

# B MATE R

## Highballs & Small Plates

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### HIGHBALLS

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**Casually Tippy** – *refreshing & herbal*

Mates spruce lemonade, Kåska Casual Spirit,  
Ainoa Havu berry wine, ice cream float

**Whisky in the Apple Jar** – *sweet & sour*

Apple, J. Walker whisky, ceylon peach tea,  
Sauna barrel vodka

**Mandaleo** – *fresh & crisp*

Mandarin, Tanqueray gin, Lumo Arctic wine, thyme

**Cosmo Collins** – *funky & familiar*

Cranberry, Absolut vodka, HDCO lingonberry liqueur,  
beetroot, orange verjus

**Wake Me Up Before You Cocoa** – *toasty & experimental*

Cacao nibs, Plantation rum blend, basil,  
revived coffee grounds

*All Highballs 13,5*

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## HOUSE COCKTAILS

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### **Symbiotic Serve 3.0** – *complex & strong*

Spiced cherry & coriander cordial, Ketel One vodka

### **Not All Heroes Wear Grapes** – *floral & sparkling*

Wine cordial, Discarded Chardonnay vodka, lavender, rosé peppers, bubbles

### **On Cloud Nine** – *sweet & sour*

HDCO Sea buckthorn moonshine, white chocolate, oats, Gustav cloudberry liqueur, citrus

### **No Plum Intended** – *fresh & dry*

Plum, Buffalo Trace bourbon, RR Bold Red vermouth, sage, lemon

(contains nutmeg, optional)

### **Gettin' Figgy With It** – *fruity & herbal*

Fig, Plantation 3\* rum, Lumo Arctic berry wine, thyme

*All House Cocktails 14,5*

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## RUM CLASSICS FOR THE AUTUMN

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### **Pineapple Daiquiri** – *sweet & sour*

Pineapple rum, lime sugar & summer in a glass

### **Honey Suckle** – *fresh & citrusy*

This true classic made with Plantation Rum will quench your thirst!

### **Añejo Highball** – *spiced & refreshing*

Gingery highball made with Plantation Dark Rum

### **Monsieur Knickerbocker** – *fruity & fresh*

Dark rum, raspberry, dry curacao, lime

### **Star Lord** – *bitter & boozy*

Modern classic for the Negroni lovers, made with Plantation Pineapple rum & a hint of anise

*All Classics 15*

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## NO & LOW

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**Sober Sip** 0% – *refreshing & herbal*  
Spruce lemonade, Non alc. rosé wine, ice cream float  
10

**Plumber Party** 0,2% – *fresh & dry*  
Plum, Lyre's non. alc whiskey, sage, lemon  
(contains nutmeg, optional)  
10

**Amaretti Sour** 0,2% – *sweet & sour*  
Same amaretto taste but without alcohol or almonds!  
10

**X-presso Martini** 0,2% – *spiced & energizing*  
Wakes you up but won't f\*ck you up!  
10

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**Birra Moretti Zero** 0%  
7

**Brooklyn Special Effects IPA** 0,4%  
7

**Kåska Rhubarb Spritz** 2,8%  
7

Ask for current wine & soft drink options

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## BEER & OTHER DRINKS

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**Hartwall Long Drink** - draught 5 | 8,5

**Birra Moretti Lager** - draught 5 | 8,5

**ETKO Seasonal NEIPA** - draught 7 | 11,5

**ETKO Seasonal Cans** - 440ml 12

**Vallilan Panimo Puisto Session IPA** 9

**Vallilan Panimo Huivi Pils** - GF 9

**Vallilan Panimo Seasonal Bottles** - 330ml 9

**Sol** 9

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## WINE

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### **Bubbles** 12cl | Btl

#### **Vicarage Lane Bubbly** 10 | 49

Marlborough, New Zealand  
*Sauvignon Blanc*

#### **Pet Nat “Bio” Chenin, Domaine Cady** 12 | 65

Loire Valley, France  
*Chenin Blanc*

#### **Henri Dosnon, Champagne Dosnon** 17 | 89

Champagne, France  
*Pinot Noir, Chardonnay*

### **Whites** 12cl | Btl

#### **Gavi Virgilio, Roberto Sarotto** 10 | 49

Piedmont, Italy  
*Cortese*

#### **Mazo di Mezzo Riesling x Sylvaner,** 10 | 49

Mezzacorona  
Dolomite, Italy  
*Müller Thurgau*

#### **Blonde by Nature, Pittnauer** 12 | 60

Burgenland, Austria  
*Grüner Veltliner, Chardonnay, Sauvignon Blanc, Pinot Blanc, Neuburger*

### **Rosé** 12cl | Btl

#### **Mimi Rosato, Cossetti** 10 | 49

Piedmont, Italy  
*Barbera, Freisa*

### **Reds** 12cl | Btl

#### **Briccomacchia, Roberto Sarotto** 10 | 49

Piedmont, Italy  
*Barbera*

#### **Trinity, Love & Grapes** 11 | 55

Rhône, France  
*Grenache, Cinsault*

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## SMALL PLATES

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### Skewers

*Choose two skewers for 8*

#### Forest on a stick 5

Shiitake & King Edward mushrooms, thyme, dukkah

#### Chicken on a stick 5

Barbecue marinated chicken, dukkah

Nut free options available.

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### House Specialities

#### Potatoes on Potatoes 10

Housemade flatbread, crispy potatoes, chips & caviart

#### Lemon hummus 9

Lemon, parsley oil and bread

#### Sizzling hot spinach & 3 cheese dip 10

Cream cheese, Monterey Jack & parmesan  
served with bread

### Side Plates

#### Olives 5

#### House pickles 4

Seasonal vegetables

#### Crispy smashed potatoes 6

Baby potatoes, house aioli

*Don't know what to choose? Have it all!*

### Mates plates

1 skewer, lemon hummus & 1 side 15

2 skewers, spinach and 3 cheese dip & all the sides 25

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## CHEESE & MEATS

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*Choose one for 8 or any three for 18.*

### **Chällerhocker**

Hard cheese from the Swiss Alps

### **Coulommiers**

Brie-type cheese with a light, soft texture & creamy flavour

### **Soumaintrain**

Funky & strong soft cheese with lots of character

All cheeses are served with crackers & accompanying condiments.

Gluten-free option available

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### **Coppa**

Traditional cured pork neck aged with spices

### **Sbriciolona Fennel Salami**

Round fennel-flavoured salami with a mild herby flavour

### **Truffle Salami**

Nuff said

All meats are served with bread & pickles.

**We can also create  
a special Mates Plate  
of your choice by request.**

**Ask for details when making  
a booking**

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