

THE BAR MENU

MODERN AMERICAN

MASH[®]

STEAK HOUSE

AARHUS
Banegaardspladsen 12

WINE • COCKTAIL • BEER

Snacks

House-made Soy Roasted Almonds	35
<i>Hjemmelavede soyaristede mandler</i>	
House-made Cracklings with chive mayo	35
<i>Hjemmelavede flæskesvær med purløgsmayo</i>	
Dry-aged Beef Croquettes with relish.....	85
<i>Dry-aged kroketter med relish</i>	
Kalamata Olives	45
<i>Kalamata oliven</i>	

Something local



Grand Opening *(MASH Aarhus, 2018)* 110

Cardamom infused Ketel One vodka, Suze herbal liqueur, Cap Corse quinquina.

A classic apéritif style cocktail. An entré of citrus in the nose. Mild gentian and other herbal flavours dance on the palate. On the bass, cardamom.

This is the Grand Opening.

Missionary's Downfall *(Donn The Beachcomber, LA, 1940's)* ... 110

Plantation 3 Star rum, abricot brandy, honey, lime, pineapple juice, fresh mint.

A great Tiki classic, balancing fresh, herbal and sweet notes in a refreshing long drink, to help you through the cold season.

Plantation Worker's Daiquiri *(MASH Aarhus, 2018)* ... 110

Plantation Original Dark rum, Amontillado sherry, unrefined sugar syrup, lime juice.

A rich and brooding Daiquiri, which plays on the raw taste of sugar and molasses, with a hint of oxidation from nobly aged sherry.

Something from the bar

MASH Signature Margarita *(MASH, 2009)* **115**

Calle 23 Tequila Blanco, fresh lime, homemade eucalyptus syrup.
A more elegant margarita with notes of eucalyptus.

Whiskey Sour *(Jerry Thomas' The Bon Vivant's Companion, 1862)* **125**

Bourbon, Rye, lemon juice, bitters and fresh eggwhites.
A classic done the MASH way. Built on a blend of Bulleit Bourbons for a rich and complex taste.

MASH Signature Old Fashioned *(MASH, 2016)* **150**

Jefferson's Reserve "MASH-edition" Bourbon, maple syrup og bitters.
A decadent old school cocktail where additions of sweeteners and bitters shows off the quality of the whiskey.

Something *from the bar*

Cosmopolitan (*New York, 1990's*) 125

Ketel One Vodka, Cointreau, cranberry and lime juice.
Fresh, crisp and fruity. A classic flamed Cosmo.

Old Cuban (*Pegu Club, New York, 1992*) 150

Ron Zacapa 23, Champagne, fresh mint and lime juice.
This classic is a bartender's favourite. Fresh mint and Angostura bitters add depth and complexity to the richness of Zacapa 23yo Rum.

My Tai (*MASH, 2018*) 125

Plantation 3 Star Rum, almond sirup, orange and mint bitters.
Our spin on Trader Vic's classic Tiki cocktail with a secret ingrediens, trust us!

Forest Berry Fizz (*MASH, 2018*) 125

Tanqueray Gin, forrest berry infusion, lemon juice and club soda.
Infused ripe berry compote with a touch of citrus and that all important fizz, ideel for those long dark evenings.

Something for after dinner

Not A White Russian! *(MASH, 2018)*..... 125

4 Roses Small Batch, coffee liqueur and organic milk.

Our spin on the famous White Russian. Four Roses Small Batch and our coffee liqueur blend make this the best (Not a) White Russian you've ever had!

Kentucky Coffee *(MASH, 2013)* 115

Bulleit Bourbon, coffee liqueur and homemade vanilla cream

Lemon Meringue Sour *(MASH, 2013)*..... 125

Tanqueray 10 Gin, aromatic citrus syrup and burnt meringue

Espresso Martini *(Fred's Club, London, 1980s)*..... 125

Ketel One Vodka, homemade coffee liqueur and intense espresso

Something *without alcohol*

Ginger Koala..... 50

Homemade eucalyptus syrup with apple juice, fresh lime and ginger beer.
Spicy and refreshing.

MASH Homemade Lemonade..... 50

Fresh lemon, fresh lime, sugar and topped with sparkling water.
Balanced, fresh and not too sweet. Our lemonade has stood the test of time.

MASH Homemade Iced Tea..... 50

Steep Darjeeling tea, fresh lemon and sugar.
Shaked up and fresh. Maybe the best iced tea you'll ever taste!

Something from the cellar

White wine

	Glass	Bottle
2017 Chardonnay “The Clown”, <i>California, USA</i>	70	300
2017 Chenin Blanc “Bushvine”, <i>Van Zijl, South Africa</i>	75	350
2017 Vermentino, <i>La Spinetta, Tuscany, Italy</i>	80	395
2010 Chablis “La Pierrelée”, <i>La Chablisienne, France</i>	85	425
2017 Sancerre, <i>Merlin-Cherrier, Loire, France</i>	95	450
2017 Riesling “Brauneberger”, <i>Kabinett, Fritz Haag, Mosel, Germany</i>	100	475
2014 Chardonnay “The Meadows”, <i>Walter Hansel, Russian River Valley, USA</i>	130	625

Rosé wine

2017 Château Paradis, <i>Coteaux d’Aix-en-Provence, France</i>	80	395
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If you are looking for something else or want to be inspired, please see our extensive cellar list!

Something from the cellar

Red wine

	Class	Bottle
2017 Zinfandel “The Clown”, <i>California, USA</i>	70	300
2017 Moulin de Gassac “Classic”, <i>Languedoc, France</i>	80	350
2015 Cabernet Sauvignon, Hacienda Wine Cellars, <i>California, USA</i> (MAGNUM)	85	695
2016 Malbec “Don Baltazar”, Casa Montes, <i>San Juan, Argentina</i>	95	450
2015 Merlot “Cannonball”, <i>Sonoma County, USA</i>	110	525
2016 Pinot Noir “Ted”, Mt. Edward, <i>Central Otago, New Zealand</i>	125	575
2013 Barolo, Arnaldo Rivera, <i>Piedmont, Italy</i>	145	650
2015 Barbera d’Alba “Conca Tre Pile”, Aldo Conterno, <i>Piedmont, Italy</i>	150	695
2014 Cabernet Sauvignon, Silverado Estate, <i>Napa Valley, USA</i>	155	725

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Something *with bubbles*

Soft Drinks

Fever-Tree Tonic Water.....	35
Fever-Tree Ginger Ale	35
Fever-Tree Ginger Beer.....	35
Limonata/Aranciata	40
Three Cents Grapefruit	40
Coca Cola/Zero	35
Bornholms Mosteri <i>Various</i>	49
Aqua Panna/Pellegrino <i>0,75 l</i>	60

Beers

MASH Pilsner	60
<i>Fresh, crisp and light.</i>	
<i>Coldest beer in town! 5.1% Vol.</i>	
Boont Amber Ale	65
<i>Deep amber ale with a medium body</i>	
<i>and hints of caramel and citrus. 5,8% Vol.</i>	
Snake Dog IPA	65
<i>Fresh and complex with the characteristic notes</i>	
<i>of hops and the familiar IPA bitterness. 7.1% Vol.</i>	

All Gin & Tonics are made on Fever-Tree

Sparkling Wines

Glass Bottle

Champagne André Clouet “MASH”, Blanc de Blancs <i>Champagne, France</i>	125	650
Rosé, André Clouet “MASH” <i>Champagne, France</i>	145	750