

THE BAR MENU

MODERN AMERICAN **MASH**[®] STEAK HOUSE

ODENSE

Vestergade 11

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!

Sunshine Cup (MASH Odense, 2019) 125

Barsol Pisco, elderflower liqueur, Green Chartreuse, lime juice, eucalyptus and mint.

A fresh and herbal thirstquencher for the hot summernights.

One Way Ticket (MASH Odense, 2019) 125

Plantation 3 Star Rum, Clairin World Championship, China China, lime and grape juice.

Our take on a funky, fresh and fruity Rum-cocktail.

Blood Money (MASH Odense, 2019)..... 130

Don Julio Blanco Tequila, Maraschino liqueur, blood orange, lime juice and chamomile.

Mexican spirit with the heart of Hemingway.

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