



Opening Hours
Mon to Fri :12:00-00:30
Sat, Sun and Public Holiday: 17:00-00:30

WELCOME TO PACIFIC BAR

~Our Story~

The Pacific Bar team will take you on a trip down memory lane, to bring back the lost classics where forgotten stories are brought back accompanied by awe inspiring views of the harbor and city.

Our philosophy is to offer exceptional, classic cocktails made to perfection.

Enjoy your time with us!

Hemingway Daiquiri

Also known as the Papa Doble, a classic cocktail named after writer of the 1920's, Ernest Hemingway, who was known to be selective about what he imbibed.

Havana 3 yrs Rum / Maraschino Liqueur / Grapefruit juice

Paloma Flora

Pacific Bar variation of Paloma using hibiscus-infused tequila, which adds a slight fruitiness and a bit of a cocoa note.

Hibiscus-infused Tequila / Hibiscus Syrup / Grapefruit Juice

Boulevardier

Negroni's long-lost cousin; the bittersweet interplay between Campari and Vermouth remains but the whiskey changes the storyline.

Maker's Mark Bourbon Whiskey / Campari / Rosso Vermouth

Spring Awakening

The lighter Aperol standing in for Campari . The finish surprisingly multidimensional the orange peel makes this a perfect Spring Awakening.

Absolut Elxy / Aperol / Lillet Blanc / Chocolate bitters

Bloody Mary

Absolut Elyx / Homemade Bloody Mary Mix

Cosmopolitan

Absolut Elyx / Cointreau / Cranberry Juice / Fresh Lime

Moscow Mule

Absolut Elyx / Fevertree Ginger Ale / Fresh Lime

Mojito

Tonga Island Rum / Fevertree Soda Water / Fresh Lime and Mint

Bee's Knees

Beefeater 24 / Homemade Thyme & Honey Syrup

Long Island Ice Tea

Absolut Elyx / Beefeater 24 / Havana 3 Yrs / Olmeca Blanco /
Cointreau / Fresh Lemon / Cola

Old Fashioned

Maker's Mark / Double Bitters / Brandied Cherry

Negroni

Beefeater 24 / Campari / Carpano Classico

Whisky Sour

Maker's Mark / Double Bitters / Fresh Lemon / Egg White

Gin Fizz

Beefeater 24 / Fresh Lemon / Egg White

Manhattan

Maker's Mark / Carpano Classico

Aperol Spritz

Aperol / Prosecco / Soda

Wine selection

		Glass	Bottle
Champagne			
C125	Perrier-Jouët, Grand Brut NV France	198	980
Prosecco			
C942	Foss Marai, "Strada 109" Prosecco Superiore. Extra Dry NV Veneto, Italy	98	470
White			
W236	Aiois Lageder, Pinot Grigio 2015 Alto Adige, Italy	125	590
W635	Philipp Kuhn, «Tradition», Riesling 2016, Pfalz, Germany	135	675
W092	Sauvignon Blanc, Cloudy Bay 2017, Marlborough, New Zealand	150	720
W931	Domaine Saumaize AOC Pouilly-Fuissé 2011 Burgundy, France	155	700
W012	Frescobaldi, Chardonnay Benefizio Pomino Bianco DOC 2014 Toscana, Italy	188	880

Wine selection

Glass Bottle

Rosé

C906 Château de L'Escarelle
2015 Provence, France 100 490

Red

R1501 Sacred Hill, Pinot Noir
2016 Marlborough, New Zealand 125 600

R1399 Lopez de Heredia, Viña Bosconia
2005 Rioja Reserva, Spain 145 680

R1395 Sangiovese, Castell'in Villa,
DOCG Chianti Classico, 2013
Toscana, Italy 150 680

R1444 Château Franc Le Maine
Saint - Emilion Grand Cru
2012 Bordeaux, France 160 740

R1486 Chateau Lascombes,
Margaux, 2ème Cru Classé
2011 Bordeaux, France 385 1900

Sweet

W932 Volpi, Moscato, DOC Piemonte
2015 Piemonte, Italy 95 460

Gin

Beefeater 24	England	135
Four Pillars	Australia	140
Star of Bombay	England	145
Plymouth	England	145
The London No.1	England	145
Napue	Finland	145
Koskue	Finland	145
Monkey 47	Germany	145
Tanqueray 10	England	150
Herno Old Tom	Sweden	150
Hendrick's	Scotland	150
Fever Tree Tonic selection		
Indian/Naturally Light/Mediterranean/Elderflower/Lemon		

Rum

Havana Club 3 yrs		120
Bacardi Light		120
Tonga Island Rum		125
Myers Dark		125
Ron Zacapa 23 yrs		205
JM Rhum 97		295

Vodka

Absolut Elyx		140
Belvedere		140
Grey Goose		140
Ketel One		140

Tequila

Olmecca Silver	120
Don Julio Blanco	235
Don Julio Anejo	235

Scotch Whisky

Ballantine's	120
Chivas Regal 12 yrs	120
Royal Salute 21 yrs	235
J.W. Black Label	140
J.W. Gold Label 18 yrs	200
J.W. Blue Label	330

Single Malt Whisky

Aberlour 16 yrs	210
Glenfiddich 12 yrs	145
Talisker 10 yrs	150
Glenlivet 18 yrs	195
Macallan 12 yrs	180
Macallan 18 yrs	280
Highland Park 25 yrs	580
Highland Park 30 yrs	900

Japanese Whiskey

Hibiki 21 yrs	620
Taketsuru 21 yrs	620
Yamazaki 18Yrs	750

Irish, Bourbon and Canadian Whiskey

Jameson	120
Canadian Club	120
Jack Daniel's	120
Jim Beam	120
Maker's Mark	145
Michter's Rye	150
Teeling	160

Cognac / Armagnac

Hennessy VSOP	155
Martell VSOP	155
Castarede Armagnac	215
Camus XO Elegance	290
Martell XO	290
Hennessy XO	290

Sherry

Tio Pepe	105
Bisto Cream	105

Ports

Taylor's Ruby	105
Sandeman Ruby	105
Taylor's Tawny 20 yrs	180

Eau De Vie

Kirsch	105
Poire Williams	105

Apéritif**105**

Campari
Fernet-Branca
Carpano Bianco Vermouth
Carpano Rosso Vermouth
Pernod
Ricard
Pimm's
Lillet Blanc

Draught Beer

Warsteiner	Germany	85
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Bottle Beer

Asahi	Japan	80
Heineken	Holland	80
Hoegaarden	Belgium	80
Tsing Tao	China	80
Erdinger Bottle Weiss	Germany	95
Guinness	Ireland	95
Warsteiner (0% alcohol)	Germany	85

Non-Alcoholic Drinks

Soft Drink	68
Coke/Coke light/Coke Zero/Sprite	
Fever Tree Selection	85
Tonic /Soda /Ginger Ale/Ginger Beer	
Coaqua Coconut Water	85
Fresh Juices	95
Orange/Grapefruit/Mango/Carrot/Watermelon	
Fresh Lime Soda	95
Fruit Punch	95
Gunner	95
Pussy Foot	95
Shirley Temple	95
Applemint Smash	95
Homemade Lemonade	95

Mineral Waters

Evian Pure	330ml	80
Perrier	330ml	80
Panna still	500ml	80
San pellegrino Sparkling	500ml	80
Antipodes still / Sparkling	1L	100

Coffee

Fresh Brewed Coffee	70
Espresso	70
Café Latté	70
Cappuccino	70
De-caffeinated Coffee	70
Double Espresso	89

Tea WG Collection

Green Tea

Lung Ching
Genmaicha
Moroccan Mint
Grand Jasmine

Blue Tea

Imperial Oolong

Red Tea (Caffeine Free)

Vanilla Bourbon
Eternal Summer

Black Tea

Royal Darjeeling
English Breakfast
French Earl Grey
Grand Wedding
Number 12

Snack Menu (12:00-15:00, 18:30-22:30)

Brasserie on the Eighth

Classic Beef Tartar beef steak, quail egg	180
Burgundy Snails snails, herbs butter, garlic	215
Scottish Smoked Salmon cucumber, horseradish & toast	220
Goose Liver Pate orange jam, melba toast, pistachio	240
Lobster Cocktail Boston lobster, cocktail sauce, toast	260

Nicholini's

Porchetta Croquette pork croquette, beetroot mayonnaise	180
Yellow Fin Grilled Tuna Nicoise Style yogurt dressing, marinated tomatoes, olives	180
Hand Crafted Little Nicholini's black truffle sauce	220
Fritto Misto deep-fried assorted seafood	220

Wine & Cheese Library

Italian or French Narrative for Beginners 160

This cheese selection is for those enjoying cheese for the first time.

Italian or French Literature for Adventurers 220

Embark on an adventurous Italian or French cheese journey

European Novel 260

Discover some of Europe's finest cheeses.