



LIBATIONS

BRBC COCKTAILS



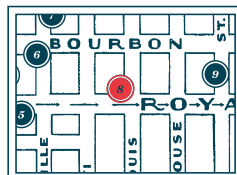
THE ELVIS SANDWICH

128 SEK

***BOOZY, ROUND, FLAVORFUL**

This cocktail, combining peanut butter washed rye, banana liqueur and bacon tincture is our variation of the Sazerac, a classic cocktail which tells an interesting story of origin about a pharmacist who made brandy cocktails for his friends with his homemade, healthy bitters.

Since birds of a feather stick together we naturally drew inspiration for our twist from the king of Rock n' Roll's anything but healthy favourite sandwich, made with peanutbutter, banana and bacon. Maybe it was one too many of those that killed the king?



TRY THE ORIGINAL

s. Sazerac, 128 SEK

Rye, sugar, bitters, absinth.



THUG PASSION PT. 2

136 SEK

***SOUR, FRUITY, BUBBLY**

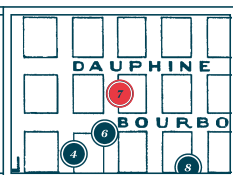
After deciding to pay liquid tribute to our favourite rapper we quickly realized we'd have to go out of our way to reinvent his signature drink. Although Tupac Shakur had many fine qualities, his drinking habits weren't the most refined.

Fortunately the New Orleans classic French 75, pushed us in the right direction with it's formula of cognac and champagne. All we had to do was add some passion fruit and bergamot.

TRY THE ORIGINAL

7. French 75, 146 SEK

Cognac, lemon, sugar, bubbles.





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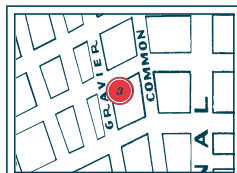
BRBC COCKTAILS

RAMOS COUPE DEVILLE 136 SEK

*SOUR, FLUFFY, DESSERT

Imagine a hungover, hispanic LA-gangster rolling around in his golden Cadillac lowrider with customized rims. This would probably be his drink of choice.

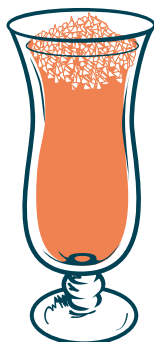
The original Ramos Gin Fizz should, according to the classic method, be shaken for 12 minutes, hence, the bartender's worst nightmare. We decided to make it even worse for ourselves adding chocolate, OJ and vanilla.



TRY THE ORIGINAL

3. *Ramos Gin Fizz*, 136 SEK

Gin, lemon, lime, sugar, egg white, half n' half, soda, ofw.



MURK AND MOISTY 136 SEK

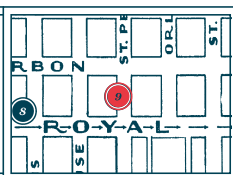
*FRUITY, THIRST-QUENCHING

The Murk and Moisty is our twist of the classic Hurricane, a fruit punch with a bunch of rum, passion fruit and other fruits. As autumn was getting closer we had to make sure to have something to keep you away from the flu. This twist with spiced rum, lime, ginger beer and pineapple was the result.

TRY THE ORIGINAL

3. *Hurricane*, 128 SEK

Rum x 2, lime, orange, sugar, passionfruit, grenadine.





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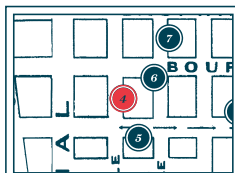
LA LOUSIANE

136 SEK

*BOOZY, ROUND, CARAMELL

La Lousiane is one of the great New Orleans classics but was for many years on the endangered species list for cocktails. Thanks to the meticulous detective work of some dedicated bars in New Orleans, really digging into their ancestry, this cocktail has gotten it's well deserved renaissance.

La Louisiane, when viewing it's ingredients, looks a hybrid of the Vieux Carré and the Sazerac sure to warm the chest of the spirit-driven cocktail admirer on dusky autumn evenings.



THIS IS THE ORIGINAL

4. *La Lousiane*

Rye, DOM, s.vermouth, absinth, bitters.



FRANCOS CRUSTA

136 SEK

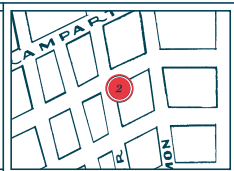
*SOUR, DRY, AUTUMNAL

Although we're overjoyed that the era of Franco's sour mix cocktails are over, when one of our providers made a wrong delivery, we knew we had to make use of it in some way. The result is a sour-style, dry, brandy cocktail with a Francos coated rim and hints of sherry for seasonal nuance, giving the original Brandy Crusta a run for it's money.

TRY THE ORIGINAL

2. *Brandy Crusta*, 136 SEK

Cognac, cointreau, maraschino, lemon, bitters.





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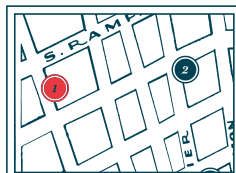
BRBC COCKTAILS

C'MON, KETCH-UP!

128 SEK

* FRESH, EASY TO DRINK, TANGY

Did you know that ketchup doesn't have to be made out of tomatoes? Well, we didn't...When we found out it's definition we started trying out a bunch of different recipes and ended up with an amazing grapefruit- and mint tasting ketchup. This very ketchup is the key ingredient in our riff of the Roffignac, a cocktail that once was long lost and forgotten. One thing's for sure, this cocktail won't be!



TRY THE ORIGINAL

1. *Roffignac, 128 SEK*
Cognac, raspberry shrub, soda.



THE TING GO

128 SEK

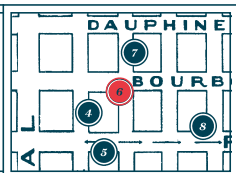
* SWEET, COFFEE, DIGESTIVE

The Absinthe Frappé was a huge hit in the 'coffeehouses' of the mid 1800's French Quarter and especially with the musicians, artists and writers.

We've noticed that today's modern creatives has a comparable fondness for the Espresso Martini so we did a mashup of the two for our cultivated guests.

TRY THE ORIGINAL

10. *Absinth Frappé, 128 SEK*
Absinth, sugar, crushed ice.





GRAB A
COLD ONE
BOTTLE · CAN · DRAFT



BEER ON DRAFT

PRIPPS BLÅ <small>LIGHT, SWEDISH LAGER</small>	58 SEK
BROOKLYN LAGER <small>AMBER, AMERICAN LAGER</small>	68 SEK
BROOKLYN IPA <small>AMERICAN IPA</small>	74 SEK
ERIKSBERG KARAKTÄR <small>AMBER, SWEDISH LAGER</small>	64 SEK
1664-BLANC <small>FRENCH WHEATBEER</small>	68 SEK

CANNED BEER

BOMBLE BEE <small>SWEDISH PILSNER</small>	64 SEK
BEERBLIOTEK HIPHOPS IPA <small>SWEDISH, HOPPY IPA</small>	96 SEK
BEERBLIOTEK SOCKERBRUKET SAISON IPA <small>FARMSTYLE SAISON</small>	72 SEK
GUINNESS <small>STOUT</small>	74 SEK
KILKENNY <small>CREAM ALE</small>	72 SEK
CARLSBERG ELEPHANT <small>STRONG LAGER</small>	64 SEK

BOTTLED BEER

BUDWEISER <small>LIGHT LAGER</small>	58 SEK
CARLSBERG HOF <small>LIGHT, ORGANIC LAGER</small>	52 SEK
TO ØL MY PILS <small>TASTEFUL, PILSNER</small>	68 SEK
TO ØL REPARATIONSBAJER <small>GLUTEN FREE APA</small>	98 SEK
MIKKELLER AMERICAN DREAM <small>GLUTEN FREE PREMIUM LAGER</small>	94 SEK
MIKKELLER K:RLEK 2017 <small>HAZY, FRUITY PALE ALE</small>	92 SEK
OMNIPOLLO NEBUCHADNEZZAR <small>IMPERIAL IPA</small>	98 SEK
OMNIPOLLO ZODIAK <small>FRUITY IPA</small>	94 SEK



HAND MADE
LEMONADE
& OTHER BEVERAGES



BRBC LEMONADE

SOUTHSIDE <small>LEMON, MINT</small>	50 SEK
ICETEÄ <small>EARL GREY, LIME</small>	50 SEK
PASSIONFRUIT <small>PASSIONFRUIT, POMEGRANADE</small>	50 SEK

CIDER

SOMMERSBY PEAR CIDER	54 SEK
GOLDKEHLCHEN APPLE	82 SEK

NON ALCOHOLIC

PRIPPS BLÅ <small>CLASS I</small>	28 SEK
CARLSBERG <small>N/A</small>	36 SEK
MIKKELLER DRINK IN THE SUN <small>N/A</small>	55 SEK
