The Norwegian American Line’s venerable headquarters opened their doors in 1919. Their vessels carried thousands of hopeful Norwegians with inspiring dreams to the land of opportunities. The dreams became reality through hard work for some, and others came back to the homeland rich with experiences. An eventful century has elapsed and Amerikalinjen is reborn as an urban boutique hotel in Oslo where modern day explorers will start their journey.

At Pier 42, we envision ourselves as storytellers who narrate historic moments that shaped our current society. Through the medium of creativity, our cocktails will denote major events and significant milestones that have left a mark in the last decade. Together, we will travel through time, relive these great moments, and define the art of fine cocktails.
EMIGRATION
2009-2019
Rooster Blanco, Lemon Grass, Roiboss, Wine, Citrus

The choice to leave, shape the world and define better future. Immigrants are taxpayers, entrepreneurs, job creators, and consumers. “Migration has always been an important driver of human progress and dynamism.”
— Ian Goldin (2016)

SOCIAL MEDIA
1999-2009
Zacapa 23, Beetroot, Berries, White Chocolate

Our desire to be seen and be heard has been expanded and revolutionized through the introduction of social media. Now, the greatest challenge is to teach the next generation the art of personal and human interaction.
#amerikalinjen #pier42 #worldclass

THE XVIII OLYMPIC WINTER GAMES
1989-1999
Absolut Elyx, Seabuckthorn, Ginger, Passionfruit

The 94’ Winter Olympics took place in Lillehammer, Norway. Inspiring an entire nation, the Norwegian athletes won the medal count and through their achievements raised the bar for many generations to come.
OSLO CENTRAL STATION 1980  
1979-1989  

Carpano Dry, Jasmine, Genepy, Champagne

Norway’s largest railway station opened in 1980 and immediately improved the commute for thousands of travelers. Today, as Oslo has grown to become a metropolitan hub, it connects the city centre with the suburban areas.

DISCOVERY OF OIL  
1969-1979

Nº52, Sherry, Holtefjell XO Cheese, Mushrooms, Hazelnut Oil

Since the discovery of North Sea oil in Norwegian waters during the late 1960s, exports of oil and gas have become very important elements of the economy of Norway. This adventure has given Norway financial security and stability for generations to come.

FIRST MAN ON THE MOON  
1959-1969

Bombay Sapphire 47%, Grapefruit, Lemon, Lavender, Soda

Neil Armstrong famously stated “One small step for man, one giant leap for mankind”, and shared the credit with everyone who had contributed to the successful space mission, landing the Eagle on the moon.

All cocktails 165
CHRISTMAS BOAT
1949–1959
Maker’s Mark, Orange, Masala, Chocolate Black Tea, Butter Ghee, Milk

Through the 1950’s, it was always a highlight when the last boat before Christmas would reach Oslo Harbor. Named “Julebåten” it was loaded with hopes, dreams, American candy, and Santa Clause himself. They were greeted with marching band and thousands of family members on the dock.

VIGELAND PARK
1939–1949
Linie Madeira, Sweet Vermouth, Fernet, Coffee Caramel

Completed through the course of a decade, the park houses 212 sculptures made from bronze and granite. Gustav Vigeland, being one of the most celebrated Norwegian sculptors, envisioned a public space made for the people from Oslo and beyond.
THE DECADES

EMPIRE STATE BUILDING
1929-1939

Naked Grouse, Sweet Vermouth, Sherry, Bitter, Roasted Wheat

Art-deco, symmetry, vivid and contrasted colors – the classical representation of style. In October 1929, on the corner of 34th Street and 5th Ave, the original Waldorf Astoria made space for this iconic building. Once the tallest building in the world, this pencil shaped building was the symbol of hope in a country that found itself in a challenging time. It was opened in 1931 by President Herbert Hoover.

PROHIBITION
1919-1929

Bayou Reserva, Peach, Apricot, Citrus, Shiso

In an era where Norway and America both saw an economical downturn, it resulted in the widespread of the temperance movement that paved the way to the rise of ‘bootlegging’ and speakeasies. It also created ‘moonshine’ and ‘bathtub gins’ that have now shaped the industry of fine cocktails.

All cocktails 165
Through the plethora of imaginative and offbeat cocktails that has been invented all over the world, the yearning for the stirred and shaken classics is still present. From the primary goal of ‘stimulating’ the true art of fine drinking has evolved over time. A special gratitude to - “Professor” Thomas, an American bartender who wrote the first comprehensive book that made modern bartending widely popular. At Pier 42, we have created a menu that features both celebrated and forgotten world famous classics. We will celebrate the rebirth of exceptional tipples for the discerning’s imbibing pleasure.
MARTINI
Plymouth Gin, Or Absolut
Elyx Vodka, Dry Vermouth

MANHATTAN
Bulleit Bourbon, Or Rye,
Sweet Vermouth, Angostura

OLD FASHIONED
Maker's Mark Bourbon,
Angostura Bitter, Sugar

BIJOU
Tanqueray Gin, Sweet Vermouth,
Green Chartreuse, Orange Bitter

DAIQUIRI
Bacardi Carta Blanca,
Fresh Lime Juice, Sugar

MOSCOW MULE
Stolichnaya Vodka, Fresh Lime Juice,
Angostura Bitter, Ginger Beer

SIDE CAR
De Luze Cognac, Orange Liqueur,
Fresh Lemon Juice

FRENCH 75
Beefeater Gin, Fresh Lemon Juice,
Sugar, Perrier Jouet, Champagne

GODFATHER
Chivas Regal 12 Whisky,
Amaretto

AMERICANO
Campari, Sweet Vermouth,
Soda Water
WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Anna Spinato Prosecco Brut 100
Perrier-Jouët Grand Brut 160

WHITE

Georg Breuer Riesling Charm 2018 125
Bogle Vineyards, Chardonnay 2017 165

RED

Domaine Justin Girardin, Pinot Noir Bourgogne Rouge 2017 155
Bogle Vineyards, Cabernet Sauvignon 2016 165

BEER

Frydenlund Pilsner fatøl 0,40 89
Pilsner Urquel 0,33 95
Amerikalinjen Pilsner 0,33 99
Brooklyn Lager 0,35 115
Brooklyn IPA 0,35 130
Munkholm 0,3 Non alcoholic 49
CHAMPAGNE LIST

Perrier Joüet N.V, Grand Brut
935

Perrier Joüet Belle Epoque 2011, Brut
2400

Tattinger, Comtes Champagne 2007,
2900

Tattinger, Comtes Champagne 2006, Rosé
3200

Dom Pérignon 2008, Brut
2850

Pol Roger, Sir Winston Churchill 2008,
2900

Krug, Grand Cuvée N.V, Brut
3400

Bollinger la Grande Année, 2005, Brut, Magnum
4600

Bollinger la Grande Année, 2007, Brut, Magnum
4600

Bollinger la Grande Année, 2008, Brut, Magnum
4900

FOR AN EXTENSIVE WINE LIST,
PLEASE ASK YOUR BARTENDER.
In the revival of the exceptional age of drinking, it is not only the cocktails that are being taken to the next level. Craft distilling is in the midst of resurgence, with the abundance of small producers offering beautiful, handmade spirits suited for the most distinct of imbibers.

Welcome to Pier 42 – here you can have a taste of a collection of our favourites from leading distillers around the world.

Our house pour is 40ml per serving. Prices are in NOK
Bakers 185
Buffalo Trace 120
Bulleit 110
Bulleit Rye 110
Eagle Rare 165
Elijah Craig 170
Four Roses Single Barrel 165
Four Roses Small Batch 145
Hudson Baby Bourbon 275
Jack Daniels Single Barrel 155
Jim Beam Rye 115
Knob Creek 155
Knob Creek Rye 170
Makers Mark 110
Makers Mark 46 155
Michter’s Bourbon 165
Michter’s Bourbon 10 y.o. 350
Michter’s Rye 165
Michter’s Rye 10 y.o. 350
WhistlePig 15 y.o. 370
Woodford Reserve 160
Woodford Rye 170
SCOTCH WHISKY

Caol Ila 12 y.o. 130
Dalwhinnie 15 y.o. 135
Glenfiddich 12 y.o. 130
Glenfiddich 18 y.o. 210
Glenmorangie Signet 330
Glenlivet 12 y.o. 130
Highland Park 12 y.o. 125
Highland Park 18 y.o. 285
Laphroig 10 y.o. 130
Laphroig 27 y.o. 595
Lagavulin 16 y.o. 160
Macallan Fine Oak 12 y.o. 165
Macallan 18 y.o. 460
Macallan 18 y.o. Sherry Oak 550
Macallan 25 y.o. 1450
Octomore 8.1 450
Talisker 10 y.o. 140
WHISKY

BLENDED

Chivas Regal 12 y.o. 120
Chivas Regal 18 y.o. 190
Johnie Walker Black 125
Johnie Walker Blue 355
Monkey Shoulder 125
Naked Grouse 110

IRISH

Conemmmara peated 135
Jameson 105
Jameson Black Barrel 125
Jameson 18 y.o. 250
Roe&Co 130

JAPANESE

Nikka From The Barrel 170
Nikka Taketsuru 21 y.o. 600
COGNAC

Braastad X.O. 190
De Luze V.S. 110
Hennessy X.O. 350
Martell V.S.O.P. 125
Remy Martin X.O. 350
Louis XIII 2700

PISCO

Waqar 115

GRAPPA

Jacop Polli Moscato Di Po’ 125

CALVADOS

Boulard Grand Solage 115
Dupont Pays d Auge 12 y.o. 260
Pere Magloire X.O. 170
RUM

Appleton Estate Signature 105
Appleton Rare Blend 130
Bacardi Superior 100
Bacardi Quatro 105
Bacardi 8 y.o. 115
Bacardi 44,5% 125
Bayou Select 105
El Dorado 15 y.o. 140
El Dorado 21 y.o. 210
Havana Club 3 y.o. 100
Havana Club 7 y.o. 115
Ron Zacapa 23 135
Ron Zacapa X.O. 235
Ron Zacapa Royal 450
Rhum Pmg 160
Plantation 3 Star 100
Brugal 1888 150
Goslings Black Seal 105
TEQUILA

Don Julio 1942 350
Don Julio Blanco 120
Don Julio Reposado 145
Don Julio Anejo 160
Fortaleza Blanco 180
Fortaleza Anejo 260
Jose Cuervo De La Familia 350
Los Tres Tonos Reposado 130
Ocho Blanco 130
Olmeca Altos Blanco 145
Olmeca Altos Reposado 155
Patron Blanco 150
Rooster blanco 105

MEZCAL

Bruxo 1 165
Bruxo 2 175
Montelobos 155
Vida 160
GIN

Bareksten 130
Beefeater 100
Beefeater 24 105
Bombay Star 125
Bombay Sapphire 47% 115
Bols Genever 105
Gin Mare 130
Hendricks 135
Herno 145
Jinzu 115
Le Gin 135
The London No.1 140
Monkey 47 145
No.3 135
Plymouth 120
Roku 115
Sipsmith 135
Tanqueray 100
Tanqueray 10 105
Tanqueray Rangpur 105
AQUAVIT

Gammel Oppland 120
Gilde 12 y.o. 150
Gilde Dill 115
Linie Double Cask 120
Linie Madeira 120
N.52 100
VODKA

Absolut 100
Absolut Elyx 125
Belvedere 130
Ciroc 160
Grey Goose 145
Ketel One 110
Stolichnaya 100
Stolichnaya Elit 160

BITTERS

Aperol 75
Campari 85
Cynar 85
Fernet Branca 100
Fernet Mentha 100
Martini Bitter 85
SHERRY & PORT

Nectar p.x. 80
Noe p.x. 135
Solera 1847 75
Taylors 10 y.o. 85
Taylors port 20 y.o. 110
Tio Pepe 55
Vina AB Amontillado 75

VERMOUTH

Antica formula 60
Carpano bianco 60
Carpano dry 60
La Copa 60
Lillet 60
Ancho Reyes 135
Baileys 80
Becherovka 100
Benedictine D.O.M. 115
Cointreau 100
Drambuie 105
Galliano Amaretto 80
Green Chartreuse 130
Italicus 105
Jagermeister 100
Pierre Ferrand Dry Curacao 100
Ricard Pastis 100
SOFT DRINKS

Coca Cola 54
Cola Zero 54
Ginger Beer Fever Tree 54
Pink Grapefruit Lemonade 55
Sprite 54
Tonic Fever Tree 54
Tomato Juice 59
FOOD

OYSTERS
Served with traditional condiments
1 FOR 46
6 FOR 275
12 FOR 545

CRISPY ORGANIC BACON 85
with smokey maple syrup

SLIDER 105
Char-grilled hamburger with cheddar and
caramelized onions

CEASAR SALAD 145
Romaine lettuce, grilled chicken and homemade ba-
con, spicy croutons

BARLEY RISOTTO 165
with seasonal vegetables & Holtefjell XO

DEER TARTARE 230
with smoked mayonnaise & bleak roe

NORWEGIAN CHEESES 145
with jam and "knekkebrød"

Allergies:
C: Celery, E: Eggs, F: Fish, G: Gluten, M: Milk,
MO: Molluscs, MU: Mustard, SU: Sulfitte,