

THE MOST POPULAR COCKTAILS
FROM AROUND THE WORLD

MARTINI

Classically made with Gin or Vodka

While its true origins remain a mystery,
it is undisputably the most popular
cocktail in the United States.

MOJITO

White rum, mint, lime and soda

Created in Cuba in the 1800's by a British mining
executive as a recipe for improving harsh rum.

NEGRONI

Gin, Campari and sweet vermouth

Created in Florence, Italy for Count Camillo Negroni.

CAIPIRINHA

Cachaca, cane sugar and lime

The national drink of Brazil. In the 19th century,
it became a symbol of resistance
against Portuguese colonialism.

FRENCH "75"

Cognac, Champagne and lemon juice

Named after the powerful French 75 Field gun
used in the first World War.

SINGAPORE SLING

Gin, Cherry Heering, Benedictine
and fresh fruit juice

Created at Raffles Hotel in Singapore
in 1915, this legendary cocktail
was a favorite of famous writers.

SANGRIA

Brandy, red wine and fresh fruit

A traditional Spanish "wine cup" that
originated in Barcelona, Spain.

SIDECAR

Cognac, Cointreau and lemon juice

Created in Paris for an eccentric military captain
who travelled in a chauffeured motorbike sidecar.

MARGARITA

Tequila, lime juice and Cointreau

Created in Tijuana, Mexico in the 1930's
for American actress "Margarita" King.

OLD FASHIONED

Bourbon, bitters and sugar

This classic cocktail was created
at the Pendennis Club in
Louisville, Kentucky in the early 1900's.

TRADER VIC'S ORIGINAL MAI TAI

Rum, orange curacao,
lime juice and Orgeat almond syrup

Created by Victor Bergeron in 1944, who served it to
a friend from Tahiti who exclaimed, "Mai Tai Roa A'é"
("Out of this world—the best!").

PISCO SOUR

Pisco Porton brandy, sweetened
lemon juice, egg white and bitters

Arguably from Peru, but popularized in Chile,
Pisco first appeared in the United States in 1856
via steamships arriving from South America.

MANHATTAN

Bourbon, sweet vermouth and bitters

Created in 1874 at New York City's
Manhattan Club for socialite
Randolph Churchill.

12.00

THE WORLD BAR
COCKTAIL CREATIONS

HAVANA FIZZ

Aged rum, Champagne, lime juice
and muddled mint

NOBEL PRIZE

Gin, elderflower liqueur, Fernet Branca,
fresh lemon juice and agave nectar

ELDERFLOWER FIZZ

Tequila, St. Germain, sherry,
topped with Sparkling Wine

POMEGRANATE MARTINI

Vodka, pomegranate juice
topped with Champagne

12.50

THE WORLD COCKTAIL

Remy XO, Pineau des Charentes,
freshly squeezed grape and lemon juice,
dash of bitters, crowned with
Veuve Clicquot Champagne and a float
of 23-carat edible Liquid Gold

50.00

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THE ECONOMIC STIMULATOR

Dark rum, apricot and peach liqueurs
and pomegranate juice

7.50

PERUVIAN EVENING

Pisco Porton, cherry jam, topped with
Sparkling Wine and garnished
with a cinnamon sugar rim

THE DIPLOMAT

Gin, sweet vermouth,
and pineapple juice

SHANGHAI MARGARITA

Tequila, agave nectar, fresh lime juice
and minced ginger

GINGER BERRY ROYALE

Chambord, ginger liqueur,
topped with Sparkling Wine

THE WORLD PEACE COCKTAIL

Gin, fresh lemon juice,
orgeat syrup, elderflower syrup
and a dash of blue curacao

12.50

WORLD CLASS WHITES

Wines are listed from light-bodied to full-bodied

TOLLOY, PINOT GRIGIO
Italy 12.00/46.00

CHATEAU BONNET, SAUVIGNON BLANC
France 10.00/40.00

WEINGUT RICHTER, RIESLING
Germany 13.00/50.00

ACACIA, CHARDONNAY
California 11.00/42.00

JACOBS CREEK, CHARDONNAY
Australia 10.00/40.00

WORLD CLASS REDS

Wines are listed from light-bodied to full-bodied

BRIDLEWOOD, PINOT NOIR
California 12.00/46.00

181, MERLOT
California 11.00/42.00

ST. HALLET 'FAITH', SHIRAZ
Australia 12.00/46.00

DONA PAULA, MALBEC
Mendoza 11.00/42.00

JACOBS CREEK, CABERNET SAUVIGNON
Australia 10.00/40.00

CHAMPAGNE/SPARKLING WINES

MOET & CHANDON, BRUT IMPERIAL
France 19.00/95.00

VEUVE CLICQUOT, YELLOW LABEL
France 20.00/100.00

VEUVE DU VERNAY
France 10.00/50.00

DOM PERIGNON
France 250.00 btl

SINGLE MALT SCOTCH

GLENLIVET 12 YEAR
16.00

GLENFIDDICH 12 YEAR
13.00

MACALLAN 12 YEAR
HIGHLAND
14.00

OBAN 14 YEAR
WEST HIGHLAND
16.00

COGNAC/CALVADOS

HENNESSY VSOP
14.00

CARDINAL CALVADOS
13.00

REMY MARTIN VSOP
15.00

COURVOISIER NAPOLEON
24.00

BEER

PILSNER URQUELL
Czech Republic 7.50

AMSTEL LIGHT
Netherlands 7.50

HOEGARDEN
Belgium 7.50

STELLA ARTOIS
Belgium 7.50

CORONA
Mexico 7.50

HEINEKEN
Holland 7.50

COCKTAIL ACCOMPANIMENTS

TRUFFLED POPCORN
Popped to order, seasoned with
our special spice mix
and drizzled with truffle oil 10.00

QUESADILLA
Grilled Chicken, Cheddar and
Pepper Jack Cheese, served with
a housemade pico de gallo 15.00

ARTISANAL CHEESES
Imported and Domestic Cheeses
served with grapes,
crackers and crostini 22.00

THE WORLD BAR

Where Cocktails and Cultures Converge

The Trump World Tower
845 United Nations Plaza, New York City
212.935.9361
www.hospitalityholdings.com

Monday - Friday: 5:00 p.m. to Midnight
Saturday: 5:30 p.m. to 1:00 a.m.
Closed Sunday

Available for Private Events and Location Shoots

KENNETH MCCLURE, GENERAL MANAGER
JONATHAN POGASH, COCKTAIL DEVELOPMENT
MARK C. GROSSICH, PROPRIETOR