

SILVER LYAN'S NEW MENU *FOLKLORE* DELVES INTO MYTHS AND MONSTERS

The Washington, DC favourite from Mr Lyan launches a new menu taking inspiration from ancient fables, internet mythology and urban legend

AUGUST 2026 – Silver Lyan, the award-winning Washington, DC cocktail bar, has launched its latest menu: Folklore. The new menu, developed by general manager Alex Leidy and head bartender Sam Nellis in collaboration with the creative leads of Mr Lyan, explores how shared stories have shaped how we view the world. The menu is split into three main sections: Cryptids, Social Lore and Cautionary Tales, with the customary Lyan Classics section, which offers Silver Lyan's take on classic cocktails alongside celebrated serves from throughout the group's history.

The menu opens with Cryptids: four serves inspired by mythological creatures whose existence is contested, but whose stories have had a lasting impact on our culture. In this section, guests will find the Loch Ness Martini, an ode to the flavours of Scotland and its most famous myth. This martini variation is vodka-based with gorse sherry, sour strawberry vermouth and jasmine, making for a sweet and aromatic serve. Among the most famous of North America's legendary creatures is Bigfoot, and the team pay tribute to its legacy through the Bigfoot Negroni, a bittersweet aperitivo using The Botanist gin, forest fruit vermouth, Campari and pine sherry. Other serves in the Cryptids section include the Green Bear Mojito and the Scooby Sour.

The next section, Social Lore, explores the shared experiences we build through storytelling. The four cocktails touch on mythology, family memory and the history of the United States, opening with the Ellis Island Punch, a playful, savoury cocktail that employs old- and new-world flavours including Tequila Ocho Plata, mezcal, olive & sweetcorn whip, sour pineapple and lime. The Achilles Ambrosia leans into ancient Greece and the discovery of the ruins of Troy. This tropical cocktail uses mezcal, bronze fennel yogurt, mango and lime. The Social Lore section is rounded out with the Vanishing Manhattan, a tribute to the lost colony of Roanoke, and the Stone Banana Gimlet, a snappy gimlet inspired by multiple mysteries of visual folklore.

The final section of the new menu focuses on Cautionary Tales, using folklore to shape our relationships with others and inform how we act towards other people and towards nature. The cocktails in this section play on everyday superstitions, like the Tarantula Iced Tea, inspired by the myth of eating spiders in your sleep. The cocktail evokes the flavours of grilled tarantula, incorporating Jack Daniel's Bottled-in-Bond, buckwheat tea and lemongrass hemp foam. The Boogeyman Old Fashioned is inspired by Spanish explorers' supposed encounter with El Coco, the legendary sleep-stealing monster depicted by Goya. The drink expands on their confusion, with a coconut base elevated by Teeling whiskey, oak leaf and bitters. The Volcano Spritz and Nightbreeze Snap close out the section, exploring South Korean myths around the use of fans and Hawaiian superstitions of the volcano goddess Pele.

The menu closes out with the Lyan Classics section, a staple on all Mr Lyan menus. Here, guests can find the Project Manhattan and Season's Sazerac, alongside the signature Silver Service Martini, a personalised serve allowing guests to choose from two classic flavour profiles and customised garnishes. The new menu also features the bar's renowned Jell-O Shots, with a new Pornstar Martini variation using Elyx vodka, passionfruit and vanilla. Quintessential bar snacks are also available, such as the bar's iconic tater tots, halloumi fries and a duck grilled cheese.

“This menu is really a celebration of the stories that stay with us,” says Alex Leidy, general manager at Silver Lyan. “From myths and folklore to the ideas that have travelled across cultures and generations, we wanted to explore how these narratives shape the way we see the world and connect with one another. As always, we've approached it with a sense of curiosity, creativity and a little bit of Lyan playfulness, creating drinks that we hope surprise people, spark conversation and give them a new story to discover with every visit.”