

Whisper Sister

COCKTAIL MENU

COCKTAIL OF THE DAY

AMAZING, TASTY

Ask Our
Staff Member
For Today's
Option

FAKE ITALICUS SPRITZ

SPRITZ, BITTER-FLORAL



9.50

Homemade Bergamot Aperitivo
White Wine
Champagne
Caper Leaf

*also available spirit free at 7.5

THE DAY AFTER

FRESH, LIQUORICE, PICK-ME-UP



9.50

Crafter's Gin
Cointreau
Pernod Pastis
Zero-Waste Lemon Cordial

SEVEN LUCKY GODS



10

TART, FRAGRANT, UMAMI

Crafter's Gin
Citrus Ponzu Vinegar
Yuzu Peel
Pandan Leaf
Lime

BONNY



9.50

SMOKY, BITTERSWEET, FRESH

Siete Misterios Doba- Yej Mezcal
Aperol
Homemade Falernum
Lime

WEST INDIES ROSE



11

LACTIC, TROPICAL, FRUITY

Clairin Le Rocher
Hampden LROK White Rum
Strawberry Rooibos Cold Brew
Zero-Waste Lemon Cordial
Verjus
Lactic Acid

BY THE BAY



9.50

SWEET & SOUR, BITTER, REFRESHING

- Espolon Blanco Tequila
- Aperol
- Campari
- Blood Orange
- Bay Leaf
- Lemon
- Egg White

HEMINGWAY'S CHEAT DAY



10

TROPICAL, COCONUT, FRESH

- Veritas Rum
- Maraschino Liqueur
- Coco Lopez
- Grapefruit
- Zero-Waste Lime Cordial

*also available spirit free at 7.5

STOUT



9.50

BITTERSWEET, LIQUORICE, SOUR

- Amaro Averna
- Lakrids by Bülow
- Lemon
- Egg White

*also available spirit free at 7.5

SAND OF JALISCO



10

SALTY, SAVOURY, SMOKY

- Espolon Blanco Tequila
Pöhjala Virmalised IPA
Clamato
Florita Piment Bouk Sirop
Sal de Gusano & Spices

*also available spirit free at 7.5

BRUSCO



10

WOODY, BURNT CARAMEL

- Rittenhouse Rye
Cynar
Maple Syrup
Balsamic Vinegar

STICKY DATE OLD FASHIONED



10

BOOZY SIPPY, SWEET

- Four Roses Bourbon
Dates
Cascara
Florita Bitter Orange & Almond Bitters

GIBSON



9.50

DRY, SHARP, SAVOURY

Crafter's Gin
Noilly Prat Dry Vermouth
Pearl Onion

LION'S TAIL



10

SPICED, BOOZY, FRESH

Rittenhouse Rye
Homemade Pimento Dram
Lemon

BRANDY ALEXANDER



9.50

CREAMY, SWEET

Bache Gabrielsen Cognac
Crème de Cacao
Cream

IRISH COFFEE



9.50

BOOZY, CREAMY, SMOOTH

Jameson Irish Whiskey
Cherry Heering Liqueur
Cold Brew Coffee
Cointreau Cream

BEER BY THE BOTTLE

33 CL

Põhjala, Pilky, Pilsner, 5%	5
Põhjala, Virmalised, IPA, 6.5%	5
Mikkeller Drink'in The Sun, American Style Wheat Ale, 0.3 %	5

WINE

12 CL / 75 CL

White or Red	8 / 40
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Our wines come from smaller houses and have a limited production.

Therefore, we change them frequently.

Please ask us about which wine we serve right now.

CHAMPAGNE

12 CL / 75 CL

Les 3 Terroirs, Michel Gonet, Blanc de Blancs, Extra Brut	12 / 70
Chartogne Taillet, Sainte Anne, Brut, NV	80
Philipponnat, Royale Reserve, Non Dose, NV	95
Ruinart, Brut, NV	95
David Léclapart, L'Amateur, Premier Cru, Blanc de Blancs, Extra Brut	115
David Leclapart L'Artiste, Premier Cru, Blanc de Blancs, Extra Brut	210
Philipponnat, Blanc de Noirs, Brut, Vintage 2009	125
Dom Perignon, Brut, Vintage 2009	290
Philipponnat, Royale Réserve Rosé, Brut, NV	125

SODAS/ MIXERS

20 CL

San Pellegrino Sparkling Water	3
Fever-Tree Tonic	3
Bermondsey Tonic Water	3.5
Fever-Tree Ginger Beer	3
Fritz Cola	3
Pineapple/ Tomato/ Apple Juice	3

COFFEE

Double Espresso/ Americano	3.5
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SNACKS

Olives	3.5
Mixed Nuts	3.5
Vegetable Crisps	3.5
Pork rinds	4
Cheese plate <i>Served with crunchy peppery bread & homemade chutney</i>	9.5
Mixed sausages <i>Served with fermented vegetables and crunchy peppery bread</i>	11

* SNACKS ARE SERVED AS LONG AS WE HAVE FOR THE NIGHT

VODKA & DISTILLATES

4 CL

House Snaps	5
Põhjaka, Pihlakanaps, 18%, Estonia	5.5
Stolichnaya, 40%, Latvia	5.5
Beluga, 40%, Russia	7
Polugar Nr.1, Rye Distillate, 38.5%, Poland	8
Moe Pipar, Organic Chilli Vodka, 40%, Estonia	5.5
Moe Handsa, Organic Rye Brandy, 63.2%, Estonia	5.5

GIN

Crafters, London Dry, 43%, Estonia	5
Plymouth, 41.2%, England	6
Sipsmith London Dry, 41.6%, England	7
No. 171 Portabello Road gin, London Dry, 42%, England	6
Sipsmith VJOP, London Dry, 57.7%, England	8.5
Gineprailo Organic, Dry, 45%, Italy	8.5
Kyrö Gin (Napue), Rye Gin, 46.3%, Finland	8.5
Hendricks, Dry, 41.4%, Scotland	6.5
Monkey 47, Dry, 47%, Germany	8.5
Nikka Coffey Gin, 47%, Japan	7
Old English Gin, Old Tom, 44%, England	7.5
Hayman's Old Tom, 40%, England	6
Koskue gin, 42.6%, Finland	8.5
Rutte Old Simon, Genever, 35%, Netherlands	8.5
Plymouth Sloe Gin, 26%, England	5

TEQUILA & MEZCAL

Espolon, Blanco, 40%, Jalisco	6
Don Julio, Blanco, 38%, Jalisco	6.5
KAH, Blanco, 40%, Jalisco	6.5
Don Julio, Reposado, 38%, Jalisco	8
Don Julio, Anejo, 38%, Jalisco	9
Siete Misterios Doba-Vej, Espadin, 44%, Oaxaca	7.5
Siete Misterios, Tobala, 47.3%, Oaxaca (2cl serve)	9
Del Maguey Vida Mezcal, Espadin, 42%, Oaxaca	8
Del Maguey Minero Mezcal, Espadin, 49%, Oaxaca (2cl serve)	7.5
Derrumbes Mezcal, Espadin/Tobala, 48%, Oaxaca	9
Chagoya Los Cuerudos, Cuishe, 46%, Oaxaca (2cl serve)	7

RUM

4 CL

Veritas, 47%, Caribbean	5.5
Plantation 3 stars, 41.2%, Jamaica, Barbados, Trinidad	5.5
Clairin Communal, 43%, Haiti	7.5
Clairin Sajous, 51%, Haiti	8.5
Clairin Le Rocher, 46.5%, Haiti	8.5
Clairin Vaval, 51.1%, Haiti	8.5
Rhum Rhum PMG, Marie Galante, 41%, Guadeloupe	8
Hampden LROK white, 62.5%, Jamaica	9
Savanna, Habitation Velier, 62.5%, Reunion	9.5
Angostura 1919, 40%, Trinidad and Tobago	6.5
Plantation Original Dark, 40%, Trinidad, Jamaica	5.5
Pusser's British Navy Rum, 40%, Guyana	6.5
Plantation Overproof, 69%, Trinidad and Tobago	7
Rhum Rhum Liberation 2017, Marie Galante, 45%, Guadeloupe (2cl serve)	10
Last Ward 2009, Habitation Velier, 59%, Barbados (2cl serve)	9.5
Hampden Estate Rum, 46%, Jamaica	9.5
Caroni 1998, 17 year, 40%, Trinidad and Tobago (2cl serve)	10

BOURBON & RYE

Four Roses, Bourbon, 40%, Kentucky	5.5
Bulleit, Bourbon, 45%, Kentucky	5.5
Four Roses, Small Batch, Bourbon, 45%, Kentucky	6
Four Roses, Single Barrel, Bourbon, 50%, Kentucky	6.5
Elijah Craig, Small Batch, Bourbon, 47%, Kentucky	6.5
Hudson Baby Bourbon, Small Batch, 46%, New York	15
Hudson Four Grain Bourbon, Small Batch, 46%, New York	15
Nikka Coffey Grain, Single Grain, 45%, Japan	10
Bulleit '95' Rye, Small Batch, 45%, Kentucky	7.5
Rittenhouse, Bottled-in-Bond, Rye, 50%, Kentucky	7
Hudson Manhattan Rye, Small Batch, 46%, New York	15

SINGLE MALT

4 CL

Glenmorangie Original, 10 YO, 40%, Highland	8
Bruichladdich Classic Laddie, 50%, Islay	8.5
Kavalan, Bourbon Oak, Single Malt, 46%, Taiwan	12
Talisker, 10 YO, 45.8%, Skye	10
Laphroaig, Select, 40%, Islay	7.5
Lagavulin 16, 43%, Islay	12
Ardbeg Uigeadail, 54.2%, Islay	12
Glen Grant, 23 YO, 48%, Highland (2cl serve)	14
Ledaig, 11 YO, 57.1%, Highland (2cl serve)	13.5

BLENDED WHISK(E)Y

Jameson, 40%, Irish Blend	5.5
Teeling, Small Batch, 46%, Irish blend	7.5
Monkey Shoulder, 40%, Speyside blend	6.5
Nikka From the Barrel, Blended, 51.4%, Japan	9.5

COGNAC

Bache-Gabrielsen Tre Kors Cognac, VS, 40%, Cognac	5.5
Hine, VSOP, 40%, Fine Champagne	7.5
Delamain Pale and Dry, XO, 40%, Grande Champagne	13.5

BRANDY

Macchu, Pisco, 40%, Peru	6.5
La Diablada, Pisco, 40%, Peru	8.5
Waqar, Pisco, 40%, Chile	8.5
Maria di Poli, Grappa Biologica, 40%, Veneto	7
Teliani Chacha, Chacha, 42%, Georgia	7
Gelas 8 Ans d'Age, 40%, Armagnac	8
Boulard Calvados, Grand Solage, 40%, Pays D'Auge	6

AQUAVIT

Linie Lyshom, 41.5%, Norway	6
O.P. Anderson, 40%, Sweden	6

APERITIF & DIGESTIF

4 CL

Suze Saveur d'Autrefois, Aperitif, 20%, France (6 cl serve)	6
Campari, Aperitif, 20%, Italy (6 cl serve)	5
Drambuie, Liqueur, 40%, Scotland	5
Fernet Branca, Amaro, 39%, Italy	5
Ricard Pastis, 45%, France	6
Pernod Absinthe, 68%, France	7
Lazzaroni Limoncino, 32%, Italy	5
Patron XO Café, 35%, Mexico	7.5
Vana Tallinn, 40%, Estonia	5

FORTIFIED WINE

6 CL

Lillet Blanc, Aperitif, 17%, France	5.5
Noilly Prat, Original Dry Vermouth, 18%, France	5
Martini Rosso, Vermouth, 15%, Italy	5
Cocchi Storico, Vermouth di Torino, 16%, Italy	6
Punt e Mes, Vermouth, 16%, Italy	6
Antica Formula, Carpano Vermouth, 16.5%, Italy	6
Cocchi, Vermouth Amaro, 16%, Italy	6
Amaro Averna, 29%, Italy	5.5
Amaro Nonino, 35%, Italy	7.5
Graham's Fine Ruby Port, 19%, Portugal	6
Niepoort, 10 YO, Tawny Port, 19.5%, Portugal	8.5
El Candado, Pedro Ximenez Sherry, 17%, Spain	6.5

SPIRIT-FREE

The Bitternote, Amaro, 0%, Italy (6 cl serve)	5.5
Seedlip Garden 108, Distilled Non-Alcoholic Spirit, England (4 cl serve)	5

Whisper Sister

HOUSE RULES

Dress code: Smart Casual

No reservations required, but we suggest you always call ahead.
We can only fit as many guests as we have seats.

Calling us before entering is required, as we'd like to greet you in person and take you to your table. Let us take care of you the best way we know.

If you're out for a cigarette, close the door after you and give us a call when you're ready to join again.

Whisper Sister is a place for grown-ups who leave their kids & pets at home.

No shouting, whistling or other loud behaviour, please.

If you are a group of more than 6 people, we kindly ask you to settle the bill with no more than 2 credit cards or cash.

You are responsible for the behaviour of the guests you bring into our house.

Any item removal from premises is considered theft. If you like our menu, we have takeaway copies available. If you like our coasters, we have sets for sale. Please, contact your waiter for pricing.

We take allergies seriously. If you have dietary preferences or intolerances, please let us know.

Whisper Sister

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 /whisper_sister

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