**FRESH FRUIT** **\$60/\$90**  
**DAIQUIRI**  
Strawberry/mango/banana  
passion fruit/raspberry

**STRAWBERRY-** **\$60/\$90**  
**CHOCOLATE DAIQUIRI**  
Bacardi, Crème de Cacao,  
fresh strawberries, chocolate rim

**DARK ‘n’ STORMY** **\$60/\$90**  
Gosling’s Black Seal Rum,  
muddled ginger & lime,  
“Q” brand ginger beer

**HARVEY WALLBANGER** **\$60/\$90**  
Vodka, orange juice, Galliano

**LONG ISLAND** **\$60/\$90**  
Vodka, rum, tequila, gin,  
triple sec, sweet and sour, Coke

**CLASSIC COCKTAILS** **HH/REG**  
**MAI TAI** **\$50/\$80**

Light rum, orgeat, lime/pineapple/  
orange juice, topped w/Myer’s  
dark rum

**MANHATTAN** **\$60/\$90**  
*(Straight up or on the rocks)*  
Bourbon, Punt e Mes vermouth,  
Angostura Bitters

**MARGARITA** **\$60/\$90**  
*(Straight up or on the rocks)*  
Tequila, triple sec, fresh lime juice

**FRESH FRUIT** **\$60/\$90**  
**MARGARITA**  
Strawberry/mango/banana/passion  
fruit/ raspberry

**MOJITO** **\$50/\$80**  
Rum, muddled lime & mint,  
brown sugar, soda top

**NEGRONI** **\$60/\$90**  
Gin, Punt e Mes vermouth, Campari

**OLD FASHIONED** **\$100**  
Makers Mark, sugar cube,  
Angostura Bitters

**SEA BREEZE** **\$50/\$80**  
Vodka, grapefruit juice,  
cranberry juice

**SEX ON THE BEACH** **\$50/\$80**  
Vodka, peach schnapps,  
orange juice, cranberry juice

**SINGAPORE SLING** **\$60/\$90**  
Gin, cherry brandy, triple sec,  
Benedictine, pineapple juice,  
fresh squeezed lemon, soda top

**SOURS** **\$60/\$90**  
*Choice of Pisco, Amaretto, Domaine  
de Canton Ginger Liqueur or Whiskey.*  
Liquour, egg white, fresh lemon  
or lime juice, simple syrup

**TEQUILA SUNRISE** **\$50/\$80**  
Tequila, orange juice, grenadine

**ZOMBIE** **\$70/\$100**  
Light, dark and spiced rums,  
apricot brandy, pineapple juice,  
dash of grenadine

**RASPBERRY COLLINS** **\$60/\$90**  
Gin, fresh raspberry,  
fresh lime, soda



**MARTINIS** **HH/REG**  
**APPLETINI** **\$60/\$90**

Vodka, green apple schnapps

**ESPRESSO-TINI** **\$60/\$90**

Vodka, Kahlua, Irish cream,  
shot of espresso

**FRENCH MARTINI** **\$60/\$90**

Chambord, vodka, pineapple

**GODIVA CARAMELTINI** **\$60/\$90**

Godiva chocolate liqueur,  
vodka, chocolate rim

**LYCHEE MARTINI** **\$60/\$90**

Vodka, lychee liqueur, lychee

**MANGOTINI** **\$60/\$90**

Vodka, Grand Marnier, mango

**PASSIONFRUIT** **\$60/\$90**  
**MARTINI**

Fresh muddled passionfruit, vodka

**PORNSTAR MARTINI** **\$70/\$100**

Passionfruit martini with  
a shot of prosecco

**RASPBERRY MARTINI** **\$60/\$90**

Gin, fresh raspberry, triple sec, lime

**SAKÉTINI** **\$60/\$90**

Saké, plum liqueur, vodka, lemon  
and lime

**SENSUALTINI** **\$60/\$90**

Gin, triple sec, fresh strawberries,  
lime

**GINGER MARTINI** **\$60/\$90**

Vodka, Domaine De Canton ginger  
liqueur, ginger, lime

**CLASSIC MARTINI**

Smirnoff (house vodka) **\$70/\$90**

Absolute/Tito's **\$100**

Grey Goose/Belvedere/  
Ketel One/Chopin **\$130**

Gordon's (house gin) **\$70/\$90**

Bombay/Tanqueray **\$100**

Tanqueray 10/London No1 **\$130**  
Aviation/Hendrick's/Berry Bros &  
Rudd/Martin Miller/Four Pillars

**CHAMPAGNE** **HH/REG**  
**COCKTAILS**

**AMARETTO-FLINT** **\$60/\$90**

Amaretto, orange juice

**PASSION BELLINI** **\$60/\$90**

Fresh passionfruit, vodka

**CLASSIC CHAMPAGNE** **\$60/\$90**  
**COCKTAIL**

1889 New York City recipe

Cognac, sugar cube,  
Angostura Bitters

**"DEATH IN THE** **\$100**  
**AFTERNOON"**

*Hemingway put it best*

Xenta absinthe, sugar cube

**FRENCH 75** **\$60/\$90**

Gin, lemon and lime, sugar cube

**GINGER-MANGO** **\$60/\$90**

*(Straight or on the rocks)*

Vodka, muddled ginger and mango

**IVY GIMLET ROYALE** **\$60/\$90**

*(Straight or on the rocks)*

Vodka, lime, mint

**JAMES BOND** **\$60/\$90**

Vodka, sugar cube,  
Angostura Bitters

**KNICKERBOCKER** **\$60/\$90**  
**ROYALE**

*(Straight or on the rocks)*

Rum, fresh raspberry & lime, syrup

**KIR ROYALE** **\$60/\$90**

Crème de Cassis

**MIMOSA** **\$60/\$90**

Orange juice or pineapple juice

**SEELBACH** **\$60/\$90**

Maker's Mark bourbon,  
Cointreau, Angostura Bitters,  
Peychaud's Bitters, orange bitters



WHITE WINE

Bella Sauvignon Blanc, CHL  
Gls \$60 HH \$40 Btl \$290

Nice lemon peel, floral and straw notes with good mouth feel and juicy finish

Alto Los Romeros Reserva  
Chardonnay, CHL  
Gls \$70 HH \$50 Btl \$310

Apple and citrus aromas, minimal oak, with complexity and full mouth structure

Cadanza Pinot Grigio delle  
Venezie D.O.C., Veneto, IT  
Gls \$80 HH \$45 Btl \$340

Sweet pastry aromas with scents of pear skin and yellow fruits. Easy drinking wine, fresh and with excellent balance.

Selbach Zeltinger Riesling \$400  
Kabinett, Mosel, DE

Subtle bouquet of ripe apples and citrus with a touch of smoky minerality. Fresh and delicately fruity on the palate with a crisp finish

Chablis Premier Cru \$550  
Lupe Cholet-Chateau de Viviers,  
Burgundy, FR

Citrus and pineapple aromas and rich nutty flavours balanced with a taut acidity and intense minerality

SPARKLING WINE

Villa Sandi Il Fresco Prosecco  
Brut, ITA  
Gls \$80 HH \$60 Btl \$350

Great character w/lemon, peach, pear and apple on the nose. Dry with medium body and medium acidity

ROSÉ WINE

La Vieille Ferme, FR  
Gls \$70 HH \$50 Btl \$340

Beautiful rose colour, a floral nose with hints of Anise and brown sugar, notes of white flowers, cherries and fruit drops, fresh and balanced finish

RED WINE

Bella Cabernet Sauvignon, CHL  
Gls \$60 HH \$40 Btl \$290

Smooth, ripe berry flavours with floral hints

Copperstone Creek Shiraz,  
New South Wales, AUS  
Gls \$70 HH \$50 Btl \$340

Aromas of dark cherries, raspberries and plums, well-integrated tannin structure

Overstone Pinot Noir,  
Marlborough, NZ  
Gls \$80 HH \$50 Btl \$360

Blackcurrants, oak aromas with acidic and light spice and red berries flavours

Château Maison Noble \$520  
Cuvée Prestige Supérieur,  
Bordeaux, FR

A classic Bordeaux with beautiful concentration on the mouth, a wooded taste melting into pleasant fruity nuances

Chianti Classico DOCG \$540  
Castello di Querceto,  
Tuscany, ITA

Ruby color with black cherry aromas, medium bodied, dusty tannins, lingering finish

CHAMPAGNE

Moët & Chandon Brut NV \$900

Veuve Cliquot Ponsardin \$1,000  
Brut NV

Pol Roger Brut NV Epernay \$1,100  
Crispy and fresh, hint of walnut, creamy texture.  
Blend of Chardonnay, Pinot Noir and Pinot Meunier

Dom Perignon Vintage \$2,500





## AMERICAN WHISKEY

	HH/REG
Jim Beam (house)	\$50/\$70
Booker's 6 yr	\$150
Buffalo Trace	\$100
Bulleit Bourbon	\$90
Bulleit Rye Whiskey	\$100
Eagle Rare Kentucky Bourbon	\$110
Elijah Craig 12 yr Kentucky Bourbon	\$100
Jack Daniels	\$80
Knob Creek 9 yr	\$100
Maker's Mark	\$90
Mitcher's Straight Rye	\$100
Mitcher's Straight Bourbon	\$100
Woodford Reserve whiskey	\$90

## BLENDED WHISKY

Dewar's White Label (house)	\$40/\$70
Jameson	\$50/\$80
Canadian Club	\$80
Chivas Regal	\$90
Drambuie	\$80
Johnny Walker Black Label	\$90
Southern Comfort	\$80
Fireball Canadian Whiskey	\$70

## SINGLE MALTS

HIGHLAND	
Glenmorangie	\$100
Oban	\$120

## SPEYSIDE

Glenfiddich	\$100
Macallan 12 yr	\$110
Monkey Shoulder	\$100

## ISLANDS

Talisker 10 yr	\$120
Highland Park 12 yr	\$100

## LOWLAND

Auchentoshan 12 yr	\$100
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## CAMPBELTOWN

Springbank 15 yr	\$130
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## ISLAY

Ardberg 10 yr	\$120
Laphroig 10 yr	\$110
Lagavulin 16 yr	\$140
Bowmore 12 yr	\$110

## JAPANESE

Yamazaki Single Malt Whisky	\$200
Hibiki Suntory Whisky	\$200

## VODKA

	HH/REG
Stolichnaya (house)	\$40/\$70
Absolut	\$80
Absolut Vanilla	\$80
Belvedere	\$90
Chopin	\$100
Grey Goose	\$100
Ketel One	\$100
Tito's Handmade	\$80

## GIN

Gordon's (house)	\$40/\$70
Aviation	\$100
Bombay Sapphire	\$80
Berry Bros & Rudd No. 3 London Dry Gin	\$100
Four Pillars Spiced	\$110
Generous Gin	\$100
Hendrick's	\$110
London No. 1	\$100
Martin Miller's	\$100
Tanqueray	\$80
Tanqueray No.10	\$100

## RUM

Bacardi (house)	\$70
Appleton Estate VX, Jamaica	\$100
Captain Morgan Spiced Jamaica	\$80
Gosling's Family Reserve, Bermuda	\$80
Kraken Black Spiced Rum Trinidad	\$90
Malibu	\$70
Myer's Dark Jamaica	\$80
Mount Gay Extra Old, Barbados	\$90
Pyrat XO Reserve, Bermuda	\$100
Ron Zacapa Centenario, Guatemala	\$110
Ron Mulata 15 yr, Cuba	\$100
Sailor Jerry Spiced, US Virgin Islands	\$90

## TEQUILA

Jose Cuervo Gold (house)	\$40/\$70
Don Julio Añejo	\$130
Don Julio Reposado	\$120
Patrón Añejo	\$120
Patrón Silver	\$100
Herradura Añejo	\$110
Herradura Reposado	\$100
1800 Gold	\$100

## BRANDY & COGNACS

House brandy	\$50/\$70
Martell Cordon Bleu	\$170
Rémy Martin XO	\$170
Hennessy VSOP	\$110
Hennessy XO	\$170

## PORT

Taylor's Fine Ruby Port	\$80
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**SHOOTERS**  
\$60 Tray of 12 \$550

**BAKED WELL TART**  
Taylor’s Port, amaretto

**BLOW JOB**  
Crème de banane, Bailey’s, cream

**ESPRESSO-TINI SHOTS**  
Vodkha, Kahlúa, espresso

**FIREBALL**  
Chilled Canadian cinnamon whisky

**KAMIKAZE**  
Vodka and triple sec with a choice of lime, passion fruit, raspberry, or strawberry

**SAMBUCA**  
Black or white

**TEQUILA SLAMMERS**  
The old fashioned way with lemon & salt, straight up

**UPSIDE DOWN**  
Rum, amaretto, sweet & sour orange slice

**C\*\*\*SUCKING COWBOY**  
Butterscotch schnapps, Bailey’s

**TEQUILA ROSE**  
Chilled tequila strawberry cream liqueur, straight up

**RED HEADED SLUT**  
Jägermeister, peach schnapps, cranberry juice

**LEMON DROP**  
Vodka, fresh lemon & lime, sugar rim

**SHOOTERS**  
\$60 Tray of 12 \$550

**ABC**  
Amaretto, Bailey’s & cognac or Absinthe, Bacardi 151 & Chartreuse

**ALABAMA SLAMMERS**  
Amaretto, sloe gin, whisky, fresh squeezed lemon

**APACHE**  
Kahlúa, Bailey’s, Midori melon liqueur

**BLACK JACK**  
Jack Daniel’s, sambuca

**B-52**  
Kahlúa, Bailey’s, Grand Marnier

**DR. PEPPER**  
Amaretto, lager

**GUMMI BERRY JUICE**  
Jack Daniel’s, Kahlúa

**ORGASM**  
Amaretto, Kahlúa, Bailey’s

**RUSSIAN QUAALUDE**  
Frangelico, Bailey’s, vodka

**SLIPPERY NIPPLE**  
Sambuca, Bailey’s

**ABSINTHE BOMB** **\$80**  
Absinthe, Red Bul

**JÄGERBOMB** **\$80**  
Jägermeister, Red Bull

**FLAMING LAMBORGHINI** **\$120**  
Done like nowhere else. Illegal in most countries!  
Gosling’s 151 Proof, sambuca, Galliano, Kahlúa, Bailey’s, blue curaçao



**BEERS & CIDER**  
**APPLE CIDER**

La Choutte

**DRAFT BEER**

Asahi, Brooklyn Defender IPA



**BOTTLED BEER**

Corona,  
Peroni,  
San Miguel,  
Tsing Tao

**HH/REG**  
**\$60/\$80**

**\$60/\$80**

**\$40/\$60**

**APÉRITIFS**

Aperol  
Campari  
Lillet Blanc  
Martini Bianco/Extra Dry/Rosso  
Noilly Prat Extra Dry  
Punt e Mes

**HH/REG**  
**\$50/\$70**

**LIQUEURS**

Amaretto Di Saronno  
Bailey's  
Benedictine  
Chambord  
Frangelico  
Galliano  
Kahlua  
Midori  
St-Germain (elderflower)  
Sambuca (black & white)  
Beveland Schnapps - Apple, Butterscotch or Peach  
Sloe Gin  
Domaine de Canton (ginger)  
Calvados  
Chartreuse (green & yellow)

**\$70**

**\$80**  
**\$90**  
**\$90**

**HOT TIPPLES**  
**IRISH COFFEE**

Jameson whisky, espresso, Bailey's, whipped cream

**\$90**

**MEXICAN COFFEE**

Tia Maria, espresso, whipped cream

**MORROCAN TEA**

Dark rum, tea, fresh mint leaves

**HOT TODDY**

Brandy, honey, hot water, lemon wheel with cloves

**COFFEE**

Coffee/Iced Coffee  
Single Espresso  
Double Espresso

**\$40**  
**\$40**  
**\$50**

**HOT TEA (POT)**

English Breakfast  
Earl Grey  
Chamomile  
Jasmine  
Peppermint

**\$50**



MOCKTAILS

HH/REG  
\$50/\$60

RUBY VROOM

Fresh mango & strawberry, orange juice, mint

CAT’S MEOW

Muddled lychee & strawberry, cranberry juice, lemon

DRUGSTORE COWBOY

Ginger Beer, fresh lemon & lime, apple juice, mint leaves

PETTING PARTY

Fresh passionfruit, lime, soda

VIRGIN COCKTAILS

Mojito, Daiquiri, Margarita, Piña Colada, etc

BOTTLED STILL OR  
SPARKLING WATER

\$40/50

JUICES

\$40

Apple  
Cranberry  
Grapefruit  
Orange  
Pineapple  
Tomato

SOFT DRINKS

\$40

Coca-Cola  
Coke Light  
Ginger Ale  
Ginger Beer  
Soda Water  
Sprite  
Tonic Water  
Red Bull

\$50