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Welcome to Drykk bar

Nestled in the heart of Reykjavík's historic old post office, now transformed into a vibrant food hall we welcome you to Pósthús Foodhall.

Drykk bar is where cultures meet, and cocktails tell their stories. Whether you're here for a bold new flavor or a familiar favorite with a twist, we invite you to explore, sip, and discover.

Cheers to good drinks, great food, and shared stories.

Signature Cocktails

Our signature cocktail menu is a celebration of the diverse culinary experiences that surround us here in Pósthús Foodhall. Each creation is thoughtfully inspired by the unique flavours and character of each restaurant within the food hall, allowing us to experiment, blend, and reimagine classic and contemporary cocktails through the lens of global cuisines.



Collectors Club

Fruity, Herbal, Slushy

Espiritu Pisco - Dolin Blanc
Sage - Raspberry - Creole
— 3.250 kr.

Mango Mariachi

Fruity, Tropical, Exotic



Espolon Reposado Tequila
Grape - Mango - Passionfruit - Caramel
— 3.250 kr.

Amrita

Spiced, Citrusy, Bubbly



Takamaka Rum
5 Spice - Coconut - Orange
— 3.250 kr.

Kyoto Cooler

Refreshing, Crisp, Vibrant



Tanqueray Gin, Midori
Cucumber - Aloe Vera
— 3.250 kr.

What's the Dill ?

Herbal, Bright, Nordic



Brennivín Aquavit
Elderflower - Dill - Chervil
— 3.250 kr.



Buzzing

Botanical, Honeyed, Luxurious

Gin Mare
Honey - Coconut - Truffle
— 3.250 kr.

Yuzu Special

Sour, Fresh, Sweet



Havana 3yr Rum
Yuzu - Vanilla - Citrus
— 3.250 kr.

Lucky Lychee

Fruity, Fresh, Bubbly



Bacardi Blanco Rum - Disaronno Amaretto
Lychee - Strawberry
— 3.250 kr.

Drykk's Negroni

Bittersweet, Complex, Elegant



Barrel Aged Negroni - We try different variations each time we refill the barrel
— 3.450 kr.



Have a look at our cocktails here !



Winning Cocktails



Drykk's Espresso Martini

Silky, Smooth, Elegant

Ketel One Vodka - Drykk's Coffee Liqueur
Espresso - Banana - Caramel - Chocolate
3.250 kr.



Tricolore

Fresh, Herbal, Crowd Pleaser

Poli Grappa - Italicus - Martini Bianco
Basil - Pistachio - Stracciatella - Tomato
3.250 kr.



Irishman

Smooth, Intriguing, Celtic

Ketel One Vodka - Drykk's Coffee Liqueur
Espresso - Banana - Caramel - Chocolate
3.450 kr.



PBNJ

Nutty, Savory, Nostalgic

Bulleit Bourbon - Bulleit Rye
Peanut Butter - Strawberry
3.450 kr.

Cocktail of the Week

We love experimenting and trying new things, please ask your bartender about the cocktail of the week.

Bartenders Choice

Put your trust in the hands of our talented bartenders and let us choose for you.

Cocktails on draft

We create our own cocktails to have on draft, please ask us about the selection.

Mocktails



Cherry Blossom Spritz

Fresh, Bubbly, Fruity

Amaro Zero - Sparkling Tea Bla
— 1.950 kr.



Amaro Spritz

Fresh, Bubbly, Bitter

Amaro Zero - Sparkling Tea Bla
— 1.950 kr.



Take It Easy

Fresh, Fruity, Crowd Pleaser

Basil - Pistachio - Stracciatella
— 1.950 kr.



Notorious N.A.C.

Fresh, Fruity, Bubbly

Fruit Tea - Dill - Chervil - Strawberries
— 1.950 kr.

Beers on draft

Gull - Lager	400ml / 1.600 kr.
Gull Lite - Lager	400ml / 1.600 kr.
Tuborg Classic - Amber Lager	400ml / 1.600 kr.
Kronenbourg 1664 Blanc - White Ale	400ml / 1.600 kr.
Boli - Premium Lager	400ml / 1.700 kr.
Guinness - Stout	500ml / 1.700 kr.
Somersby - Apple Cider	400ml / 1.700 kr.
Úlfrún - Session IPA	400ml / 1.800 kr.
Helga - Raspberry Sour	400ml / 1.800 kr.
Snorri - Icelandic Ale	400ml / 1.900 kr.

Bottle Beers

Gull - Lager	330ml / 1.500 kr.
Gull Lite - Lager	330ml / 1.500 kr.
Tuborg Classic - Amber Lager	330ml / 1.500 kr.

Non-Alcoholic Beers

Gull - Lager	330ml / 1.200 kr.
Brió - Wheat Ale	330ml / 1.200 kr.

Icelandic Beer Tasting Platter

5x200ml / 4.500 kr.

— Gull —
Lager

— Boli —
Premium Lager

— Úlfrún —
Session IPA

— Snorri —
Icelandic Ale

— Helga —
Raspberry Sour

Bar Snacks

Nuts	950 kr.
Olives	950 kr.
Chocolate Fudge Cake	1.750 kr.

Fyrir fæðuóþol, vinsamlegast láttu starfsfólk vita. For allergies, please let a staff member know.

Coffee & Tea

	Single / Double
Americano	750 kr.
Espresso	650 kr. / 750 kr.
Espresso Macchiato	750 kr.
Cappuccino	800 kr. / 900 kr.
Latte	800 kr. / 900 kr.
Flat White	800 kr. / 900 kr.
Hot Chocolate	950 kr.

Black Tea
English Breakfast,
Earl Grey
— 850 kr. —

Green Tea
Pure Green
— 950 kr. —

Herbal Tea
Rooibos,
Bora Bora Fruit Blend
— 850 kr. —

Soft Drinks

Pepsi/Pepsi Max	650 kr.
Appelsin	650 kr.
7 up Free	650 kr.
Kristall	650 kr.
Thomas Herny - Tonic	650 kr.
Mango Lemonade	650 kr.
Ginger Ale/Ginger Beer	650 kr.

Fyrir fæðuóþol, vinsamlegast láttu starfsfólk vita. For allergies, please let a staff member know.

Spritzes

2.950 kr.

Aperol Spritz

Sarti Spritz

Limoncello Spritz

Hugo Spritz

Campari Spritz

Italicus Spritz



Wine



150 ml



750 ml

Sparkling

Piccini Prosecco Venetian Dress	2.000kr.	9.900kr.
Segura Viudas Cava Brut Reserva	11.900kr.	
Veuve Cliquot Champagne Brut	22.900 kr.	
Veuve Cliquot Champagne Brut Rosé	24.900 kr.	
Dom Perignon Champagne Brut	74.900 kr.	

White

Montalto Pinot Grigio	2.000kr.	9.900kr.
The Last Stand Chardonnay	2.200kr.	10.900kr.
Casa Rojo La Gabacha - Sauvignon Blanc	2.400kr.	11.900kr.

Red

Piemonte Enzo Bartoli Barbera Magnum	2.000kr.	19.900kr.
Francois Martenot Pinot Noir	2.200kr.	10.900kr.
Ramon Bilbao Edición Limitada Rioja Tempranillo	2.400kr.	11.900kr.

Rosé

Gassier Coteaux d'Aix-en-Provence	2.000kr.	10.900 kr.
Fleurs de Prairie Côtes de Provence		11.900 kr.

Non-alcoholic

Sparkling Tea - Bla	2.000kr.	10.900kr.
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Taste of Iceland

The Local Spirit

Skál!

Brennivín

	3cl	6cl
Original	1.750 kr.	2.750 kr.
Ryebread infused	1.950 kr.	2.950 kr.
Special Cask Selection	2.250 kr.	3.250 kr.
Special Edition	2.500 kr.	3.500 kr.

Something different

Ópal - Liquorice shot	1.250 kr.	2.250 kr.
Pristur - Chocolate and Liqueur Cream Liqueur	1.500 kr.	2.500 kr.

Best served on ice

Gin & Tonic

Marberg & Tonic



Served 45cl of Marberg Gin
with tonic, seaweed & lime
2.850 kr.

Himbrimi & Tonic



Served 45cl of Himbrimi Gin
with tonic & lemon
2.850 kr.

Stuðlaberg & Tonic



Served 45cl of Stuðlaberg Gin
with tonic & orange
2.850 kr.

Stuðlaberg Pink & Tonic



Served 45cl of Stuðlaberg Pink Gin
with tonic & orange
2.850 kr.

Wine of the month

Please ask your bartender about
the wine of the week.

We love trying new things,
especially when it comes to wine.