



AM:PM

DRINKS LIST

VOLUME TWO







The AMPM Drinks List - Vol 2 May 2019

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Whether you're looking to treat yourself, or in search of a gift for a special someone, there's nothing quite like our lavishly-photographed drinks book to decorate your coffee table. Should you wish to take a copy home, a charge of £15.00 will be added to your bill.

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Bellini

£10.50

Created by Giuseppe Cipriani at Harry's Bar, Venice in 1945 and named after the 15th-century Venetian painter Giovanni Bellini due to the drinks hue and the painter's use of colour on his canvases.

Quick facts

The Bellini's home, Harry's Bar was often frequented by Ernest Hemingway, Scott Fitzgerald, Dorothy Parker and Orson Wells and continues to be a celebrity haunt to this day.

- 1. Add ice to a cocktail shaker**
- 2. Add peach purée and lemon juice to the shaker with ice and shake**
- 3. Select a champagne flute and fine strain the contents of the cocktail mixer into the champagne flute**
- 4. Top the peach purée and lemon juice mixture in the glass with prosecco**
- 5. Garnish with a slice of peach**

**60ml Peach
Purée**

120ml Prosecco

**7.5ml Lemon
juice**
*Freshly
Squeezed*

Garnish
Peach slice

Bloody Mary

£9.50

The origins of the Bloody Mary like many cocktails are open to debate. It is said that French bartender Fernand Petiot claimed that he invented the drink while working at the famed Harry's New York Bar. The drink started out as a potent mix of half vodka and half tomato juice, the drink was then further developed by Petiot with seasonings such as tabasco, horseradish, celery salt and lemon juice. The cocktail was at one point called the 'Red Snapper' before being renamed the Bloody Mary.

Quick facts

The Tabasco used in a bloody mary to give its signature kick is named after the chili variety, which is used to produce it, known as *Capsicum frutescens* or the tabasco pepper.

- 1. Gather a cocktail shaker, a muddler and ingredients listed on the right**
- 2. Add your chopped yellow pepper to the base of your shaker and muddle**
- 3. Add ice to your shaker and all other ingredients, then shake**
- 4. Find a glass (preferably a collins glass), and rim the edge off the glass with salt and pepper**
- 5. Strain the contents of your shaker to the rimmed glass**
- 6. Garnish with a piece of celery stick and a small gherkin**

½ ring of Yellow bell pepper
chopped

50ml Vodka
Kettle One

90ml Tomato Juice

15ml of Sherry

15ml Lemon juice
Freshly Squeezed

7.5ml of Grenadine

2 Pinches of Celery salt

3 Grinds of black pepper

5 Drops of Tabasco

4 Dashes of Worcestershire Sauce

Garnish
Celery stick, Gherkin





Blushing Mimosa

£10.95

The Mimosa's origins can be traced back to 1925, it is said to have been created by Frank Meier at The Ritz Hotel, Paris a full four-years after the invention of Buck's Fizz in 1921 at the Buck's Club in London. The Mimosa was also said to have been later invented again by film director Alfred Hitchcock in San Francisco in the 1940s.

Quick facts

The name of the cocktail comes from the flowers of the mimosa plant, which are yellowish and granulated.

- 1. Select a tall glass or champagne flute and fill with ice.**
- 2. Pour orange juice and pineapple juice into your glass over the ice**
- 3. Gently pour in prosecco over the pineapple, orange juice and ice-filled glass. Then gently pour in grenadine**
- 4. Garnish with an orange wedge**

90ml Prosecco

60ml Orange Juice Freshly Squeezed

30ml Pineapple Juice

10ml Grenadine

Garnish

Orange Wedge

Breakfast Martini

£8.50

This drink was invented in the early 2000s at The Library Bar at the Lanesborough Hotel, London. A similar cocktail was invented in the 1920's by Harry Craddock and was published in his standard reference book, The Savoy Cocktail Book.

Quick facts

The name of the cocktail comes from the flowers of the mimosa plant, which are yellowish and granulated.

- 1. Add marmalade and gin to a cocktail shaker and stir until combined**
- 2. Add ice, Cointreau and lemon juice to the cocktail shaker and shake**
- 3. Take a Martini glass and strain the mixture into the glass**
- 4. Garnish with orange peel**

1 tbsp English marmalade

50ml Gin

**10ml Cointreau
or Triple Sec**

**10ml Lemon
Juice Freshly
Squeezed**

**Garnish
Orange Peel**





Negroni

£9.50

There are many accounts of how the Negroni came to be one account has it that Count Camillio Negroni invented this drink by asking his bartender to substitute the soda water in his favourite cocktail the Americano for something stronger, the soda water was substituted for gin and the Negroni was born.

Quick facts

Legendary actor Orson Welles discovered the cocktail while shooting Black Magic in Rome in 1947. He is quoted as lauding the drink's balance, saying, "The bitters are excellent for your health, the gin is bad for you. They balance each other."

35ml Gin

Tanqueray

35ml Campari

35ml Martini

**Rossi or Sweet
Vermouth**

Garnish

Orange Peel

- 1. Select a Lowball or Old fashioned glass**
- 2. Add ice to the glass and all ingredients and stir**
- 3. Garnish with orange peel**

Espresso Martini

£9.50

Invented in 1983 by Dick Bradsell at the Soho Brasserie, the Espresso Martini started life when a customer asked for a drink that would “wake her up”, when asked why he settled on this particular mix of ingredients he told Difford’s Guide, “The coffee machine at the Soho Brasserie was right next to the station where I served drinks. It was a nightmare, as there were coffee grounds everywhere, so coffee was very much on my mind, and it was all about vodka back then - it was all people were drinking”.

35ml Vodka

Kettle One

35ml Espresso

Freshly made

35ml Kaluha

10ml of sugar

syrup

Garnish

Coffee Beans

Quick facts

While the recipe has stayed largely the same the espresso martini was originally called the ‘Vodka Espresso’ and later a variation called the ‘Pharmaceutical Stimulant’ was created and served on-the-rocks at Pharmacy in Nottinghill, London.

- 1. Add ice to a cocktail shaker**
- 2. Add vodka, freshly made espresso and Kahlua to the cocktail shaker and shake**
- 3. Strain into a martini glass**
- 4. Garnish with 3 coffee beans**





Aperol Spritz

£10.50

The origin of the Aperol Spritz dates back to the early 1800s and the Napoleonic wars. In the aftermath of the wars, Austria-Hungary took ownership of the Veneto region of northern Italy, where Venice is located. For the next 50 years, Austrians took the local Italian wine and added a splash, or in German, a “spritz,” of water. Over time the water turned to sparkling water, and the still wine morphed into wine fortified with a liqueur. The liqueur of choice quickly became Aperol.

90ml Prosecco
60ml Aperol
60ml Soda Water
Garnish
Orange Slice

Quick facts

In 2003, Gruppo Campari bought the Aperol brand and used its global distribution to its advantage and it wasn't long until Aperol became the best-selling liquor in Italy.

- 1. Take a large wine goblet and fill with ice**
- 2. Add Aperol and Prosecco to the goblet filled with ice**
- 3. Top with soda water**
- 4. Garnish with orange slice**

Strawberry Daiquiri

£8.90

Daiquiri is the name of a beach on the south-eastern shore of Cuba and an iron mine near Santiago de Cuba. The Daiquiri was supposedly invented by an American mining engineer, named Jennings Cox, who was in Cuba at the time of the Spanish–American War. It is then rumoured that William A. Chanler, a US congressman who purchased the Santiago iron mines in 1902, introduced the daiquirs to clubs in New York in that year.

Quick facts

July 19th is International Daiquiri day, the drink was also a tippie of choice of auhour Ernest Hemingway.

- 1. Add ice, rum, lime juice, sugar syrup and strawberries to a blender then blend**
- 2. Pour blended mixture into a martini glass**
- 3. Garnish with a strawberry**

50ml Rum

25ml Lime Juice Freshly squeezed

25ml Sugar Syrup

5 Strawberries

Garnish
Strawberry





Mojito / Pineapple Mojito

£8.90

Like many classic cocktails the origin of the Mojito aren't exactly clear, some have traced it back to 1586 and a medicinal drink named after Sir Francis Drake. Although Cuba is where the Mojito calls home, whether it came about through the experimentations of slaves in the 1800s or was created by Richard Drake way back in the 1500s is a matter for historians to deal with. What we do know is Bacardi saw the potential in this iconic cocktail and decided to use it to market their rum, and the two have been synonymous ever since.

Quick facts

This Cuban drink was among the favourites of Ernest Hemingway. It is believed that the drink was served to Hemingway regularly. The famous author once wrote on a wall of a bar, "My mojito in La Bodeguita, My daiquiri in El Floridita". This famous epigraph is still preserved in a La Bodeguita del Medio, which is a typical bar in Havana, Cuba.

12 Fresh mint leaves
 50ml Gold rum
 30ml Lime Juice Freshly squeezed
 15ml Sugar syrup
 60ml Pineapple Juice
 Garnish
 Lime
 Mint Leaf

1. **Add mint leaves to a collins glass and muddle**
2. **Add rum, lime juice, sugar syrup and pineapple juice to the collins glass**
3. **Add ice until the glass is half-full, then stir with a bar spoon, then top with more ice until the glass is full**
4. **Garnish with a mint leaf and a slice of lime**

Mixed Berry Caipirhina

£8.50

Believed to have originated in Sao Paulo towards the end of World War One. It's original recipe consisted of cachaca, lemon, honey and garlic and was initially prepared as a medicine to ease the effects of Spanish Flu.

Quick facts

In 2003, elected President Luiz Inacio Lula da Silva, passed a law to turn caipirinha into the official drink of Brazil and standardised the recipe under law 4.851 of 01.10.2003.

- 1. Take a lime and cut in half from pole to pole. Slice one half of the lime into wedges around 3/4mm thick**
- 2. Add lime wedges to a cocktail shaker, followed by caster sugar, then take a muddler and muddle the lime wedges and sugar**
- 3. Add chilled water and mixed berries to the glass and muddle again. When the sugar has dissolved and fruit juice has been extracted decant into wine goblett**
- 4. Add Cachaca to the cocktail shaker and use to rinse the residual water, berry and sugar mixture. Then add this to your wine goblett.**
- 5. Add ice to your sugar, berry and cachaca mixture and stir again.**
- 6. Garnish with berries and lime peel**

1/2 fresh lime
Chopped into wedges

3tbsp Caster sugar

25ml of chilled water

50ml Cachaca

6-8 Mixed Berries
*Raspberries,
Blueberries,
Blackberries*

Garnish
*Berries
Lime peel*





Cosmopolitan

£8.90

Like many drinks on this list the Cosmopolitan's origins aren't exactly clear. While it's origins are disputed the most recognised creation of the 'Cosmo' is credited to Toby Cecchini, of the Odeon in Manhattan, NYC.

Quick facts

The Cosmopolitan gained significant popularity in the 1990s partly due to the fact that Sarah Jessica Parker's character, Carrie Bradshaw, in the hit television programme Sex and the City. The drink was chosen as the perfect accompaniment to Carrie's fashionista lifestyle and the Sex and the City Movie (2008) ended with Carrie, Miranda, Charlotte and Samantha questioning why they had ever stopped drinking them.

- 1. Add ice to a cocktail shaker**
- 2. Add vodka, triple sec, cranberry juice and lime juice to the cocktail shaker with ice then shake**
- 3. Take a Martini or coupe glass and fine strain the vodka, triple sec and fruit juice mixture into the glass**
- 4. Top with a dash of orange bitters**
- 5. Garnish with a twisted orange peel segment**

30ml Vodka

30ml Triple sec
or Cointreau

45ml Cranberry
Juice

15ml Lime
Juice *Freshly*
squeezed

Dash Orange
bitters

Garnish
Orange peel

Bramble

£8.90

Created in the mid 1980s by Dick Bradsell (The Cocktail King) at Fred's Club in Soho, London. Created while working as the bar manager at Fred's Club, his plan was to invent a truly British drink. The drink is said to have taken its name from the winding nature that the liqueur takes when it's poured from the top of the bottom of the glass as though it were dodging through the brambles.

Quick facts

The original bramble was garnished with a raspberry as blackberries were not as available in the 1980s according to the drink's inventor, Dick Bradsell.

50ml Gin

30ml Lemon Juice Freshly squeezed

15ml Sugar Syrup

25ml Crème de mure

Garnish

*Blackberries,
Lemon Wedge*

- 1. Add ice to a cocktail shaker**
- 2. Add gin, lemon juice and sugar syrup to the cocktail shaker then shake.**
- 3. Add crushed ice to a wine goblet or old fashioned glass**
- 4. Strain shaken mixture into the glass with ice**
- 5. Gently add Crème de mure to the to the glass over the ice**
- 6. Garnish with blackberries and a lemon wedge**





Pina Colada

£9.50

The name Piña Colada literally translates from Spanish as 'strained pineapple'. The creation of the Pina Colada has been claimed by three Puerto Ricans, Ramón Marrero Pérez, Ricardo García, and Ramón Portas Mingot whomever the true creator may be it's wildly accepted that rum, pineapple and coconut have been mixed together for as long as rum has been distilled.

Quick facts

In 1978 the government of Puerto Rico named the Pina Colada as the official drink of Puerto Rico and National Pina Colada day is celebrated every 10th July on the Caribbean island.

- 1. Add ice to a blender followed by rum, cachaca, pineapple juice, Re'al Coco cream of coconut, lime juice, single cream and a pinch of salt then blend**
- 2. Add blended mixture to a large wine goblett or tall collins glass**
- 3. Granish with a wedge of pineapple**

50ml Rum
 15ml Cachaca
 105ml Pineapple juice
 25ml Re'al Coco Cream of Coconut
 15ml Lemon Juice *Freshly squeezed*
 10ml Single cream
 Salt *Pinch*
 Garnish
Pineapple wedge

Mai Tai

£9.50

In 1934, Victor Jules Bergeron, or Trader Vic as he became known, opened his first restaurant in San Francisco, legend has it that in 1944 he tested a new drink on two friends from Tahiti, Hame and Carrie Guild, after the first mouthful, Carrie is said to have proclaimed “mai -tai-roa aé!”, which means “out of this world!” in Tahitian.

Quick facts

June 30th is National Mai Tai Day.

- 1. Add mint leaves to a collins glass and muddle**
- 2. Add rum, lime juice, sugar syrup and pineapple juice to the glass.**
- 3. Add ice until the glass is half-full, then stir with a bar spoon, then top with more ice until the glass is full.**
- 4. Garnish with a mint leaf and a slice of lime**

30ml Rum

30ml Pineapple juice

15ml Pierre Ferrand Ancienne Metrhode Dry Curacao

25ml Lime

Freshly squeezed

10ml Orgeat Sirop Almond

10ml Amaretto

10ml Velvet Falernum

2.5ml Crème de menthe White

2 dashes

Absinthe La Fee Parisienne

Garnish

Mint sprigs, lime peel





French Martini

£9.50

Rumour has it that the French Martini was invented by Chambord as part of an elaborate marketing campaign. In reality however, the drink emerged in the late 1980s in New York. Named for its use of the French liqueur and the fact that it is served in a martini glass the French Martini is anything but a true Martini. However, during the 1980s and 1990s cocktail explosion almost any drink served in a V-shaped glass became known as a Martini.

50ml Vodka*Kettle One***25ml Chambord****45ml Pineapple
juice****Garnish***Raspberry***Quick facts**

Chambord's recipe, according to the company, takes after a raspberry liqueur made in the Loire Valley in the late 1600s. The liqueur is created from raspberries, blackberries, Madagascar vanilla, Moroccan citrus peel, honey, cognac and herbs and spices.

- 1. Add ice to a cocktail shaker then add vodka, Chambord and pineapple juice then shake**
- 2. Strain into a martini glass**
- 3. Garnish with a single raspberry**

Porn Star Martini

£14.50

Created by Douglas Ankras of the Townhouse in Knightsbridge, London in 2002. Despite the raunchy name of this cocktail Ankras maintains that there is nothing sexual at all about the name. "The drink is very evocative and tantalising. I called it Pornstar because I thought it was something that a Pornstar would drink, there's nothing sexual there".

Quick facts

Served with a shot of champagne or prosecco on the side there are supposedly seven styles of drinking the cocktail according to Viper Mag. **The Snap Drinker** (takes a photo before drinking anything), **The Shot Drinker** (shots the champagne/prosecco), **The Savour Drinker** (takes their time to enjoy the cocktail), **The Sip Drinker** (goes back and forth between the shot and cocktail), **The Squeeze Drinker** (squeezes the passion fruit into the cocktail), **The Share Drinker** (gives the shot away) and last but not least **The Sink Drinker** (pours the shot into the cocktail).

2 Passion fruit halves Ripe

50ml Vanilla Vodka

25ml Passoa

15ml Vanilla syrup

15ml Pineapple Juice

30ml Prosecco

Garnish

Half a passion fruit, shot of prosecco

- 1. Add ice to a cocktail shaker**
- 2. Cut passion fruits into halves**
- 3. Scoop the seeds of 1 half of the passion fruits then add to the cocktail shaker**
- 4. Add vodka, passoa, vanilla syrup and lime juice to the cocktail shaker then shake**
- 5. Strain into a martini glass**
- 6. Garnish with the remaining half of passion fruit.**
- 7. Add prosecco to a shot glass and serve**





Russian Spring Punch

£12.50

Created in the 1980s by Dick Bradsell, London, England. In the Dec-Jan 1998 edition of CLASS magazine (page 6), Dick wrote of this drink, "Many springs ago, I conceived the Russian Spring Punch which is basically a spiked Kir Royal over ice. This conforms to the punch formula of 1 sweet, 2 sour, 3 strong, 4 weak except the most of the 'weak' bit (normally soda or juice) is replaced with champagne, turning the recipe into a sledgehammer of a cocktail."

Quick facts

Dick Bradsell has stated that the Russian Spring Punch derives its name from the Vodka used and as it's a Collins, or a fizz which makes it a Spring drink according to him.

- 1. Add ice to a tall sling cocktail glass**
- 2. Add ice to a cocktail shaker then add raspberries, vodka, Framboise, Creme de cassis, lime juice and sugar syrup then shake**
- 3. Strain the contents of the cocktail shaker into the glass with ice**
- 4. Top with prosecco**
- 5. Garnish with lemon wedge and seasonal berries**

7 Fresh raspberries
35ml Vodka
10ml Framboise
10ml Crème de Cassis
25ml Lime Juice Freshly squeezed
10ml Sugar syrup
60ml Prosecco
Garnish
Lemon wedge, berries

Sangaree

£10.50

Meet the Sangaree, if your immediate thought is that the name is that derived from the folksy yet urbane sangria, you're not alone. Dictionaries of every stripe record the words as being synonymous but this isn't exactly so. The red wine, citrus and sugar beverage we call Sangria dates from 1961 whereas the Sangaree dates back all the way to at least 1774 and was thoroughly equated with the Antilles islands and with Sapa. The Dictionary of the Vulgar Tongue, published in 1785 wrote, "Sangaree: Rack punch was formerly so called in bagnios". A bagnio in this sense was a brothel and the "rack" referred to the arrack that was the first five elements of the original punch: arrack, citrus fruits, spices, cane sugar and water.

Quick facts

Due to its red colour and Spanish origin the drink's name is inspired by the Spanish word, "Sangre" meaning, "blood".

- 1. Add ice to a cocktail shaker**
- 2. Add brandy, Grand Mariner, Shiraz, lemon and lime juice and sugar syrup to the cocktail shaker and shake**
- 3. Take a tall sling glass and fill with ice**
- 4. Strain the contents of the cocktail shaker into the glass with ice**
- 5. Top the filled glass with soda water and stir**
- 6. Garnish with orange, lemon and lime**

15ml Brandy

15ml Grand Mariner

90ml Shiraz

30ml Lime Juice Freshly squeezed

7.5ml Lime Juice Freshly squeezed

15ml Sugar Syrup

30ml Soda Water

Garnish

Slice of orange, slice of lime, slice of lemon





Pimm's Fruit Cup

£9.50

Fruit cups were invented by the Victorians and were originally a mixture of fruit, spices, liquors and a base spirit of gin. They were usually homemade and for home consumption. In the 1840s James Pimm invented and marketed the very first Pimm's, not as a drink but as a tonic as there was a huge focus on the health benefits of tonics at the time. His original tonic offered in a small tankard style cup known as the, "No.1 Cup" contained a secret blend of herbs, liquids he thought would aid digestion and gin.

Quick facts

Pimm's launched in 1840 and originates in an oyster bar in Poultry Street, London, owned by James Pimm.

- 1. Take a tall sling cocktail glass**
- 2. Add Pimms and fill the glass halfway to the top with ice**
- 3. Add orange, lemon, cucumber and strawberries then more ice, followed by lemonade and ginger ale**
- 4. Top with prosecco**
- 5. Garnish with mint and seasonal berries**

45ml Pimms
1 Slice Orange
1 Slice Lemon
1 Cucumber ribbon
2 Strawberries
Quartered
60ml Lemonade
75ml Ginger ale
60ml Prosecco
Garnish
Mint, seasonal berries

Irish Penicillin

£9.50

Perhaps not as powerful as a flu shot or have the healing properties of the antibiotic it's named for but the Irish Penicillin is a surefire cure for any winter evening. Originally created in New York by bartender Sam Ross, the Irish Penicillin Cocktail takes the warming, soothing flavours of honey, lemon and ginger and fortifies them with a good dose of Irish Whiskey and if that isn't enough it comes topped off with a thin pour of aromatic ginger liqueur fit for royalty.

Quick facts

King's Ginger was specially commissioned for King Edward VII who granted Berry Bros. & Rudd their first Royal Warrant.

- 1. Add ice to a cocktail shaker**
- 2. Then add honey, whiskey, King's Ginger and lemon juice to the cocktail shaker and shake**
- 3. Add ice to a lowball or old fashioned glass and strain the contents of the shaker to the glass**
- 4. Garnish with candied ginger**

3 tbsp honey
50ml Whiskey
**15ml Kings
Ginger**
**25ml Lemon
Juice** *Freshly
squeezed*
Garnish
*Candied
ginger slice,
Lemon coin
zest*





Long Island Iced Tea

£10.50

Like Slap Bracelets, Walkmen, Mixtapes and Rubik's Cubes the Long Island Iced Tea was at it's most popular during the 1980s. There are many origin stories surrounding this drink, the most credible is that its creation happened sometime in the 1970s by Robet 'Rosebud' Butt at Oak Beach Inn in Babylon, NY. This area of New York State is kown as 'Long Island' and that the drink itself resemebles iced tea which some argue may suggest that the ink originated during prohibition.

Quick facts

The long island iced tea is one of the most potent highball drinks due to the relatively small amount of mixer and higher concentration of alcohol.

- 1. Add rum, gin, vodka, tequila, triple sec, sugar syrup, lemon juice and lime juice to a cocktail shaker and shake.**
- 2. Add ice to a tall collins glass**
- 3. Strain the shaken contents of the cocktail mixer into the collins glass**
- 4. Top glass with cola**
- 5. Garnish with lemon and lime wedge**

10ml Rum

Havana 3 year

10ml Gin

Tanquery

10ml Vodka

Kettle One

10ml Tequilla

10ml Triple sec

Cointreau

15ml Sugar Syrup

15ml Lemon

Juice Freshly squeezed

15ml Lime

Juice Freshly squeezed

100 ml Coca Cola

Garnish

*Lemon wedge
Lime Wedge*



Sours

Whiskey / Amaretto/ Tequila

£9.50

Up to the 20th century, refrigeration was lacking and the concept of germs was largely unknown. In this time Sea travel, especially from Europe to North America, took weeks if not months. Food and water will spoil over a multi-month trip, and water wasn't exactly considered safe. Sailors suffered from scurvy, malnutrition and sea-sicknesses, up until a bartender's hero named Vice Admiral Edward Vernon began mixing a few ingredients together to serve to his crew. Sailors had a ration of things, like limes and lemons to prevent scurvy, and liquor for something safe to drink. To prevent a ship full of intoxicated shipmates, the liquor, usually rum was watered down, lemon or lime juice was added to mask the flavor of the rum. The sailors then brought this concept to shore and eventually the basics of the sour cocktail were refined to what we know it as today.

Quick facts

*The first written recipe for a sour dates back to 1862 in Jerry Thomas', *The Bartener's Guide*.*

- 1. Add ice to a cocktail shaker**
- 2. Add whiskey/amaretto/tequila, lemon juice, sugar syrup, bitters and egg white to your cocktail shaker then shake**
- 3. Take a goblett/old fashioned glass and fill with ice**
- 4. Strain mixture from cocktail shaker into the glass**
- 5. Garnish with lemon peel, mint and a maraschino cherry**

**50ml Bourbon or
50ml Amaretto
or 50ml
Tequila**

**30ml Lemon
Juice Freshly
squeezed**

**1 Egg white
Pasturised**

15ml Sugar Syrup

3 dashes bitters

Garnish
*Lemon
peel, Mint,
Maraschino
cherry*

Dark and Stormy

£8.90

The Dark and Stormy has little to do with bad literary tropes and gothic language, the drink came to be in the Caribbean waters, where the rum is plentiful and so are the sailors. It's exact history is hard to place but legend goes that sometime after World War I a sailor who, while enjoying the cocktail commented that it was the "colour of a cloud only a fool or a dead man would sail under".

Quick facts

In the United States, "Dark 'n' Stormy" has been a registered trademark of Gosling Brothers Ltd of Bermuda since 1991.

- 1. Add ice to a cocktail shaker**
- 2. Then add honey, whiskey, King's Ginger and lemon juice to the cocktail shaker and shake**
- 3. Add ice to a lowball or old fashioned glass and strain the contents of the shaker to the glass**
- 4. Garnish with a slice of lime**

50ml Rum

Goslings

30ml Lemon

Juice *Freshly squeezed*

15ml sugar syrup

2 dashes

**Angostura
Bitters**

50ml Ginger

Beer

Garnish

Lime wedge





Pink Daiquiri

£9.50

An AMPM twist on the original daiquiri.

Quick facts

Pink gin is normal gin that has been flavoured with fruits. It's similar to normal gin as it has no added sugar and contains the same alcohol by volume. However, red or pink fruits like strawberries, raspberries or red currents are added. This is what gives the gin its beautiful pink colour which makes it so attractive to the eye and on Instagram.

- 1. Add strawberries, ice cubes, pink gin, lime juice and sugar syrup to a blender and blend**
- 2. Decant ingredients into a chilled coupe glass and serve**

**4-5 Fresh
Strawberries**

**6-8 Large Ice
Cubes**

50ml Pink gin

**25ml Lime
juice** *Freshly
squeezed*

25ml Sugar syrup

Pink Sugar

£9.50

Created by our own head mixologist at AMPM this pink twist on a gin sour.

Quick facts

The sour classification of cocktail was first written down in Jerry Thomas' 1862 book, How To Mix Drinks.

- 1. Take a coupe glass and rim with pink sugar then chill**
- 2. Add ice to a cocktail shaker**
- 3. Add Blood orange gin, egg white, lemon juice and sugar syrup to the cocktail shaker, then shake**
- 4. Take the rimmed coupe glass and strain the contents of the cocktail shaker into the glass**

50ml Blood Orange Gin

1 Egg white

25ml Lemon juice *Freshly squeezed*

25ml Sugar syrup

Garnish

Pink Sugar on rim





Pink Moment

£11.50

Another AMPM original from our team of mixologists.

Quick facts

Pink gin is normal gin that has been flavoured with fruits. It's similar to normal gin as it has no added sugar and contains the same alcohol by volume. However, red or pink fruits like strawberries, raspberries or red currents are added. This is what gives the gin its beautiful pink colour which makes it so attractive to the eye and on Instagram!

- 1. Add ice to cocktail shaker**
- 2. Add pink gin, grapefruit juice, sugar syrup and raspberries to the cocktail shaker and shake**
- 3. Take a tall collins glass and add ice**
- 4. Strain the contents of the cocktail shaker into the glass with ice**
- 5. Garnish with mint leaf, Grapefruit peel and a raspberry**

35ml Pink gin

50ml Grapefruit juice

25ml Sugar syrup

4 Raspberries

Garnish

*Mint,
Grapefruit peel, Single
raspberry*

Bohemian Blossom

£9.50

Created in 2018 by our own Eugene Blagoci, this cocktail is a celebration of all things bohemian, floral and colourful.

Quick facts

Butterfly Pea Flower Tea, is made from a combination of the Clitoria ternatea plant flowers and lemongrass. It's been making waves due to its colour changing properties add a little bit of citrus juice and the deep navy changes to purple.

- 1. Add ice to a tall collins glass then add gin, orange juice, grapefruit juice and sugar syrup to the glass then stir**
- 2. Top the glass with chilled water then add one drop tea of butterfly pea tea**
- 3. Garnish with 3 basil leaves and 3 thin slices of radish**

35ml of Gin**25ml Orange Juice****25ml Grapefruit Juice****15ml Sugar syrup****15ml Elderflower Liqueur****30ml Butterfly Pea Tea****Chilled water****Garnish***3 Basil leaves**3 thin slices of radish*





Sophia Loren

£10.50

Created by our own mixologists at AMPM, the Sophia Loren is a celebration of all things Italian with Grappa, Martini and San Pelegrino this is a sweet tribute to one of the greatest female stars of classic Hollywood Cinema.

Quick facts

In 1999, Loren was named by the American Film Institute as one of the 25 greatest female stars of Classic Hollywood Cinema, and as of writing she is currently the only living actress on the list.

- 1. Add ice to a cocktail shaker**
- 2. Add crushed ice to a highball collins glass**
- 3. Add Grappa, Martini Rosso, grapefruit juice, lime juice, Orgeat to a cocktail shaker and shake**
- 4. Strain the contents into the highball glass with ice**
- 5. Top with San Pelegrino Limonata**
- 6. Garnish with Grapefruit wedge and rosemary sprigs**

**50ml Bepi
Tosolini Grappa
di Moscato**

**25ml Martini
rosso**

**35ml Grapefruit
juice**

**20ml Lime
juice freshly
squeezed**

20ml Orgeat

**50ml San
Pelegrino
Limonata**

Garnish
*Grapefruit
wedge,
Rosemary
sprigs*

Bourbon Spritzer

£9.50

Created by our own mixologists at AMPM our Bourbon Spritzer is a contemporary alternative to Champagne cocktails such as Kir Royale, this Whisky and Prosecco is a good choice if you want a drink that's fresh, lively and not too sweet.

Quick facts

Bulleit Bourbon is based on a family recipe created by founder Tom Bulleit's great-great grandfather, Augustus.

- 1. Add ice to a goblet or wine glas**
- 2. Add bulliet bourbon, lemon juice, strawberry, basil leaves and bitters to the glass with ice then stir**
- 3. Top with prosecco**
- 4. Garnish with strawberry and basil leaves**

**35ml Bulleit
bourbon****20ml Lemon
juice** *Freshly
squeezed***1 Strawberry****4 Basil leaves****2 Dashes
Angostura
bitters****50ml Prosecco****Garnish**
*Strawberry,
Basil*





Pineapple Daiquiri

£10.50

A tropical twist on the daiquiri created by own mixologist at AMPM.

Quick facts

Pineapple cores contain high levels of bromelain, a proteolytic enzyme, which has a whole slew of health benefits. Bromelain has been shown to be an effective anti-inflammatory, muscle relaxant, and as a digestive aid!

- 1. Add pineapple juice, ice cubes, rum, lime juice and sugar syrup to a blender and blend**
- 2. Decant ingredients into a chilled coupe glass and serve**

50ml Rum
Plantation 5yr

20ml Lime juice *Freshly squeezed*

50ml Pineapple juice

20ml Sugar syrup

Tequila Spring

£10.50

Created by our mixologists at AMPM this sweet and sour tequila cocktail with hints of kiwi, dill and a peppery twist.

Quick facts

National tequila day is Wednesday, 24th July.

- 1. Add ice to a cocktail shaker**
- 2. Add crushed ice to a highball collins glass**
- 3. Add tequila, lime juice, sugar syrup, a few dill leaves and a pinch salt and black pepper to the cocktail shaker and shake**
- 4. Strain the contents of the shaker into the collins glass with ice**
- 5. Garnish with half a kiwi and some dill leaves**

50ml Tequila

35ml Lime juice *Freshly Squeezed*

20ml Sugar syrup

1/2 Kiwi

Dill leaves

Pinch Sea salt

Pinch Black pepper

Garnish
Kiwi, Dill





Venetian Fizz

£10.50

Invented by our own mixologists at AMPM this refreshing addition to our list is not too dissimilar to a martini, with the addition of tonic, elderflower liquor and basil make this a sweet but subtly peppery drink.

Quick facts

Though a relatively unknown plant in some places, the popularity of the elderflower has skyrocketed due to its use in the royal wedding cake for Megan Markle and Prince Harry.

Add ice to a cocktail shaker

1. **Add ice to a goblet or wine glass**
2. **Add vodka, gin, lime juice, elderflower liquor and basil leaves to the cocktail shaker with ice then shake**
3. **Strain the contents of the shaker into the glass with ice**
4. **Top with tonic water**
5. **Garnish with lime and basil**

35ml Vodka

Kettle One

15ml Gin

20ml Lime

juice Freshly squeezed

15ml Elderflower liquor

3 Basil leaves

50ml Tonic water

Garnish

Lime, Basil

Lemon Sherbet Margarita

£9.50

Part of the sour family the Margarita takes its name from the Spanish word for 'Daisy', the daisy was a category of cocktail that was popular in the early 20th century. Like many cocktails many have claimed to have invented the Margarita but it's likely that the Margarita was actually a British creation by William J. Tarling, as his book the Café Royal Cocktail Book includes a recipe for a 'Picador' which includes the recipe and proportions identical to what is known as the Margarita today.

Quick facts

National Tequila day is Wednesday, 24th July.

- 1. Add ice to a cocktail shaker, then add tequila, lemongello, lime and sugar syrup, then shake**
- 2. Strain into a chilled coupe glass**
- 3. Garnish with a melon baller scoop of lemon sorbet and mint**

**35ml Patron
Silver Tequilla**
25ml Lemongello
**25ml Lime
Juice** *Freshly
squeezed*
10ml Sugar syrup
**1 Melon baller
scoop of
Lemon sorbet**
Garnish
*Lemon Sorbet
ball, Mint*





Affagato

£9.50

Based on the classic Italian dessert the Affagato cocktail was created by Simon Difford of Difford's Guide for Jamie's Italian Bars.

Quick facts

The word "affogato" literally translates to "drowned" in Italian, referring to the cold gelato that is drowned by the piping hot espresso.

- 1. Add Bepi Tosolini Grappa di Moscato, Kaluha, Creme de cacao, espresso, ice cream and 3 ice cubes to a blender and blend**
- 2. Pour mixture into a coupe glass**
- 3. Garnish with 3 coffee beans**

**45ml Bepi
Tosolini Grappa
di Moscato**

15ml Kaluha

**15ml of Edmond
Brittlet crème
de Cacao**

**30ml of Espresso
coffee *Freshly
made & Hot***

**1 Small scoop
of vanilla ice
cream**

Garnish
3 Coffee beans

Grasshopper

£9.50

Created at Tujague's, the second oldest restaurant in New Orleans, which was opened in 1856 by Guillaume Tujague. It's unsure of the exact date that the Grasshopper came to be as no written record of it would've existed during Prohibition but we can be certain that from 1919 onwards you could get a Grasshopper at Tujague. Some time before he died in 1912, Guillaume sold the restaurant to Philibert Guichet Jr., who in the 1920s won second prize in a prestigious New York cocktail competition for this drink.

Quick facts

The origin of Creme de menthe is attributed to the pharmacist Emile Giffard, while researching the digestive effects of mint as a bonus fact September 15th is National Creme de Menthe Day.

- 1. Take a coupe glass and rim with mint, sugar and cacao powder**
- 2. Take a cocktail shaker add ice, then add vodka, creme de cacao, milk and single cream and shake**
- 3. Fine strain the mix into your rimmed coupe glass**
- 4. Garnish with mint**

35ml Vodka

25ml Crème de Cacao

15ml Green Menthe

35ml Milk

25ml Single cream

Garnish

Mint, Sugar, Cocoa powder





Patriota

£8.50

The Patriota is a celebration of all things history, lifestyle, family heritage, flavours and tradition. Born from a combination of flavours that are characteristic of the island of Cuba and as a tribute to Emilio Bacardi Moreau, son of Don Facundo Bacardi Masso, the founder of the Bacardi Rum Distillery.

Quick facts

The Patriota is a UAE Bacardi Legacy 2016 winning cocktail by Laura Marnich, Zuma Dubai.

- 1. Add Bepi Tosolini Grappa di Moscato, Kaluha, Creme de cacao, espresso, ice cream and 3 ice cubes to a blender and blend**
- 2. Pour mixture into a coupe glass**
- 3. Garnish with 3 coffee beans**

45ml White rum

**10ml Fernet
Branca**

**10ml Chocolate
cream liqueur**

25ml Espresso
Freshly brewed

**2tbsp Caster
Sugar**

Garnish
Mint



White Wine

Bodegas Centenaris

£5.95 £19.95

Chile is a great country for sauvignon blanc, and this is a fantastic example of this varietal. An excellent aperitif or on it's own

Anapai River, Marlborough

£6.95 £25.50

A vibrant, citrus wine with an aroma of fresh gooseberries and packed with tropical fruit flavours

Moondara, Chardonnay

£6.95 £24.50

Aspect of peaches and pineapple, with a creamy feel in the mouth, and a soft fruit finish

Trulli, Pinot Grigio

£6.45 £21.95

Packed full of fruit with flavours of grapefruit and lemons; this is a very appealing wine, soft in the mouth with a delicate finish

Amarelo, Albarino

£23.00

Intense and elegant aromas with tropical hints of mango, orange citrus and ripe apple, as well as nuances of white stone fruits

Fortant, Viognier

£22.50

Aromatics of apricot, peach, and passion fruit meld with notes of orange blossoms on the nose. Flavours of stone and tropical fruits and citrus zest

Dom Chatelain, Petit Chablis

£37.50

Domaine Chatelain's Petit Chablis is a gem. Dry, crisp & fresh in classic Chablisienne style, it shows an abundance of ripe fruit on the palate

Asteir, Chateau Neuf de Pape

£34.95

Beautifully crafted blend that shows floral aromas alongside refreshing citrus. This is a classic from Châteauneuf, held together with soft spice

Rosé

Oliver and Gregg, Zinfandel

£5.95 £19.95

A great, light, fresh rose from the modern home of pink wines. Ripe red fruits and a good balance of sweetness. Soft fruity and easy drinking.

Fortant, Merlot

£22.50

A medium dry with strawberry and soft fruit notes. Delectable on the palate with lovely red berry flavours and a long, soft finish

Red Wine

Bodegas Centenaris, CS

🍷 £5.95 🍷 £19.95

This is a great example of cabernet sauvignon, which Chile is renowned for. Lovely ripe flavours of blackberry fruit, soft lwith a long finish

Moondarra, Shiraz

🍷 £6.95 🍷 £25.00

This is a great Shiraz from Australia, big and bold with ripe fruit flavours of blackberries and a hint of oak on the finish

False Bay, Pinotage

🍷 £7.45 🍷 £28.50

A wine with a heady mix of fruit, rich chocolate and plums, supported by soft tannins

Trulli, Sangiovese

🍷 £26.00

Tuscany produces great Sangiovese; this wine is packed with ripe cherry fruit flavours, soft tannins and has a long lingering finish.

Ederra Criaza, Rioja

🍷 £26.50

Spanish classic - velvety, smooth and mellow! This wine has a lovely strawberry and vanilla scented aroma, with warm, plum and red berry fruit flavours, with a soft, toasty edge. It's a soft, almost smokey style of wine, with a savoury edge, which makes it just perfect for roast lamb

Los Tilos, Merlot

🍷 £21.50

On the palate, the wine is balanced with plenty of fruit, good body, supple tannins and a long aftertaste

Waipara Hills, Pinot Noir

🍷 £28.50

Purple garnet in colour. The bouquet shows rich dark cherry, chocolate and dried spice. Generous and sweet fruits on the front of the palate, tightening up nicely by an elegant structure of fruit and French oak

Asteir, Chateau Neuf De Pape

🍷 £39.50

A really good wine with an abundance off fresh sweet cherries, liquorice and fresh herbs. The wine has a softness and polish as it delivers its sensation of pure fruits

Pavillion Saint Pierre Cote Du Rhone

🍷 £39.50

Deeply-coloured dark purple. Inviting, distinctive nose accented by black stone fruits, spice and sun-kissed earth. Powerful attack nicely framed by freshness. Persistent array of aromas brimming with sunshine





Prosecco

Bottega Gold  **£15.20**  **£49.00**
Super-fruity and crisp, all about stonefruit and citrus characters

Bottega Pink  **£12.20**  **£49.00**
Red fruit character, with decadent notes of strawberry, cream and vanilla

Maschio Del Cav, Frizzante Rose  **£ 7.95**  **£32.50**

Maschio Del Cav, Frizzante Treviso  **£ 7.95**  **£32.50**

Trulli, Prosecco  **£7.95**  **£29.95**
Packed with soft fruit flavours, hints of peachy and a long lingering finish

Champagne

De Castellane Brut  **£11.95**  **£49.50**
The bouquet, which contains fragrances of white flowers, fresh fruit compote and brioche, gives the wine elegance and finesse

De Castellane Rosé  **£55.00**
The Brut Rose has a delicate salmon pink colour. The fruity and floral nose has delicate aromas of gooseberry and strawberry

Moët & Chandon, Brut  **£16.95**  **£69.50**
Distinctively dry and light in character

Moët & Chandon, Rosé Imperia  **£85.00**
Rosé Imperial is a complete, generous and dynamic Champagne, true to the Moët & Chandon Style

Veuve Cliquot  **£87.50**
Crisp and full-bodied, notes of bread, vanilla, apple, quince and pear

Laurent Perrier  **£85.00**
Delicate, with aromas of citrus fruits, with hints of white flowers

Laurent Perrier Rosé  **£110.00**
Pale salmon in colour, with precise, crisp aromas of strawberries, red currants, raspberries and black cherries





Prosecco Spritzers

Sprizzato **£9.50**

Sprizzato Apertivo Italiano is a bitter citrus & rhubarb infused spirit designed to be served with Prosecco topped with ice, soda water & infused with slices of orange

Florence Fizz **£9.50**

Fiorente Italian Elderflower Liqueur - blended with a small amount of mint spearmint essence, lemon juice & beet sugar served with Prosecco, soda water & infused with mint & lemon slices

Galliano Spritz **£9.50**

Galliano L Apertivo Bitter - Made with infusions of mediterranean citrus, oranges, bergomats, chinotto, tangerine & grapefruit, anise, juniper, cardamon, sandal wood, sage, lavender, peppermint, cinnamon & vanilla served with Prosecco, soda water & infused with slices of orange & grapefruit

Sofia Lorraine **£14.50**

Bepi Tosolini Vecchio 800 Italian Brandy - slightly sweet honeyed grape juice, vanilla, honeysuckle & dry spicy buttery oak served with Prosecco, soda water & cane syrup - garnished with an Amarena cherry

Aqua Spritzers with Prosecco

Dandelion & burdock **£10.50**

Blood tonic **£10.50**

Lemon & ginger punch **£10.50**

Strawberry & Kiwi **£10.50**

Lime & lemongrass **£10.50**

Plum, pear & mixed spice **£10.50**

Sour cherry, red grape & hibiscus **£10.50**

Rhubarb & rosehip **£10.50**

Elderflower & apple **£10.50**

Cranberry & pomegranate **£10.50**

Blackcurrant & liquorice **£10.50**

Gooseberry & elderflower **£10.50**





Bourbon

Bulleit	£5.00
Canadian Club	£5.00
Gentleman Jack	£8.50
Jack Daniels	£4.75
Makers Mark	£6.00
JD Single Barrel	£8.95
Woodford Reserve	£6.75

Cognac

Hennessy	£5.00
Hennessy Paradis	£55.50
Hennessy VSOP	£11.00
Hennessy XO	£18.50
Pierre Ferrand	£24.00

Gin

Beefeater	£4.20
Beefeater 24	£5.50
Beefeater B.Orange	£4.20
Beefeater Pink	£4.20
Bombay Sapphire	£4.75
Boatyard Old Tom	£6.50
Boatyard Double Gin	£6.50
Boodles	£5.00
Chase Apple	£6.75
Glendalough	£5.50
Hendricks	£5.50
Jawbox	£6.25
Monkey 47	£10.00
Mor	£5.25
Plymouth Sloe	£6.50
Shortcross	£6.00
Tanqueray	£4.95
Tanqueray 10	£6.50

Liquer

Absinthe	£4.60
Baileys	£4.00
Benedictine	£4.45
Chambord	£4.00
Dissarono	£4.50
Drambuie	£4.25
Frangelico	£4.00
Galliano	£4.00
Gran Mariner	£4.25
Irish Mist	£4.25
Jägermeister	£4.00
Kahlua	£4.95
Sambuca	£4.00
Southern Comfort	£4.20
Tia Maria	£4.25

Port

Brandy and Port	£6.75
Fernet Branca	£4.50
Lbv Taylor Port	£4.25
Sandemans Port	£4.50

Rum

Bacardi	£4.25
Captain Morgan	£4.00
Havana 3 Yr	£4.25
Havana 7 Yr	£5.50
Kraken	£4.25
Malibu	£4.00
Plantation 5 Yr	£5.50
Plantation 20 Yr	£12.50
Sagatiba Cachaça	£4.25

Shooters

Baby Guinness	£4.50
Einstein	£4.50
Lemon & Chocolate	£4.50
Rich Bitch	£4.50

Tequila

Don Julio	£9.50
Jose Cuervo Repo	£4.00
Jose Cuervo Silver	£4.00
Olmeca Blanco	£4.00
Olmeca Chocolate	£4.95
Patron Tequila	£6.50
Tequila Rose	£4.00

Vodka

Absolut	£4.25
Absolut Pear	£4.50
Absolut Vanilla	£4.50
Absolut 100	£8.75
Grey Goose	£6.75
Kettle 1	£5.00
Kettle 1 Grapefruit	£4.50
William Chase	£5.00

Whiskey

Bushmills	£4.00
Bushmills Black	£5.25
Bushmills 10 Year	£7.00
Glendalough 13	£10.00
Jameson	£4.00
Jameson 18Yr	£17.50
Redbreast 12 Yr	£6.00
Roe and Co.	£5.00

Whisky

Dalwhinnie 15Yr	£8.50
Famous Grouse	£5.00
Johnnie Wlkr Red	£4.25
Johnnie Wlkr Blk	£6.50
Lagavulin 16Yr	£10.00
Oban 14yr	£7.50





Tall Drinks

All tall drinks are served in a 14oz crystal cut Collins glass.
Pair any of our tall drinks with our adult premium soft drinks.

Bulleit Bourbon with dandelion & burdock	£8.90
Campari and pure orange juice	£7.90
Tanqueray Pink with elderflower & apple	£8.90
Rose and Co with cream soda	£8.90
Kettle One grapefruit & rose with vanilla	£8.90
Havana 7yr with root beer	£8.00





Gin Perfect Serves

To all gin lovers, enjoy your next glass of craft gin the way the distiller intended! The best gins are often served with an accompaniment to enhance the flavour and complement their distinct botanical blends.

Beefeater 24	£5.25
London's finest gin. Served with grapefruit	
Beefeater Blood Orange	£4.90
With grapefruit & rosemary	
Boodles	£4.90
Served with pink grapefruit & star anise	
Chase Apple	£6.75
Distilled from apples, 44% ABV. Served with apple & fresh mint	
Glendalough	£5.90
Four seasons in one botanical Served with rhubarb bitters & fresh basil	
Jawbox	£6.25
Premium ginger ale, lime wedge & plenty of ice & honey comb	
Mor	£5.20
Hand crafted Irish gin, 40% AB V Served with raspberry & lime	
Shortcross	£8.95
Premium tonic with grapefruit & rosemary	
Tanqueray 10	£6.50
Grapefruit, camomile & coriander. Served with orange & cloves	

Draught Beer

Guinness		½ Pt £2.60	1Pt £4.80
Heverlee		½ Pt £2.80	16oz £4.20
Tennents		½ Pt £2.60	16oz £4.20
Stella		½ Pt £2.80	16oz £4.20

Bottled Beers

Budweiser	£4.00
Budweiser Light	£4.00
Corona	£4.25
Estrella	£4.75
Heverlee	£4.00
Peroni	£4.50
Peroni Gluten Free	£4.50
Peroni Libera	£4.50
Non-alcoholic	
Tsing Tao	£4.50

Bottled Cider

Angioletti	£6.90
Magners	£4.00
Kopperberg	£6.75
Strawberry and lime	
Kopperberg	£6.75
Elderflower	

Premium Mixers

Elderflower	£3.25
Ginger Ale	£3.25
Mediterranean	£3.25

Soft Drinks

Bitter Lemon ^{200ml}	£2.20
Coca Cola ^{200ml}	£2.20
Coca Cola ^{330ml}	£2.90
Diet Coca Cola ^{200ml}	£2.20
Diet Coca Cola ^{330ml}	£2.90
Eco Pure Still	£3.10
Eco Pure Sparkling	£3.10
Fanta ^{330ml}	£2.20
Ginger Ale ^{200ml}	£2.20
Lemonade ^{200ml}	£2.20
Slim line tonic ^{200ml}	£2.20
Tonic ^{200ml}	





Mr Fitz Aqua Spritz

Clementine oranges with bergamot	£4.00
Cranberry & Pomegranate	£4.00
Dandelion & Burdock	£4.00
Elderflower & Apple	£4.00
Gooseberry & Elderflower	£4.00
Lemon, cucumber & mint	£4.00
Raspberry & lavender	£4.00
Rhubarb & Rose	£4.00
Rootbeer	£4.00
Sour cherry, red grape & hibiscus	£4.00

Specialty Coffee

Baileys Coffee	£7.50
With Baileys	
Calypso Coffee	£7.50
With Tia Maria	
Coffee Royale	£9.50
With Brandy	
Irish Coffee	£7.50
With Irish Whisky	
Italian Coffee	£7.50
With Amaretto	

Coffee

Americano	£2.80
Cappuccino	£2.90
Espresso	£2.80
Espresso extra shot	+ £0.90
Latte	£3.00
Macchiato	£3.20
Mocha	£3.20

Teas

Luxury Teas	£3.00
Please ask your server for our current list of teas	



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