

# THE BAR MENU

MODERN AMERICAN

**MASH**<sup>®</sup>

STEAK HOUSE

**BREDGADE**  
Bredgade 20 • Copenhagen

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 Exclusive?



Spiced Mule ..... 130

Ketel 1 Vodka meets winter spices, all-spice liqueur, lime and ginger beer

Vin Froid ..... 110

Italian Vermouth, Campari and soda water.

*A classic that we enrich with mulled wine spice syrup.*

Apple Stud Sour ..... 140

Dark Rum, Apple Brandy, Date Syrup, egg white and Dry Cider.

*Rich, fluffy and delicious!*

# *Gin & Tonic*



Tanqueray / Tanqueray 10 ..... 110/130

Garnish: Lime wedge / pink grapefruit wedge.

*The first is a classic. The benchmark for a well made London Dry Gin.*

*The second adds the burst of whole citrus fruit into the mix.*

Martin Miller's Westbourne Strength ..... 130

Garnish: White grapefruit zest or cucumber and lemon zest.

*The "worlds purest water" and Cucumber are two of the secrets to this gin's beautiful finish.*

# Gin & Tonic



Kongsgaard Gin ..... 140

Garnish: Lemon twist and apple slices.

*An incredible gin born from Danish ingredients and created in Cognac, France. This gin was inspired by beautiful Danish forests and in particular, their trees.*

Four Pillars ..... 140

Garnish: Orange wedge & thyme.

*A gin from Australia bursting with notes of orange flanked by subtle eastern spices.*

Pink Pepper Gin ..... 140

Garnish: Pink Grapefruit

*Made with hand-picked pink peppercorns and a handful of other tasty botanicals (including honey, vanilla and cardamom).*

*All our Gin & Tonics are served with Fever Tree Tonic which is included in the price*

# *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

*If you are looking for something else or want to be inspired, please see our extensive cellar list!*

# 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