

HQ



worldclass

COLLECTION

WORLD CLASS is the largest and most prestigious mixology competition in the world. The Program elevates the bartender's craft and creates compelling fine drinking experiences for the consumer. WORLD CLASS has been transforming cocktail culture around the globe since 2009. With over 15,000 bartenders that have been inspired and educated in the craft of mixology. Today the WORLD CLASS program includes luxury outlets from 50 countries..

BELLISSIMA

75

Cultivar meets cultivar. Ciroc with notes of raspberry, citrus & Averna aperitif. Elegantly lengthened with Method Cap Classique.

HQ BLUSH

75

The distinct flavours of Tanqueray No TEN Gin come through beautifully on the palate with fragrant fruity flavours of cranberry, lime and elderflower. Served tall.

OPULENCE

95

Indulge in a luxurious Johnnie Walker Gold Label Reserve. Served with a honey, vanilla and plum bitters flavoured ice ball. Decadence in a glass.

ROSITA

85

With its understated appearance, this cocktail is anything but inconspicuous. Don Julio Reposado's earthiness is paired with a variety of aperitifs. Aperol, orange bitters, sweet & dry vermouth.

FIGMENTS

70

Delicious on the palate with flavours of fig, cloudy apple & hints of white wine vinegar. Don Julio Reposado has found its perfect match. Simple & fresh.



COCKTAILS

LUXURY LEMON DROP

R70

Citrus-infused Smirnoff Black Vodka, homemade lemon sherbet, elderflower cordial, charged with cuvée brut.

The lemon drop started out in most bars as a simple shot; but has since become a favourite contemporary cocktail. Our luxury version adds a charge of excellence with the cuvée brut. This works with the citrus components to make an excellent palate cleanser; a great drink to have between courses, or as an aperitif.

WERTHER'S BON BON MARTINI

R55

Werther's infused Smirnoff Vodka, vanilla syrup, fresh lemon juice, shaken cold.

Werther's caramel candies were named after the small village where the company was formed; Werther in the Westphalia region of Germany. The original hard candy was first produced in 1909.

FYNBOS & LAVENDER MARTINI

R50

Fynbos Gin, lavender syrup, fresh lemon, shaken cold.

There are more plant species, fynbos, in the Western Cape, than there are in the entirety of Northern Europe. This diversity is due to a kaleidoscope of soils, creating one of the world's richest floral kingdoms.

AN UNMARRIED JAPANESE WOMAN

R50

Citrus-infused Smirnoff Black Vodka, Christmas cake liqueur, cranberry syrup, fresh lime.

In Japan, woman had traditionally been expected to marry at a young age and those who were unmarried after the age of 25 were sometimes scornfully referred to as 'Christmas Cakes' (Unsold after the 25th). The term first became popular during the 1980s but has since become passé as modern Japanese women often remain unmarried without stigmatisation.

HQ

COCKTAILS

PARTRIDGE IN A PEAR TREE

Vanilla-infused spiced rum, goji pear pulp, fresh lemon, served tall with a caramel and lemon foam.

Paying homage to our French connection – the red-legged (or French) partridge perched in trees more frequently than the common partridge. The partridge was actually known as a 'pertriz' which was the original French partridge carried across the border to England.

R60

CREAM SODA ICE TEA

Classic Long Island Ice Tea spirit mix, lemongrass, topped with Cream Soda foam.

In 1852 the recipe for the first variation of Cream Soda was published in the 'Michigan Farmer' by Mr E.M. Sheldon, and later refined and patented by Alexander Howell in 1865. Nearly a decade later, in 1972, came the Long Island Ice Tea. The classic cocktail was created by Mr. Robert Butt, who entered a contest to create a new mixed drink, which included Triple Sec, while in service of the Oak Beach Inn in Long Island. Resembling ice tea, the name is attributed to the colour of the drink.

R60

HQ's WATERING CAN

Lavender-infused Tanqueray Gin, mint, basil, cucumber, apple plum cordial, shaken cold, served in our signature watering can.

The watering can dates back to the 17th century, and we thought it was about time it made an appearance at our infamous watering hole!

R55

RUMBULLION ELIXIR

Gold rum, Marco Polo's "very good wine of sugar" smoked with cherry wood, white Crème de Cacao, walnut bitters, lightly washed with absinthe.

Absinthe rose to great popularity in late 19th- and early 20th-centuries in France, particularly among Parisian artists and writers. Absinthe has often been portrayed as an addictive and psychoactive drink. The chemical compound thujone, although present in the spirit in only trace amounts, was blamed for its alleged harmful effects. In 1905, Jean Lanfray, a Swiss farmer, murdered his family and attempted to take his own life after drinking absinthe. The fact that Lanfray was an alcoholic who had consumed considerable quantities of wine and brandy prior to drinking two glasses of Absinthe was conveniently overlooked or ignored, therefore the blame for the murders was placed solely on absinthe – is this what happened to Van Gough's ear?

R50



COCKTAILS

LORD CHARLES GREY

R60

Blanco tequila, fresh hand-crafted artisan hibiscus and Earl Grey soda.

According to legend, a grateful Chinese man whose son was rescued from drowning by one of Lord Grey's men, gave the blend of tea to the Earl in 1803. The tea was specially blended for Lord Grey, to suit the water at Howick Hall, the family seat in Northumberland, using bergamot to offset the preponderance of lime in the local water.

IT'S PIMM'S 'O CLOCK!

R55

Pimm's, raspberry infused vodka, cloudy apple juice..

James Pimm, a farmer's son from Kent, became the owner of an oyster bar in the City of London. He offered the tonic (a gin-based drink containing a secret mixture of herbs and liqueurs) as an aid for digestion, serving it in a small tankard known as a "No. 1 Cup", hence its subsequent name. Pimm's cocktails are a staple at Wimbledon, the Henley Royal Regatta, as well as at polo matches.

CHOCOLATE CHILLI MOJITO

R55

HQ's twist on the classic Cuban drink; hint of fresh red chilli, chocolate liqueur.

Cuba is the birthplace of the Mojito, although the exact origin of this classic cocktail is the subject of much debate. Some historians contend that African slaves who worked in Cuban sugar cane fields during the 19th century were instrumental in the cocktail's origin. Guarapo, the sugar cane juice often used in Mojitos, was a popular drink amongst the slaves who helped coin the name of the sweet nectar.

JAM JAR MARGARITA

R65

Don Julio Reposado, apricot liqueur, orange marmalade, fresh lime.

For centuries rural farmers and peasants struggled to preserve food for the winters. Soldiers too, were left in the battlefield without proper nourishment due to the lack of food storage solutions. Indeed, in 1809, Napoleon offered 10,000 francs to anyone that could devise a way to ensure that his soldiers scattered across Europe were supplied with food. Nicolas Appert was up to Napoleon's challenge—though his 'canning jar' invention was a far cry from the Mason fruit jar that came later, which we now know as a jam jar.

HQ

COCKTAILS

THE PENDENNIS CLUB

Woodford Reserve Bourbon infused with macadamia nut butter, cranberry bitters.

Our version of the Bourbon Old-Fashioned, which was first enjoyed at the Pendennis Club, a private English-style gentlemen's club established in Louisville, Kentucky 1881. The club played host to the most popular post-Kentucky Derby party as well as an annual boxing night where Muhammad Ali once fought early in his career. The club's signature meat sauce created by its very first employee, Henry Bain, contains pickled nuts as one of its key ingredients.

BERMONDSEY BREEZE

Tanqueray No. 10 Gin lengthened with hand-crafted soda of cucumber, fresh lemon and elderflower.

"Elder be ye Lady's tree, burn it not or cursed ye'll be" – rhyme from a Wiccan rede. In some regions superstitions, religious belief, or tradition prohibits the cutting of certain trees for bonfires, most notably in witchcraft customs the elderberry tree.

MONKEY NUT NEGRONI

Monkey nut infused whisky, stirred gently with homemade chai spiced sweet vermouth and Aperol, finished off with a swipe of orange zest.

Count Camillo invented the Negroni by asking the bartender to strengthen his favourite cocktail the Americano, by adding gin rather than the normal soda water. One of the earliest reports of the drink came from Orson Welles where he described a new drink called the Negroni, "The bitters are excellent for your liver, and the gin is bad for you. They balance each other."

HQ'S HOOCH

Lightly carbonated Tanqueray Gin, Aperol, and fresh grapefruit juice makes up HQ's first bottled cocktail.

Ready-to-drinks (often known as a RTD's or alcopops) are packaged beverages that are sold in a prepared form, ready for consumption. RTD's were created by alcohol brands to grab the market's attention as they were loosing the market share due to the cocktail boom of the late 1980's and early 1990's. "HQ's Hooch" is handcrafted and bottle in-house at HQ.

R65

R55

R55

R40



BLOODY MARY

BORING MARY

R50

Smirnoff Vodka, Tanqueray Gin OR Blanco Tequila, tomato juice, spice mix and celery.

BILTONG SMOKED MARY

R65

Cherry-wood smoked Smirnoff Vodka, tomato juice, spice mix and biltong shavings.

STEAK & CHIPS MARY

R55

Sirloin-infused Smirnoff Vodka, tomato juice, spice mix and salted shoestring potatoes.

SHOOTERS

All shooters are served as doubles (50ml) at a minimum order of two.

PARTRIDGE IN A PEAR TREE

R25

Vanilla-infused spiced rum, goji pear pulp, fresh lemon, served tall with a caramel and lemon foam.

WERTHER'S BON BON *

R25

Werther's infused Smirnoff Vodka, vanilla syrup, fresh lemon juice, shaken cold.

CREAM SODA ICE TEA

R25

Classic Long Island Ice Tea spirit mix, lemongrass, topped with Cream Soda foam.

* served as a 25ml shooter.