

# THE BAR MENU

MODERN AMERICAN **MASH**<sup>®</sup> STEAK HOUSE

ODENSE

Vestergade 11

WINE • COCKTAIL • BEER

# Snacks

House-made Soy Roasted Almonds ..... 35

*Hjemmelavede soyaristede mandler*

Truffle Toast with ham and cheese..... 85

*Trøffeltoast med skinke og ost*

Japanese spring roll ..... 75

with Danish Dry-aged meat, Japanese barbecue and  
coleslaw

*Japansk forårsrulle med Dansk Dry-aged kød, japansk  
barbecue og coleslaw*

Dry-aged Beef Croquettes with relish... 55

*Dry-aged kroketter med relish*

Kalamata Olives..... 45

*Kalamata oliven*

# Something local



Today's Cocktail ..... 125

Our seasonal shaken option!

Tempus Calix ..... 125

Belsazar Vermouth, Gran Classico, lemon juice, rhubarb syrup and ginger ale  
*A floral and fruity lowproof cup with a dash of bitterness*

PISCO LOCO ..... 125

Barsol pisco, Amaro Montenegro, Belsazar vermouth, fresh limejuice and tonic  
*Fresh and herbaceous thirstquencher for the sunny days*

Ken-tiki ..... 130

Bulleit Bourbon, Applejack, Falernum, cinnamon, pink grape and pineapple juice  
*Kentucky meets Polynesia in this fresh and fruity Tiki-twist*

# Our Gin & Tonic

*recommendations*



Kongsgaard Dark..... 160

Garnish: Lemon twist and apple slices

*An amazing gin, born from Danish ingredients, made in Cognac, France.*

*This particular spirit has been resting on old Cognac casks for 18 months.*

*The result is an incredible deep and complex gin.*

Hernö..... 150

Garnish: Lemon twist and black pepper

*This Swedish, multiple award winning gin, spiced up with lingonberries and*

*black pepper is definately worth a try!*

# *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*

## Slow Berry Mule (MASH, 2019) ..... 125

Ketel One vodka, blackcurrant, fresh lime, Plymouth Sloe gin and ginger beer  
*A refreshing mule with spice and that familiar gingery kick, what's not to like?*

## MASH Bramble (MASH, 2019) ..... 125

Tanqueray gin, Belsazar white vermouth, fresh lemon juice and Crème de Mûre  
*Our own twist on the famous Bramble, we added a little vermouth for that extra juicy crunch!*

## MASH Signature Old Fashioned (MASH, 2016) .. 160

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*

# *Something from the bar*

## Missionary's Downfall ..... 125

Plantation 3 Stars Rum, apricot liqueur, pineapple, lime juice and fresh mint  
*We all agree this is one of the best Tiki classics - ever!*

## Springtime Story (MASH, 2020) ..... 130

Tanqueray 10 gin, elderflower liqueur, Suze and fresh lemon juice  
*A mix of highly aromatic gin, herbal infusions and elderflower liqueur makes this the best little aperitif to lighten the mood*

## Whiskey Sour (J. Thomas' The Bon Vivant's Companion, 1862)..... 130

Blend of bourbon and rye, lemon juice, bitters and fresh eggwhites  
*"A classic done the MASH way. Built on a blend of Bulleit Whiskies for a rich and complex taste"*

# *Something for after dinner*

## The “Perfect” Sweet Manhattan *(MASH, 2019)*... 250

Four Roses “Small Batch 2017”, Cocchi Torino, chestnut liqueur and chocolate bitters  
*Our unicorn Manhattan, extremely complex bourbon, handpicked ingredients, years of training and voilà!*

## Pineapple 66 *(MASH, 2020)*..... 130

Ron Zacapa 23, Licor 43 and homemade pineapple sirup  
*Aged rum, notes of vanilla and pineapple. Superb sweetness with a rich finish for those late nights*

## Kentucky Coffee *(MASH, 2013)* ..... 120

Bulleit Bourbon, espresso, coffee liqueurs and homemade vanilla cream  
*Hot coffee, spicy Bourbon and homemade vanilla cream - a terrific end to the meal*

## Espresso Martini ..... 130

*(Fred’s Club, London, 1980s)*

Ketel One vodka, homemade coffee liqueur and intense espresso  
*MASH’s legendary Espresso Martini is made on our own blend of coffee liqueur and 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

	<b>Glass</b>	<b>/</b>	<b>Bottle</b>
2017 Chardonnay “The Clown”, <i>California, USA</i> .....	75		375
2017 Quinta D’Amares, “Loureiro”, <i>Vinho Verde, Portugal</i> .....	80		395
2018 Sauvignon Blanc, Grand Bateau, <i>Bordeaux, France</i> .....	85		425
2017 Pieropan “Calvarino”, Soave Classico, <i>Veneto, Italy</i> .....	95		450
2018 Riesling “Brauneberger Juffer”, Kabinett, Fritz Haag, <i>Mosel, Germany</i>	105		475
2018 Chardonnay “Les Femelottes”, Chavy-Chouet, <i>Bourgogne, France</i> .	125		525

## ROSÉ

	<b>Glass</b>	<b>/</b>	<b>Bottle</b>
2018 Château la Tour de l’Évêque, <i>Côtes de Provence, Franig</i> .....	85		425

## SPARKLING WINE

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

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

# Something *from the cellar*

## RED WINE

	<b>Glass / Bottle</b>	
2018 Zinfandel “The Clown”, <i>California, USA</i> .....	85	375
2015 Cabernet Sauvignon, Hacienda - Clair de Lune, <i>California, USA MAGNUM</i>	90	600
2017 Malbec “Punto Final”, Bodegas Renacer, <i>Mendoza, Argentina</i> .....	95	425
2014 Chianti Classico, Il Palagio di Panzano, <i>Toscany, Italy</i> .....	110	475
2018 Dolcetto D’Alba “Priavino”, Roberto Voerzio, <i>Piedmont, Italy</i> .....	125	550
2017 Pinot Noir, Lou Dumont, <i>Bourgogne, France</i> .....	135	575
2013 Barolo “Vignarionda”, Arnaldo Rivera, <i>Piedmont, Italy</i> .....	150	675

## CELLAR SELECTION



\*) *Vintages may vary*

	<b>Bottle</b>
2009 Hanzell Vineyards, Chardonnay, <i>Sonoma Valley, California, USA*</i> .....	1200
2008 Diamond Creek “Red Rock Terrace”, Cabernet Sauvignon, <i>Napa Valley, USA*</i>	1600

# Something *with bubbles*

## SOFT DRINKS & MINERAL WATER

Cinchona Tonic .....	35
Cinchona Ginger Ale.....	35
Cinchona Ginger Beer .....	35
Fuglsang Cola .....	40
Fuglsang Cola Zero .....	40
Fuglsang Orange .....	40
Adelhardt juice.....	40
- Ask for the seasonal varieties	
MASH Still 99 cl.....	65
Natural Still Water from drill 7, Bornholm	
MASH Sparkling 99 cl.....	65
Natural Sparkling Water from drill 7, Bornholm	

## BEERS

MASH Pilsner .....	65
Light, crisp and refreshing, the coldest beer in town! - 4.8% Vol.	
MASH Classic .....	65
Dark and smooth with a medium body and a light caramelized finish! - 4.8% Vol.	
MASH IPA .....	65
Fresh, yet complex in style with the characteristic hoppy finish! - 6.2% Vol.	
Free Bird ( <i>alcohol-free</i> ).....	45
Mild and delicate with fresh notes of the aroma hops' floral fragrance.	

*All Gin & Tonics are made on Cinchona Tonic Water*