

Whisper Sister

BAR MENU



COCKTAIL OF THE DAY

AMAZING, TASTY

Ask Our
Staff Member
For Today's
Option

RBABARRAB



12

SPRITZ, BITTER, FLORAL

Barberry & Indian Spices Infused Stolichnaya
Bergamot
Ponzu Vinegar
White Wine & Champagne

DON'T LOSE YOUR COOL



12

COOLING, BITTERSWEET, APERITIVO

Four Roses Bourbon
Branca Menta
Strawberries
Lemon & Mint



WEEKEND IN POMPEII



12

FRESH, SWEET, SOUR

Cardamom Infused Crafter's Gin
Fake Italicus
Basil
Lemon & Agave



12

SOUR, TROPICAL, TART

Plantation 3 Stars Rum
Falernum
Starfruit
Lime

PUSS PUSS



12

FRUITY, FRESH, QUENCHING

Espolon Tequila Blanco
Cointreau
Suze
Canary Melon
Lemon & Eggwhite



ONE FINE THING



14

SMOKY, FLORAL, COMPLEX

Espolon Tequila Blanco
 La Herencia de Sanchez Mezcal
 St-Germain
 Paragon Timur Berry Cordial
 Peychaud Bitters



13

LACTIC, UMAMI, MILK CLARIFIED

OP Anderson Aquavit
 Polugar
 Dill Infused Cocchi Extra Dry Vermouth
 Campari & Aperol
 Lemon, Milk & Honey

MUSHROOM MARY



13

SALTY, SAVOURY, UMAMI

Black Trumpet Mushroom Infused Stolichnaya
 Moe Pipar
 Patrick Font Yellow Tomato Juice
 Caper Brine & Worcestershire Sauce
 Lemon



MOCKING BIRD



13

FRUITY, SPICED, COBBLER

- PX & Fino Sherry
Pimento Dram
Patrick Font Burgundy Blackcurrant Nectar
Figs & Pineapple
Lemon



12

CREAMY, SWEET, SHARP

- Plantation Dark Rum
Chalong Bay Rhum Agricole
Thai Tea Mix
Condensed Milk

BEIJING OLD FASHIONED



14

BOOZY, SWEET, COMPLEX

- Prune Infused Bache-Gabrielsen Cognac
Cocchi Amaro
Moutai Prince
Teriyaki Sauce



PIMM'S CUP



11

BITTERSWEET, FRUITY, PUNCH

Pimm's Nr 1
Ginger Ale
Seasonal Fruits or Berries

DARK 'N' STORMY



11

SPICED, LONG, GINGERY

Goslings Black Seal Rum
Fever Tree Ginger Beer
Lime
Angostura Bitters

NEGRONI SOUR



11

BITTERSWEET, REFRESHING, SOUR

Crafter's Gin
Punt e Mes Vermouth
Campari
Lemon & Eggwhite
Angostura Orange Bitters



BEER BY THE BOTTLE

Pöhjala Laager, <i>Lager</i> , 4.7%, 44 cl	6.5
Pöhjala, Kosmos, <i>NE IPA</i> , 5.5%, 33 cl	6.5
Mikkeler Drink'in The Sun, <i>American Style Wheat Ale</i> , 0.3%, 33 cl	7
Mikkeler Limbo Series Riesling, 0.3%, 33 cl	7

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 wine we serve right now.

CHAMPAGNE

12 CL / 75 CL

Les 3 Terroirs, Michael Gonet, <i>Blanc de Blancs, Extra Brut</i>	13.5/85
Philipponnat, Royale Reserve, <i>Non Dose, NV</i>	120
Ruinart, <i>Brut, NV</i>	105
David Leclapart L'Artiste, <i>Premier Cru, Blanc de Blancs, Extra Brut</i>	245
Dom Perignon, <i>Brut, Vintage 2012</i>	340
Philipponnat, Royale Réserve Rosé, <i>Brut, NV</i>	135



SODAS/ MIXERS

San Pellegrino Sparkling Water, 20 cl	3.5
London Essence Indian Tonic, 20 cl	4
Fever Tree Ginger Beer/ Ale, 20 cl	3.5
Fentiman's Curiosity Cola, 27.5 cl	4
Pineapple or Tomato Juice, 20 cl	3.5
Pista Unfiltered Apple Juice, 20 cl	4

COFFEE

Double Espresso/ Americano	4
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SNACKS

Olives	4.5
Mixed Nuts	4.5
Vegetable Crisps	4.5
Cheese plate Served with crunchy peppery bread & homemade chutney	11

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



VODKA & DISTILLATES

4 CL

House Snaps	5.5
Stolichnaya, 40%, Latvia	5.5
Beluga, 40%, Russia	8.5
Polugar Nr. 1, Rye Distillate, 38.5%, Poland	9.5
Moe Pipar, Organic Chilli Vodka, 40%, Estonia	6
Moe Handsa, Organic Rye Brandy, 63.2%, Estonia	6.5
Empirical Spirits, various selection, Denmark, 2 cl	9

GIN

Crafters, London Dry, 43%, Estonia	6
Plymouth, 41.2%, England	7
Sipsmith London Dry, 41.6%, England	8.5
Sipsmith VJOP, London Dry, 57.7%, England	9.5
Gineprario Organic, Dry, 45%, Italy	10
Kyrö Gin (Napue), Rye Gin, 46.3%, Finland	10
Kyrö Koskue, Aged Rye Gin, 42.6%, Finland	10.5
Hendricks, Dry, 41.4%, Scotland	8
Monkey 47, Dry, 47%, Germany	12
Nikka Coffey Gin, 47%, Japan	9
Four Pillars Olive Leaf Gin, Dry, 43.8%	8.5
Hayman's Old Tom, 40%, England	6.5
Rutte Old Simon, Genever, 35%, Netherlands	10
Plymouth Sloe Gin, 26%, England	6
Luxardo Sour Cherry Gin, 35%, Netherlands	5.5

AGAVE SPIRITS

Espolon, Blanco, 40%, Jalisco	6.5
Don Julio, Blanco, 38%, Jalisco	9
Casamigos, Blanco, 40%, Jalisco	10.5
Don Julio, Reposado, 38%, Jalisco	10
Don Julio, Añejo, 38%, Jalisco	11
La Herencia de Sanchez Mezcal, Espadin, 42%, Jalisco	8
Derrumbes Mezcal Durango, Cenizo, 45%, Durango	12
Del Maguey Vida Mezcal, Espadin, 42%, Oaxaca	8.5
Del Maguey Minero Mezcal, Espadin, 49%, Oaxaca (2cl serve)	7.5
Siete Misterios, Tobala, 47.3%, Oaxaca (2cl serve)	9
Sotol, various selection, Mexico	9



RUM

4 CL

Plantation 3 stars, 41.2%, <i>Jamaica, Barbados, Trinidad</i>	6
Chalong Bay, 40%, <i>Thailand</i>	9
Clairin Casimir, 54%, <i>Haiti</i>	10
Hampden LROK, Habitation Velier, 62.5%, <i>Jamaica</i>	10.5
Savanna, <i>Habitation Velier, 62.5%, Reunion</i>	11.5
Angostura 1919, 40%, <i>Trinidad and Tobago</i>	7
Plantation Original Dark, 40%, <i>Trinidad, Jamaica</i>	6
Goslings Black Seal Rum, 40%, <i>Bermuda</i>	6.5
Plantation Overproof, 69%, <i>Trinidad and Tobago</i>	7.5
Diplomatico Reserva Exclusiva, 40%, <i>Venezuela</i>	7
Plantation Xaymaca, 43%, <i>Jamaica</i>	7
Appleton Estate 12, 43%, <i>Jamaica</i>	9.5
Jamaica WP 2013, Transcontinental Rum Line, 57.1%, <i>Jamaica</i>	12
Monymusk EMB 2010, Habitation Velier, 62%, <i>Jamaica (2cl serve)</i>	13.5
Long Pond TECC 2007, National Rums of Jamaica, 62.5%, <i>Jamaica (2 cl serve)</i>	16.5

BOURBON, RYE & WORLD

Four Roses, Bourbon, 40%, <i>Kentucky</i>	6
Bulleit, Bourbon, 45%, <i>Kentucky</i>	7
Four Roses, Small Batch, Bourbon, 45%, <i>Kentucky</i>	7
Four Roses, Single Barrel, Bourbon, 50%, <i>Kentucky</i>	8
Elijah Craig, Small Batch, Bourbon, 47%, <i>Kentucky</i>	8.5
Hudson Baby Bourbon, Small Batch, 46%, <i>New York</i>	18.5
Woodford Reserve, Bourbon, 43%, <i>Kentucky</i>	8.5
Bulleit '95' Rye, Small Batch, 45%, <i>Kentucky</i>	8.5
Rittenhouse, Bottled-in-Bond, Rye, 50%, <i>Kentucky</i>	7.5
Hudson Manhattan Rye, Small Batch, 46%, <i>New York</i>	18.5
Nikka Coffey Grain, Single Grain, 45%, <i>Japan</i>	12



SINGLE MALT

4 CL

Glenmorangie Original, 10 YO, 40%, Highland	9
Kavalan Concertmaster Port Finish, 40%, Taiwan	17
Talisker, 10 YO, 45.8%, Skye	10.5
Laphroaig, Select, 40%, Islay	9
Lagavulin 16, 43%, Islay	14.5
Ardbeg Uigeadail, 54.2%, Islay	18.5
Ledaig, 11 YO, 57.1%, Highland (2cl serve)	16

BLENDED WHISK(E)Y

Jameson, 40%, Irish Blend	6
Teeling, Small Batch, 46%, Irish blend	7
The Dead Rabbit, 44%, Ireland	7.5
Nikka From the Barrel, Blended, 51.4%, Japan	12
Monkey Shoulder, 40%, Speyside blend	7
Bruichladdich Classic Laddie, 50%, Islay	10.5
Monkey Shoulder Smokey Monkey, 40%, Scotland	8
Compass Box The Story of the Spaniard, 43%, Scotland	11.5
Compass Box Peat Monster, 46%, Scotland	11.5

COGNAC

Bache-Gabrielsen Tre Kors Cognac, VS, 40%, Cognac	7
Hine, VSOP, 40%, Fine Champagne	8.5
Delamain Pale and Dry, XO, 40%, Grande Champagne	17

BRANDY

Barsol, Pisco, 40%, Peru	7
La Diablada, Pisco, 40%, Peru	8
Waqar, Pisco, 40%, Chile	8.5
Maria di Poli, Grappa Biologica, 40%, Veneto	8.5
Teliani Chacha, Chacha, 42%, Georgia	7
Gelas 8 Ans d'Age, 40%, Armagnac	12
Boulard Calvados, Grand Solage, 40%, Pays D'Auge	7

AQUAVIT

O.P. Anderson, 40%, Sweden	6.5
Linie Lyshom, 41.5%, Norway	7



APERITIF & DIGESTIF

4 CL

Suze Saveur d'Autrefois, Aperitif, 20%, France (6 cl serve)	6
Campari, Aperitif, 20%, Italy (6 cl serve)	6
Drambuie, Liqueur, 40%, Scotland	6
Fernet Branca, Amaro, 39%, Italy	5.5
Ricard Pastis, 45%, France	6.5
Pernod Absinthe, 68%, France	8
Lazzaroni Limoncino, 32%, Italy	6
Vana Tallinn, 40%, Estonia	5.5

FORTIFIED WINE

6 CL

Lillet Blanc, Aperitif, 17%, France	5.5
Cocchi Extra Dry, Dry Vermouth, 17%, Italy	9
Cocchi Storico, Vermouth di Torino, 16%, Italy	7
Punt e Mes, Vermouth, 16%, Italy	6
Antica Formula, Carpano Vermouth, 16.5%, Italy	7
Cocchi, Vermouth Amaro, 16%, Italy	7
Amaro Averna, 29%, Italy	7
Amaro Nonino, 35%, Italy	7.5
Graham's Fine Ruby Port, 19%, Portugal	7
Niepoort, 10 YO, Tawny Port, 19.5%, Portugal	13.5
El Candado, Pedro Ximenez Sherry, 17%, Spain	8

SPIRIT-FREE

4 CL

Seedlip Garden 108, Distilled Non-Alcoholic Spirit, England	5.5
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HOUSE RULES

Recommended 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 yourself 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 coasters, glassware or menus ask your waiter or bartender for details.

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

Whisper Sister
Pärnu mnt. 12, Tallinn
Estonia 10148

www.whispersister.ee
 / whisper_sister

Bookings:
drink@whispersister.ee
 / [whispersisterbar](#)
(+372) 5874 7837