

Sinatra
B A R

Frank Sinatra at the Sands Hotel and Casino, where he sang with the Count Basie Band in 1964. This historic collaboration resulted in the great live album 'Sinatra at the Sands'.



“Alcohol may be
man's worst enemy,
but the Bible says
love your enemy.”

Frank Sinatra
American singer and actor

Welkom
Bienvenue
Welcome
Willkommen
Bienvenidos

“We serve up delicious drinks
and a relaxed atmosphere
that will make you feel
right at home.”





Cold drinks

SPA - PLAT € 3,00

PERRIER € 3,50

COCA-COLA € 3,50

COCA-COLA ZERO € 3,50

FANTA € 3,50

SPRITE € 3,50

FUZE TEA

BLACK TEA PEACH € 3,70

GREEN TEA MANGO € 3,70

SPARKLING BLACK TEA € 3,70

FEVER TREE

PREMIUM INDIAN TONIC € 4,00

MEDITERRANEAN TONIC WATER € 4,00

CLEMENTINE TONIC WATER € 4,00

PREMIUM GINGER BEER € 4,00

PREMIUM GINGER ALE € 4,00

SPARKLING PINK GRAPEFRUIT € 4,00

MINUTE MAID

SINAAS € 3,70

APPEL € 3,70

BIG TOM SPICED TOMATO JUICE € 4,50

BOTTLED BEER

STELLA ARTOIS 5,2% € 3,50

STELLA ARTOIS 0,0 € 3,50

CORONA € 4,00

CORONA 0,0 € 4,00

HOEGAARDEN ROSÉE 3,0% € 3,50

HOEGAARDEN ROSÉE 0,0 € 3,50

LEFFE BLOND 6,6% € 4,50

LEFFE BRUIN 6,5% € 4,50

LEFFE BLOND 0,0 € 4,50

LINDEMANS KRIEK 3,5% € 4,50

LA CHOUFFE 8,0% € 5,00

OMER 8,0% € 5,00

ORVAL 6,2% € 6,00

DUVEL 8,5% € 5,00

WESTMALLE DUBBEL 7,0% € 5,50

WESTMALLE TRIPEL 9,5% € 6,00

CHIMAY BLAUW 9,0% € 6,00

TRIPLE KARMELIET 8,5% € 4,50

GOUDEN CAROLUS 9,0% € 6,00



Beers



Fay Wray in
'Ann Carver's Profession'
(1933)



"I'd rather die with
an athletic heart
from shaking
cocktails."

**Conversation between
Florence (Glenda Farrell)
and Charlotte Duncan (Fay Wray)
in 'Mystery Of The Wax Museum'
(1933)**

Fay Wray, best known for her iconic role as the leading lady in King Kong (1933), graced the silver screen throughout the 1930s, embodying the glamour and sophistication of Old Hollywood. In the 1933 film Ann Carver's Profession, Wray captivated audiences with her poise and charm, effortlessly slipping into the role of a woman balancing her career and relationships. The movie, which explores themes of love, ambition, and personal sacrifice, reflects the evolving roles of women in cinema during the early 1930s. Ann Carver's Profession offers a glimpse into the era's cinematic storytelling, where elegance and complexity were key traits of the characters, particularly the women portrayed by stars like Wray.

As cocktail culture blossomed during the 1930s, movies like Ann Carver's Profession often included scenes that portrayed the elegance and sophistication of social gatherings, reflecting the era's obsession with style and refinement. The cocktail hour became a symbol of luxury, with women in beautiful gowns and men in tailored suits enjoying drinks in upscale settings. The inclusion of these scenes in films like Wray's added to the allure of Hollywood glamour, cementing the 1930s as a time when style, elegance, and sophistication were as important as the storylines themselves. This cocktail culture, and films like Ann Carver's Profession, continue to influence how we view the 1930s as one of the most stylish and transformative decades in Hollywood history.



Cocktails

CLASSICS

OLD FASHIONED € 14,50

Woodford Reserve bourbon, Angostura bitters and a dash of Demerara syrup.
No words needed. Just a great classic.

NEGRONI € 14,50

Perfect mix of Beefeater gin, Carpano Antica Formula Vermouth & Campari.
If you prefer a gin of your choice, just ask the staff. You can choose one
of the gins we have. The price will be 16,00.

VIEUX CARRÉ € 16,00

Rémy Martin VSOP, Peychaud's & Angostura bitters,
Woodford Rye, Vermouth, Bénédictine D.O.M.
Created in the 1930's at the Carousel Bar in the Hotel Monteleone,
located in the French Quarter of New Orleans

PISCO SOUR € 14,50

Pisco, Angostura bitters, lime, foamer and Demerara syrup.
Produced with Muscat grapes from Peru and Chile,
Pisco creates a cocktail with a mix of tart, sweet and silky flavours

SOUTHSIDE € 14,00

Beefeater Gin, elderflower, fresh mint, simple syrup and lime juice
A bright, minty gin cocktail with fresh citrus and a crisp, refreshing finish

COSMOPOLITAN € 14,50

Absolut Vodka, Cointreau, fresh lime juice & Ocean Spray cranberry juice
As it should be. This cocktail was made popular by a TV show of some women in New York.
You can decide for yourself.

Cocktails





Cocktails

OUR PERSONAL TOUCH

MR PIGEON € 15,00

Copperhead Scarfes, Luxardo Liqueur, Basil cordial, rosemary and Green Chartreuse
A creative variation on The Last Word, a Prohibition-era cocktail

SMOKED ROSEMARY NEGRONI € 15,50

Combination of the classic sour recipe with a Negroni. We add homemade rosemary syrup and smoke your glass with fresh rosemary for a unique touch.
Egg whites make it fluffy.

WHITE NEGRONI € 15,00

Gin Mare, Lillet Blanc, Suze.
A herbal, bittersweet gin cocktail with floral aromatics and a crisp, lightly bitter finish.

PATITO CALIENTE € 15,50

Mezcal, habanero, grapefruit, agave and lime for a spicy twist on the Margarita.
An umami of flavours awaits to be discovered.

BASIL INSTINCT € 15,50

Gin, basil cordial, Italicus bergamot liqueur and some rosemary
for a makeover of the famous Basil Smash
with origins in Hamburg. We added our personal touch.

ABSOLUTELY ROSE € 15,00

Absolut Vodka, rose & raspberries, hibiscus tea syrup and tangy lime juice
bring forth a style of cocktails we support!

A BLOODY SECRET € 15,00

Premium mezcal, spiced tomato juice, a little lemon juice and
our special secret mix to make an original twist on a tomato juice classic.

Cocktails





Cocktails

OTHER CLASSICS WE LOVE

ESPRESSO MARTINI € 15,00

The perfect after dinner cocktail. Espresso, Mr. Black & Absolut Vodka.
Do you want sugar with your coffee? Add Licor 43 for a new dimension of sweetness.

PENICILLIN € 15,00

Monkey Shoulder Blended Scotch, fresh ginger syrup, fresh acacia honey syrup
and lemon juice. Float of Laphroaig 10y Single Malt. Sweet, tart, spicy & delicious
modern classic by Sam Ross of Milk & Honey.

PORNSTAR MARTINI € 14,50

Absolut Vodka, Galliano Vanilla, passionfruit and foamer,
served with a glass of bubbly alongside. This cocktail was created
in England in the early 2000s aiming for a tantalizing taste experience
by blending vodka with premium ingredients.

MAI TAI € 14,50

Tiki cocktail n°1 by Trader Vic. We use a blend of white and dark rum,
orgeat syrup, dry curaçao and lime juice. It's meant to make you
happy and so it will. Big garnish included!

NEW YORK SOUR € 14,50

Let's not beat around the bush and call this drink what it is..
The PERFECT sour recipe with a float of red wine
to add the cherry experience.

HEMINGWAY DAIQUIRI € 14,50

Havana Club 3 Años, grapefruit, Luxardo Maraschino, lime juice
Hemingway's favourite twist on a Daiquiri, also known as 'Papa Doble'

Cocktails



“A bartender is just a pharmacist with a limited inventory.”

Albert Einstein

Cocktails



MIXER COCKTAILS

MOSCOW MULE € 13,50

Absolut Vodka, Fever Tree Premium Ginger beer, lime. Considered as The Horse of Troy entering the American culture to offer the solution for the overproduction of ginger beer by mixing it with vodka.

BITTER SWEET CAROLINE € 15,00

Beefeater Gin, Campari, Amaro, vetivert, grapefruit, lime juice, hibiscus, Fever Tree Grapefruit Soda
A rich, bittersweet cocktail balancing warm spirits, herbal liqueur, and bright citrus with a smooth, lingering finish.

SINATRA'S LEMONADE TWIST € 14,50

Jack Daniel's Bonded, Cointreau, lemon juice, some bitters and Fever Tree Ginger Ale
A cool, refreshing twist on classic (Sinatra's favourite) bourbon and lemonade—balanced, a little sultry and boozy



Mocktails

0% ABV COCKTAILS

~ **Don't drink and drive** ~

PALOMA FIZZ € 10,00

Rosemary syrup – fresh grapefruit – Fever Tree Sparkling Pink Grapefruit.
Who said tequila was a necessity?

THAT'S AMARO € 11,00

Opius amaro, Penja Pepper, Basil Cordial, rosemary, clarified lime juice,
Fever Tree Premium Indian Tonic

BASIL ORGEAT LEMONADE € 10,00

Orgeat syrup, lime juice and fresh basil topped with soda.

BITTER SWEET SYMPHONY € 11,00

Opius Rubedo, grapefruit, hibiscus, vetivert, lime juice, Fever Tree Grapefruit Soda

BERRY N'ICE € 11,00

Fresh blackberries & raspberries, cranberries, lime juice, hibiscus syrup and raspberry cordial

Apero



APERRO

APEROL SPRITZ € 9,50

CAMPARI € 6,50

CARPANO ANTICA FORMULA RED VERMOUTH € 7,00

RICARD € 8,50

ITALICUS - VEUVE MOISANS BLANC DE BLANCS € 9,50

LILLET BLANC/ROSE € 6,00

LILLET BLANC/ROSE - FEVER TREE PREMIUM TONIC € 10,00

PORTO SANDEMAN WHITE/TAWNY € 6,50

PORTO QUEVEDO 10Y € 10,00

KIR € 7,00

KIR ROYAL - VEUVE MOISANS BLANC DE BLANCS € 8,00

BELSAZAR WHITE/RED/DRY € 6,00

HUGO € 9,50



“The human body
is a very delicate
machine, you can’t
run it on Martinis
and goulash.”

Marilyn Monroe
‘The Seven Year Itch’
(1955)

Tom Ewell invites Marilyn Monroe for a drink in his apartment because she does not have air-conditioning, and he does. After she arrives, he offers to make her a drink.

Monroe: Do you have gin?

Ewell: Of course. You mean straight gin?

Monroe: No, gin and soda, I guess.

Ewell: Gin and soda?

Monroe: That’s wrong. How do you drink gin?

Ewell: There’s gin and tonic and gin and vermouth, that’s a Martini.

Monroe: That sounds cool. I’ll have a glass of that.

A big, tall one.

Ewell: Big, tall Martini. (He gets her one.) Well, here you are.

Big, tall Martini.

Monroe: Thanks.

Ewell: You’re welcome.

Monroe: Very good. Maybe it needs a bit more sugar.

Ewell: I’d strongly advise against putting sugar in a Martini.

Monroe: You would? Why?

Ewell: Well... Take my word for it. No sugar in a Martini.

Monroe: Back home they put sugar in Martinis.

Ewell: Back home? Where?

Monroe: Denver, Colorado.

Conversation from ‘The Seven Year Itch’



Gin-tonic

GIN-TONIC

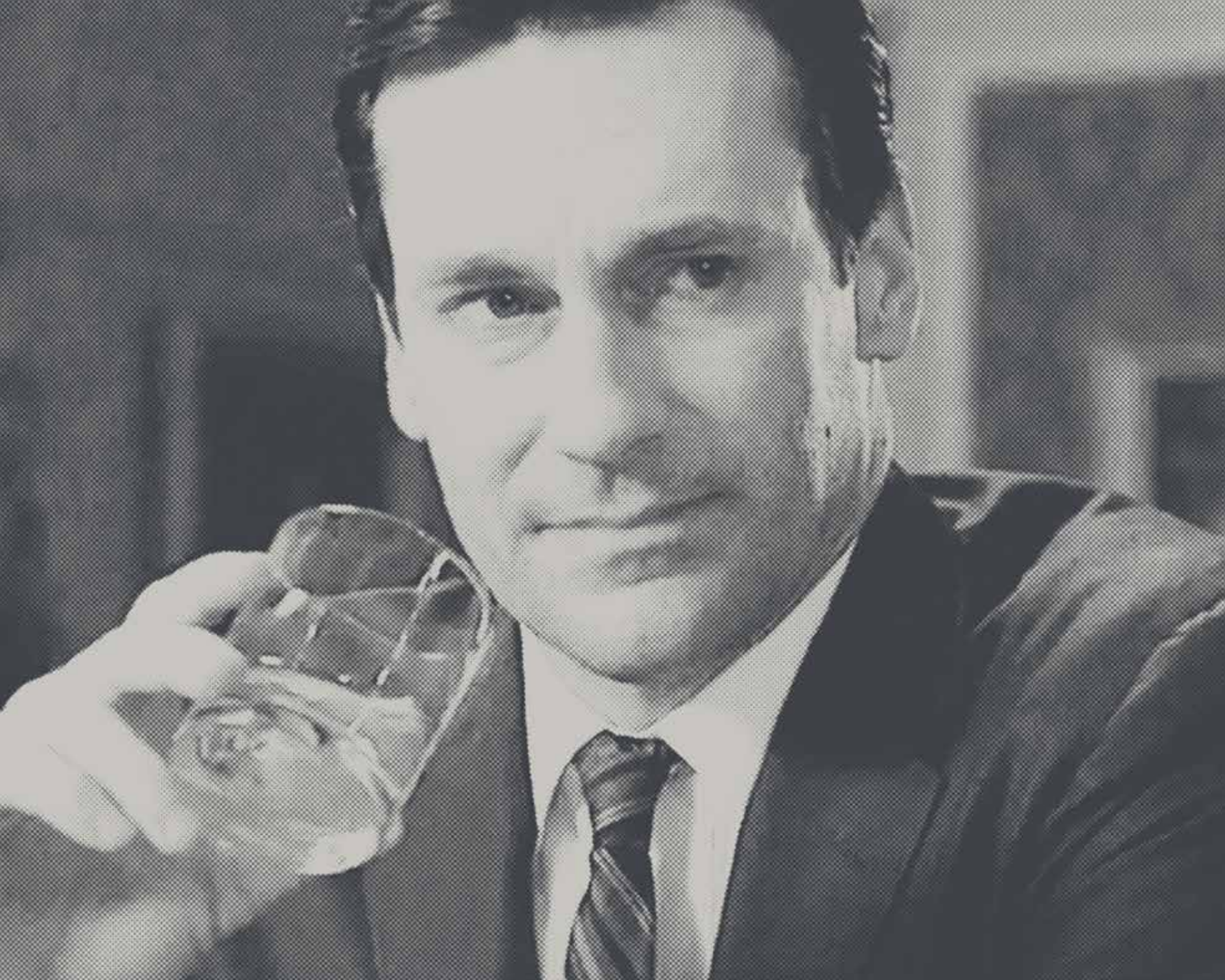
- MONKEY 47 - FEVER TREE PREMIUM INDIAN TONIC** € 16,00
- BEEFEATER – FEVER TREE PREMIUM INDIAN TONIC** € 13,00
- GIN MARE - FEVER TREE MEDITERRANEAN TONIC WATER** € 16,00
- GIN MARE CAPRI - FEVER TREE MEDITERRANEAN TONIC WATER** € 16,00
- COPPERHEAD – FEVER TREE MEDITERRANEAN TONIC WATER** € 17,00
- COPPERHEAD SCARFES - FEVER TREE PREMIUM INDIAN TONIC** € 17,00
- HENDRICK’S - FEVER TREE PREMIUM INDIAN TONIC** € 15,00
- MARULA - FEVER TREE CLEMENTINE TONIC WATER** € 15,00
- ETSU JAPANESE GIN – FEVER TREE PREMIUM INDIAN TONIC** € 17,00
- BLIND TIGER PIPER CUBEBA - FEVER TREE MEDITERRANEAN TONIC WATER** € 16,00
- TANQUERAY – FEVER TREE MEDITERRANEAN TONIC WATER** € 12,50
- THE BOTANIST – FEVER TREE PREMIUM INDIAN TONIC** € 17,50
- CITADELLE - FEVER TREE MEDITERRANEAN TONIC WATER** € 16,00

Gin-tonic



0,0 % ALCOHOLVRIJ

- TANQUERAY 0,0 - FEVER TREE MEDITERRANEAN TONIC WATER** € 11,00
- BOTANIETS YUZU 0,0 - FEVER TREE PREMIUM INDIAN TONIC** € 16,00
- COPPERHEAD 0,0 - FEVER TREE MEDITERRANEAN TONIC WATER** € 13,00



“Yeah,
do this again.
Old Fashioned,
please.”

Don Draper
‘Mad Men’

Moving from the silver screen to the golden age of television, we step into the suave world of advertising with “Mad Men” and its enigmatic protagonist, Don Draper. The world of advertising in the 1960s was one of glamour, drama, and, of course, a significant amount of drinking. The quintessential Mad Men drink is an Old Fashioned, often seen in the hand of Don Draper.

An Old Fashioned is a simple yet sophisticated cocktail that dates back to the early 19th century, making it one of the oldest known cocktails. It consists of whiskey (usually bourbon or rye), a sugar cube muddled with bitters, and a twist of citrus rind. Draper's choice of drink is a testament to his character—complex, sometimes bitter, but with a hint of sweetness underneath.

In a show where appearances mean everything, Don Draper's choice of drink, coupled with the glass it's served in, is a direct reflection of his character. He's a man who prefers tradition and sticks with what works. There's an unspoken rule in the world of “Mad Men”: when Don Draper orders an Old Fashioned, you pay attention. He's about to say something important. Just like the classic drink and its glassware, Draper leaves an unforgettable impression.



Whisky

JAMESON IRISH WHISKEY € 7,00
THE GLENLIVET 18Y € 18,00
CHIVAS REGAL 15Y € 11,00
MAKER'S MARK BOURBON € 7,50
MONKEY SHOULDER € 7,00
GLENFIDDICH 12Y € 8,00
WILD TURKEY 101 BOURBON € 7,00
YAMAZAKURA JAPANESE WHISKY € 12,00

HORSE WITH NO NAME SPICED BOURBON € 12,00
JACK DANIEL'S BONDED € 10,00
JACK DANIEL'S SINGLE BARREL RYE € 12,00
THE MACALLAN DOUBLE CASK 12Y € 17,00
GLENGLASSAUGH SANDEND 50,5% € 13,50
OBAN 14Y € 14,00
WOODFORD RYE € 10,50
WOODFORD RESERVE € 10,00

TEQUILA

OLMECA ALTOS BLANCO € 8,00
CAZADORES REPOSADO € 7,00
MEZCAL SAN COSME € 8,00
1800 REPOSADO € 11,00
CLASE AZUL REPOSADO € 35,00

VODKA

ABSOLUT € 6,50
ABSOLUT ELYX € 10,00
ŻUBRÓWKA BISON GRASS € 7,00
BELVEDERE € 9,00
STOLICHNAYA € 7,00
MARY WHITE € 10,00

Spirits



RUM

HAVANA CLUB 3 AÑOS € 6,50
HAVANA CLUB ESPECIAL € 7,50
HAVANA CLUB SELECCIÓN DE MAESTROS € 11,00
THE KRAKEN BLACK SPICED RUM € 7,00
DON PAPA € 9,00
ZACAPA 23Y € 12,00
APPLETON ESTATE SIGNATURE BLEND € 7,50
PLANTERAY 3 STARS WHITE € 6,50
PLANTATION PINEAPPLE € 8,00
DON PAPA MASSKARA € 9,00



Brigitte Bardot
sipping champagne at
the El Morocco, c. 1965



"I love a glass of champagne.
It can make even the most average
Monday seem like a Saturday night.
I always say there's happiness
in every bubble!"

Brigitte Bardot
French actress



Bubbles

	GLASS	BOTTLE
VEUVE MOISANS BLANC DE BLANCS Chardonnay, Chenin Blanc, Sauvignon Blanc. Refined bubble with delicious citrus notes. Fresh and balanced. Apple, pear, citrus and lime notes.	€ 6,00	€ 30,00
PIERRE MIGNON BRUT PRESTIGE 55% Pinot Meunier, 35% Chardonnay, 10% Pinot Noir. Full style with powerful aromas but always in elegance. Noble, chalky accents of the terroir, notes of white fruit and fine brioche.	€ 12,00	€ 65,00

Bubbles



	GLASS	BOTTLE
PIERRE MIGNON VINTAGE MADAME ROSÉ Predominantly Pinot Meunier and Pinot Noir, complemented by Chardonnay. Delicate aromas of red berries such as raspberry and strawberry, subtle floral notes, and a hint of citrus. Fresh and well-balanced on the palate, with fine structure, gentle minerality, and a long, elegant finish.	–	€ 65,00
PERRIER-JOUET GRAND BRUT 20% Chardonnay, 40% Pinot Noir, 40% Pinot Meunier. Beautiful aromatic finesse imbued with subtlety and finesse. Notes of lemon, apricot and peach.	–	€ 90,00



Ada Coleman was head bartender at the American Bar at the Savoy Hotel in London in the early 20th century. She's an enduring icon of the bartending industry.



“The next time
comedic actor
Charles Hawtrey came in,
I told him I had a new drink
for him. He sipped it,
and, draining the glass,
he said ‘By Jove! ’”
—people said that
back in the day—
“This is the real
hanky-panky!”

Ada Coleman

At a time when women behind the bar were still referred to as barmaids, Ada Coleman was a true mixologist in today's parlance. Coleman, or “Coley” as she was affectionately called by her adoring patrons, served as head bartender at the famed American Bar at The Savoy hotel in London.

She started behind the bar at Claridge's Hotel in 1899 while in her early 20s and received her first lessons in mixing drinks from the wine butler. Coleman quickly took to the profession, and just a few years later in 1903 she was appointed head bartender at The Savoy's American Bar where she presided for the next 23 years.

Coleman didn't just have fun behind the bar. She'd bring the party, and the clientele, home, hosting parties and generally living the life of consummate hostess. Her nickname, “Coley,” is the least evidence we have of how much her customers loved her.

A consummate host, Coleman served notable patrons like Charlie Chaplin, Marlene Dietrich, Mark Twain and comic actor Charles Hawley, for whom she created the now-classic Hanky Panky cocktail. In February of 1926, when Coleman left the American Bar (followed in position by Harry Craddock), newspapers across the city touted the news, with London's Daily Express declaring her “queen of the cocktail mixers.”



Wines

WHITE WINE

GLASS

BOTTLE

PINOT GRIGIO CANTINA D'ISERA

Italy • 100% Pinot Grigio
Dry white wine full of harmony and with a balanced style, accents of peach, citrus, and elderflower

€ 6,00

€ 30,00

DOUDET NAUDIN

France • 100% Chardonnay
Refined notes of white flowers, citrus, and ripe stone fruit are complemented by subtle hints of butter and toasted almonds.

€ 7,00

€ 34,00

D. PEDRO SOUTOMAIOR ALBARINO

Spain • 100% Albariño
Fantastic tastes of stone fruits, pear and subtle notes of white flowers

€ 7,00

€ 35,00

CHABLIS VIEILLES VIGNES - DOMAINE HAMELIN

France • 100% Chardonnay
A beautiful balanced wine with mineral notes and a hint of pepper on the palate.

–

€ 40,00

ROSÉ WINE

GLASS

BOTTLE

“CHEZ YF” PAYS D'OC

France • 100% Grenache
Fresh and elegant, accents of roses and grapefruit along with subtle minerals

€ 6,00

€ 30,00

CHÂTEAU DE SERAME ROSE CORBIÈRES (BIO)

France • 75% Grenache, 25% Cabernet
A pretty peachy pink colour with a delicate nose that reveals subtle hints of red berries

–

€ 35,00

CUVÉE ORÉLIE ROSÉ

France
A perfect, summery pink with food in mind. This comes from the Ardèche and is an intriguing blend of Grenache, Cabernet Sauvignon, Syrah and Gamay that provide hints of strawberry and redcurrant.

€ 6,00

€ 30,00

Wines





Wines

RED WINE

MOMENTOS RESERVA CARMENERE
Chile • 100% Carménère
Aromatic black fruit, wild blackberries and cassis,
with impressions of red peppers and black chocolate

SEMELE - BODEGAS MONTEBACO
Spain • 90% Tinto Fino, 10% Merlot
Elegant and rich, notes of ripened fruit,
mineral influences and nuances of burnt wood

GLASS BOTTLE

€ 6,00 € 28,00

€ 6,50 € 32,00



Wines

RED WINE

PIEDRA NEGRA MALBEC RESERVA - FRANÇOIS LURTON
Argentina • 60% Cabernet Sauvignon, 40% Merlot
Soft ripened fruit with floral aromas.

OVERGAAUW ESTATE RESERVE
South Africa • 100% Merlot
A rich, full-bodied style with ripe, expressive aromas
while maintaining balance and finesse.

GLASS BOTTLE

€ 7,00 € 35,00

€ 7,50 € 40,00



American actor Clark Gable (1901 - 1960)
with actress Rita Johnson (1913 - 1965)
during a Gulf Screen Guild Theater radio
rehearsal of 'Red Dust', October 1940.



"I never laugh
until I've had my coffee."

Clark Gable
American actor



Hot drinks

HOT DRINKS

ESPRESSO € 3,50

LUNGO € 3,50

CAPPUCCINO € 4,00

DOPPIO € 5,50

TEA € 3,50

Afters



AFTERS

COINTREAU € 6,50

GALLIANO VANILLA € 7,00

BORDIGA AMARETTO € 6,50

FIVE FARMS IRISH CREAM € 7,00

GRAND MARNIER € 7,00

MANDARINE NAPOLEON € 6,50

SAMBUCA CELLINI € 6,50

AMARO MONTENEGRO € 7,00

DRAMBUIE € 7,00

COQUEREL VS CALVADOS € 7,00

COQUEREL CALVADOS 15Y € 14,00

RÉMY MARTIN VSOP € 12,00

MARTELL VS € 7,00

MARTELL VSOP € 11,00

MARTELL XO € 25,00



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