



# DRINKS

## COCKTAILS

Southern Breeze [Southern Comfort Black, House Iced Tea, Belsazar White Vermouth, Bourbon Maraschino, Chargrilled Lemon]	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
Sour Cherry Negroni [Aviation Gin, Campari, Belsazar Red Vermouth, Sour Cherry, Toasted Almond Bitters]	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]	10.35
Coconut Espresso Martini [Cazcabel Coconut Tequila, Cazcabel Coffee Tequila, Fresh-brewed Espresso]	10.35
Spritz - Aperol // Campari [Aperol or Campari, Prosecco, Soda]	9.25

## 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	4.60
Beavertown Lazer Crush IPA 0.5% 330ml	4.60
Erdinger Alkoholfrei 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 Peel & Rosemary	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	5.80

## 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.



## WHITE

	125ML	250ML	BTL
Verdejo, dominio de la fuente, 2021, spain Crisp & aromatic wine with notes of cut grass, fennel & white pepper	4.75	8.95	24.50
Vinho verde, lua nova, 2021, portugal A fresh & zippy portuguese number boasting ripe citrus & stone fruit	5.25	9.85	28.00
Gruner veltliner, lossterassen, 2021, kamptal, austria Super crisp & refreshing with great minerality, flavours of peach, citrus & honey			30.00
Picpoul de pinet, sea pearl, 2022, languedoc, france Snappy nose of lemon & lime fruit, with vibrant green apple. A racy wine with a lip-tingling finish	6.10	11.30	32.50
Treixadura, teixadal de casaio, 2021, ribeiro, spain Satisfying complexity with plenty of nectarine & citrus fruit aromas	6.40	11.50	33.00
Sauvignon blanc, fernlands estate, marlborough, 2022/23, new zealand Wonderfully-balanced tropical & herbaceous flavours. Gooseberry & green pepper mingle with mango & guava	6.60	12.30	35.00
Gavi di gavi, boschetto, 2022, piedmont, italy A classy italian. Crispy & fresh with nuances of green fruit, honeysuckle & almond			38.00
Single vineyard chenin blanc, bruce jack 'ghost in the machine', 2019, stellenbosch, s.a Creamy & juicy with hints of bay leaf & cardamom, a smokey/nutty character & a subtle lingering lime finish			40.00
Chardonnay, chateau ste. michelle, 2020, washington state, usa A beguiling chardonnay, powerful & layered with exotic fruits, apple & a hint of creamy oak			43.50

## RED

Garnacha, dominio de la fuente, 2021, spain Juicy & fleshy red with great purity & expressive, well-defined aromas	4.75	8.95	24.50
AOC ventoux rouge, aime arnoux, 2020, southern rhone, france Supple, fresh & juicy with flavours of blackberry, blackcurrant & a touch of cinnamon	5.25	9.85	28.00
Zweigelt, von der land, 2021, niederosterreich, austria Fruit-driven ruby red with cherries, a touch of oak & spice. Suave with supple tannins			30.00
Malbec, quid pro quo, 2021, mendoza, argentina Elegant & juicy with lots of tasty black plum & vanilla energy. An argentinian tango in a bottle	6.50	11.85	34.00
Primitivo, surani costarossa, 2021, italy Intense, Velvety. Ripe. Full of yummy, plummy red fruit flavours & really moreish spice aromas	6.60	12.30	35.00
Malbec/vioignier, bruce jack 'ghost in the machine', 2019, western cape, s.a Herbaceous with hints of rosemary, tobacco leaf & gamey biltong. The palate bursts with cherry & plum - smokey			39.50
Old vine zinfandel, ravenswood, 2021, california, usa Complex notes of ripe blueberries, dark cherry, vanilla & cocoa. Silky tannins & bold, jammy flavours			42.50
Rioja reserva, heronia 198 barricas, 2011, spain A sumptuous rioja with notes of dried prunes & coffee on the nose, leading to peppery spice, almond & balsamic			55.00

## ROSE

Romantique rose, balade, 2021, france Fresh, lively & balanced Provence-style rose, with floral notes of raspberry & grenadine	5.60	10.20	29.00
Roseblood rose, chateau d'estoublon, 2022, provence, france Distinctive notes of apricot & peony express themselves on a citrusy canvas, ending in elegant tension			41.00

## SPARKLING

	125ML	BTL
Prosecco, bel canto, n.v, veneto, italy Delicate & aromatic with an elegant zest, fine bubbles & subtle notes of fresh peaches & pears	7.50	34.50
Cremant de bordeaux, louis vallon, n.v, bordeaux, france A wonderful blanc de noirs with intense aromas of white peach, almond, summer fruits & warm croissants		42.00
Laurent perrier brut, n.v, champagne, france Pale gold with a delicate & complex nose. Creamy with notes of honeysuckle & ripe peach		67.50

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