

# THE BAR MENU

MODERN AMERICAN

**MASH**<sup>®</sup>

STEAK HOUSE

**FREDERIKSBERG**

Gl. Kongevej 116

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!

Junglebird *(Hilton, Kuala Lumpur, 1973)* ..... 125

Plantation Original dark rum, Campari, pineapplejuice, limejuice and sugar.  
*A classic tiki-style cocktail with just enough fruit and sweetness, to break through Campari's bitterness.*

Botanical Spritz *(MASH Frederiksberg, 2019)* ..... 120

Del Proffessore Sweet vermouth, St. Germain elderflower liqueur, fresh cucumber, lemonpeel, sage and soda.  
*Thirsty? - Go for this lush and garden inspired alternative while killing your spritz cravings.*

Summer Sipper *(MASH Frederiksberg, 2019)* ..... 140

Four Roses small batch bourbon, Cocchi Storrnico sweet vermouth and Lillet blanc.  
*A light silky combination to sooth your tastebuds. Drink it slow, but drink it all.*

# Our Gin & Tonic

## Recommendations



Geranium Gin ..... 130

Served with Fevertree tonic and pink grapefruitpeel.

*Floral, crisp and elegant gin, from the Danish producer Hammer & Son.*

Junipero Gin ..... 130

Served with Fevertree tonic and a simple lemonzest.

*A classic gin with strong, yet rounded juniper notes and a touch of sweetness.*

Martin Miller's westbourne Strenght ..... 130

Served with Fevertree tonic and white grapefruit peel – or Cucumber 'n lemon.

*If you like a cucumber gin 'n' tonic – this is should be your go-to gin. Clean and smooth!*

Tanqueray No' 10. .... 130

Served with Fevertree tonic and fresh cut pink grapefruit.

*A classic gin, forward taste juicy citrus and subtle juniper.*

# 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
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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

	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*