

BITTER TWISTED

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PARLOUR

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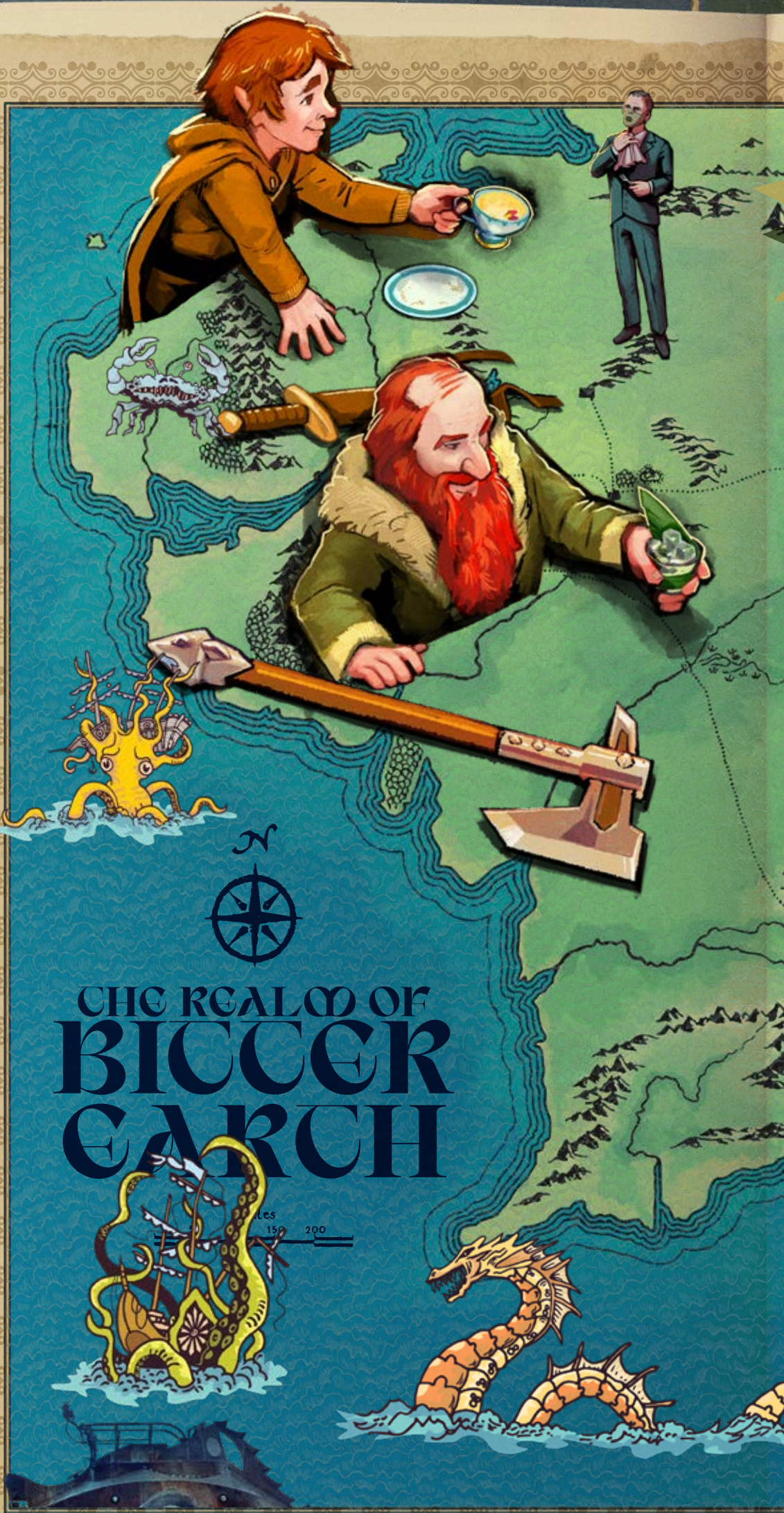
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COCKTAIL MAP

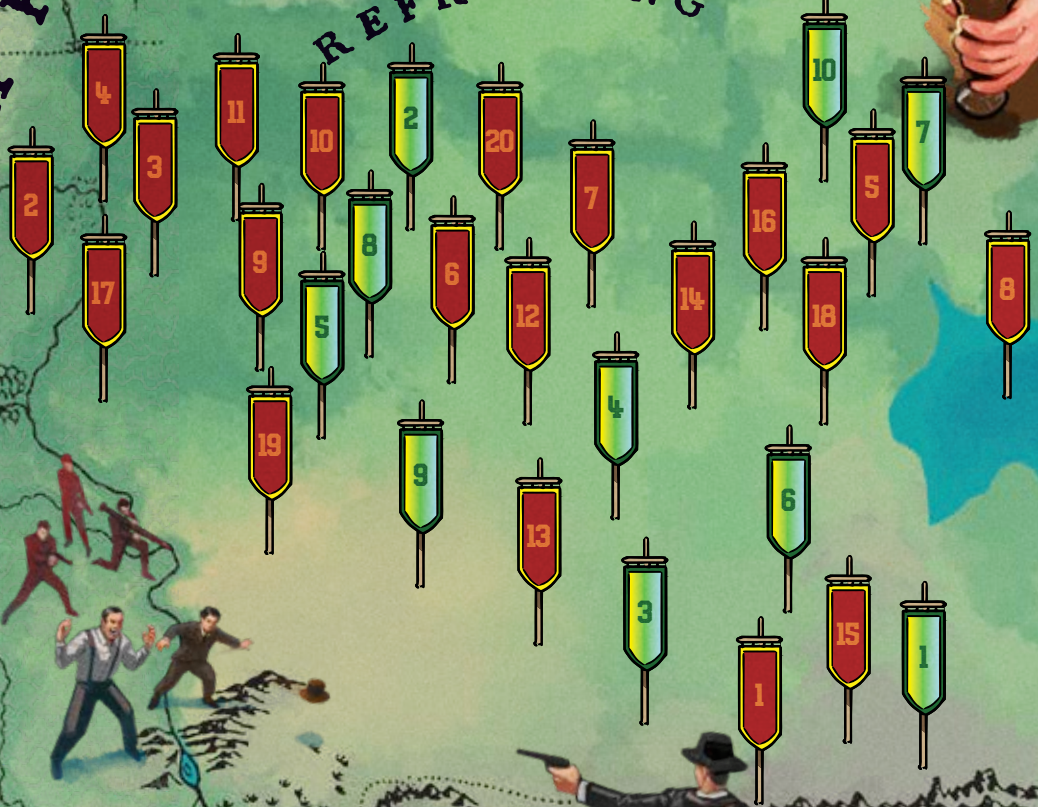
Use this handy-dandy guide to find your own cocktail enlightenment for the **Mixing Under the Influence** & **Hall Of Fame** pages. Choose your own adventure to match your taste, or try something new.



PLAY IT SAFE

REFRESHING

DIVERGENT



DIVERGENT

Feeling adventurous? These offerings push the boundaries of normal cocktail fare.

PLAY IT SAFE

You can never go wrong with cocktails made in the style of classics. These tried-and-true options have stood the test of time.

TO THE POINT

A bit on the stronger side in terms of potency, these cocktails hold true to their ingredients.

REFRESHING

Thirst-quenching and sometimes fruity, these options are approachable crowd-pleaser.

TO THE POINT





DRINKING

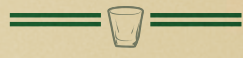
UNDER THE INFLUENCE

\$16

1

SPLIT DECISION

A silken blend of Tullamore D.E.W. and Monkey Shoulder whiskies, enhanced by rich banana Madeira and aromatic cardamom bitters. Smooth vanilla buttermilk syrup brings it all together, creating a luxurious, spirited sipper.



2

HASTA LA VISTA, BERRY!

A lively fusion of Mezcal and Martini & Rossi's Riserva Speciale Bitter dances with Aperitivo Rosato, harmonized by a tangy triple berry shrub. Topped with sparkling prosecco and a splash of club soda.



3

JAMMIE DODGER

A playful blend of peanut butter Cachaça, tantalizing strawberry rhubarb syrup, and a touch of acidification to strike a perfect harmony. A balanced treat for the taste buds in every sip.



4

YOU SHELL NOT PASS!

An elegant blend of VSOP cognac, house-blended sweet vermouth, and amontillado sherry, harmonized with zesty lemon and a delightful touch of pistachio adds an alluring twist.



5

PLOT TWIST

Travel on a spirited journey with this exotic blend of house rum and Maker's Mark 46 enhanced by the enticing warmth of Hamilton Pimento Dram liqueur. Fresh pineapple, zesty lime, and luscious plantain syrup unite for a tropical adventure.



6

WRITER'S BLOC

A satisfying mix of Zubrowka vodka, Manzanilla sherry and Ramazzotti Aperitivo Rosato. Added flavors of rhubarb and vanilla combine to create a smooth and perfectly balanced cocktail. Served up.



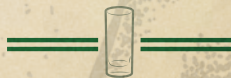
!s non-alcoholic version of this drink available

*contains nuts

7

THE GIVING TREE

A delicious mix of aged cognac and rich calvados, balanced with apple liqueur and a refreshing splash of fermented cider soda. A sparkling and over the top refreshing number to enjoy.



8

TEA-KACHU

Green tea-infused Reyka vodka and Shochu are balanced with tangy sudachi and yuzu, sweetened with a delicious cantaloupe syrup. Served tall, highball-style.



9

THE RUM ALSO RISES

Earl Grey sous vide rum, dark cacao, coffee liqueur, and Pedro Ximenez Sherry team up to create a sinfully delicious concoction, topped with a fluffy condensed milk tea foam.



10

M.V.P. (MIAMI VICE PUNCH)

A refined twist on a cult classic Miami Vice, this tempting fusion features a house rum blend, exotic spices, and strawberry tea. Pineapple, coconut milk, and lime intermingle for a refreshing, tropical experience, all clarified for a smooth finish.



THE BITTER HALL OF FAME

\$15

1

LA CHOCOLAT SAZERAC

A generous pour of rye whiskey with a touch of crème de cacao and the addition of Peychaud and Aztec bitters. We stir this mixture to a crisp chill and then slip it into an Absinthe-rinsed, frozen rocks glass to create a whiskey lover's delight.

2

LOVEFRUIT MEDLEY

House-infused strawberry and pineapple vodkas mixed with fresh watermelon, lemon and hibiscus juices, sweetened with a touch of strawberry candy syrup. Served over crushed ice.

3

LIME & THE COCONUT

An amazing mix of 100% agave blanco Tequila, house-made limoncello, lime juice and pineapple syrup. Topped with a coconut foam hat.

4

MR. HENDRICK'S

Hendrick's gin mixed delicately with subtle tones of cucumbers and fresh lime, served over cubed ice and sparkling club soda. Something nice and light for any occasion.

20

PORNSTAR MARTINI

Created by the late, great Douglas Ankrah and considered by many to be the most famous contemporary classic in the world, the original Porn Star Martini recipe combines house-infused vanilla Grey Goose vodka with fresh passion fruit and Passoa passion fruit liqueur. Shaken and served up and over the top with a sidekick of bubbles.

TOWN HOUSE, LONDON

\$17

5

LIME LEAF CC

How cocktails should be - simple and tasty. House-infused lime leaf gin and house-made lime cordial, mixed then carbonated and served straight up with a lime disc.

6

WHISKEY BERRY JUBILEE

A great mix of American whiskey, three-berry liqueur and berry puree, balanced with fresh lime juice and topped off with ginger beer. Served tall and icy cold.

7

BORN TEQUILA

House-infused five-chili Tequila is mixed with sage, lime, mango syrup and pineapple juice. This spicy little number is served up, high and tight in a frosted cocktail glass just to remind it who's boss.

8


BEAR WITNESS

Ichiko Shochu Saiten shaken with traumatic intent alongside a friendly combination of grapefruit, lemon, yuzu marmalade and pinkie peppercorn-honey syrup. Served over crushed ice with a bushel of dill.

9

SOLERO

Passion fruit flavors combine with vodka and vanilla liqueur, mixed with fresh passion fruit puree and half & half. Served tall and towering over crushed ice. It's great for any day in Arizona.

*Non-alcoholic version of this drink available 



10

TASTE THE RAINBOW

House-infused lime leaf gin is added to sloe gin and fresh lime, pineapple and strawberry. We then shake it to wake it and produce a memorable good time reminiscent of childhood.

11

LEMONGRASS COLLINS

House-infused lemongrass vodka and vanilla liqueur, built over crushed ice with fresh lemon juice and vanilla sugar. Topped off with home-style ginger beer and served towering.

12

SLAP N' TICKLE

House-infused toasted coconut rum and sloe gin mixed with fresh lemon and lime juices. Sweetened with a touch of mango syrup and served on the rocks.

13

HEMINGWAY'S DEMISE

An elegant cocktail that's shaken with premium aged silver rum and Smith & Cross rums, balanced with lime juice, maraschino, bitters and an Absinthe spritz. It's then double strained into a chilled coupe glass and accentuated with grapefruit.

14

RUM D.M.C.

Banks 5 Island rum is shaken with dark rum, lime, guava, cinnamon and grapefruit, which combine into a very tasty treat. Completed with house-made passion fruit foam, served frappe.

15

L.I.T. UP

This Long Island-inspired concoction contains a medley of premium spirits while also using Averna, port, lemon bitters and carbonation to create a cocktail that has familiar flavors, but in a very different way. Limit two per guest.

16

TROPIC LIKE IT'S HOT

A sip to the tropics that stars mezcal and tangos with mango juice and other tropical fruit purees. It's balanced with fresh lemon and grapefruit cinnamon syrup, and is served over crushed ice with a tasty Chamoy Tajin spiced rim.

17

RHUBARB-BA-ARANDAS

A refreshing concoction using Hibiscus Infused tequila, Ramazzotti Aperitivo Rosato, fresh Hibiscus juice, rhubarb and strawberry, finished with lime for balance.

18

FÆ SCOTLAND

This one recreates a Scottish Institutional soft drink that outsold Coca-Cola in the auld country. This fun low ABV inspiration mixes Montenegro and Aperol aperitivos with Fre Moscato and house-blended sweet vermouth. It's then force carbonated and served sparkling, over passionfruit pearls.

19

COUPETTE COLADA

This fantastically tasty signature cocktail from Coupette in London must be tried. We blend premium rum with pineapple cordial, and house coconut sorbet. We then pour it over sparkling prosecco to serve.

COUPETTE, LONDON

\$16



MARKET PRICE

Here you can choose from any of the following cocktails and put your very own fruit spin on it, or you can simply have them served in the traditional classic style.

\$14

STEP ONE:

CHOOSE A FLAVOR

CLASSIC, STRAWBERRY, PEACH,
RASPBERRY, BLACKBERRY, PINEAPPLE,
PASSION FRUIT OR TROPICAL.

STEP TWO:

CHOOSE YOUR COCKTAIL:

MARKET CAIPIRINHA

Brazil's national cocktail is made using Brazil's national spirit. Organic cachaça muddled with a whole lime and simple syrup, served over crushed ice.



MARKET MOJITO

The Cuban classic with a healthy pour of our house rum blend and lime, muddled together with fresh-picked mint and simply balanced, then topped off with club soda.



MARKET COLLINS

Our classic Collins is made with your choice of vodka or gin, lemon juice and simple syrup, then charged with club soda. All our fruit Collins use our house premium vodka as well as fresh fruit.



MARKET BELLINIS

The original recipe made with fresh fruit puree of your choosing and natural fruit liqueur topped up with sparkling Prosecco. Nope, not blended here, that's somewhere else.



MARKET MARGARITA

100% agave Tequila, Cognac-based orange liqueur, lime. Savor it on the rocks, up, or blended according to your preference.



*Please see the board for our house selections of premium poured brands.

*Non-alcoholic version of this drink available 

"VODKA OR GIN GARNISHED WITH AN OLIVE MAY BE A MARTINI, BUT MORE THAN THREE OLIVES GARNISHING A MARTINI IS DEFINITELY A SALAD WITH DRESSING." - ROSS SIMON

The B&T "Flawless" Martini

Our flawless pre-bottle blended martini is made with premium gin or vodka to a house-specific spirit ratio, vermouth, orange bitters and nano-filtered water, which has then been chilled to less than 10 degrees Fahrenheit. Slid into a frozen cocktail glass, it's served with a lemon twist, an olive, or both.

\$14 **ECONOMY**
PREMIUM VODKA* | PREMIUM GIN*

\$17 **FIRST**
JEAN-MARC XO | OLD RAJ



MARTINI AND HIS BASTARDS

The Classic CIRCA 1900

Try this refreshing classic 50/50 version of the now infamous cocktail. Equal parts spirits stirred with white and dry vermouths and mixed with our house-blended orange bitters. *"I never go jogging, it makes me spill my martini."* - George Burns

The Bohemian

Known as the clean dirty martini. We stir a generous measure of our favorite gin with dry vermouth and a touch of caper berry juice, then double strain that sucker and garnish it with a plump caper berry. *"I have a great thirst for knowledge and always enjoy a cold martini on a hot day."* - Diana Rigg

The Bloomingdale

A delicate fusion of Roku gin and elderflower liqueur harmoniously intertwine with crisp Rosé wine and a house dry vermouth blend. A dash of Peychaud bitters completes this elegant, floral masterpiece. Served chilled and up. *"I have a mixed drink about feelings."* - Dolly Parton

The Martinez

A union of Old Tom-style gin, house-blend sweet vermouth, Maraschino liqueur and a few dashes of bitters. Stirred and strained into a frozen cocktail glass. *"I'm not really a heavy drinker, I just like to have a martini or two when I'm not drinking."* - George Burns

===== WARNING, OLIVES ARE UN-PITTED, SO THEY ARE DAMN TASTY! =====

THE AGRODOLCE COCKTAIL

The bittersweet character of this tasty number is created by balancing Campari with Cognac-based orange liqueur and chasing it with the flavors of cherry, lime and watermelon.

TIRAMISU

PIER PAOLO, LAB BAR, LONDON
A luscious brew of Patrón Reposado Tequila, coffee and cacao liqueurs and mascarpone cheese, charged with a condensed shot of house cold-brewed coffee. Shaken then garnished with a cocoa dusting.

B&T SCROPPINO

A great spin on the Italian classic using Iichiko Shochu Saiten, lemon acid and L.G.O syrup. It's then finished with some lemon sorbet and served up with fresh lemon zest atop.



LA REPOSADO

100% agave Patrón Reposado Tequila, Agavero Tequila liqueur, Cognac-based orange liqueur and orange bitters. Stirred and served in a frozen cocktail glass, this one's for the Tequila lovers to sip and savor.



\$16

FABULOUSLY TIMELESS NEGRONI

One of the greatest cocktails ever created. Equal parts gin, Campari and a house-blended sweet vermouth. Stir... rocks... orange... done.

THE CLASSIC NEGRONI



ECONOMY PREMIUM GIN*

\$14

BUSINESS ROKU GIN*

\$15

FIRST OLD RAJ

\$17

Here is a selection of Negronis inspired by the classic that offer a smoother, aged version of the original. Sous vide and bottle blended to mimic the aging process, while imparting natural organic flavors into the final cocktail. The others are some fun offshoots of the holy Negroni that are really delicious!

\$16

TART CHERRY

A remarkable combination that works exceedingly well with Roku Gin. All the natural flavors of the classic Negroni with a hint of tart cherry on the finish, results in a deliciously harmonious combination of ingredients.

SBAGLIATO BIANCO

A surprising blend of citrusy Limoncello, delicate Lillet Blanc, and bold Suze, topped with bubbles of sparkling Prosecco. It's the perfectly playful, lighter take on its older sibling.

SBAGLIATO

Campari and sweet vermouth married with a generous measure of Prosecco. Nothing so wrong has ever tasted so right.


TÉ EARL GREY

Sometimes you just have to make it so. This Hendrick's gin Earl Grey-imparted take on the Negroni is uniquely top-of-the-line and updates a timeless classic with smooth bergamot overtones.

NIBS & BITTERS

Sous vide cocoa nib mezcal pairs perfectly with the bitter warmth of Campari and a touch of sweet vermouth blend. It's like a fireside chat with an old friend.



*Non-alcoholic version of this drink available 

RETRO DRINKING

With In-Flight Upgrades

Here you will find some of the finest drinks ever created. We reckon that's why they are called "the classics," right? They have survived the test of time and are right here for your drinking pleasure.

Pimp Your Drink

You may have noticed by now that all our spirits, including our house selections, have been carefully chosen for quality and merit. That said, if you are feeling flush, or just want to savor some of our harder-to-find, more eclectic spirits, here is your opportunity.

ECONOMY \$14 :: BUSINESS \$15 :: FIRST \$17

The Godfrey

VSOP Cognac married with crème de mure, orange liqueur, fresh blackberries and finished with a touch of lemon juice. Shaken and served on the rocks. A London favorite.

PREMIUM COGNAC* PIERRE FERRAND 1840 CAMUS VSOP

Penicillin

A harmonious blend of smooth blended scotch, tart lemon juice, sweet honey-ginger syrup, and a hint of smoky Islay single malt scotch. Perfectly balanced for an unforgettable sip that cures all.

PREMIUM SCOTCH* MONKEY SHOULDER COMPASS BOX GLASGOW BLEND

Jungle Bird

Dark rich rum is balanced with the bitterness of Campari and the brightness of pineapple and lime juice. Swizzled together and served over crushed ice makes this a spectacular tiki classic.

PREMIUM DARK RUM* SMITH AND CROSS PLANTATION O.F.T.D.

Painkiller

A delicious concoction combining Pusser's rum, pressed pineapple juice, squeezed orange juice and cream of coconut, topped with freshly grated nutmeg. It creates a tasty number full of island vibes when a necessary cold, refreshing cocktail is required.

PUSSER'S RUM* SMITH AND CROSS PLANTATION O.F.T.D.

Gin-Gin Mule

Premium gin, fresh mint, and lime juice meet with a zing of ginger beer in this modern classic cocktail. Served tall, it's the perfect drink for an Arizonian evening.

PREMIUM GIN* ROKU GIN OLD RAJ

Queen's Park Swizzle

Demerara rum is used in this very tasty treat. Mint and lime combined with bitters and crushed ice are swizzled together to make "*The most delightful form of anesthesia given out today.*" ~ Vic.

PREMIUM RUM BLEND* SMITH AND CROSS PLANTATION O.F.T.D.

Old Fashioned

Made the old-fashioned way with a generous measure of bourbon, Angostura & orange bitters and a touch of cane syrup, then stirred to finish. Served over ice with lemon and orange peels.

PREMIUM BOURBON* MAKER'S MARK 46 WOODFORD RESERVE

Sazerac

A hefty pour of rye whiskey or VSOP Cognac with the addition of Peychaud bitters, a dash of Angostura and a touch of sugar. We stir this mixture to a crisp chill, then slip it into an Absinthe-rinsed, frozen rocks glass.

PREMIUM RYE* WILD TURKEY 101 RYE KNOB CREEK RYE

Jerry Thomas Manhattan

A large measure of rye whiskey and house-blended sweet vermouth, stirred with a touch of Cognac-based orange liqueur and bitters.

"Trust us, it's whimsical as shit." ~ College Humor

PREMIUM RYE* WILD TURKEY 101 RYE KNOB CREEK RYE

*Please see the board for our house selections of premium poured brands.



Let Them Drink Punch



\$16

JEFFERSON CLARIFIED MILK PUNCH

An old English punch preparation that dates back centuries. Expect a soft and creamy roundness with seasonal flavor changes and ingredient spontaneity. Serves 1.

PRIZE FIGHT PUNCH

We wanted to do something fun and seasonal as far as shareable punch goes. So check our board for details or ask your server on the current punch bowl offering. Serves 3-55

\$55



DUCK BATH PUNCH

Hendrick's gin is blended with Amaro Sibona, Grand Poppy & house cold-brewed Earl Grey tea balanced with flavors of pineapple & lemon. Finished off with a quite lovely cucumber air. Serves 2-5.

\$60



SHOT O' CLOCK

BECHEROVKA

With a recipe dating back to 1794, this herbal liqueur is a complex delight with notes of ginger, cinnamon and clove. Served cold enough to freeze the balls off a brass monkey.

BRIAN'S CINNAMON WHISKEY

Take a great Kentucky bourbon and infuse it with cinnamon bark, vanilla pods and some other secret house spices and Boom! Puts the others to shame.

B&T'S ICY COLD LIMONCELLO

Instead of everclear, we use our premium vodka as the base and sous vide all the natural ingredients together to make a less sweet, super delicious, nearly frozen limoncello.

SHOT IN THE DARK

"Roll the dice" dealer's choice of something tasty to get the job done. *No substitutions!*

LIGHT HOUSE

Spirit Roulette:
Feeling adventurous?
Let our bartender surprise you with a delightful concoction that matches your preferred spirit. Take a chance and let the games begin!

\$11

\$9



As purveyors of fine cocktails, spirits, and good times,

Bitter & Twisted has always had a simple goal since it opened: to provide an exceptional drinking experience where you can taste what a truly well-made drink can be. We are driven by a love and passion for our craft, ensuring that the libations you choose are of the highest quality.

Our establishment pays homage to the great bartenders of yesteryear, as well as those from around the world today. We strive to create an enjoyable atmosphere that is both sophisticated and fun, and we are always looking for new ways to innovate and improve our offerings.

Here are just a few of the things we do that make an immense difference to your drinking experience:

- *We use only premium spirits in all our drinks. Our whole spirits collection has been selected specifically for its excellence and quality.*
- *We try our best to be environmentally thoughtful by using renewable, resourced products and smallwares, as well as compostable and sustainably grown bamboo straws. We maximize all our ingredients for more than just one-use application, from peels to piths to garnishes.*
- *We make the majority of our syrups and infuse our own flavored collections in-house, following our own recipes and formulas. This promises consistency and unique flavors and profiles.*

- *We have consistently endeavored to lead the charge in innovation, and we are proud to announce a significant achievement: the development of a genuine citrus juice substitute, meticulously crafted from scratch. Introducing STABYL™, the perfect alternative to fresh citrus. With STABYL™, we have managed to preserve all the loved attributes of fresh citrus, while eliminating any undesired elements. This creates an impeccable 1:1 substitution, ensuring remarkably consistent cocktails every time and simultaneously reducing waste and our carbon footprint.*
- *We are passionate about sustainability and water conservation. We have a water filtration system that is not only responsible for producing great-tasting water but also generates less waste than other filtration systems. This not only provides a better-quality product but also makes small steps in the right direction within our arid climate.*
- *We make all our own large format ice from scratch in-house for service. It's painstaking, but definitely worth it. Making your own ice instead of simply buying it is something we are very proud of.*
- *We apologize in advance for not carrying some of the prevailing mainstream bar standards like energy drinks or the latest synthetic flavored vodkas. We are changing the way the world drinks one drink at a time, and those don't count.*

bottoms up & we hope you enjoy!

Taking our commitment to quality seriously, but not ourselves, since 2014.



Scan this QR code to see an up-to-date digital list of our current spirit selection and food menus.

WOP WEN

\$15

1ST

PORN STAR MARTINI \$17

House-infused Grey Goose vanilla vodka + fresh passion fruit + Passoã passion fruit

2ND

LOVE FRUIT MEDLEY

Sous vide strawberry & pineapple vodka + watermelon + lemon + hibiscus

3RD

BORN TEQUILA

Five-chili house-infused Tequila + sage + lime + mango syrup + pineapple juice

4TH

LIME & THE COCONUT

100% agave Tequila + limoncello + lime + pineapple syrup + coconut foam

5TH

WHISKEY BERRY JUBILEE

Bourbon + three berry liqueur & berry puree + lime + ginger beer

6TH

WASTE THE RAINBOW

Lime leaf gin + sloe gin + fresh lime + pineapple + strawberry

7TH

RHUBARB-BARANDAS

Hibiscus Infused tequila + Ramazzotti Rosato + Hibiscus + rhubarb + strawberry + lime

8TH

MR. HENDRICKS

Hendrick's gin + cucumber + fresh lime + club soda

9TH

LEMONGRASS COLLINS

Lemongrass vodka + lemon + vanilla sugar + ginger beer

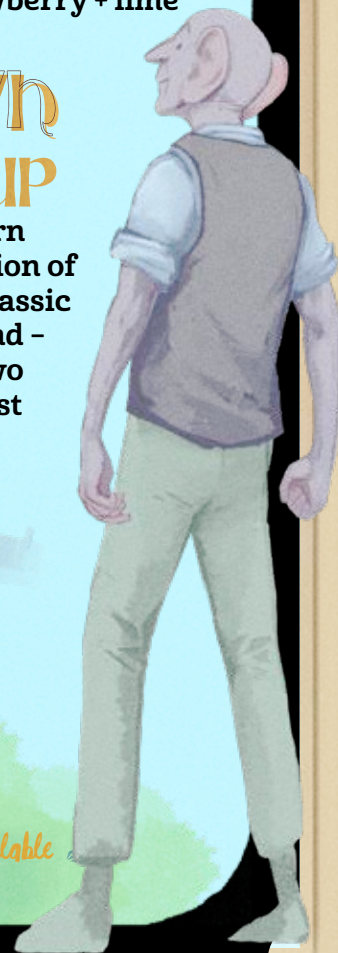
10TH

LIT UP

A modern interpretation of the retro classic long island - Limit two per guest



*Non-alcoholic version of this drink available



Scan this QR code to see an up-to-date digital list of our current spirit selection and food menus.



BITTER & TWISTED

COCKTAIL
PARLOUR

HOUSE RULES

Bitter & Twisted reserves the right to refuse service to anyone at any time who cannot comprehend how to relax and enjoy themselves or who doesn't know when to say when. Bad manners and uncivil behavior will not be tolerated.

A 22% service charge will be added to parties of 6 or more guests. All tabs left open overnight will be closed with 22% service charge added.

EDITORIAL & CREATIVE BY
ROSS SIMON

DESIGN & LAYOUT BY
TONY JENSEN

ILLUSTRATIONS BY
MATT ANDREWS

PRINTING BY
O'NEIL PRINTING

Bitter & Twisted Cocktail Parlour
1 W Jefferson St. ~ Phoenix, Arizona 85003 ~ 602.340.1924
BitterandTwistedAZ.com