



1911
BAR



Flute
Temptations



Tales of
Nick n Nora



Hurricane
Tales



Timeless
Goblets



Margarita
Sundowners

BAR AMÉRICAINÉ

Avant-Garde cocktails

To enter this timeless bar is to push open the doors of the imagination. 1911 Bar, set in the heart of India's vibrant capital, is a captivating blend of 1930s elegance and modern eclecticism. The Bar Américaine, adorned in an eloquent art deco style, boasts soft Montana leather with contemporary accents, a lozenge-shaped marble and wood counter, and unforgettable russet-and-white floor tiles, polished to an ice rink sheen. The bartenders, masters of their craft, infuse the space with an energy that is both familiar and subtly discreet, offering world-class service and unique cocktails.

You can almost imagine an Indian royal stepping out from the wall lithographs to animate this high tempo avant-garde, retro pleasure. The historic venue exudes a unique charm, glamour of the Thirties, and a touch of romance that transports you to the bygone era. Perch on the high chairs at this magnificent mahogany bar to watch the masterful barmen at work while experiencing a nostalgic nod to the opulent days of The Great Indian Gatsby.



Coupe
Silhouette



Ellora
Highballs



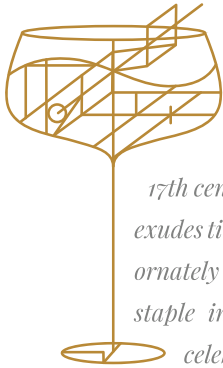
Vintage
Rosemary
Risers



Martini
Classics



Old
Fashioned
Whiskers



The iconic Coupe glass, popularized by Queen Marie Antoinette, found its way into the hands of high society New Yorkers from the 1930s to the 1980s. With its spill-proof design and elegant shape, the coupe became a favourite among the aristocracy since the late 17th century. Used for cocktails and even as a stylish dessert dish, the coupe exudes timeless glamour. Whether sipping a shaken or stirred concoction, this ornately decorated glass adds a touch of sophistication to any occasion. A staple in the Roaring Twenties, the coupe glass remains a symbol of celebration and style, standing the test of time.



Coupe Silhouette

Victoria Regina's Delight 1000
Gin, triple sec, grenadine & cream

Heritage Bronx 1000
Gin, vermouth rosso, dry vermouth & orange juice

Grand Dame Martini 1000
Vodka, raspberry puree & pineapple juice

Dehr Wara 1000
Vodka, crème de cacao, cream & nutmeg

Blissful Retreat 1700
Scotch, vermouth rosso, cherry brandy & orange juice

Anecdotal 1900
Brandy, white rum, triple sec & lemon juice

Galliadra 1000
White rum, dark rum, honey & cream

Mezcal Scarlet 1900
Mezcal, hibiscus, lime & peppercorn

Imaam Bara 1000
Dry vermouth, port wine, lemon juice & lemon peel





*The **Highball glass**, a symbol of sophistication during the Gilded Age as referenced by Mark Twain, gets its name from railroad slang of the late 19th century. The term "ball" denoted a glass of whiskey, while "high" indicated the taller glass for serving the drink. Highballs are emblematic of classic cocktails and 20th-century refinement, featuring a straight-sided, tall shape ideal for a well-proportioned mix of ice, spirit, and mixer. These timeless glassware pieces have been a fixture in bars and households, closely tied to the development of cocktail culture. Despite evolving trends, the highball glass has maintained its iconic design, blending style and functionality seamlessly over the years.*



Ellora Highballs

White Pearl <i>Gin, lemon juice, sugar syrup, egg white & soda</i>	1000
Delhi Durbar <i>Vodka, tomato juice, lemon juice, Worcestershire sauce, tabasco, ground pepper, celery salt & celery stalk</i>	1000
Kanaree Caves <i>Vodka, ginger beer & a dash of lemon juice</i>	1500
Wellington Egnog <i>Bourbon, port, egg yolk, sugar syrup, milk, cream & nutmeg</i>	1000
Black Town Madras <i>Brandy, coccalero & tonic</i>	2500
Passion Pagoda <i>Rum, pineapple juice, lime juice & passion fruit purée</i>	1000
Epicurean Colada <i>Tequila, coffee liqueur, pineapple juice & coconut cream</i>	1500
Deco Paloma <i>Tequila, lime & grapefruit lemonade</i>	1500
Labyrinth <i>Aperol, orange juice, lime juice & lime cordial</i>	1000





Rosemary glass is a prized collectible today for its exceptional craftsmanship, unique design, and historical significance. Known for its elegant and vintage aesthetic, this glassware showcases a distinctive feature that sets it apart from the rest. Dubbed the "Riser," this glass gained popularity during the mid-century modern design era, focusing on sleek lines, practicality, and refined style. Its standout characteristic lies in its rounded, spherical shape with a gradual taper from a broad base to a slender top, resulting in a charming, curved silhouette. Revered for its place in glassware history, the Rosemary Riser embodies the essence of a bygone era with its captivating design and allure.



Vintage Rosemary Risers

Himsagar <i>Gin, lime, mango-tea syrup & soda</i>	1500
White Russian <i>Vodka, coffee liqueur & cream</i>	1500
Delhi Delight <i>Rye whisky, lemon juice, sugar & cherry</i>	1000
Mystic Janpath <i>Bourbon, lime, powdered sugar & grenadine</i>	1000
Brandy Bliss <i>Brandy, citrus, sugar & stemmed cherry</i>	2500
Brave Bull <i>Tequila, coffee liqueur & whipped cream</i>	1700
Tequila Temptation <i>Tequila, lemon juice, sugar syrup & orange slice</i>	1000
Aperol Majesty <i>Aperol, citrus, sugar syrup & a dash of orange bitters</i>	1500
Pisco Perfection <i>Pisco, lemon juice, sugar syrup, egg white & aromatic bitters</i>	1700





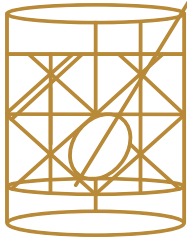
*The **Martini glass**, a timeless icon in the cocktail world, emerged as Martinis captivated the public in the early 1900s, peaking in the 1920s with gin as the favoured spirit. The triangular glass added elegance to the Martini's allure, its V-shaped design predating the cocktail by 40 years. A symbol of sophistication embraced by icons like James Bond and Carrie Bradshaw, the Martini glass remains a classic choice for various drinks. Derived from the coupe glass, which originally served cocktails, the Martini glass evolved into its distinctive V-shape, featuring a long stem and wide bowl for keeping drinks cold while enabling effortless stirring or shaking.*



Martini Classics

Classic Martini <i>Gin, dry vermouth & olive</i>	1300
White Lady <i>Gin, triple sec, lemon juice, powdered sugar & egg white</i>	1000
Kinari Bazaar <i>Vodka, crème de cacao, cream & sugar</i>	1000
Espresso Martini <i>Vodka, coffee liqueur & espresso</i>	1500
Medeival Martini <i>Bourbon, aperol & amaro</i>	1000
Lutyen's Lane <i>Tequila, white rum, triple sec & lemon juice</i>	1000
Campari Shakerato <i>Campari, lemon juice & lemon peel</i>	1000
Vermouth Cocktail <i>Dry vermouth, vermouth bianco & orange bitters</i>	1000
Civil Lines <i>Cointreau, green melon liqueur, lemon juice & maraschino cherry</i>	1300



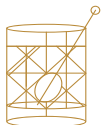


Originating in late 18th or 19th century England, the *Old-Fashioned glass*, also called *rocks* or *lowball glass*, features a cut glass design. Its short, cylindrical shape and thick base offer functionality and elegance, ideal for a variety of beverages. Influenced by the necessity of serving whiskey-based cocktails without rapid dilution, this design symbolizes classic cocktail sophistication. Over time, it has remained a timeless and stylish vessel for drinks, enduring as a symbol of sophistication and elegance.



Old Fashioned Whiskers

Gin Basil Smash <i>Gin, lemon juice, sugar, basil & cucumber</i>	1000
Connaught Elixir <i>Bourbon, angostura bitters, sugar syrup & lemon juice</i>	1000
Boston Sour <i>Bourbon, lemon juice, sugar, egg white & stemmed cherry</i>	1000
Caipirinha <i>Rum, lime & sugar</i>	1000
Rum Old Fashioned <i>White rum, angostura bitters, sugar cube, orange & lemon</i>	1000
Mai Tai <i>White rum, dark rum, lime juice, orange curaçao & orgeat syrup</i>	1000
Picante de la Delhi <i>Tequila, chili, lime, agave & coriander</i>	1200
The Imperial Saffron Negroni <i>Campari, saffron gin & vermouth rosso</i>	1000
White Negroni <i>Suze, gin & vermouth bianco</i>	1000





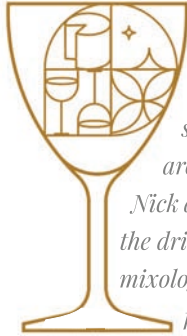
The Flute glass, used for sparkling wines and champagne, originated in 18th-century France to showcase wine's bubbles and aromas. Traditional champagne coupes, popular earlier, were not ideal for preserving champagne bubbles. With the rise of champagne demand, a new design was needed. The flute glass, with its slender shape, emerged as the preferred vessel for serving champagne. Its narrow bowl helps retain bubbles and concentrate wine aromas, enhancing the drinking experience. Now synonymous with celebrations, flute glasses are widely used globally for champagne and sparkling concoctions, symbolizing elegance and sophistication in the world of wine and spirits.



Flute Temptations

The 1911 <i>Vodka, aperol, pineapple, orange & lime</i>	1000
Classic Champagne Cocktail <i>Sparkling wine, sugar cube, Angostura bitters, lemon peel & orange wedge</i>	1700
French 75 <i>Sparkling wine, gin, triple sec & lemon juice</i>	1500
Supreme Hour <i>Sparkling wine, brandy, port & orange juice</i>	2000
Agni <i>Sparkling wine, raspberry liqueur, blue curacao & orange peel</i>	1700
Wellington <i>Sparkling wine, bourbon, lemon juice & simple syrup</i>	1700
Rose Royale <i>Sparkling wine, brandy & grenadine</i>	2000
Blue Sparkling wine <i>Sparkling wine, vodka, blue curacao, triple sec & lemon juice</i>	1500
Bellini <i>Sparkling wine, peach puree, lemon juice & peach brandy</i>	2000





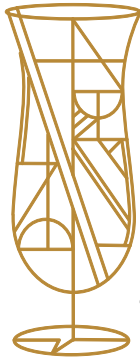
The Nick and Nora glass, named after characters from "The Thin Man," is a stemmed glass with a wide, shallow bowl used for serving cocktails. Smaller and more delicate than typical cocktail glasses, it is perfect for slowly sipping and enjoying drinks. This design allows for appreciating cocktail aromas and elegant presentation. Seeing a revival among craft cocktail fans, Nick and Nora glasses are cherished for their vintage appeal and enhancement of the drinking experience. Popular for classic cocktails like martinis and daiquiris, mixologists value their charm and functionality, making them a favoured choice for stylish and flavourful drink service.



Sales of Nick n Nora

Gracious Gimlet <i>Gin & lime cordial</i>	1000
Bloomfield Martini <i>Gin, vermouth rosso, dry vermouth & angostura bitters</i>	1000
Caves of Ellora <i>Gin, dry vermouth, vermouth bianco & pineapple juice</i>	1000
Silhouette Sunset <i>Rye whisky, dry vermouth, orange bitters, lemon juice & grenadine</i>	1000
Badli Sarai <i>Rye whisky, vermouth rosso, angostura bitters & stemmed cherry</i>	1000
Sidecar <i>Brandy, triple sec & lemon juice</i>	2000
Parliament Street <i>White rum, dry vermouth, vermouth rosso, triple sec grenadine & lemon juice</i>	1000
La Floridita Cocktail <i>White rum, vermouth rosso, crème de cacao, lime juice & grenadine</i>	1000
Rosita <i>Tèquila, campari, vermouth rosso & dry vermouth</i>	1000





The Hurricane glass, linked to the Hurricane cocktail from 1940s New Orleans, features a distinctive shape with a wide bowl and narrow stem, reminiscent of a hurricane lamp. This iconic glass embodies tropical charm and celebration, serving as a symbol of cocktail history. Its design, perfect for vibrant drinks, maintains its allure in both classic and modern contexts. Highly sought after, vintage hurricane glasses are prized for their historical value and unique aesthetic, reflecting their enduring popularity and cultural significance in the world of cocktails and mixology.



*S*urricane Tales

Singapore Sling 1700

Gin, cointreau, cherry brandy, bitters, herbal liqueur, pineapple, lime juice & grenadine

Khyber Pass 1700

Citron vodka, peach cordial, peach slices & cream

Imperial Colada 1000

White rum, dark rum, pineapple chunks, pineapple juice, coconut cream & amarelle cherry

Tibet Mission 1000

Dark rum, white rum, passion fruit, orange juice, lemon & grenadine

Bombay Club 1000

White rum, blue curaçao, pineapple juice & coconut cream

Chin and Mizo Hills 1500

White rum, strawberry, pineapple & coconut

Emily Eden's Quest 1000

Midori, rum & coconut cream

Inception 1000

Rum, mango & guava juice

The Grand Kingsway 1500

Tequila rose & banana liqueur





Goblets hold a significant place in human history, originating from ancient civilizations like the Greeks and Romans. Crafted from materials like clay, metal, and glass, goblets featured varied shapes in different regions and eras. A classic goblet comprises a wide bowl, slender stem, and stable base, combining aesthetic appeal with functional efficiency. Symbolizing elegance, formality, and ceremonial importance, goblets are used in special events, symbolizing unity and celebration. Evolving over time, goblet designs incorporate new materials and styles while retaining traditional elements. Despite changing trends, goblets remain popular for their timeless style, enhancing drinking experiences with elegance in both traditional and modern settings.



Timeless Goblets

East India <i>Gin, tonic & lemon slice</i>	1000
Chhata Bazar <i>Gin, lavender, mint, lime, soda & tonic</i>	1000
Chandni Chowk <i>Gin, cardamom, mint, ginger, cucumber & elderflower tonic</i>	1700
Dariba Kalan Walk <i>Dark rum, tea liqueur, orange bitters, lime & ginger beer</i>	1000
Jantar Mantar Spritzer <i>White wine & soda</i>	1000
Sangria Blanca <i>White wine, brandy, fruits, lime & sugar</i>	2000
Storied Folklore <i>Bianco vermouth, passion fruit & tonic water</i>	1000
Fiero Fable <i>Martini fiero, sparkling wine & soda</i>	2000
Aperol Spritz <i>Aperol sparkling wine & soda</i>	1500





The Margarita glass is affectionately known as the "inverted sombrero" for its wide, shallow bowl and broad rim resembling an upside-down sombrero hat. This playful comparison celebrates Mexico's cultural influence, with sombreros symbolizing fiestas and merriment. An iconic piece of cocktail culture, the margarita glass's history aligns with the rise of the margarita cocktail in the mid-20th century, often enjoyed alongside Mexican cuisine and festive gatherings. Its design enhances the drinking experience, offering a generous salt rim and enhancing aromas, while its aesthetic charm ensures popularity in both relaxed and formal settings, adding flair to any cocktail presentation.



Margarita Sundowners

Timeless Tales 1000
Bourbon, Montenegro, aperol & lime juice

Pavilion 2500
Cognac, citrus, orgeat & bitters

Rotunda 1000
Tequila, strawberry syrup, lime juice & powdered sugar

Frozen Margarita 1000
Tequila, triple sec & citrus

Mehrauli Margarita 1200
Tequila, lime juice & agave syrup

Colossal Getaways 1500
Tequila, Montenegro, agave & citrus

Campari Cocktail 1000
Campari, vodka, angostura bitters & lemon peel

Oriental Scenery 1000
Midori, cointreau & citrus

Tropical Manifest 1500
Pisco, banana, lime, sugar & egg white



Mocktails

RASPBERRY COOLER 600
Raspberry, lime & lemonade

FRUIT SANGRIA 600
Fruit mélange, grape juice & hibiscus cordial

AAM PANNA SPRITZ 600
Refreshing green mango juice, roasted cumin, mint & lemonade

CRANBERRY ROSE 600
Lychee, cranberry, mint & rose

PASSION DELIGHT 600
Passion fruit puree, curry leaves & lemonade

HIBISCUS COLADA 600
Hibiscus cordial, pineapple & coconut

MARIGOLD LEMONADE 600
Citrus marigold cordial topped with lemonade

SALEM SPRITZ 600
Turmeric, ginger, kaffir lime & honey charged with tonic water



Spirits

GIN

<i>Greater than London Dry Stranger & Sons Kingsmill Pink</i>	650
<i>Samsara</i>	700
<i>Bombay Sapphire Teraï</i>	750
<i>Tanqueray Bull Dog</i>	800
<i>Hapusa Himalayan Dry</i>	850
<i>Hendrick's</i>	900
<i>Roku Japanese Craft</i>	950
<i>Faisalmer Jodhpur</i>	1050
<i>Sipsmith London Dry</i>	1100
<i>Sabatini</i>	1300
<i>Mirabeau Dry</i>	2150
<i>44° N Gin</i>	3250

SEPOY TONICS

<i>Classic Hibiscus Elderflower Mint Grapefruit</i>	400
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VODKA

<i>Smirnoff Triple Distilled Finlandia</i>	600
<i>Stolichnaya Raspberry Vanilla Ketal One</i>	700
<i>Belvedere Grey Goose Ciroc D'yaovol Tito's Handmade</i>	800
<i>Tanqueray Sterling</i>	800
<i>Rain Danzka Grapefruit Mont Blanc</i>	850
<i>Haku</i>	900
<i>Skull X Platinum</i>	950
<i>NEFT</i>	1000
<i>Elit</i>	1050
<i>U'luoka</i>	1200
<i>Roberto Cavalli</i>	1300
<i>Beluga Noble</i>	1500
<i>Beluga Goldline</i>	4250

RUM

<i>Old Monk</i>	400
<i>Bacardi Black White</i>	450
<i>Bacardi Anejo Cuatro 4</i>	600
<i>Bacardi Reserva Ocho Ron Dorado Selecto 8</i>	800
<i>Flor de Cana Gran Reserva 7</i>	1100
<i>Dictador 12</i>	2000



TEQUILA

<i>Jose Cuervo Silver Reposado</i>	650
<i>Don Angel Blanco Dos Flamos Oro</i>	750
<i>Patron Silver</i>	1050
<i>Patron Reposado</i>	1250
<i>Corralejo Reposado</i>	1400
<i>Espolon Blanco Casa Maestri Blanco Téquila 52</i>	1500
<i>Don Julio Blanco</i>	1650
<i>Espolon Reposado Don Julio Reposado</i>	1750
<i>Codigo Bianco</i>	1850
<i>Casa Maestri Reserva Anejo</i>	3000
<i>Azul Plata</i>	3250
<i>Azul Anejo</i>	15000

SCOTCH

<i>Dewar's White Label JW Red Label</i>	600
<i>Teacher's Highland Cream Famous Grouse</i>	600
<i>Teacher's Golden Thistle 12</i>	700
<i>JW Black Label Teacher's Origin Dewar's 12</i>	750
<i>Monkey Shoulder Dewar's 15</i>	900
<i>JW Gold Label D'yavol Inception</i>	1250
<i>Dewar's 18</i>	1400
<i>Dewar's 21</i>	2750
<i>JW Blue Label</i>	4500

WHISKY

<i>Jim Beam</i>	650
<i>Jim Beam Black Jack Daniel's Fire Wild Turkey</i>	750
<i>Benchmark Old No. 8</i>	800
<i>Evan Williams</i>	850
<i>Maker's Mark</i>	900
<i>Akashi Red Blended Suntory Toki Whisky Buffalo Trace</i>	1000
<i>Akashi White Oak Blended</i>	1300
<i>Akashi Toji Blended</i>	1400
<i>Teeling Small Batch Irish</i>	1450
<i>Sazerac Rye</i>	1500
<i>Hibiki Japanese Harmony</i>	2000
<i>Hibiki Japanese Harmony (100th Anniversary Edition)</i>	3500
<i>The Yamazaki Distiller's Reserve</i>	2100
<i>The Yamazaki 18</i>	24500

SINGLE MALTS

<i>Glenfiddich 12 Aberfeldy Highland 12 </i>	850
<i>Indri Paul John Brilliance</i>	850
<i>Speyburn 10</i>	900
<i>Glenfiddich 15 Glenmorangie Original 10</i>	1000
<i>Old Pultney 12 Glen Grant 10 Talisker 10</i>	1050
<i>Glen Grant 12 Laphroaig Select</i>	1100
<i>Balblair Highland 12</i>	1150



<i>Aultmore 12</i>	1200
<i>Macallan 12</i>	1250
<i>Fura 12</i>	1400
<i>Talisker Storm Tèeling</i>	1450
<i>Balvenie Doublewood 12 Glengrant 18 </i>	1500
<i>Rampur Double Cask Bowmore 15</i>	1500
<i>Aultmore 18</i>	1700
<i>Aberfeldy 16</i>	1800
<i>Balvenie 14</i>	1850
<i>Aberfeldy 21 Dalmore 15</i>	2150
<i>Dalmore Portwood Reserve</i>	2450
<i>Glenfiddich 21</i>	4500
<i>Macallan 18</i>	7200

APERTIF

<i>Campari Select Bitter Aperol Suze</i>	600
<i>Martini Dry Bianco Rosso Fiero</i>	600
<i>Cinzano Bianco</i>	600
<i>Amaro Montenegro</i>	600
<i>Choya Umeshu Iichiko Shochu</i>	600

COGNAC | ARMAGNAC

<i>Meukow VSOP</i>	1850
<i>Hennessy VS</i>	1150
<i>Tèsseron Lot No. 90</i>	2150



<i>Tèsseron Lot No. 53</i>	2950
<i>Tèsseron Lot No. 29</i>	3500
<i>Bisquit VSOP</i>	1500
<i>Rémy Martin VSOP</i>	2100
<i>Bisquit XO</i>	4000
<i>Louis XIII Rémy Martin</i>	35000

LIQUEURS

<i>Jägermeister Molinari Sambuca extra</i>	600
<i>Amarula Midori melon Téa brizz</i>	600
<i>Coco brown Crème de cacao Crème de banana</i>	600
<i>Flor de Cana Spresso</i>	600
<i>Téquila rose</i>	900
<i>Cointreau</i>	800
<i>Xenta Absenta Green</i>	950
<i>Cocalero Classico</i>	1050

BEERS

<i>Kingfisher Premium Kingfisher Ultra</i>	550
<i>Budweiser Bira White Bira Blonde</i>	600
<i>Corona Hoegaarden Erdinger Weissbier</i>	650
<i>Chang Amstel Light</i>	750
<i>Heineken 0.0% Non-alcoholic</i>	500



BY THE GLASS	(150ml)
CHAMPAGNE	3500
Moët Chandon Brut Imperial <i>Pinot Noir, Pinot Meunier, Chardonnay</i>	
SPARKLING WINE	1200
Fratelli Grand Cuvee, Brut, Solapur, Maharashtra, India <i>Chenin Blanc, Gewurztraminer</i>	
WHITE WINE	(150ml)
Fratelli J'Noon, Solapur, Maharashtra, 2022 (c) <i>Chardonnay</i>	2300
Domaine Jacky Marteau, AOC Touraine, France, 2021 (c) <i>Sauvignon Blanc</i>	2200
MG Estate Montgras, Chile, 2022 <i>Sauvignon Blanc</i>	1300
Warwick The First Lady, Stellenbosch, South Africa, 2022 <i>Chardonnay</i>	1300
I Heart, Germany <i>Riesling</i>	1250
Fishing Cat, Italy, Abruzzo, 2022 <i>Pinot Grigio</i>	1250
Fratelli, Solapur, India, 2023 <i>Chenin Blanc</i>	1000



ROSE WINE

(150ml)

The Source, Grenache Rose, Nashik, India, 2022
Grenache

1500

RED WINE

(150ml)

Susana Balbo, Crios, Argentina, 2020/21 (c)
Malbec

2300

Fratelli Sette, Solapur, India, 2019/22 (c)
Cabernet Sauvignon, Sangiovese

1700

Fratelli, Solapur, India, 2022
Sangiovese

1100

Gran Sello, Spain, 2019
Tempranillo

1400

M. Chapoutier, Marius Rouge, France, 2020
Grenache, Syrah

1400

Fishing Cat, Italy, Abruzzo, 2022
Cabernet Sauvignon

1250

Monte Pacifico, Chile, 2020/21
Merlot

1200

PORT WINE

(90ml)

Porto Niepoort Tawny, Portugal
Touriga Nacional, Touriga Franca

1200



SOFT BEVERAGES—AERATED

400

*Coke | Diet Coke | Coke Zero | Original Ginger Ale
Premium Soda Water*

LEMONADES

Mixed berry lemonade | Tropical lemonade 400

Classic lemonade | Pink rose lemonade | Peach lemanade 500

FLAVOURED ICED TEA

450

Peach | Lemon | Apple | Raspberry

FRESH LIME

450

Plain | Sweet | Salted | Mix

SPARKLING WATER

Himalayan 300 ml 225

Perrier 330 ml 400

Perrier 750 ml 600

STILL

Himalayan 750 ml 400

Evian 750 ml 500

*“Let us toast to a life of grandeur, where
every sip is a celebration of our regal heritage”*





THE IMPERIAL
New Delhi