

# the COCKTAIL AMBASSADOR

VOGATSIKOU

3

Το cocktail Ambassador δεν είναι απλά μια ακόμα λίστα Cocktail, είναι αποτυπωμένες μέσα στις σελίδες του η αγάπη, το πάθος, οι εμπειρίες, τα ταξίδια, η ιστορία, η μόδα, το παλαιομοδίτικο, το σύγχρονο η φιλοξενία, η δημιουργία, η διασκέδαση η αναζήτηση, η έρευνα, η επικοινωνία το χαμόγελο όλων των ανθρώπων που βρίσκονται πίσω από αυτήν. Σας ευχόμαστε ένα όμορφο ταξίδι στο κόσμο των spirits και των cocktails.

Με αγάπη σεβασμό και ένα μεγάλο ευχαριστώ  
Η ομάδα της Βογάτσικου 3

*The Cocktail Ambassador is not just another cocktail list. It's pages are filled with love, passion, experience, travels, history, fashion, old school vibes, modern trends, hospitality, creation, entertainment, pursuit, research, communication and the smile of the people who have created it.*

We wish you a pleasant trip to the world of spirits and cocktails with love, respect and a big thank you  
The Vogatsikou 3 team



# VODKA SPIRITS

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## Marco Polo Mule

Vodka / Fresh Lemon Juice / Angostura Bitters  
Salt / Ginger Beer / Fresh Cucumber  
€ 9.00

## Macai-Berry Punch

*(Tom Kandiliaris Van Gogh Brand Ambassador)*  
Van Gogh Acai Blueberry / Mastiha Skinos  
Blueberry Marmalade / Fresh Lemon Juice  
Sugar Syrup / Fresh Mint  
€ 10.00

## Pocket Rocket

Vodka / Passion Puree / Coconut Syrup  
Fresh Lemon Juice / Fresh Rocket Leaves  
€ 8.50

## Ruby Queen

*(Teo Manolas, 2016)*  
Vodka / Beetroot Juice / Almond Syrup  
Fresh Lemon Juice / Yogurt  
€ 9.00

## Sweat Bread

*(Teo Manolas, 2016)*  
Zubrowka Vodka / Skinos Mastiha  
Chestnut Syrup / Fresh Lemon Juice  
€ 8.50

## Mr.Alexino

*(Alex Kratena, 2016)*  
Vodka/Porto / Jasmine  
Wild Cherry /Gigner Ale  
€ 10.00

# RUM SPIRITS

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## **El Presidente** (*Eddie Wolkie, 1920's*)

Havana Club Selection De Maestros / Dry Curacao  
Lillet Blanc / Homemade Pomegranate Syrup

€ 10.00

## **Breakfast in Martinique**

(*Andreas Giaprakas, 2015*)

Clement V.S.O.P / Falernum Liqueur / Dark Agave Syrup  
Fresh Lime Juice / Peychaud's Bitters

€ 10.00

## **Zombie** (*Vogatsikou 3 variation, 2016*)

Blend of Three Rums From (*Saint Dominique, Cuba, Martinique*) / Creole Shrub / Falernum Liqueur  
Passion Puree / Cinnamon Syrup / Pink Grapefruit Juice  
Fresh Lime Juice / Angostura Bitters

€ 12.00

## **Papa Doble** (*El Floritida, 1937*)

Havana Club 3anos / Maraschino Liqueur  
Fresh Pink Grapefruit Juice / Fresh Lime Juice

€ 9.00

## **Mary Pickford** (*Fred Kaufman, 1920's*)

Havana Club 3 anos / Fresh Pineapple Puree  
Maraschino Liqueur / Homemade Pomegranate Syrup

€ 9.00

## **Santa Clara** (*Vogatsikou 3, 2016*)

Blend Of Two Rums from (*Jamaica, Cuba*)  
Creole Shrub / Fresh Lemon juice / Coconut powdered

€ 9.00

## **Mai Tai** (*Trader Vic, 1944*)

Blend Of Two Rums (*Saint Dominique, Jamaica*)  
Dry Curacao / Orgeat Syrup / Fresh Lime Juice  
Sugar Syrup / Angostura Bitter

€ 10.00

## **Thimisis** (*Konstantinos Kapniaris, 2015*)

Bacardi Carta Blanca / Thyme Liqueur / Honey Syrup  
Fresh Lime Juice / Lavender Bitters

€ 9.00

# GIN SPIRITS

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## Gin basil Smash

*(Jorg Meyer, 2008)*

London Dry Gin/ Fresh Lemon Juice/ Sugar Syrup  
Fresh Basil Leaves

€ 8.50

## The Last Word

*(Detroit Athletic Club)*

London Dry Gin / Green Chartreuse  
Maraschino Liqueur/ Fresh Lime Juice

€ 9.00

## Gin Gin Mule

*(Andrey Saunders, 2001)*

London Dry Gin/ Fresh Lemon Juice/ Sugar Syrup  
Fresh Ginger/ Mint/ Egg White / Ginger Beer

€ 9.00

## A Mi Manera

*(Thomas Kandiliaris, 2013)*

London Dry Gin /Grand Marnier Gordon Rouge  
Homemade Cinnamon Syrup/ Angostura Bitters

€ 9.00

## Raspberry Ginger Fizz

London Dry Gin/ Fresh Lemon Juice  
Homemade Raspberry Syrup/ Fresh Ginger  
Egg White / Ginger beer

€ 9.00

## Mare Nostrum Martini

*(Andreas Giaprakas, 2016)*

Opilhr Gin/ M Mastiha Dry  
Cucumber Bitters/ Truffle Oil

€ 10.00

## CarroTen

*(Teo Manolas, 2016)*

London Dry Gin / Fresh Carrot Puree  
Fresh Grapefruit Juice  
Homemade Rosemary Syrup/ Egg White

€ 9.00

# AGAVE SPIRITS

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3

## Donnas Julio Margarita

*(Aristotelis Papadopoulos world class winner, 2009)*

Don Julio Blanco / Don Julio Reposado

Don Julio Anejo / Grand Marnier Gordon Rouge

Ginger Liqueur / Fresh Lime Juice/ Agave Syrup

Fresh Ginger

€ 10.00

## Pink Panther *(Giannis Kedes, 2015)*

Tequila Blanco / Hot Spicy Syrup

Fresh Lime Juice

€ 9.00

## La Perla *(Jacques Bezuidenhout, 2010)*

Tequila Reposado / Manzanilla Sherry

Gabriel Boudier Pear Liqueur

€ 9.00

## Tahona *(Giannis kedes, 2016)*

Tequila Blanco / Pineapple Puree / Fresh Lime Juice

Orgeat Syrup / Fresh Mint / Fresh Ginger

€ 10.00

## Saladito

Mezcal/ Honey Syrup / Fresh Lime Juice

Cayenne Pepper & Rock Salt Mix

€ 10.00

## Cantaritos

Tequila Reposado / Fresh Orange Juice/ Fresh Red

Grapefruit Juice / Fresh Lime Juice / Sea salt

Pink Grapefruit Soda

€ 9.00

## Mezcal Mule *(Jim Meehan PDT, 2008)*

Mezcal/ Fresh Passion Puree/ Fresh Lime Juice

Ginger Beer/ Fresh Cucumber/ Fresh Chili

€ 9.00

## Paloma *(Don Javier Delgado Corona)*

Tequila Altos Vogatsikou 3 Edition

Fresh Lime juice / Pink Grapefruit Soda

€ 9.00

# WHISKEY SPIRITS

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3

## Old Fashioned

Bourbon Whiskey/ Sugar Syrup

Angostura Bitters

\*Upgrade with Any type of Rum & Chocolate Bitters + € 1.00

€ 9.00

## Sazerac

*(Antonio Amedee Peychaud, Vogatsikou 3 Variation, 2016)*

Rye Whiskey / Courvoisier Exclusif V.S.O.P

Sugar Syrup / Angostura Bitters

Peychaud's Bitters / Absinthe

€ 10.00

## Blood & Sand *(Rudolph Valentino movie, 1922)*

Scotch Whisky/ Cocchi Americano Di Torino

Cherry Heering Liqueur / Fresh Orange Juice

€ 9.00

## Dreamer

*(Vogatsikou 3, 2016)*

Jameson Select Reserve / Fresh Lemon Juice

Honey Syrup/ Almond Milk

Cherry Heering Liqueur

€ 8.50

## The Hungry Bee

*(Vogatsikou 3, 2016)*

Jack Daniels Honey/ Ginger Liqueur

Coffee Bitters

€ 9.00

# COGNAC & MASTIHA SPIRITS

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## The Only Smoker

*(Andreas Giaprakas, 2016)*

Cognac V.S.O.P/ Rum/ Antica Formula Vermouth  
Angostura Bitters

€ 10.00

## Sidecar

*(Fine Art of Mixing, 1948)*

Cognac V.S.O.P / Cointreau Liqueur  
Fresh Lemon Juice

€ 9.00

## Brandy Crusta

*(Joseph Santina, 1840's)*

Cognac V.S.O.P / Cointreau Liqueur/ Maraschino Liqueur/  
Fresh Lemon Juice/ Sugar Syrup/ Angostura Bitters

\*Upgrade with Any Type of Rum

€ 9.00

## Mastiha Mule

*(Giannis Kedes, 2016)*

Skinos Mastiha / Fresh Lemon Juice / Sugar Syrup  
Keffir Ginger Beer / Angostura Bitters

€ 9.00

## Mediterranean Fizz #2

*(Andreas Giaprakas, 2016)*

Skinos Mastiha/ Vodka / Vanilla Syrup  
Fresh Grapes / Fresh lemon Juice  
Fresh Basil Leaves /Soda Water

€ 9.00

# MOCKTAIL SPIRITS

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## Mock Margarita

Agave Syrup/ Fresh Lime Juice  
Fresh Lemon Juice / Ginger Beer

€ 5.00

## Fantastic Hangover

Apple Juice / Fresh Lime Juice / Vanilla Syrup  
Mint / Soda Water

€ 5.00

## Autumn Smash

Raspberry Syrup/ Apple Juice/ Fresh Lemon Juice  
Cranberry Juice/ Soda Water

€ 5.00

## Virgin Mary

Fresh Tomato Juice/ Bloody Mary Spices  
Fresh Lemon Juice / Horseradish Sauce  
Celery Salt

€ 6.00

## Virgin Mule

Fresh Lime Juice/ Sugar Syrup/ Himalayan Salt  
Ginger Beer/ Fresh Cucumber

€ 5.00

## Space Jam

Fresh Lemon Juice/ Macadamia Syrup  
Carrot Puree/ Sugar Syrup  
J.Gasco Sparkling( Violet Soda)

€ 5.00



VOGATSIKOU

Επιμέλεια καταλόγου  
**Αλέξανδρος Σουρμπάτης**

*Menu Construction*  
**Alexander Sourmpatis**

Βογατσικού 3, Θεσσαλονίκη  
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Αγορανομικός Υπεύθυνος:  
Κέδες Ιωάννης

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Το κατάστημα υποχρεούται να εκδίδει αποδείξεις  
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ΤΟ ΛΟΓΑΡΙΑΣΜΟ ΕΑΝ ΔΕΝ ΛΑΒΕΙ ΤΟ ΝΟΜΙΜΟ ΠΑΡΑΣΤΑΤΙΚΟ  
ΣΤΟΙΧΕΙΟ (ΑΠΟΔΕΙΞΗ-ΤΙΜΟΛΟΓΙΟ)

CUSTOMER IS NOT OBLIGED TO PAY IF THE NOTICE  
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