

Tesla's notes on the plasma generator may yet be useful...

My dear guests...

I was born in a castle near Alnwick, Northumberland and have never known who my parents were. I was left with enough funds, through various guardians for my boarding school education in Edinburgh. This was arranged by my Newcastle solicitors who are the Trustees of my entitlements. Incidentally, they were extremely helpful in getting me out of a bit of bother in North Shields just recently.

Educationally, I was particularly good at science and majored in Meteorology, which was some what of a mystery until I invented ways in which to duplicate the weather. Barometers, whilst simple to read, were of a great help to get me in working out the various ways to displace gravity. My great inventing friend - Phileas Fogg calls me The Barologist, this is echoed by my drinking buddy Johnnie Walker from Kilmarnock.

I now live here in Leith and I welcome you to my house, which shows a lot of my work. I'm fortunate in that my legacy allows me to carry on my inventions as it's rumoured that I could be from an aristocratic or royal background.

I have invented most of my contraptions in the name of Ulysses G Houston but throughout my life I've been known as George "Geordie", Armstrong.

A warm welcome to my humble home, please make yourself comfortable and feel free to peruse my many inventions.

Yours faithfully,
Geordie

Ulysses G Houston



COCKTAIL MASTER CLASSES

*Are you interested in Mixology? Are you celebrating a special occasion?
We have expert Barologist's who can tailor a package to suit, classes
can accommodate up to 20 people and sessions last 90 minutes.*

HUMIDITY

Three of your favourite Cocktails

£25.00 per person

AURORA

Bellini on arrival and three of your favourite cocktails

£30.00 per person

CLIMATE

Bellini on arrival and three of your favourite cocktails
and the Barologist's afternoon tea

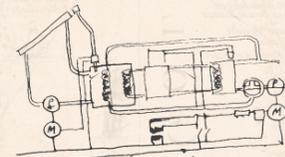
£39.00 per person

BAROLOGIST

Bellini on arrival, three of your favourite cocktails
and a three course set lunch

£50.00 per person

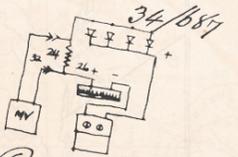
*And the winds blew
The wind and the rain
Linked like a chain*



*Sunshine Plasma
Generator 01.623*



*The hibiscus makes
a fine addition to an
alcoholic libation*



*Rain reversal
mechanism v2*

Find out more

www.thebarologist.co.uk

EST VIX UNUS NIMBUS IN CAELO

THE CLASSICS

As the Barologist says, those in the know, stick with the Classics an all-weather selection of simple, classic cocktails to appease even the most wizened cocktail raconteur.



THE CLASSIC MARTINI £7.50

Your choice of Tanqueray Ten Gin or Ketel One Vodka, stirred with dry Vermouth and finished with an olive. Presented in a chilled Martini glass. Fancy a twist? Speak to your Barologist, they will make this classic to your exacting specification.

MAKE IT DIRTY - add a splash of olive brine
MAKE IT A GIBSON - finish with a cocktail onion, in lieu of an olive

THE MANHATTAN £7.50

Johnnie Walker Black stirred delicately over ice with Vermouth and Angostura Bitters. Garnished with a single, liqueur-soaked Maraschino Cherry and presented in a chilled Martini glass.

THE SAZERAC £9.50

Not for the faint of heart, this old New-Orleans cocktail packs a punch. Your choice of Courvoisier VSOP or Bulleit Rye Whiskey muddled with sugar, Bitters, and presented in an absinthe-stained glass.

THE NEW NEGRONI £8.50

Tanqueray Rangpur stirred over rocks with Vermouth Rosso and Campari. Garnished with an orange peel and presented in an old-fashioned glass.

THE TOM COLLINS £6.95

Ultimate adult refreshment! Tanqueray Gin built with fresh Lemon juice and sugar syrup over cubed ice. Topped with soda water and presented in a chilled high-ball glass.

THE COSMOPOLITAN £7.95

Ketel One Citron shaken with Cointreau, Cranberry and Lime juices. Dramatically flamed and garnished with an orange peel. Presented in a frosted Martini glass

THE OLD FASHIONED £7.95

Highland Park muddled with one sugar cube and Angostura Bitters. Presented over cubed ice in a citrus-rimmed Old Fashioned glass and garnished with a generous twist of orange peel. Perfection in simplicity!

THE DAIQUIRI £7.95

Pampero Blanco Rum is shaken vigorously with Lime Juice and Simple Syrup. Double strained for purity and presented in a chilled Martini glass, rimmed with your choice of salt or sugar.

MAKE IT FRUITY - ask your Barologist about our fresh-fruit daiquiris! Choose from Raspberry or Strawberry

THE MOJITO £7.95

Brugal Blanco Rum muddled with Fresh Mint, Lime Juice, and Simple Syrup. Topped with crushed ice and soda. Presented to you in a chilled high-ball glass.

MAKE IT FRUITY - ask your Barologist about our fresh-fruit mojito! Choose from Raspberry or Strawberry

THE BELLINI £8.55

Crisp and fruity Prosecco mixed with a fruit puree of your choice. Choose from Strawberry, Raspberry, Lychee or Peach

Ask your Barologist to swap out puree for your favourite fruity liqueur. Choose from Peach Schnapps or Lychee Liqueur £8.95

THE KIR ROYALE £8.95

Crisp and fruity Prosecco gently stirred with Chambord Black Raspberry Liqueur.

THE MARTINIS

A wise Barologist once said "Few things in life are more personal than the Martini" Don't like 'em classic? Let's mix it up a bit. Ask your Barologist for your favourite!

Looking for a TRULY bespoke experience? Why not #DrinkYourFace? Ask your Barologist for more details...

THE FRENCH MARTINI £8.95

Ciroc Red Berry Vodka is shaken vigorously to almost freezing with Chambord Raspberry Liqueur, Fresh Raspberries, and Pineapple Juice. Double strained for purity into a chilled Martini glass and garnished with a freeze-dried whole Raspberry.

THE ESPRESSO MARTINI £8.95

Ciroc French Vanilla Vodka is shaken vigorously with Cafe Patron and fresh espresso. Ask your Barologist to add a little Simple Syrup to your taste for that perfect, creamy, coffee-full beverage. An ideal after-dinner aperitif with a kick.

THE FLAT WHITE MARTINI £8.95

Prefer a lighter caffeine kick? Have a sweeter tooth? Baileys Irish Cream liqueur is shaken vigorously with Giroc French Vanilla, Fresh Espresso and a generous splash of Simple Syrup. Perfect for a lighter palate.

THE LYCHEE MARTINI £8.75

Ketel One Vodka is shaken vigorously with Kwai Feh Lychee Liqueur, Lime juice and a dash of Simple Syrup. Double strained for purity and presented in a frosted Martini glass.

THE VESPER MARTINI £10.50

Made famous by honorary Barologist James Bond. Giroc Vodka shaken - or stirred! - With premium Arbikie Gin and Lillet Blanc. Double strained for purity into a chilled Martini glass and garnished with a delicate lemon twist.

*It is a windy day,
The water's white with spray,
And pretty soon, if this keeps up,
The world will blow away.*

EXTREME WEATHER

The Barologist likes to be prepared. Why should adverse weather conditions spoil the fun? Enjoy The Barologist's experiments in molecular mixology. Who needs dinner and a show when you can enjoy cocktails and pure theatre!? The weather may be wet but the ice is dry...

THE DARK & STORMY £10.50

Brugal Anejo Rum swirled with Ginger Beer and Lime Juice. Presented dramatically over dry ice.

THE CATEGORY 8 £11.50

Brugal Anejo Rum violently shaken up with Brugal Blanco Rum, Peach Schnapps, Passion-fruit, Lime and Orange Juices, double-strained and presented in a cloud of dry ice... Take cover!

THE AVALANCHE £10.50

Pampero Blanco blended with Coconut Cream, Blue Curacao, and crushed ice. Presented in a cloud of dry ice.

THE BEAST FROM THE EAST £11.00

Stolichnaya Vanil Vodka shaken with Sweet Vermouth, Orange Juice, and Cointreau. Double strained for purity and presented in a cloud of dry ice.

SUNSHINE IN A GLASS

Carefree and full of spirit. The Barologist recommends these to really experience Sunshine on the Shore with a hint of Golden Sparkle!

SUNNY DAZE £9.95

Bulleit Bourbon is shaken joyously with Cointreau Blood Orange, Maple Syrup, and Lemon Juice. Double strained for purity and presented in a chilled Martini glass, before being dramatically flamed and garnished with fresh Orange zest.

SUNSET ON THE SHORE £9.95

Ciroc French Vanilla shaken subtly with Peach Schnapps and Lemon Juice. Double strained for purity and presented in a chilled, ice-packed Collins glass, before topped with Victorian lemonade and garnished with three whole dehydrated Raspberries.

THE AURORA BOREALIS £10.50

Tanqueray Rangpur is shaken joyously with Lime Juice and Cinnamon Syrup. Shaken and double strained for purity and presented in an ice-packed Old Fashioned glass, before being floated with Havana 7 Rum and garnished with a sprig of blackened Rosemary and edible fruit droplets.

THE ULTRAVIOLET £10.95

Arbikie Premium Gin muddled with fresh Rosemary, then shaken with Pomegranate Liqueur, Elderflower cordial, Lemon juice, Simple Syrup. Double strained into a chilled Martini glass and garnished with a delicate lemon twist

SINGING IN THE RAIN

The best thing we can do in the rain is to settle in, enjoy a cocktail, and wait for it to pass.

WHEN IT RAINS WE POUR £9.95

Tanqueray Flor de Sevilla shaken with Lemon Juice, Agave Syrup, and Pink Grapefruit Juice. Double strained for purity and presented in a chilled champagne coupe. Garnished with a season flower - it's edible!

LAUGHTER IN THE RAIN £9.50

A generous measure of Giroc Peach Vodka shaken vigorously with Cucumber, Lemon Juice, and Simple Syrup. Double strained for purity and presented in a chilled champagne coupe, finished with fresh Lemon Zest and Curled Cucumber.

THE LIGHTNING BOLT £9.95

Pampero Blanco Rum is shaken like a hurricane with Pineapple Juice, Passion-fruit Juice, Sugar Syrup and Lime Juice. Presented over crushed ice in a chilled Old Fashioned glass with a SPLASH of Brugal Dark Rum and garnished with a wedge of Fresh Lime.

THE BAROLOGIST £45.00 (sharing cocktail)

Share Luxury on the Shore! Presented in a vintage kilner for four. This decadent cocktail is a heady mix of Tanqueray 10, Boe Peach and Hibiscus Gin Liqueur, Crème de Cassis, Cranberry and Lemon Juices topped with a WHOLE BOTTLE of house Prosecco, garnished with seasonal edible flowers.

MAKE IT LUXURY - £70.00 swap Prosecco for Paul Langier Champagne
MAKE IT LEGENDARY - £290.00 swap for Cristal 2000 Vintage Champagne

CLOUDY SKIES

The Barologist appreciates those with a sweeter tooth. Try these delights of pure confection. Each garnished with Edible Candy Floss at your table!

THE CLOUD NINE £11.95

Tanqueray 10 and a dash of Dry Vermouth shaken with Apple Juice, Almond Syrup, and Ginger. Shaken and double-strained into a chilled Burgundy Glass and topped with our House Prosecco. Garnished with a freshly awakened Mint sprig.

THE COBALT CLOUD £10.95

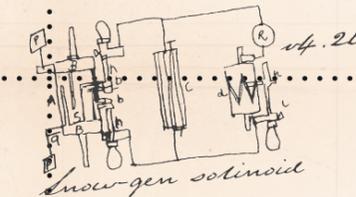
A heady mix of Premium Patron Silver Tequila, Blue Curacao, and Lime juice, shaken and layered over Luxury Victorian Lemonade. Served in a chilled Collins Glass with a rim of your choice - sugar or salt!

DANCING ON THE CLOUDS £10.95

A generous measure of Diplomatico Rum and Ginger Ale built with Sugar Syrup, Angostura Bitters, and Lime Juice. Presented in an ice-packed Collins Glass.

CLOUDY WITH A CHANCE OF CHOCOLATE £10.95

One for the sweetest tooth! Disaronno and a dash of White Crème de Cacao shaken with Grenadine and Evaporated Milk. Double-strained into a Chilled Coupe and garnished with a seasonal Edible Flower and Chocolate Honeycomb pieces.



NON-ALCOHOLIC COCKTAILS

The Barologist encourages you to drink responsibly! Why not try one of our non-alcoholic cocktails - All of the taste and all of the style but none of the alcohol!

THE APPLE MOJITO £4.95

Apple Juice, Lemon Juice, Lime Juice, Sugar Syrup and Mint, charged with Soda and presented over crushed ice.

THE BAROLOGIST PUNCH £4.95

Orange and pineapple juices served with lemon and Grenadine over cubed ice. Presented in a chilled Collins glass

AUTUMNAL FIZZ £4.95

Lemon juice, pineapple juice, ginger ale and a dash of grenadine. Presented in an ice-packed Old-fashioned glass and garnished with a wedge of Lime.

THE SHIRLEY TEMPLE £4.95

A Mocktail classic! Ginger Ale, Lime, and a splash of Grenadine. Presented in an ice-packed Collins glass and garnished with a single Maraschino Cherry.

Est vis unus nimbos in caelo - There's barely a cloud in the sky