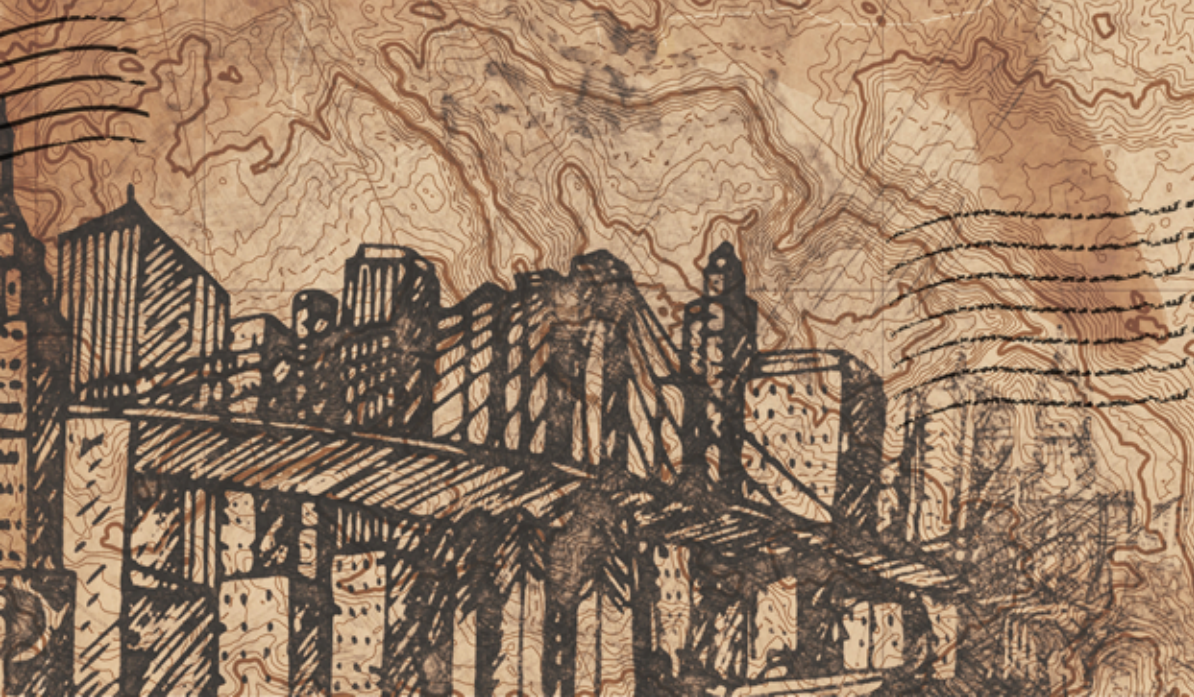


# MEMOIRS OF A NOMAD







## INSPIRATION & STORY

By Edward Lance de Leon

This cocktail menu is inspired by the wanderlust journey of a European traveler who found himself in the middle of the bustling streets of New York City in the 1920s.

The menu consists of six cocktails, where each craft represents a landmark or element of the rich cultural tapestry that New York had to offer. From the bustling Broadway to the jazz-filled clubs of Harlem, immersing him in the diverse melting pot that was New York.

"Memoirs of a Nomad" captures the essence of those moments, blending the rich flavors of the Old World with the bold innovations of the New. Each cocktail we serve is a heartfelt tribute to the diverse cultures and experiences that shaped this city, embracing the spirit of adventure and the pursuit of opportunity.

*Eddie  
Cocktails*



At the outset of my journey towards  
the American Dream...



## THE BIG APPLE

AED 65

### Ingredients:

Harmonious blend of American creamy  
peanut butter whisky, crispy green apple  
& cucumber, elderflower soda.

All about the provocative silhouettes  
of Manhattan...



## 42 MIDTOWN SOUR

AED 65

### Ingredients:

Exotic Peruvian pisco, blood orange,  
strawberry aperol-vermouth, with a  
hint of spiciness



# 42 MIDTOWN

RESTO BAR

In the melting pot of flavors, cocktails will always offer a treasure trove of golden nuggets waiting to be discovered, one sip at the time...

## GOLD FEVER

AED 65

### Ingredients:

Smooth blend of vanilla-saffron vodka, sparkling lychee, passion fruit pearls.



In the swirling currents of Modern Times, as the world sped by, a cocktail of laughter and satire was stirred, capturing the essence of an era in a single, timeless sip.



## THE CHAPLIN

AED 65

### Ingredients:

Punch made of spiced rum, amaretto, popcorn, wild berries shrub  
(D)



42 MIDTOWN

RESTO BAR

Stepping back in time to the roaring prohibition era  
savoring the clandestine allure of a  
handcrafted cocktail...



## PROHIBITION NEGRONI

AED 75

### Ingredients:

Blend of gin, honeycomb vermouth, artichoke  
liqueur, cocoa nibs, everything aged for 42  
days inside a smoky American oak barrel.

With a coffee on my hand, witnessing the city's vibrant  
pulse, New York became my caffeinated playground...



## CARAMEL MACCHIATO

AED 65



### Ingredients:

Velvety blend of tequila infused with  
coffee, banoffee chocolate, vanilla tonka,  
topped up with oat foam



42 MIDTOWN

RESTO BAR



