



DRINKS

COCKTAILS

Southern Sour [Campfire x Craft & Cleaver Old Tom Gin, Aperol, Sour Cherry, Chargrilled Lemon, Ms. Better's Foamer]	10.50
Cabron Padron [Cazcabel Blanco Tequila, Ancho Reyes Chilli Liqueur, Triple Sec, Honey, Lime]	10.95
Bitch Juice [Stolichnaya Vodka, Disaronno Amaretto, Strawberry Puree, Lime, Cream Soda]	10.50
Cacao Nib & Rye Old Fashioned [Cacao Nib-infused Bulleit Rye, Demerara Sugar, Angostura Bitters, Homemade Marshinos]	10.95
Electric Spritz [Absolut Pear Vodka, Italicus Aperitivo, Ginger Beer, Prosecco, Lemon]	10.50
Bootlegger [Palmetto Peach Moonshine, Triple Sec, Lemon, Ms. Better's Foamer, Scrappy's New Orleans Bitters]	10.50
Pornstar Martini [Whitley Vanilla Vodka, Briottet Passionfruit Liqueur, Pineapple, Lime, Prosecco]	10.75
Craft & Cleaver Espresso Martini [Kraken Spiced Rum, Peanut Butter Tequila, Disaronno Amaretto, Fresh-brewed Espresso]	10.95
Spritz - Aperol // Campari [Aperol or Campari, Prosecco, Soda]	9.50

HOPTAILS

Tartan Peach Smash [Glengoyne 10yo, Peach Liqueur, Honey, Lemon, Brooklyn IPA, Angostura Bitters]	11.50
Mai-Tai-PA [Red Leg Pineapple Rum, Maple Syrup, Triple Sec, Lemon, Tiny Rebel Easy Livin Pale Ale]	10.95

BEER

	2/3	//	PINT
Craft & Cleaver Helles Lager 4.5%	4.10		5.95
Brooklyn Pilsner 4.6%	4.30		6.30
Tiny Rebel Easy Livin Pale Ale 4.3%	4.50		6.50
Brooklyn Defender IPA 5.5%	4.75		6.95

For our full list of Guest Beers, Cans & Ciders, scan our QR code; or pop up to the bar for a chat with one of our Beer nerds!



SOFTS & SODAS

Chargrilled Lemonade // House Iced Tea	3.80
Karma Ginger Ale / Karma Organic Lemonade	4.00
Coca Cola // Diet Coke // Coke Zero	3.60
Soda Folk Cream Soda	3.75
Water - Still // Sparkling	2.90

LOW & NO

Brooklyn Special Effects Lager 0% 330ml	4.70
Beavertown Lazer Crush IPA 0.5% 330ml	4.70
Erdinger Alcoholfrei Wheat Beer 0.5% 500ml	5.70
Gipsy Hill Bandit GF Pale Ale 3.8% 440ml	6.20
Jubel Peach GF Session Lager 4% 330ml	5.45

GIN & TONICS

Double measures with expertly-matched garnishes & tonics

Campfire x Craft & Cleaver Indian Tonic, Lemon Twist	13.00
Portobello Road Peach Pink Grapefruit Soda, Lime	13.00
Slingsby Rhubarb Mediterranean Tonic, Grapefruit	12.50
Fishers Dry Indian Tonic, Rosemary, Orange	13.00
135 East Hyogo Gin Yuzu Tonic, Lime & Rose Petals	14.00

SHOTS

Pickleback	5.50
Bourbon & a homemade Pickle liquor chaser	
Palmetto Peach Moonshine	5.20
Pink Marshmallow Moonshine	4.80
[Our Famous] Peanut Butter Tequila	4.80

WHISKEY & WHISKY

Buffalo Trace	4.80
Bulleit Rye	5.20
Basil Hayden	5.90
Wild Turkey Honey	4.90
Eagle Rare 10yo	5.50
Sagamore Double Oak Rye	7.50
Balcones Texas	7.00
Glengoyne 10yo	5.50
Oban 14yo	8.00
Balvenie 14yo Carribean Cask	7.20
Yamazaki Distillers Reserve	7.50

RUM

Don Papa	5.10
Red Leg Pineapple	4.80
Old J Cherry Spiced	5.00
Kraken Spiced	4.80
Discarded Banana	5.30
Havn Rum Havana	6.00
El Dorado 15yo	6.90
Diplomatico Reserva	5.60

GIN & VODKA

Craft & Cleaver X Campfire	5.30
Portobello Road Peach	5.40
FEW American	5.90
Fishers Dry	5.40
Aviation	5.00
Slingsby Rhubarb	5.10
Monkey 47	6.00
135 East Hyogo Gin	5.70
Stolichnaya Vodka	4.50
Titos Handmade Vodka	5.30
Crystal Head	6.20
Absolut Pear	5.40

TEQUILA

Cazcabel Reposado	4.90
Casamigos Reposado	7.00
1800 Anejo	6.20
Patron Silver	7.00
Codigo 1530 Rosa	6.40
Don Julio 1942	15.00
Cazcabel Coconut	4.80
Cazcabel Coffee	5.20

Please note we are a CASHLESS Restaurant & Bar. Please let the team know of any dietary restrictions or allergies when you order, as not all ingredients are listed. A full allergen menu is available on request. A discretionary 10% Service Charge will be added to your bill - this is split between our restaurant, bar & kitchen teams.