

THE BAR MENU

MODERN AMERICAN

MASH[®]

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 krokerter med relish</i> | |
| Kalamata Olives | 45 |
| <i>Kalamata oliven</i> | |

Something local



Today's Cocktail..... 125

Our seasonal shaken option!

The Italian American *(MASH Bredgade, 2019)*..... 130

Tanqueray Ten Gin, Cocchi Americano, white grapefruit and lemon.
Dry -yet fresh with a tart and zesty finish.

Creamy Rhuby *(MASH Bredgade, 2019)*..... 125

Plymouth Sloe Gin, rhubarb syrup, lime, half and half.
All the best about danish, Creamy, fruity and delicious with a generous mouthfeel.

Brooklyn *(Baracca's, 1930's)*..... 135

Bulleit Rye, Belsazar Vermouth, Amer Picon and Maraschino Liqueur.
Round and full bodied with a deep fruity finish.

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

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).

Something from the bar

MASH Signature Margarita *(MASH, 2009)* **120**

Don Julio Blanco, fresh lime and homemade eucalyptus syrup.
An elegant and fragrant Margarita with notes of eucalyptus.

Passionfruit Mule *(MASH, 2019)*..... **125**

Ketel One Vodka, passionfruit, fresh lime and ginger beer.
Fresh, exotic and zesty, the quintessential summer cocktail.

Whiskey Sour *(Jerry Thomas' The Bon Vivant's Companion, 1862)* **130**

Bourbon, rye, lemon juice, bitters and egg white.
A true classic done the MASH way, here build with our blend of Bulleit Bourbons for a rich and complex taste.

Bohemian Fizz *(MASH, 2019)* **125**

Tanqueray Gin, Aperol, rhubarb, egg whites and club soda.
A sweet and zesty summer fizz made with homemade rhubarb compote and Italian aperitivo.

Something from the bar

MASH Old Fashioned (MASH, 2016)..... 150

Jefferson’s Reserve “MASH Edition” bourbon, maple syrup and bitters.
A decadent old school cocktail where additions of sweeteners and bitters show off the quality of the whiskey.

Strawberry Modena (MASH, 2019) 125

Plantation 3 Star Rum, strawberry, black pepper, fresh lime and balsamic.
Our version of the strawberry Daiquiri elevated with hints of black pepper and a dash of balsamic.

Our Side (MASH, 2019) 135

Tanqueray Gin, Maraschino, fresh lime, mint and Champagne.
Our take on the classic South Side cocktail. The cherry liqueur and racy Champagne make all the difference .

Something for after dinner

Piña Colada Nr. 23 *(MASH, 2018)* 135

Ron Zacapa 23, pineapple juice, Banane du Brésil liqueur and Coco López.
The perfect after dinner cocktail where we combine pineapple, coconut and banana liqueur with world class aged rum.

Kentucky Coffee *(MASH, 2013)* 120

Bulleit Bourbon, fresh espresso, coffee liqueurs and homemade vanilla cream.
Warm coffee, spicy Bourbon and homemade vanilla cream - a smoking end to the meal.

Lemon Meringue Sour *(MASH, 2013)* 130

Tanqueray 10 gin, aromatic citrus syrup and burnt meringue.
Aromatic gin and homemade citrus syrup with burned meringue.

Espresso Martini *(Fred's Club, London, 1980s)* 130

Ketel One vodka, homemade coffee liqueur and intense espresso.
MASH's legendary Espresso Martini is made on our own blend of coffee liqueur and fresh espresso - the perfect ending to your meal.

Something *without alcohol*

Ginger Koala..... 55

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

MASH Homemade Lemonade..... 55

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..... 55

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> | 75 | 350 |
| 2017 Domaine Hauret, <i>Côtes de Gascogne, France</i> | 80 | 375 |
| 2017 Muscadet “Saint Vincent” Michel Delhommeau, <i>Loire, France</i> | 85 | 400 |
| 2016 Riesling, Schloss Lieser, <i>Mosel, Germany</i> | 90 | 425 |
| 2010 Chablis “La Pierrelée”, <i>La Chablisienne, France</i> | 95 | 450 |
| 2017 Sauvignon Blanc, Neudorf, <i>Nelson, New Zealand</i> | 100 | 475 |
| 2015 Chardonnay, Calera, <i>Central Coast, California</i> | 120 | 550 |

Rosé wine

| | | |
|--|----|-----|
| 2017 Louison, <i>Coteaux d'Aix-en-Provence, France</i> | 80 | 400 |
|--|----|-----|

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

Something *from the cellar*

Red wine

| | Glass | Bottle |
|--|-------|--------|
| 2017 Zinfandel “The Clown”, <i>California, USA</i> | 75 | 350 |
| 2017 Moulin de Gassac “Classic”, <i>Languedoc-Roussillon, France</i> | 80 | 375 |
| 2016 Malbec “Don Baltazar”, Casa Montes, <i>San Juan, Argentina</i> | 100 | 450 |
| 2014 Syrah “No Bull”, Ramey Wine Cellars, <i>North Coast, California</i> | 110 | 500 |
| 2013 Rioja “Viña Alberdi”, Reserva, La Rioja Alta, S.A, <i>Spain</i> | 120 | 525 |
| 2014 Barolo, Le Radici, <i>Piedmont, Italy</i> | 140 | 550 |
| 2016 Pinot Noir “Oka”, & Arlaud, <i>Bourgogne, France</i> | 145 | 575 |
| 2014 Château Mazeyres, <i>Pomerol, France</i> | 150 | 650 |

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 | 40 |
| Bornholms Mosteri <i>Various</i> | 50 |
| Aqua Panna/Pellegrino 0,75 l.... | 60 |

Beers

| | |
|---|----|
| MASH Pilsner | 65 |
| <i>Fresh, crisp and light. Coldest beer in town! 5.1% Vol.</i> | |
| Boont Amber Ale | 65 |
| <i>Deep amber ale with a medium body and hints of caramel and citrus. 5,8% Vol.</i> | |
| Snake Dog IPA | 65 |
| <i>Fresh and complex with the characteristic notes of hops and the familiar IPA bitterness. 7.1% Vol.</i> | |
| Nordic Beer (<i>alcohol-free</i>) | 45 |
| <i>Mild and delicate with fresh notes of the aroma hops' floral fragrance.</i> | |

Sparkling Wines

Glass Bottle

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

All Gin & Tonics are made on Fever-Tree