BAR NONE

Cocktail Menu

"Buy the ticket, take the ride"

- Hunter S. Thompson

We here at Bar None Downstairs wish to cordially invite you to join us for a tasty tipple and delectable delight of the senses.

Following this page please find a tasteful mix of recipes, both old and new, for your imbibing pleasure.

For any other known classics not written here, please speak with your bartender or server, we will gladly make them for you or offer a suitable recommendation.

BAR NONE

COCKTAIL WITH NO NAME $24

A Bar None Staple offering a sumptuous sip of tropical flavours delivering both sweet and citrus in equal measure.

Mango Vodka
Peach Liqueur
Passionfruit
Fresh lime
Ruby grapefruit



Short & fresh
Nick & Nora
BarNone, 2007

EL DIABLO $24

Popularised by the legendary Trader Vic in 1946, comes the El Diablo, this drink is of murky origin with some claiming its invention in Mexico in the early 1940's. Tall, crisp, and a lick of blackcurrant to take the edge off.

Blanco Tequila
Creme de Cassis
Fresh Lime
Ginger Beer



Tall & Fruity
Highball
Unknown, 1940s
Supposedly Mexico

BAR NONE

BIZZY IZZY MOTHBALL $26

A cocktail born as an extension of the Bizzy Izzy Highball, first published in 1904, adding flavours of lychee and almond to the already stellar beverage.

Rye Whiskey
Lychee Liqueur
Orgeat
Pineapple
Lemon
Soda Water



Long & Tropical
Highball Glass
Night Flower, 2024

NAKED AND FAMOUS $26

A true modern classic, and play on a Last Word offering wisps of smoke with warming spices and a citrusy kick to bring it all home. Not named after the band, but perhaps a debaucherous evening?

Mezcal
Yellow Chartreuse
Aperol
Lime



Smoky & Complex
Coupette
Death&Co, 2017

BAR NONE

THE COMMUNIST $24

A drink of uncertain naming ties, it is delicious all the same. Offering a refreshing imbibe of cherry, gin, and citrus. We suspect it was simply named after its colour, but without an interview with a dead person we too are left guessing. Rediscovered by Ted Haigh.

Gin
Cherry Heering
Fresh Orange
Fresh Lemon



Fresh & Fruity
Coupette
Unknown, 1930s

CHARLIE CHAPLIN $24

Named after the English slapstick comic star of acclaim in the era of silent film, this drinks conception barely snuck in before the clamp of Prohibition.

Sloe Gin
Apricot Brandy
Lime



Sweet & Tangy
Nick & Nora
Waldorf-Astoria
1920's

BAR NONE

PRINCESS FIONA $24

Bar None's modern riff on a Pina Colada, inspired by the wife of Sir Shrek, daughter to Queen Lilian & King Harold. A more juicy riff of the classic, choosing to omit cream.

Vanilla Vodka
Sour Apple
Passionfruit
Pineapple
Fresh Lime
Coconut Syrup



Fresh & Tropical
Tulip Glass
BarNone, 2005

CHARTREUSE GOOSE $24

Herbaceous, boozy, complex, yet somehow still fresh and lively, this recipe was once built as a Sour, but nowadays has found a place at home resting its long neck over ice.

Green Chartreuse
Vanilla Vodka
Lemon



Herbaceous, Fresh
Tumbler
BarNone, 2006

BAR NONE

TRAIN OF TOMORROW $26

After a furious evening of researching the history of the Twentieth Century Cocktail (1937) and discovering its naming stemmed from a railway line, and not the turn of the century. Moth immediately developed this sequel, named after a train that began operations in the US in 1947.

Blanco Tequila
Creme de Cacao
Cocchi Rosa
Lemon



Aromatic & Fresh
Coupette
Night Flower, 2023

RUMARETTO SOUR $24

A two-step evolution of the Amaretto Sour, opting to add more rich caramel tones and deep spice through a change in base to Spiced Black Rum.

Amaretto
Black Rum
Fresh Lemon
Egg White



Bold & Fresh
Tumbler
BarNone, 2022

BAR NONE

SIDECAR $24

A questionable historical account credits this recipe to Harry MacElhone from The Ritz Bar, since he got to stamp his name on it first. In truth we may never know the true origins nor the originally intended recipe but whoever you are, we thank you for this tasty drink.

Brandy
Grand Marnier
Lemon



Boozy & Citrusy
Coupette
Early 1920s

CORN 'N' OIL $24

This enigmatic drink appears some time in the late 1800's, seemingly from Barbados, with many iterations and variations over the years. We are choosing to follow a more modern example here.

Black Rum
Falernum
Fresh Lime



Spicy & Crisp
Tumbler
Barbados, 1800s

BAR NONE

BOGART $26

Usually a cocktail is invented and a name is chosen to fit. This one started with the name. Inspired by the Hollywood Icon the bogart is a scotch based cocktail with a herbal & spicy finish. Here's looking at you kid.

Rye & Scotch
Montenegro
Dry Vermouth
Bitters



Boozy & Dry
Old Fashioned
BarNone, 2022

BOULEVARDIER $26

Having a resurgence in popularity in recent times, this nearly lost to time classic is an excellent branch-out for the Negroni drinker, subbing in Bourbon as a base.

Bourbon
Campari
Sweet Vermouth



Bittersweet
Old Fashioned
Paris, 1927

BAR NONE

AU REPOIRE COCKTAIL $28

Playing with a White Negroni led to this funky drink, dancing a delicate balance between perfumed aromas, rich spice, and subtle white chocolate.

Gin
Lillet Blanc
Creme de Cacao
Absinthe
Pear



Boozy & Perfumed
Old Fashioned
Night Flower, 2019

THE ALEXANDERS $24

Available as a No. 1 (Gin) or No. 2 (Brandy)
Originally made with Gin, the second iteration with Brandy has gradually stolen the show for the current day cocktail enthusiast. Feel free to choose your base of preference, we just ask that you enjoy it either way.

Gin/Brandy
Creme de Cacao
Cream



Smooth & Rich
Nick & Nora
Rector's, NY, 1915

BAR NONE

WINE LIST

	Glass
PROSECCO	
Salatin, *Italy*	$13
WHITE	
Folklore Chardonnay, *Margaret River*	$13
Devilish Chardonnay, *Tasmania*	$15
Wicks Pinot Gris, *Adelaide Hills*	$13
Moonstruck Sav Blanc, *Marlborough*	$13
Catalina Sounds Sav Blanc, *NZ*	$15
RED	
Nericon Shiraz, *NSW*	$12
Langmeil Long Mile Shiraz, *Barossa*	$14
Pocket Watch Pinot Noir, *Victoria*	$12
Camshorn Pinot Noir, *Waipara*	$14
Campo Viejo Tempranillo, *Rioja*	$14

SPIRITS

Basic Spirits	$13

BAR NONE

FOOD

	Price
STARTERS	
Olives (vg,vgo) with sourdough	$10
Popcorn Halloumi with chipotle mayo	$12
Shoestring fries (v, vgo) with garlic aioli	$12
Crispy potato Gems with aioli	$14
SIDES & SHARES	
Fried Calamari	$18
Mac n Cheese Croquettes	$12
Boneless Cajun Fried Chicken with slaw & hot sauce	$18
Nachos (GF) topped with cheese, pico de gallo, sour cream & guacamole + smoked brisket $6	$22
LATE NIGHT MENU, *available after 8:30pm*	
Brisket Toastie with bbq sauce, swiss cheese & sauerkraut	$15
Fried Chicken Toastie with swiss cheese & chipotle mayo	$15