

THE GIBSON MARTINI

A LA CHARLES DANA GIBSON
1908 - THE WORLD'S DRINKS
WILLIAM BOOTHBY, SAN FRANCISCO
COPPERHEAD GIN GIBSON EDITION
PICKLING SPICE
MARTINI AMBRATO RISERVA
HOUSE DOUBLE PICKLED ONION
TWIST OF LEMON ZEST
12

REEDISTILLED GIBSON MARTINI

WEISSHORN GIN &
WITH
PICKLED ONION,
LEMON ZEST & PICKLED SPICES
FOR 72 HOURS
13

AGED GIBSON MARTINI

OXLEY GIN, DISCARDED VERMOUTH
AGED IN AN EX-BALSAMIC BARREL
FOR SIX MONTHS, SERVED WITH TRUFFLE &
A SMOKY CIDER VINEGAR ONION
13

THE STEWARD LEADS HIM INTO
THE DINING AREA.
IT IS FAIRLY CROWDED.
THE GIRL IS THERE,
SEATED ALONE AT A TABLE FOR TWO.
SHE IS ON DESSERT AND COFFEE.
WITHOUT A WORD,
THE STEWARD LEADS THORNHILL
DIRECTLY TO HER TABLE
AND PULLS OUT A CHAIR FOR HIM.
THE GIRL LOOKS UP AT THORNHILL,
SMILES FLEETINGLY.
HE RETURNS THE SMILE
AND SITS DOWN.

STEWARD: COCKTAIL BEFORE DINNER?
THORNHILL: HOW ABOUT A GIBSON?
STEWARD: RIGHT AWAY.

SHOOTING SCRIPT
NORTH BY NORTHWEST, 8-12-58
PRODUCER: ALFRED HITCHCOCK
WRITER: ERNEST LEHMAN

FIFTY YEARS EARLIER...
THE PLAYERS CLUB, NEW YORK, 1908
CHARLES DANA GIBSON, THE ARTIST,
CHALLENGES CHARLES CONNELLY
TO IMPROVE THE MARTINI
CONNELLY SWITCHES THE OLIVE
FOR A PICKLED ONION AND THE
GIBSON COCKTAIL IS BORN...

OR AT LEAST THAT'S HOW OUR
FAVOURITE STORY GOES...

HOW TO USE THE MENU

OR

THE TIME MACHINE

CONTENTS

HOW TO USE THE MENU

CHOOSE A SEASON THAT
YOU FEEL LIKE VISITING
THEN LOOK AT THE MONTHS
IN THAT SEASON & SELECT
A DRINK FROM THOSE MONTHS.
THE DRINK WILL THEN SET THE
COORDINATES OF YOUR DESTINATION

SPIRITS, SOFTS &
LOW ALCOHOL DRINKS

WINE, CHAMPAGNE
& BEERS

'WOULD YOU LIKE TO SEE THE TIME MACHINE ITSELF?' ASKED THE TIME TRAVELLER TAKING THE LAMP IN HIS HAND. HE LED OUR PARTY DOWN THE DIMLY LIT GULLY OF TIMBER STREET & STOPPED IN FRONT OF WHAT,

TO US, LOOKED LIKE NO MORE THAN A SIMPLE PUBLIC ALE HOUSE. I REMEMBER VIVIDLY THE DANCE OF THE LAMPLIGHT ON ITS EMERALD TILES

'I TOLD SOME OF YOU LAST THURSDAY OF THE PRINCIPLES OF THE TIME MACHINE HERE IT IS NOW, A LITTLE TRAVEL-WORN TRULY; & THE BAR IS CRACKED IN PLACES & A BRASS RAIL DENTED; BUT THE REST OF IT IS SOUND ENOUGH.'

A DOOR OPENED & THE TIME TRAVELLER WAVED US INSIDE. HE VANISHED MOMENTARILY & REAPPEARED BRANDISHING A THIN RECTANGULAR OBJECT. THE THING THE HE HELD IN HIS HAND WAS DARK GREEN AND SCARCELY LARGER THAN A SMALL BOOK. HE PLACED IT ON ONE OF THE HIGH ROUND TABLES THAT WERE SCATTERED AROUND THE ROOM. THEN HE DREW UP CHAIRS & SAT DOWN. THE ONLY OTHER OBJECT ON THE TABLE WAS A SMALL GLASS HOLDING A CANDLE THE SHIMMERING LIGHT OF WHICH FELL UPON THE OBJECT.

'THIS LITTLE AFFAIR,' SAID THE TIME TRAVELLER, RESTING HIS ELBOMS UPON THE TABLE & UNFOLDING THE OBJECT SO THAT WE COULD SEE INSIDE 'IS THE TIME MACHINE'S MENU'

HE POINTED TO THE SIDE OF A PAGE WHERE THERE WAS A LIST OF NAMES

'HERE IS ONE DESTINATION & HERE BELOW IT ARE THREE MORE. WE CAN CHOSE THE MONTH OF OUR LANDING-PLACE & THE TIME MACHINE WILL TAKE CARE OF THE REST.

PRESENTLY I AM GOING TO SELECT ONE OF THESE DESTINATIONS & OFF WE WILL GO. OUR MINDS WILL PASS INTO ANOTHER TIME & THE WORLD OUTSIDE WILL VANISH. HAVE A GOOD LOOK AT THE THING. LOOK AT THE TABLE TOO & SATISFY YOURSELVES THAT THERE IS NO TRICKERY HERE'



KING IN THE NORTH

KAVKA VODKA WITH
LIQUORICE ALLSORTS
HIERBAS DE LA DUNAS
CLOUDBERRY
BIRSCH LEAF
AND BURDOCK ROOT TEA
BLACK OLIVE CAMEL
OAK MOSS
14

BLOODY MARIA/
RED SNAPPER

BLU LIE VODKA
5 TYPES OF VEGGIE JUICE
LOBSTER BROTH
GREEN TOMATO RELISH
LIQUID SMOKE
HORSERAISH SQUID INK
BALSAMIC SEAWEED
PESTO AMINOS
PICKLING SPICES
TRUFFLE OIL
MUSHROOM KETCHUP
14

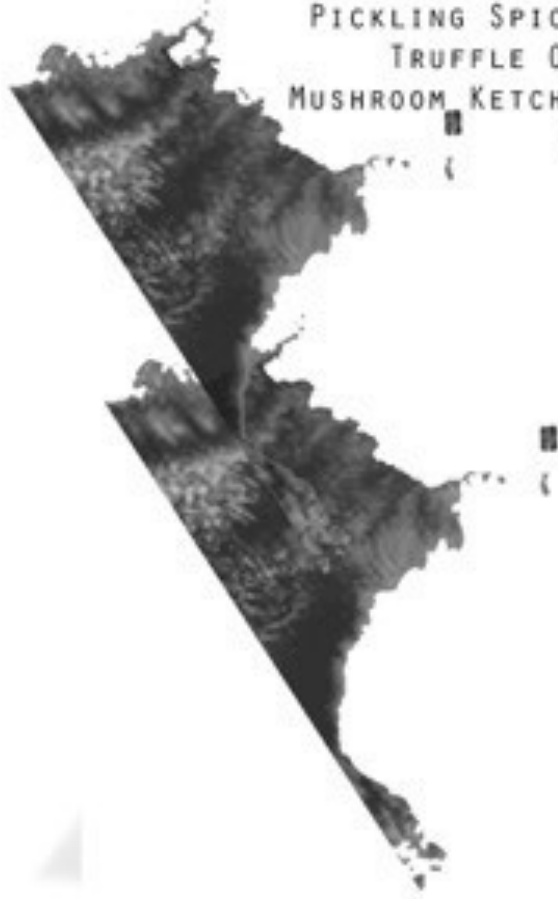
GLITTER PIG

THOMAS DAKIN GIN
FRESH OREGANO
SPICED SUPPER-BERRY CONSERVE
BLACKSTRAP MOLASSES
SPARKLING WHITE GRAPE JUICE
GERMINATED ALFA-ALFA SHOOTS
13

FROM PRUSSIA WITH LOVE

LUKSUSOWA VODKA AND
RHUBARB INFUSED
FREEZE-DRIED RED ONION DUST
LANIQUE LIQUEUR
REDCURRANT AGRODOLCE
CHUCKLEBERRY
13

JANUARY



FEBRUARY

LONDON UMBRELLA

THE BOTANIST GIN
CANDIED MELON SKIN
PINK GRAPEFRUIT
LUKUME AND KEWRA JELLY
ITALICUS WITH GERANIUM
LEAF, PINK PEPPER AND
KOREKIMA
13

FORTUNE COOKIES

KRAKEN RUM GINGER INFUSION
SHARRON AND
CHINESE PEAR
30YO PUER TEA
GINSENG
LEMON TEA JAM
LUCKY COOKIE
14

BILL THE ROY

YELLOWSTONE BOURBON
WITH TANSY FLOWERS
CASONI AMARO
SENCHA TEA
APPLE SKIN MAPLE
SYRUP, PECAN NUTS
12

GNOME ALONE

HENDRICKS GIN
BATCH EDITION
MANIFEST JÄGERMEISTER
JERUSALEM ARTICHOKE
PINEAPPLE AND
ALOE JUICE
PINK PEPPER
BANANA PROTEIN
BEERMALADE
GREEN TEA
13



MARCH

EVERGREEN

MARTELL BLUE SWIFT
CAPERBERRY LEAVES
MASTIHA TEARS
CARPANO BIANCO VERMOUTH
ALIMEA PIMENTO
CHICORY COFFEE
BALSAMIC LEAF CORDIAL
CITRUS
13

NO DRINK FOR JOEY

SOURCE GIN WITH WATTLE SEEDS
EUCALYPTUS AND AUSTRALIAN
PEPPER REDUCTION
PASSION FRUIT
BUSH BERRY COMPOTE
FEJOA
13

ROYAL WARRANT

ELEPHANT GIN
RAINBOW CHARD
FERRO CHINA BALIVA
TONIC MARMALADE
LADY GREY TEA
RECHARGED CATTIER BRUT
CHAMPAGNE
COINTREAU
14

PANDAN SIDE

DON PAPA SMALL BUTCH RUM
FRESH PANDAN
COCONUT WHEY
OAT GRASS POWDER
BITTER NEEM SYRUP
LONDON ESSENCE GINGER
BEER, CITRUS
13



JAFFA CAKES

LOT 40 RYE WITH JAFFA CAKES
CYCLISTA BITTER
T.AGNINI WALNUT VERMOUTH
BERGAMOT
ALINEA PEACH BRANDY
13

YOKOHAMA NIGHTS

ZEALOTS HEARTS GIN
UME PLUMS WINE
GIBSON SAVORY CHERRY LIQUEUR
LONGAN PURÉE
GENMAICHA TEA
JAPANESE ROSE SWEET BRINE
YUZU VINEGAR
13



APRIL

MARMALADE COCKTAIL NO.3

BLACK COW STRAMBERRY VODKA
T.AGNINI BALSAMIC VERMOUTH
CLARIFIED WITH MILK
PAMPELLE APERITIVO
CLEMENTINE
GREEN GLAZED FIG
PEACH BEER
14

SHANGHAI SLING

CUT SMOKE RUM
PEKING DUCK FAT WASH
FORTUNELLA LIQUEUR
ARONIA AND GOJI JUICE
7YO POMELO MARMALADE
TANGERINE
14

BLUE GRASS JULEP

WOODFORD RESERVE BOURBON
WITH BISON GRASS
100 PROOF SOUTHERN
COMFORT PENNY ROYAL
WATERMELON PURÉE
SMOKY TABASCO SAUCE
WHEATGRASS JUICE
13

DORNISH DREAM

THE KING OF SOHO MARIORUM, WILD
RASPBERRY LEAF INFUSION, SOUR
CHERRY JAM
FRESH MANDARINE
ST GERMAIN ELDERFLOWER LIQUEUR
CORNISH PASTIS
YARROWS ICE WINE LEAF CIDER

SOUTHERN BELLE

BUFFALO TRACE BOURBON
VOODOO HERBS
BLACKBERRIES AND
POMEGRANATE SEDIMENT
HIERBAS DE LAS DUNAS LIQUEUR
BOUDEAUX COLD BREW LIQUEUR
SERVED BLAZED
13

SHAMAN LADY

WILD CAT GIN
CUBER-DON
ESPRIT DE FIQUE
FRESH LEMON
FRESH EGG WHITE
ORANGE BITTERS
WHITE MULBERRIES CONFITURE
13

MAY





PRETTY IN PINK

RHUBARB SLINGSBY GIN
WITH NECTARINE
PAMPELLE
ITALICUS
GOLDEN CHERRY
PRESERVE SAKURA
SHARBAT
13

JUNE

CERDO COLADA

CAZCABEL BLANCO TEQUILA
WITH PINEAPPLE SKIN
WOODS RUM, BACON JAM
EGG YOLK, COCONUT MILK
PRICKLY PEAR, PILONCILLO
ALE
13



TO PEA OR NOT TO PEA

BRICK LANE JULEP

HENNESSY V.S
LIGHT SYRUP OF BHUKHARA
SHIKAKAI AND AMLA
CATTIER BRUT CHAMPAGNE
MANGO COULIS, CITRUS
14

BENRIACH WHISKY
SAFFLOWER
FRESH MANGETOUT JUICE
FENNEL POLLEN
BEES BREAD SYRUP
FRESH LEMON
ST GERMAIN ELDERFLOWER
LIQUER
14





PICKLED BANANA DAIQUIRI

DISCARDED BANANA PEEL RUM
AZUKI BEAN-RINSED
FAIR CACAO LIQUEUR
MILK OOLONG TEA . PALM SUGAR
YOUNG COCONUT WATER
BANANA CHUTNEY
CURRY LEAF
PEANUT BUTTER DUST
LIME SAFFRON &
COCONUT OIL ICE
13

JULY

BLUE REVOLUTION

MAKERS MARK, TOASTED PEACH AND
APRICOT KERNELS, AMARO MONTENEGRO
MILD CHERRY WINE, ALMOND FLOUR
PINK GRAPEFRUIT JUICE
SMOKE PISTOL 13

MIKE'S BEACH NEGRONI

TARQUIN'S GIN, DISCARDED VERMOUTH,
GREEN WALNUT AND COFFEE BEANS,
SELECT PILLA BITTER WITH SAFFRON,
OLYMPIAN MOUNTAIN
HERBS 13

ELECTRIC EARL

BOMBAY SAPPHIRE GIN
LADY GREY TEA INFUSED
ITALICUS LIQUEUR
ELECTRIC BITTERS
LONDON ESSENCE TONIC
CITRUS GRASS CORDIAL
(LEMON GRASS, LEMON THYME,
TWO KINDS OF SHISO)
ELECTRIFYING
FLOWER BUD
14

THE GREAT JAPITO

ROKU GIN
CANDIED MELON GRIND INFUSION
TONKA KOKORO YUZU LIQUEUR
PURPLE SESAME LEAVES
TAMARILLO PUREE
FRESH MARJORAM
CHOLULA SAUCE
SPARKING HIBISCUS & ALOE JUICE
POPPING CANDY
13



BARRIGADA HEIGHTS

COPALLI RUM, PINEAPPLE ROCK
CANDY, BOIS BANDE BARK
INFUSED SKIPPER RUM
GOAT RICOTTA AND COCONUT
LECHE AIRFRIED SV AMARETTO
WITH BANANAS, FRESH GUAVA
FRESH LIME
13

ESSENCE OF JALISCO

1800 REPOSADO TEQUILA
CHERIMOYA LEAVES
PINEAPPLE ALOE
CHAMOY SAUCE
ANCHO REYES LIQUEUR
CHOCOLATE PROTEIN
FRESH LIME, MAGNOLIA AGAVE
13

SON OF THE SEVEN SEAS

THEODORE GIN WITH CANDIED
ANGELICA, LEMON BALM, SEVEN
SEAS CORDIAL (BASED ON FRESH
SEA GRASSES), LIME PRESERVE
FRESH GRAPEFRUIT
12

AUGUST

SEPTEMBER

MADemoiselle DRAGONFLY

COPPERHEAD BLACK BATCH
COCOA BUTTERED YELLOW ZUC-
CHINI, CRANES BILL DROPS,
ELECTRIC BITTERS, YIN HAO
SYRUP OSMANTHUS,
LONDON ESSENCE TONIC
13

RUM SHACK SWIZZLE

FIVE UNDER CUTS RUM
WITH PIECES OF
BAOBAB, SMOKED AND
SPICY STRAWBERRIES
CHUTNEY
POMEGRANATE
VINEGAR, BIMBER
SUMMER FRUITS
GUANABANA JUICE
SOBOLO
14

SHISO TASTY

HAKU VOKA WITH SESAME
ALUNA COCONUT, SHISO
VINEGAR, BROWN MISO
REDUCTION, TOFFEE
CUSTARD, CITRUS
12

KISS OF THE SCORPION

COPPERHEAD GIN
THREE OF THE WORLD'S
HOTTEST PEPPERS
COCOA BITTERS
ANTICA FORMULA
ABSINTHE BITTERS
FRESH PADRON PEPPERS
13

NOTE: THE PEPPERS ARE
MACERATED FOR 72HOURS
IN THE GIN AND THEN
DISTILLED IN A ROTAVAPOR



OCTOBER

BREAD & BUTTER

JURA 10 Y.O.
AMONTILLADO SHERRY
SESAME LEAF VINEGAR
SMOKED SALT, GHERKIN
SWEET AND SOUR BRINE
DULSE
13

SMOKEY JACK

DEL MAGUEY VIDA MEZCAL
JACKFRUIT
MOLE SAUCE
COLD BREW JAGERMAISTER
TAMARIND AGAVE
ALE BEER
13

LINDO GAUCHO

COCOA COLD DRIP
FLOR DE CANA 12 Y.O.
CYCLISTA AMARO
GOLDEN MIRRABLE
LATINO FRUIT PURÉE
TIGERNUT OIL
CANNABIS SYRUP
YERBA MATE
FRESH LIME
13

MILKY JOE & THE COCONUTS

MOUNT GAY BLACK BARREL
CHOCOLATE ALFAJORE WINE
DULCE DE LECHE
ALIMEA COCONUT
SWEET SPICE AND SQUASH
JAM, CHUFA MILK FRESH
ORANGE
13

THOR STAR

BELUGA NOBEL VODKA WITH
BEES WAX AND BLACK GARLIC
TONKA MEAD, PIMENTO ALIMEA
SEA BUCKTHORN, PASSION
BERRY, FRESH LIME
13

MIDNIGHT IN BABYLON

OPHIR ARABIAN ADITION
CAMEL MILK JAM, HAWAIIJ,
COFFEE, CASONI NOCINO, ROSE
PETALS PRESERVE, BLOOD
ORANGE
13
SHROOM FASHIONED

WOODSMAN WHISKY WITH
MORELS LAPHROAIGH 10YO
MARMITE BEIRAO, VEGAN
SAVOURY YEASTS EXTRACT
FOREST MUSHROOM HONEY,
7 YO TAMARI SAUCE
13



NOVEMBER

THE FRYING DUTCHMAN

BATHTUB GIN
WAFFLE SYRUP
PRESERVED SALTY DUCK
EGG ADVOCAT
HEMP MILK
MUSHROOM COFFEE
13

THE IRON ISLES

MONKEY SHOULDER WITH SEA
URCHIN ROE
KIKORO GINGER LIQUEUR
SCOTTISH HEATER AND THISTLE
FLOWERS, SWEET BREAD TONIC
WINE, SEAWEED BROT CRANACHAN
CAKE JAM, OYSTER LEAVES

14



WINTER DRINK

PORTOBELLO BUTTER GIN
BBQ AVALLEN CALVADOS
PUDDING SPICE STOUT
DONKEY MILK
FRESH LEMON AND ORANGE
PINE HONEY
SARSAPARILLA SYRUP

14

LAST OF THE BOHEMIANS

GLEMORANGIE 10 Y.O.
EDIBLE CLAY CARLSBAD
WATER CORDIAL APPLE
SABA, DAMSON KETCHUP
LONDON ESSENCE TONIC

13

DECEMBER

IN THE CLOVER

SHAMROCK INFUSED
BORDEAUX DISTILLING GIN
TOBACCO HONEY
SWEET AND SOUR BEET
BRINE, VINTAGE CAMPARI
OAT MORNAY SAUCE
ROASTED HICKORY
APHRODISIAC
SPUMANTE

14

SPIRITS

STANDARD SERVE SIZE

VODKA

ARBIKIE STRAWBERRY	16
BLACK COW PURE MILK	8
GREY GOOSE VANILLA	11
LUKSUSOWA	8
REYKA	8

GIN

BOMBAY SAPPHIRE	7.5
COPPERHEAD	11
COPPERHEAD BLACK BATCH	11
COPPERHEAD THE GIBSON	11
DE BORGES HOLLAND	10
DE BORGES GENEVER	12
ELEPHANT	11
GIN DU SOL	13
GOOSEBERRY SLINGSBY	9
HENDRICK'S ORBIUM	10
KOKORO	8
OLD TOM SLINGSBY	13
OXLEY	10
O'NDINA	9
PETER OF FLORENCE	13
PORTOBELLO NAVY ROAD	9
ROKU	9
TARQUIN'S RHUBARB & RASBERRY	9
TARQUIN'S	9
THE BOTANIST	9
THEODORE PICTISH GIN	12
STAR OF BOMBAY	10
WILD CAT	8
VII HILLS	9

RUM

APPLETON 12 Y.O.	10
DON Q DOUBLE WOOD	9
SKIPPER DEMERARA	7
ALUNA COCONUT	7
MOUNT GAY BLACK BARREL	9
BANKS 5 ISLAND	9
YAGUARA CACHACA	8
BRUGAL 1888	10
LA HECHICERA FINE AGED	12
BACARDI OCHO ANOS	8
SANTA TERESA 1796	12
WRAY & NEPHEW OVERPROOF	9
FLOR DE CANA 12 Y.O.	9
COPALLI BELIZE	9
WOOD'S RUM	8

TEQUILA / MEZCAL

GRAN CENTENARIA PLATA	8
1800 SILVER	9
MONTE LOBOS MEZCAL	10
MAESTRO DOBEL HUMITO	11
METEORO	12

BRANDY / COGNAC

METAXA 12 STAR	9
LOUIS ROYER FORCE 53 VSOP	12
REMY MARTIN 1738	12
PORTON PISCO	9
REMY MARTIN XO	30

BOURBON / RYE

WILD TURKEY 101	9
WOODFORD RESERVE	9
OLD FORESTER BOURBON	10
MAKER'S MARK	9
KNOB CREEK	10
WOODFORD RESERVE RYE	12
HUDSON BABY	12
JACK DANIELS SINGLE BARREL	15

IRISH WHISKEY

SLANE IRISH WHISKEYN	8
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JAPANESE WHISKY

SANTORI TOKI WHISKY	9
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SINGLE MALT

ALISA BAY	14
BALVENIE 14 Y.O.	14
CRAIGELLACHIE 13 Y.O.	13
GLENDRONMACH 12 Y.O.	11
GLENFIDDICH FIRE & CANE	11
HIGHLAND PARK 12 Y.O.	11
LAPHROAIGE 10 Y.O.	12
MACALLAN 12 Y.O. SHERRYTCASK	13
OCTOMORE 9.3.	38
PORT CHARLOTTE 10 Y.O.	13
THE DALMORE 12 Y.O.	12

BLENDED SCOTCH/AMERICAN

SHACKLETON WHISKY	9
SNOKEY MONKEY SHOULDER	9
TINCUP AMERICAN WHISKEY	9

NON ALCOHOLIC SPIRIT

SEEDLIP	6
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SOFTS

THE LONDON ESSENCE COMPANY	3.5
TONIC WATER - GRAPEFRUIT & ROSEMARY	
GINGER BEER	

COCONUT WATER	4
FRESH LEMONADE	4
FRESH ORANGE & CLEMENTINE JUICE	4
SEASONAL NON-ALCOHOLIC COCKTAILS	6.5

NO ABV BRINE TODDY

SEEDLIP SPICE, HONEY, LEMON, PICKLE JUICE	
HOUSE MARMALADE, SERVE WARM	7

LOW ALCOHOL DRINKS

IL CARDINALE	
SOUR CHERRY WINE, AMARO, GIN	
TONIC WATER	9

DAXACA "MOLE" COBBLER, MEZCAL, CHOCOLATE WINE	
MOLE SPICE, CHILLI, AGAVE, LIME	9

KIMONO

UMESHU, SAKE, SPARKLING MATCHA ICE TEA	
LEMONGRASS, HONEY & LEMON	9

ABV PRESERVED LEMONADE

PORTOBELLO GIN, 3 KINDS OF VINEGAR SALT AND CREAM, LONDON ESSENCE GINGERBEER, PRESERVED LEMONS, BACON AND CHILLY PEARLS	9
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CHAMPAGNE & WINE GLS BTL**CHAMPAGNE**

CATTIER BRUT ICONE	11	45
CATTIER DRY ROSE		50
CATTIER PREMIERE CRU BLANC DE BLANC		60
CATTIER VINTAGE 2009		75
CATTIER CLOS DU MOULIN BRUT		65

WHITE WINE

CHARDONNAY 2015 LES MOUGEOTTES IGP PAYS D'OC LANGUEDOC, FRANCE	6	25
GAVI DI GAVI 2014 LA MINAIA, NICOLA BERGAGLIO PIEMONTE, ITALY	7	30
SANCERRE 2014 DOMAINE FRANCK MILLET LOIRE, FRANCE		40

RED WINE

CABERNET SAUVIGNON THE STUMP JUMP, D'ARENBERG SOUTH AUSTRALIA	6	25
BONARDA 2014 ESTACION 1883, TRAPICHE MENDOZA, ARGENTINA	7	30
MALBEC DOC 2014 LAGARDE LUJAN DE CUYO, ARGENTINA		40

OTHER TASTY STUFF

<small>STANDARD 100ML 75CL</small>	GLS	
MARTINI RISERVA AMBRATO-RUBINO	6	
BLACK DOT ENTER SAKÉ	6	
MOCINO	8	
SHERRY: FINO, AMONTILLADO	6	
SHERRY PX	9	
PORT 10 Y.O.	8	
CHOCOLATE WINES	6.5	

BEER

THE GIBSON LAGER 4.8%		5
THE GIBSON PALE ALE 4.5%		5.5
THE GIBSON IPA 6.0%		5.5
VINTAGE CIDER 8.4% SANFORD ORCHARDS, DEVON		6

**THE BAR AT THE END OF
THE UNIVERSE**

THE BAR AT THE END OF THE UNIVERSE IS ONE OF THE MOST IMPOSSIBLE VENUES IN THE ENTIRE HISTORY OF DRINKING ESTABLISHMENTS.

IT IS BUILT INSIDE AN OLD EDWARDIAN PUB, ENCLOSED IN A TIME BUBBLE & PROJECTED FORWARD IN TIME TO THE PRECISE MOMENT OF THE END OF THE UNIVERSE.

IN IT, GUESTS TAKE THEIR PLACES AT AN OLD COPPER BAR & DRINK COCKTAILS FETTERED WITH EDIBLE TRINKETS WHILE WATCHING THE WHOLE OF CREATION EXPLODE AROUND THEM.

YOU CAN ARRIVE FOR ANY SITTING YOU LIKE WITHOUT PRIOR RESERVATION BECAUSE YOU CAN BOOK RETROSPECTIVELY, AS IT WERE, WHEN YOU RETURN TO YOUR OWN TIME USING THE INTERWEB ADDRESS CALLING@THEGIBSONBAR.LONDON

YOU CAN VISIT IT AS MANY TIMES AS YOU LIKE AND BE SURE OF NEVER MEETING YOURSELF, BECAUSE OF THE EMBARRASSMENT THIS USUALLY CAUSES.

THIS IS, MANY WOULD SAY, IMPOSSIBLE. BUT, AFTER JUST FOUR COCKTAILS, YOU MAY FIND THAT ALMOST ANYTHING IS POSSIBLE...

COCKTAILS BY THE GIBSON TEAM
MENU DESIGN BY HELEN CALLE-LIN