Cocktails

& Good Times

Classics & Signatures
Perfectly Balanced
Craft Cocktails

Follow us
@MAYBE_SAMMY_SYDNEY
Paying homage to the most iconic cocktail of all time...

“Gin, vermouth, sometimes bitters, lemon twist or olive, and lots of opinions.
- Those are the ingredients of a Martini -

But the last item is the most important...
Something about the Martini gets people worked up, certain that the world might have a fighting chance at decency, if only people would adhere to their particular recipe.”

- Robert Simonson, The Martini Cocktail

<table>
<thead>
<tr>
<th>Classic</th>
<th>Dirty</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sipsmith, Dry Vermouth, Orange Bitters, Green Olive</td>
<td>Sipsmith, Dry Vermouth, House Olive Brine, Feta-Stuffed Olive</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Gibson</th>
<th>Australian</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sipsmith, Fino Sherry, Mignonette, House Pickled Onion</td>
<td>Sipsmith, Vermouth Bianco, Lemon Myrtle, Mango</td>
</tr>
</tbody>
</table>

We would like to thank the Team at Beam Suntory Australia alongside Sipsmith London Dry Gin for making this Martini Trolley Experience possible.
The Minis
$13
$7 DAILY FROM 4:30 – 5:30PM
(LIMIT 6 MINIS PER PERSON)

A selection of delicate & miniature riffs on classic cocktails. Perfect for taking it easy; Perfect for taking down the whole menu...

<table>
<thead>
<tr>
<th>Mini Eucalyptus Gimlet</th>
<th>Mini Dean</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tequila, Vermouth Bianco, Mango Tea, Eucalyptus, Grapefruit Bitters</td>
<td>Suntory Toki Japanese Whisky, Peach Wine, Martini Ambrato Vermouth</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mini Frank</th>
<th>Mini Ava</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tanqueray Gin, Oscar Vermouth Bianco, Cacao, Marionette Blue Curaçao</td>
<td>Don Julio Blanco Tequila, Mango, Fino Sherry, Smoked Juniper, Aloe</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mini Negroni</th>
<th>Mini Martini</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tanqueray Gin, Campari, Oscar 697 Vermouth Rosso</td>
<td>Ketel One Vodka or Tanqueray Gin, Dry Vermouth, Olive</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Hendrick’s ‘Batch &amp; Bottle’</th>
<th>Mini Irish Coffee</th>
</tr>
</thead>
<tbody>
<tr>
<td>A MARTINI COLLABORATION WITH MAYBE SAMMY &amp; FOUR OTHER AMAZING BARS FROM AROUND THE WORLD</td>
<td>Jameson Black Barrel Irish Whiskey, Honduras Montecillos Coffee, Muscovado, Honey, Almonds, Cream</td>
</tr>
<tr>
<td>Hendrick’s Gin, Noilly Prat, Black Pepper, Chamomile</td>
<td>* contains nuts</td>
</tr>
</tbody>
</table>

**CHAMPAGNE MINIS**

$13 ALL DAY

<table>
<thead>
<tr>
<th>Kir Royale</th>
<th>Champagne Cocktail</th>
</tr>
</thead>
<tbody>
<tr>
<td>Champagne Moët &amp; Chandon, Pierre Chermette Cassis</td>
<td>Champagne Moët &amp; Chandon, Cubed Sugar, Bitters</td>
</tr>
</tbody>
</table>

Follow us @Maybe_Sammy_Sydney

10% Discretionary Service Charge on Tables of 6 or More
15% Surcharge on Public Holidays | 1.5% Surcharge on all Card Payments
**SAMMY DAVIS JNR "IN PERSON"**

*In April 1977, Sammy toured Australia, and performed two shows at The Sydney Opera House. At these shows, he recorded his fifth live album: "Sammy Davis Junior: In Person, Australia '77"*

- *This list is our tribute to this tour, in liquid form -*

**Once in a Lifetime** .......................................................... 25  
Ketel One Vodka, Rhubi Mistelle, Toasted Coconut, Coconut Water, Citrus, Bergamot Bubble

**Rhythm of Life** ......................................................... 23  
Bacardí Carta Blanca, Coconut Cold Brew, Fig, Grapefruit

**'Till You Hear the Bell** ........................................... 23  
Don Julio Tequila, Bell Pepper, Lemon, Palo Santo, Dry Vermouth, Juniper

**Someone Nice Like You** ............................ 23  
Tanqueray Gin, Cocchi Americano Rosa, Rose Geranium, Mezcal

**I've Gotta Be Me** ..................................................... 23  
Don Julio Tequila, Cocchi Americano, Campari, Rhubarb, Verjuice

**Eee-o-Eleven** .......................................................... 23  
Plantation Pineapple Rum, Banana, Coconut, Lime, Mapo Mango Sorbet

**All of You** ............................................................. 25  
Carbonated Roku Gin, Pink Lady Apple, Chardonnay, House Kombucha

**Mr Bojangles** ....................................................... 23  
Gentleman Jack Whiskey, Cocchi Americano, Peanut Butter, Fermented Honey, Bitters

**Candy Man** .......................................................... 24  
Ketel One Vodka, Aperol, Lychee, Raspberry Sour Beer, Meltdown Artisans White Chocolate

**Kombucha Kool Aid** ............................................. 21  
Oscar 697 Vermouth Rosso, Bergamot, Hibiscus & Rose Kombucha

**Olive Leaf Red Snapper** ................................. 19  
Four Pillars Olive Leaf Gin, Tomato, Citrus, Spices, Pickles

**Ester Salty Dog** .................................................... 19  
Ester Dry Gin, Fresh Pressed Grapefruit, Olsson's Red Gum Smoked Salt

**Yuzu Paloma** .......................................................... 18  
Don Julio Blanco Tequila, Dry Sherry, Strangelove Yuzu, Rosemary Salt

**'Pineapple Sour Ale'** ............................................ 17  
Pineapple & Coriander Seed Shrub, Moon Dog Tropical Lager

**Flamingo Highball** ................................................... 19  
Carbonated Johnnie Walker Black, Flamingo Cordial, Peychaud's Bitters

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**THE APERITIVO HIGHBALL**

*Our selection of our favourite drinks for our favourite part of the day. Low octane; high impact. Supreme refreshment.*

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Pineapple & Coriander Seed Shrub, Moon Dog Tropical Lager

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COCKTAIL ADDITIONS

On occasion, we partner with brands, other bars, artists, musicians and the like, to come up with a selection of drinks to add to our menu for a limited time only. This is what we’re feeling at the moment - we hope you love these drinks as much as we do!

Pacific Highball
Skyy Vodka, sparkling water, grapefruit.
15
Remember Skyy?? 2001’s favourite vodka has made a comeback. New look, and a new formula enhanced with Pacific Minerals.

Campari Shakerato in Patatina 2.0
Campari, Tanqueray Gin, Potato Chips, Paprika
18
In collaboration with @camparit and our resident photographer @ds_oficina, we have a new art installation opposite the bar. Check it out!!

Golden Valley
Glenfiddich Grand Cru 23 Year Single Malt, Cocchi Americano, Vetiver, Mandarin, Frankincense.
135
Partnering with @glenfiddichwhiskyau, we present this incredible riff on an Old Fashioned, featuring one of the most luxurious whiskies ever to be bottled by Glenfiddich.

Cold Fashioned
Westward American Single Malt, Mr Black, Pumpkin, Wattleseed
21
Working with Westward American Whiskey, we were tasked to present a cocktail to celebrate Thanksgiving in the USA, y’all.
**PREMIUM POURS**

*Some of Earth's finest sipping spirits,*  
*Stirred & shaken into some of the galaxy's greatest cocktails*

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**VINTAGE COCKTAILS**

*A literal taste of history*

*A selection of vintage-dated cocktails made using antique spirits from our private collection*

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**The Daiquirí** .................................................. 70  
Bacardi Riserva Facundo Silver Rum, Lime, Sugar

**The Manhattan** ............................................... 70  
Michters 10 Year Rye, Cocchi Torino Vermouth, Bitters

**The Margarita** .................................................. 110  
Gran Patrón Platinum Tequila, Pierre Ferrand Curacao, Lime

**The New York Sour** .............................. 88  
Jack Daniel Sinatra Select, Lemon, Chianti Classico, Egg Whites

**Vesper Martini** .................................................. 65  
Procera Blue Dot Gin, Beluga Gold Vodka, Cocchi Americano

**Champagne Cocktail** ...................................... 70  
Tesseron XO Cognac, Moët & Chandon, cubed sugar, bitters

**The Old Fashioned** ........................................ 82  
E.H. Taylor Single Barrel Bourbon, Angostura Bitters, Sugar

**New York Sazerac** ........................................ 50  
Tesseron XO Cognac, Willet Family Estate Rye Whiskey Anniversary, Peychaud's Bitters, Lemercier Absinthe

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*Try any of these cocktails at more modest prices with our premium-quality house spirits.*

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**1970s Milano Torino** ................................. 110  
Campari, Amaro Cora

**Negroni** .................................................. 150  
1970s Gordon’s Dry Gin, 1970s Campari, 1960s Carpano Vermouth

**Old Pal** .................................................. 150  
1960s Canadian Club, 1970s Campari, 1960s Carpano

**1960s Manhattan** ........................................ 150  
Canadian Club, Carpano Vermouth, Bitters

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COFFEE
COCKTAILS

We have a deep love of coffee.

We want to translate this adoration of caffeine into the cocktails we make with it, so the natural progression was to roast our own on a weekly basis.

For Espresso, we currently use a blend of Colombian, Brazilian, and Ethiopian beans. For Filter Coffee - used in our Irish Coffee - we use beans grown at high altitude from the Montecillos co-operative in Honduras, processed using the 'honey' method.

We hope you enjoy our love and attention to this aspect of our beverage selection as much as we do!

| Espresso • 4 | Caffe Corretto • 8 |
|----------------|
| A silky double shot of our House Espresso Blend | Our House Espresso Blend served your choice of Mr Black Amaro or Grappa Nonino |

**Espresso Martini** ................................................................. 24
Ketel One Vodka, Mr Black Coffee Liqueur, Espresso

**Harlem Shake II** ................................................................. 24
Hennessy VS Cognac, Mr Black Amaro, Espresso, Raspberry Syrup

**Irish Coffee** ................................................................. 24
Jameson Black Barrel Irish Whiskey, Honduras Montecillos Coffee, Muscovado, Honey, Almonds, Cream
* contains nuts

**Tropical Coffee Margarita** ............................................. 24
Mr Black Coffee Liqueur, Arquitecto Blanco Tequila, Passionfruit, Lime

**Mr Black Tonic** ................................................................. 18
Mr Black, Fever-Tree Tonic

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## NON-ALCOHOLIC COCKTAILS

*Flavours and concepts for those brave souls that choose to abstain.*

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>House Kombucha</strong></td>
<td>15</td>
<td>Bergamot, Hibiscus, Rose</td>
</tr>
<tr>
<td><strong>Non Alcoholic ‘Pineapple Sour’</strong></td>
<td>12</td>
<td>Pineapple &amp; Coriander Seed Shrub, Heaps Normal Non Alcoholic Beer</td>
</tr>
<tr>
<td><strong>Yuzu Highball</strong></td>
<td>15</td>
<td>Seedlip Garden 108, Strangelove Yuzu, Smoked Salt</td>
</tr>
<tr>
<td><strong>Espresso Tonic</strong></td>
<td>11</td>
<td>House Espresso Blend, Fever-Tree Tonic Water</td>
</tr>
<tr>
<td><strong>Peach Tea Soda</strong></td>
<td>13</td>
<td>Peach Iced Tea, Palo Santo, Violent Carbonation</td>
</tr>
<tr>
<td><strong>Virgin Mary</strong></td>
<td>13</td>
<td>Tomato, Citrus, Spice, Pickles</td>
</tr>
</tbody>
</table>

## JUICE & SODA

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Indian Tonic Water</strong></td>
<td>6</td>
<td>Fever-Tree</td>
</tr>
<tr>
<td><strong>Ginger Beer</strong></td>
<td>6</td>
<td>Fever-Tree</td>
</tr>
<tr>
<td><strong>Sparkling Water</strong></td>
<td>6</td>
<td>San Pellegrino</td>
</tr>
<tr>
<td><strong>Fresh Pressed Orange</strong></td>
<td>6</td>
<td></td>
</tr>
<tr>
<td><strong>Fresh Pressed Grapefruit</strong></td>
<td>6</td>
<td></td>
</tr>
<tr>
<td><strong>Grapefruit Soda</strong></td>
<td>6</td>
<td>Capi</td>
</tr>
<tr>
<td><strong>Yuzu Soda</strong></td>
<td>6</td>
<td>Strangelove</td>
</tr>
</tbody>
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