

GRIND

COCKTAILS

ESPRESSO-BASED

- Grind Espresso Martini.....8.50
Grind House espresso, Reyka vodka, sugar
- Hot Flat White Russian.....8.50
Grind House espresso, Reyka vodka, Kahlua, milk
- Bulletproof Martini.....8.50
Grind Espresso, bourbon, butterscoth, cacao liqueur
- Sanka Coffie.....8.50
Rum, espresso-infused vermouth, creme de cacao, sugar, bitters

SHORT

- Boulevardier.....8.50
Bourbon, sweet vermouth, campari
- Amaretto, Whiskey Sour.....8.50
Amaretto, whiskey, egg, sugar
- New York Flip.....9. –
Bourbon, tawny port, sugar, nutmeg, egg
- Martinez No.4.....8.50
Genever, sweet vermouth, maraschino
- My Name is Earl.....8.50
Gin, earl grey, elderflower, vermouth, lemon, sugar
- Last Minute.....8.50
Tequila, mezcal, maraschino, whiskey bitters
- Pisco Punch.....9. –
Pisco, pineapple, grape, absinthe

CLASSICS

- Clover Club.....8.50
Raspberries, gin, lemon, sugar, egg white
- Negroni.....8.50
Campari, gin, vermouth
- Old Street Fashioned.....8.50
Bourbon, sugar, bitters
- Tommys.....8.50
Tequila, lime, agave

LONG

- Soho Spritz.....9. –
Gin, sloe gin, grapefruit, thyme, sugar, soda
- Louie Spence.....9. –
Tequila, chartreuse, pisco, pineapple, grapefruit, honey, bitters
- Velvetine Rabbit.....8.50
Vodka, blackberries, elderflower, sugar, lemon, prosecco
- Old Collins.....8.50
Genever, lemon, sugar, whiskey bitters
- Pinche Chivo.....9. –
Tequila, mezcal, sage, blanc vermouth, lime, honey, cucumber
- Pomegranate Julep.....9. –
Vodka, pomegranate, grenadine, honey, mint

All drinks must be accompanied with food due to licence conditions. All spirits served in 50ml measurements unless asked otherwise. Please alert your waiter to any allergies before ordering. Discretionary service charge of 12.5% will be added. All tips go to our staff.

WHISKEY

Four Roses Yellow.....	8
Rittenhouse 40%.....	8
Mellow Corn.....	8
Bulleit Bourbon.....	8
Makers Mark.....	9
Woodford Reserve.....	9
Tin Cup.....	9
Knob Creek.....	9
Rittenhouse 50%.....	9
Blantons Original.....	10
Jack Daniels Silver Select.	10
Few Rye.....	10

GIN

Beefeater, <i>lime</i>	7 ⁵⁰
Hendricks, <i>cucumber</i>	8
Millers Dry, <i>limezest</i>	8
Jensens Old Tom.....	8
Sipsmiths Dry, <i>star anise</i>	9
Portobello Rd, <i>rosemary</i>	9
Sacred, <i>grapefruit</i>	9
Sipsmiths VJOP, <i>juniper</i>	10
Chase, <i>apple</i>	10
Sipsmiths Sloe, <i>orange</i>	9
Plymouth Sloe, <i>orange</i>	9
Bols Genever, <i>lemon peel</i>	9

RUM

Appletons VX.....	7 ⁵⁰
Brugal 5yr.....	8
Plantation 5yr.....	8
Diplomatico Reserva.....	8
Duppys Share.....	8
Abuelo 7yr.....	8
Goslings Black Seal 151.....	9
La Hechicera.....	10
Brugal Blanco.....	8
El Dorado Blanco 3yr.....	8
Tros Riveres Blanco.....	9
Kraken Spiced.....	8

BEER

Peroni.....	4
Dixie.....	4
Brooklyn.....	5
Urban Orchard Cider.....	4

WINE

Prosecco.....	6 / 19
Grand Prieur Champagne, Blanc des Blanc.....	50
Pinot Grigio, Bacaro, Italy, 2013.....	5 ⁵⁰ / 19
Meio Quiejo, Churchill, Portugal, 2013.....	24
Gavi di Gavi, Camporosso, Italy, 2012.....	32
Rubicone Sangiovese.....	5 ⁵⁰ / 19
Costieres de Nimes, Vallon de Chene, France 2012.....	24
Rizzardi, Bardolino Classico, Italy, 2013.....	29

FOOD

Smoked Almonds.....	3 ⁵⁰
Salted Peanuts.....	3
Nocellara Olives.....	3 ⁵⁰
Buffalo Mozzarella, Rocket, San Daniele.....	6
Tomato, Basil Bruschetta...	5

CHEESE

Buffalo Mozzarella
Pecorino Sardo
Ciabra
Blu di Capra
Parmigiano

MEAT

Coppiette
San Daniele
Mortadella
Bresaola
Truffle Salami

All 4⁵⁰ or selection of three for 12

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Shoreditch Grind | Soho Grind | Holborn Grind | London Grind