



Design Cocktails

Naiad

Champagne Chic

Bassline

Superhuman

Cocktail of Pines

Hero

Kyiv Candied Fruit

Future Vintage

Globe Runner

Marta Syrko

/ Naiad

Marta Syrko — a Ukrainian born photographer best known for her work in fashion, fine art and nude fields. Consistently seeking inspiration from architecture, conceptual art and paintings, Marta needs only two things to create remarkable pieces — a little bit of light and genuine emotions.

The visual representing Marta's art is a photograph from the exhibition titled Naidas — a concept that explores the mirror-like essence of water; a mirror of subjectivity, created by our imagination and projected onto an innocent and simple element of water. The concept behind exhibition and Marta's transcending art has inspired the pisco-based cocktail titled Naiad.

Marta Syrko

/ Naiad

Profile /

A gentle sour, inspired by equally gentle photographs of Marta Syrko. Made with the exotic passion fruit, the cocktail has a fuzzy texture, a mild banana flavor and a magical herbal balance of verbena and vermouth in its aftertaste

ABV /

15%

Ingredients /

Pisco
Absenteroux Vermouth
Passion Fruit
Verbena
Banana Liqueur
Lemon
Bitters

Price /

₹ 350



Vadym Keller

/ Champagne Chic

His name is a byword to luxe, chic, to the brightest and the most outstanding events of the City. Vadym Keller began his career in the role of PR representative of posh restaurants and stepped up to his own notorious projects. Now, Vadym owns private event-agency Keller PR&Events and a media-project Maincream.com.

Whether it's a fashionable dinner, upper society flat party or a sensational grand opening, Vadym knows in perfection how to host an unforgettable show worthy of a city gossip. The gloss, elegance and posh charm of his metropolitan persona has inspired a gin-based fizzy cocktail called Champagne Chic.

Vadym Keller

/ Champagne Chic

Profile /

A sparkling milk punch well-suited for The Gatsby of a party. Balanced combination of dried apricot gin and Italian vermouth with a pleasant aftertaste of green tea and coconut cream

ABV /

9%

Ingredients /

Gin with Dried Apricots
Cocchi Americano
Coconut Cream
Lemon
Cold Brew Sencha Tea
CO₂

Price /

₹ 350



Vlad Fisun

/ Bassline

Vlad Fisun, also known as DJ Fun2Mass, is a multidirectional artist with a number of noteworthy accomplishments under his belt. A journalist, founder of DJBuro, radio host, once editor of Playboy and Afisha, creative director of Atlas Weekend 2018, as well as the first Ukrainian DJ to perform at Sziget and Burning Man, Vlad is a staple of creative industry and a vision-driven individual.

Despite the notable success as a DJ and a hefty vinyl collection, Vlad's heart belongs to the double bass, its sound and physical attributes, becoming the ultimate inspiration for the bourbon-based cocktail Bassline.

Vlad Fisun

/ Bassline

Profile /

Strong viscous twist on a classical Manhattan. The Bassline cocktail is made with mushroom-infused bourbon, fortified Marsala wine and aged in Solera barrels

ABV /

25%

Ingredients /

Bourbon with Mushrooms
Marsala Wine
Peychaud's Bitters
Absinthe

Price /

₹ 320



Vlad Nozdrachev

/ Superhuman

Only a superhuman can build a platform that gathers remarkable individuals with a goal of educating thousands of people to become better in the respective field. Luckily, Vlad Nozdrachev is one. A creative, entrepreneur, marketer by profession and a huge surfing enthusiast by hobby, Vlad, aside from being a former Fedoriv Brand Father, has founded and manages several headline-breaking projects, among which are Superludi, Unit School of Business and Win Win Show.

A challenge undertaker and a business conceptor, Vlad doesn't hold back from sharing his experience and insights with those who are willing to listen, therefore, energizing the undertakers alike to create. Vlad's exhilarating character has inspired a stimulating cocktail made with Aperol on coffee beans titled Superhuman.

Vlad Nozdrachev

/ Superhuman

Profile /

Being unusual and rather provocative, the Superhuman cocktail is both coffee-flavored and spicy with a sweet and sour taste, as well as moderate amount of alcohol.

ABV /

10%

Ingredients /

Aperol with Coffee Beans

Chili Liqueur

Syrup

Lemon

Soda water

Price /

₹ 350



Nick Clack

/ Cocktail of Pines

Born and raised on the Camano Island, Nick Clack is an American musician and the creator of an indie-rock band City of Pines — a music project inspired, both, by the lands he's traveled and the highs and lows of the human condition.

Whether on the top of a 6000-meter peak, trekking through old growth forest, sitting by the campfire strumming his guitar, or in the studio working on a new song; these life experiences continue to shape Nick as an individual and an artist. Once a citizen of the gorgeous Kyiv, Nick's profound connection to Ukraine and its culture has a vivid reflection in his way of being.

Created by an outdoorsman for the lovers of freedom that inhabits the hills and open fields, Nick's City of Pines has become an inspiration for the gin-based Cocktail of Pines.

Nick Clack

/ Cocktail of Pines

Profile /

A large and complex swizzle with a vivid pine and spruce taste. The Cocktail of Pines leaves a pleasant aftertaste of a wild perry.

ABV /

18%

Ingredients /

Gin with Dried Pears

Orange Curd

Fir Liqueur

Lemon

Pine Honey

Price /

₹ 350



Serge Smolin

/ Hero

A bespoke individual with an appetite for elegance, Serge Smolin is an illustrious fashion designer known for his brand IDoL. Serge's career began in the legendary house of Olga & Simonov and, just a few years later, his vogue vision brought him to create a collection for the French brand Ette. Throughout his career, Serge's collections were shown on the fashion shows of France, Italy, Ukraine and Russia, establishing him as an ambassador of good taste.

It takes a Tom Fordian character to design a state-of-the-art suit and Serge owns it with grace. His 2011 men suit collection Hero, previously featured on the Ukrainian Fashion Week, paints an homage to the American Mafia culture and has become an inspiration for the rum based cocktail of the same name.

Serge Smolin

/ Hero

Profile /

Stylish gimlet, inspired by gentlemen clubs of the prohibition era. Classic combination of mint and chocolate that coexist in harmony with the tropical taste of pineapple rum and lime.

ABV /

24%

Ingredients /

Pineapple Rum
Chocolate Vodka
Branca Menta
Cachaca
Lime Cordial

Price /

₹ 340



Yulia Bevzenko

/ Kyiv Candied Fruit

When it comes to truly knowing Kyiv and its history, there are very few people like Yulia Bevzenko. But it's one thing to know a city and another to share this knowledge with thousands of eager people. Named Kyiv's Ambassador by Kyiv Tourism Award, since 2014, Yulia Bevzenko has led over a thousand in-depth excursions throughout the cultural landmarks of Ukrainian capital, becoming the most esteemed city guide.

To commemorate the city's heritage, Yulia launched a project called "Shukai", which tells the story of Kyiv using bronze mini-sculptures, scattered across the city's historic points. The fourth mini-sculpture, Kyiv Candied Fruit, has inspired the sweet cocktail of the same name.

Yulia Bevzenko

/ Kyiv Candied Fruit

Profile /

A dessert cocktail that reflects one of the most popular of Kyiv's cultural heritages. The cocktail is made with berry vodka, a syrup from a local ale, chestnut puree, a legendary Italian ice cream and sweet sherry.

ABV /

13%

Ingredients /

Vodka with Berries
Tonka Beans and Fruit Tea
Ale Syrup
Pedro Ximenez Sherry
Lemon
Semifreddo
Chestnut Puree

Price /

₹ 340



Eugene Kudravchenko

/ Future Vintage

When artistic vision meets entrepreneurial spirit there is little to nothing that can stand in the way of success. Eugene Kudravchenko has combined both in a pioneering web design studio Vintage Web Production that he founded 13 years ago. Across its impressive run, the studio has earned over 90 awards and created over 600 websites, among which is the award-winning website of 11 Mirrors Design Hotel.

Eugene dreams of the day when Kyiv will become the capital of web design and consistently contributes to developing the professional community through education, competitions and taking on challenging worthwhile projects. His devotion to investing into the future of web design and overall approach has inspired the irish whiskey-based cocktail titled Future Vintage.

Eugene Kudravchenko

/ Future Vintage

Profile /

Turfy and smoky sour with an Irish whiskey base, a vivid passion fruit flavour, as well as a pleasant blackberry and macadamia nuts aftertaste.

ABV /

15%

Ingredients /

Irish Whiskey
with Macadamia
Smoky Blackberry
Liqueur
Lemon
Honey
Passion Fruit

Price /

₹ 370



Kevin Patnode

/ Globe Runner

Born and raised in Rhode Island, USA, Kevin Patnode chose a life of a globetrotter, leaving his homeland just shortly after turning 18. His studies in Shanghai introduced him to bartending, which later on turned out to be his life's passion.

Across his career, Kevin Patnode has become a two-time finalist of the World Class Bartender of the Year, has served cocktails on Cannes Film Festival to some of the most renowned Hollywood stars and consulted dozens of bars, among which is 11 Mirrors Rooftop Restaurant & Bar. His talent of creating phenomenal cocktails while traveling the world has become an inspiration for a tequila-based cocktail titled Globe Runner.

Kevin Patnode

/ Globe Runner

Profile /

Savory and refreshing spritz made with exotic lemongrass and poblano pepper. The Globe Runner cocktail has an Asian accent, underlined by leaves of a curry tree.

ABV /

10%

Ingredients /

Tequila with Curry
Poblano Liqueur
Lemongrass
Pineapple and Celery
Soda

Price /

₹ 390

