

# NY·LON

LOUNGE BAR

AT THE O2

## DISCOVER HOW TO MAKE THE PERFECT COCKTAIL



### THE NY-LON SIGNATURE COCKTAILS MASTERCLASS

£ 25

PER PERSON

Why just sip on our perfectly crafted cocktails when you can learn to make your own?

Join our Master Mixologist as he leads you through an exclusive cocktail masterclass. It's a great way to celebrate a special occasion or to kick off an amazing night out.

- Welcome glass of Prosecco or bottle of Beer
- 2 signature cocktails to mix and enjoy
- 90 minute sessions available
- Tuesday to Sunday, 4pm - 8.30pm
- Maximum 20 people - minimum 6 people

#### Optional extras

- Add a sharing board from £17 per board

Terms and conditions apply.

For more information or to book: 020 8463 2367 | [hello@ny-lon.london](mailto:hello@ny-lon.london)

[ny-lon.london](http://ny-lon.london) |   

# NY-LON

## OUR SIGNATURE COCKTAILS

Celebrating the best of New York and London

CHOOSE TWO OF THE FOLLOWING TO MIX AND ENJOY

### MOJITO

A Cuban classic...except this drink was originally named a Draque after Sir Francis Drake. It was drunk aboard his ships as they sailed around the New World for Queen Elizabeth I.  
Bacardi rum, fresh mint leaves, soda water, fresh lime, sugar

### MARGARITA

Whether it started life as the Daisy in the US or the Picador in London (answers on a postcard), the Margarita is a punchy, popular classic the world over.  
Jose Cuervo Classico Silver tequila, dry Curaçao, lime juice, agave syrup

### BRAMBLE

A modern British classic invented in 1980s London, the Bramble's blackberry sharpness takes many Brits back to autumn countryside afternoons. Beefeater gin, lemon juice, blackberry liqueur, blackberries, lemon

### FLYING LADY

The NY-LON interpretation of the Cosmopolitan. Elegant and feminine, like the lady who leads the way on every Virgin Atlantic aircraft.  
Grey Goose L'Orange vodka, limoncello, Regan's Orange bitters, lime, cranberry juice

### CAIPIRINHA

Fiercely Brazilian, the Caipirinha is loved by movers and shakers on both sides of the Atlantic. Sagatiba cachaça, fresh lime, brown sugar

### REVIVAL

An espresso martini pick-me-up with a hint of vanilla. Inspired by the refreshing effects of the Virgin Atlantic arrivals lounge. Stolichnaya vodka, Tuaca liqueur, fresh brewed espresso, maraschino cherry, brown sugar

### CROPDUSTER

A refreshing yet spicy alternative to the classic Mojito. Inspired by Delta's agricultural heritage. Bacardi eight 8 old rum, cinnamon syrup, fresh mint, lime, chocolate bitters, ginger ale, brown sugar