

KLAR
COCKTAIL BAR

ENGLISH MENU

*Providing professional service
we charge groups over 4 people or bills over 250 zł
with 10% service and we don't split checks.*

Homade infused vodka

Combing flavor of alcohol with other products (fruits, spices etc.) by macerating them in the alcohol. With time, they release essential oils that change the drinking experience.



40 ml



200 ml

.....plum.....	14,- / 56,-
.....blackcurrant.....	14,- / 56,-
.....red currant.....	14,- / 56,-
.....limoncello.....	14,- / 56,-
.....aronia berry.....	14,- / 56,-
.....cherry.....	14,- / 56,-

and other seasonal compositions

Klar Sour (pick the taste) 32,- (sweet & sour)

infused vodka of choice / bitters / egg white / lemon



Infused vodka experience 26,-

selection of 3 shots with our homemade infused vodka-based on seasonal ingredients



Tasting

Polish Tasting 32,-

True herbal spirits: Żubrówka, Żołądkowa Gorzka, Krzeska

Chopin VODKA experience 34,-

potato/ rye/ wheat vodka, four times distilled

Chopin VODKA Single Destillation 45,-

young potato/ rye/ wheat/ oat/ corn/ barley



 Klar

Classic cocktails



Espresso Martini 36,- (sweet)

vodka / domowy likier kawowy / espresso / vanilla



New York Sour 34,- (sweet & sour)

burboun bulleit / red wine / bitters /
egg white / lemon



Pornstar Martini 40,- (exotic & sour)

vodka / passion fruit / passõã / lime /
vanilla / prosecco



Hemingway Daiquiri 39,- (dry & sour)

rum / luxardo maraschino /
lime / grapefruit



Bloody Mary 34,- (spicy)

vodka / sherry / big tom tomato juice /
lemon / spices



Pisco Sour 34,- (sweet & sour)

pisco / lime /
egg white / inca bitters



Old Fashioned 36,- (sweet & strong)

burbon bulleit / angostura / brown sugar



Aviation 36,- (dry & floral)

gin tanqueray no.10 / creme de violette /
luxardo maraschino / lime



Negroni 36,- (dry & bitter)

gin tanqueray no.10 / sweet vermouth / campari



Bramble 36,- (sweet & sour)

gin tanqueray no.10 / homemade crème de cassis /
lemon



Old Cuban 39,- (sweet & sour)

rum / prosecco / lime / mint / bitters



Dark'n'stromy 44,- (spicy & refreshing)

zacapa 23 rum / fever tree ginber beer /
lime / angostura

Klar experience

Fruity Coca 38,- *(fruity and sweet) by Dawid*
gin tanqueray no.10 / coca leaf liqueur / kiwi / lime



Ancient Plum 38,- *(smoky and semi-dry) by Krzysiek*
mezcal / homemade vermouth / plum



Sweet Fashioned 36,- *(sweet and strong) by Dawid*
infused vodka with salted caramel /
burboun bulleit rye / corn liqueur



Dew Honey 34,- *(sweet and complex) by Dawid*
infused sea berry vodka / honeydew infused vodka / dry
vermouth / bitters



Sea Breakfast 40,- *(dry and smoky) by Grzesiek*
talisker whisky 10y / amaretto /
orange peel jam / lemon



Terra Gon 40,- *(herbal and semi-dry) by Gosia*
gin tanqueray no.10 / coriander / lime /
tarragon / lime foam



Poisoned Apple 36,- *(sweet and sour, winter notes) by Kostek*
vodka infused with salted caramel / apple /
cinnamon / lemon / egg white



Don Papi 36,- *(sweet and sour, tropical) by Zuza*
don papa rum / pineapple /
lime / bitters



Klar Sour 32,- *(sweet & sour) by Klar*
infused vodka of choice / bitters /
egg white / lemon



Feel Free 26,- *(non-alcoholic, sweet & sour) by Dawid*
non-alcoholic sparkling wine / grapefruit / rose petals



*Don't see your favorite cocktail? Check our bartender & ask if
he can make it for you today :)*



Gin & Tonic

Pink Pepper & Tonic 36,-

with lime, cardamom and fever tree mediterranean tonic

Blue Gin & Tonic 34,-

with lemon, orange and fever tree indian tonic

Monkey 47 & Tonic 34,-

with rosemary, lemon and fever tree mediterranean tonic

Tanqueray no.10 & Tonic 36,-

with grapefruit, lime and fever tree mediterranean tonic

Gins from Poland

Heritage Magnolia & Tonic 38,-

with apple, lemon, juniper and fever tree indian tonic

Sava & Tonic 36,-

with grapefruit, basil and fever tree indian tonic

Beer

Craft beer Inne Beczki (local brewery) 20,-

(draft, 400 ml) we are curious about new flavors, ask what we currently have on tap.

Free IPA 17,- (bottle, 500 ml) IPA in a non-alcoholic version!

Aromas of citrus, resin and tropical fruit. Pleasant bitterness.

BeerLab Rubio 26,- (bottle, 330 ml) Blonde Ale on Belgian

yeast. It has spice character, subtle peach and citrus notes balanced with Curaçao orange peel.

Mulled wine

Mulled red wine 20,- dry red wine, homemade plum confiture, spices

Mulled white wine 20,- dry white wine, homemade pear confiture, spices

Add infused vodka shot 10,-
or bulleit burboun 18,-

Wine selection

Red wines

Hugl Zweigel 20,-

Austrian dry wine with fruity & spicy aromas. A full, smooth & round wine, it is the perfect companion to food.



Finca Beltran Tempranilo Malbec 22,- / 90,-

Argentine dry wine. Aromas of red soft fruit, with hints of cigar & sweetch spices.



Casa Benesal Elegant Organic 120,-

Spanish dry wine. Part aged in concrete tanks, part in oak barrel. Smoky notes, nuts and jams.



White wines

L'escargot Sauvignon Blanc 20,- / 90,-

French dry wine. Aroma of citrus - pink grapefruit, pomelo, lemon peel and freshly cut grass.



Casa Benasal Blanco Organic 100,-

Spanish dry wine. Aromas of passion fruit, mango, papaya and citrus. On the palate voluminous, long lasting.



Winnica Jakubów Hiberna 150,-

Dry wine from Polish vineyard. On the nose strongly perceptible aromas of blackcurrant, grapefruit and gooseberry. Mineral finish.



Strekow 1075 Creme#6 200,-

Pet-nat from a natural Slovak vineyard, made without added sulfites. It is not filtered, so it is cloudy with sediment. Funky, lychee, white grapefruit, beer yeast and frothy mousse.



Bubbles

Prosecco Casa Pecunia "Insight" 18,-

Fresh fruity aroma with a pleasant finish.



Montelliana Prosecco Spumante 120,-

Dry, fruity bouquet, fresh and refreshing.



Lanson Black Label Brut Champagne 280,-

A crisp, spring-like scent with a hint of honey. Bouquet of citrus fruit, apple, pear and almond.



Spirits

Wheat vodka

Ostoya 18,-
Chopin Wheat 22,-

Rye vodka

Chopin Rye 22,-
Belvedere 26,-

Potato vodka

Chopin Potato 22,-

Młody ziemniak

Made from new potatoes

Młody Ziemniak 2020 30,-
Młody Ziemniak 2018 45,-
Młody Ziemniak David 2018 54,-
Młody Ziemniak 2017 70,-
Młody Ziemniak Arielle 2016 90,-
Młody Ziemniak 2016 95,-
Młody Ziemniak 2015 210,-

Special vodka

Klar - infused vodka 14,-
Kzeska (herbal vodka) 22,-

Other

Jägermeister 18,-
Mozart Dark Chocolate 16,-
Chopin Salted Caramel 18,-
Amaro Montenegro 18,-
Averna Amaro 18,-

Tequilla

Don Julio Blanco 32,-
Don Julio Reposado 36,-
Mezcal Montelobos 30,-

Bourbon / Whisky

Bulleit Rye 28,-
Bulleit Bourbon 25,-
Talisker 10y 30,-
Blanton's Single Barrel 38,-
Bulleit 10y 36,-
Johnnie Walker Gold 36,-
Johnnie Walker 18y 55,-
Johnnie Walker Blue 130,-
Singleton 12y 32,-
Cardhu 12y 32,-
Glendalough 28,-
Glenmorangie QR 14yr 38,-
Kilchoman Saligo Bay 42,-

Gin

Tanqueray No. Ten 28,-
Monkey 47 34,-
Blue Gin 24,-
Pink Pepper 28,-
Heritage Mangola Gin 30,-
Sava Gin 28,-

Rum

Mezan 28,-
Don Papa 29,-
Plantation Overproof 28,-
Plantation 3 Stars 25,-
Spirited Union 21,-
Flor de Cana 12yr 24,-

Coffee

Our coffee comes from Warsaw based small coffee roastery CoffeeLab. Each week they deliver us a fresh batch of wonderfulness in each grain.

- | | |
|------------------------|---------------------|
| Espresso 8,- | Latte 14,- |
| Espresso Macchiato 9,- | Flat White 15,- |
| Cappuccino 12,- | Frappe 14,- |
| Americano 11,- | Espresso Tonic 18,- |
| + espresso 3,- | |

Salted Caramel Coffee 26,-

Salted Caramel Chopin liqour / coffee / milk

Tea

Ask waiter about available selection of KUSMI tea. 140 years of experience in making tea makes a difference.

Tea 12,-

Winter tea 18,-

Soft drinks

- Homemade lemonade 15,-
- Fresh orange / grapefruit juice 18,-
- Cola/ Cola Zero/ Sprite 9,-
- Bottles water sparkling / still 8,-
- Fever Tree indian tonic 12,- (150ml)
- Fever Tree mediterranean tonic 12,- (150ml)
- Red Bull 16,-
- Yerba Mate 16,- (330ml)
- Big Tom (tomato juice) 12,- (150ml)

Food

Chalkidiki olives in thyme & garlic 14,-

greek green olives marinated in extra virgin olive oil
with fresh garlic and thyme

Caramelized nuts 14,-

selection of nuts baked in syrup of pine shoots seasoned with
black seeds, coriander, chilli and lime

Cheese board 26,-

polish blue cheese "lazar", polish aged cheese "bursztyn" and
camembert, served with olives

Charcuterie board 26,-

prosciutto crudo, salami napoli, spianata picante,
served with olives

Focaccia 14,-

with rosemary, olive oil and balsamic vinegar

Sweet potato fries 20,-

with parmesan cheese and truffle oil, served with vegan aioli

Camembert 22,-

roasted camembert in pine shoots syrup,
with garlic, thyme and nuts, served with focaccia

Bufala 30,-

creamy mozzarella di bufala with honey, truffle paste, cherry
tomatoes, and nuts, served with focaccia

Feta & Figs 28,-

baked feta cheese with figs, honey and olive,
served with focaccia

Shrimps with chorizo 36,-

fried shrimps with chorizo in butter and wine,
served with focaccia

Calamari 32,-

calamari in crispy tempura,
served with vegan aioli and lemon

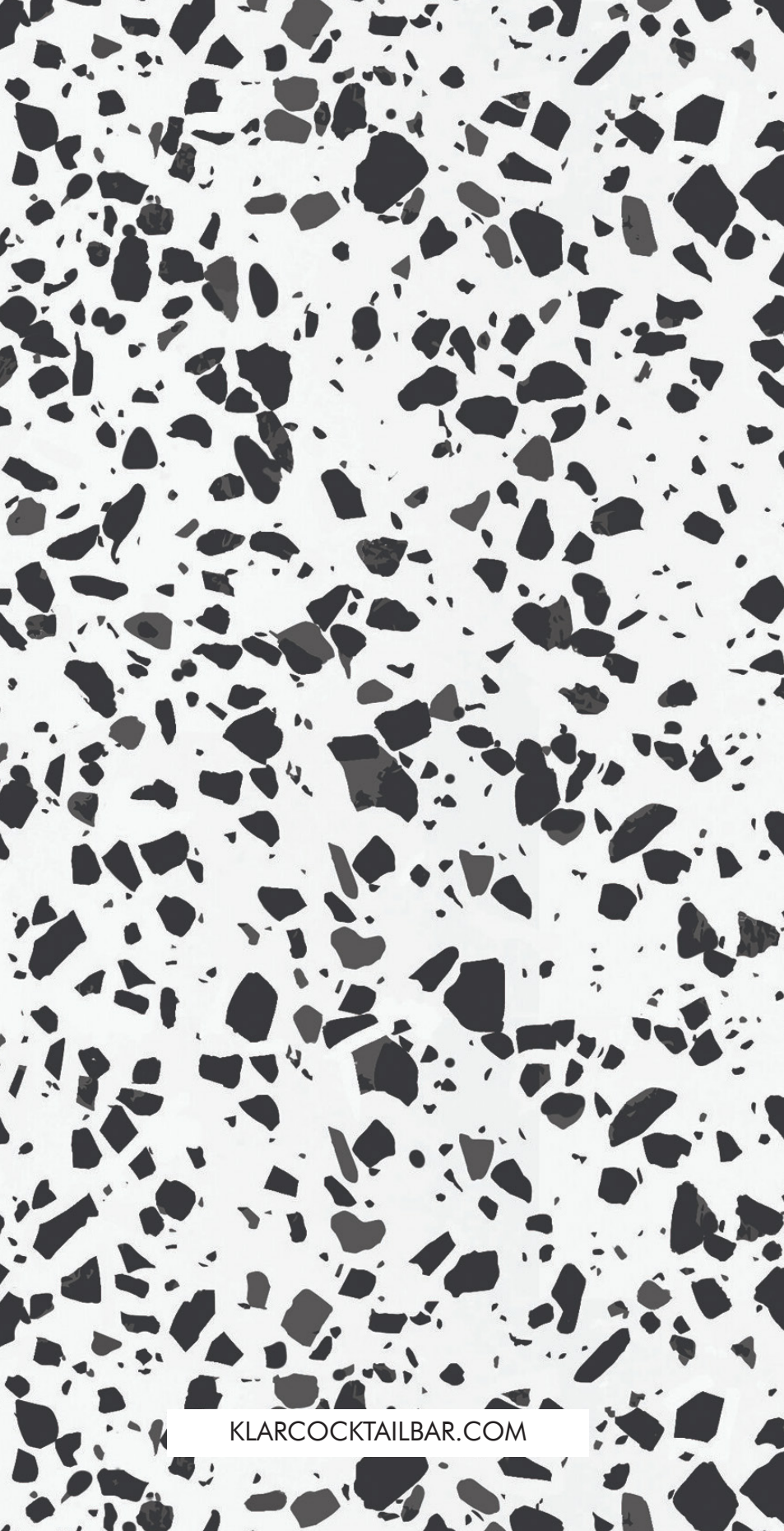
Pizza

Fancy an Italian pizza?
Check out our separate pizza card.



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