

DRINKS



**WELCOME FRIENDS.
HERE'S OUR LOVELY SPRING '24 COCKTAIL
COLLECTION.**


**THIS SEASON WE'RE CELEBRATING
CLASSICS - SOME OLD SCHOOL, SOME
NEW WAVE AND SOME OF NINE LIVES
OWN.**


**WHAT MAKES A CLASSIC?
SOLID FOUNDATIONS, STRONG ENOUGH TO
SUPPORT SOME FREESTYLE EXPRESSION.
THE END RESULT IS SO MUCH MORE THAN
THE SUM OF ITS PARTS.
THESE ARE THE DRINKS THAT WILL
BECOME YOUR NEW GO-TO.**


WE HOPE YOU ENJOY X

STRAIGHT UP




 **TOREADOR** ————— **BRIGHT - CITRUSY - RIPE**
El Tequileño Blanco Tequila, Apricot, Lemon 13

 **NINE LIVES GIMLET** ————— **FRESH - SEASONAL**
Roku Gin, Rhubarb Cordial 12.5

 **PUNCHLINE** ————— **HERBACEOUS - AROMATIC - JUICY**
Tanqueray London Dry Gin, Green Chartreuse, Pineapple, Lemon, Apricot 13.5

 **BAMBINO** ————— **NUTTY - DRY - BITTERSWEET**
Aperol, Almond, Lemon, Prosecco 12

 **CB-DAISY** ————— **SNAPPY - RELAXING - TANGY**
ALCOHOL FREE Martini Floreale, Passionfruit, Rooibos, Lemon, CBD 11



REGULAR JOE ————— **BOLD - BEAUTIFUL - BANANARY**
Bulleit Rye Whisky, Lillet Blanc, Poached Banana, Bitters 13



EAST 8 HOLD UP ————— **ZESTY - FRESH - FRUITY**
Ketel One Vodka, Aperol, Pineapple, Lime, Passionfruit 13



TATTLETALE ————— **RICH - BOLD - SULTRY**
Johnnie Walker Black Label, Peated Scotch, Honey, Bitters 12.5



GODFATHER SOUR ————— **DECADENT - BALANCED**
Disaronno Amaretto, Bulleit Bourbon, Lemon, Sugar, Egg White 12.5



MEADOWSWEET — **RICH - WARM - END OF EVENING**
ALCOHOL FREE Three Spirit Nightcap, Meadowsweet, Bitters 11

THE
ON  **ROCKS**

**LONG
&**



LIGHT



SOUTHSIDE FIZZ — **BREEZY - REFRESHING - GREEN**

Bombay Sapphire London Dry Gin, Lime, Mint, Soda 12.5



CROSSFIRE HURRICANE — **TROPICAL - PUNCHY**

Discarded Banana Rum, Bacardi Carta Blanca, Nine Lives Rum Blend, Lemon, Pineapple, Orange, Bitters, Passionfruit 14



HABANERO HIGBALL — **SPICY - INDULGENT**

Ketel One Vodka, Ketel One Citroen, Watermelon, Habanero, Lemon, Soda 13



LEMON SONG — **SPRITZY - ZESTY - TART**

Limoncello, Elderflower, Lemon, Prosecco, Soda 12.5



MEZCAL PALOMA — **DEEP - DISTINCTIVE - ZESTY**

Dangerous Don Mezcal, Pink Grapefruit Soda, Lime, Tajin 13



UNCLE PHYLL — **HEALING - UPLIFTING - GREEN**

ALCOHOL FREE Chlorophyll Cordial, Pineapple, Lime INTUNE CBD Elderflower & Hops 11

SPARKLING

Santa Eleni, Prosecco	10.5 / 50
Cremant de Loire, Domaine de Veilloux, NV	65
Pol Roger Réserve Brut, Champagne	15 / 100
Ruinart, Blanc de Blancs Brut, Champagne	140
Laurent Perrier Cuvée Rosé Brut, Champagne	150

WHITE

Les Beraudies Cosse Maissonneuve, SW France Sauvignon Blanc, Semillon, Ugni Blanc	9 / 40
Le Vent Dans Les Voiles Blanc, Provence, France Vermentino Bianco	9.5 / 42.5
Blaye, Cotes de Bordeaux Sauvignon, Muscadelle	10 / 45
Leirana Albariño, Rias Biaxas, Spain Albariño	55

RED

Le Vent Dans Le Voiles Rouge, Provence, France Grenache, Syrah	9.5 / 42.5
Blaye, Cotes de Bordeaux Cabernet Franc, Cabernet Sauvignon, Merlot	10 / 45
Cotes de Rhône Village Grenache, Mourvedre, Shiraz	55

ROSÉ

Le Vent Dans Le Voiles Rose, Provence, France Cinsault, Grenache	9.5 / 42.5
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BEER

Fourpure Bermondsey Lager Draught, 4.2%	6
Fourpure Easy Peeler Session IPA, 4%	6.5
LOCA Lager, 4%	6.5
ALCOHOL FREE Lucky Saint, 0.5%	5.5
Sxollie Golden Delicious Cider, 4.5%	6.5

SOFTS

Pink Grapefruit Soda, Maple Soda, Ginger Beer, Juices Red Bull, Red Bull Tropical	4.5
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MEXICAN TAPAS

PALOMITAS _____ 4.5
Mexican Popcorn

GORDAL OLIVES _____ 4.5

GUACAMOLE _____ 9.5
Ripe avocado, pico de gallo, totopos

QUESADILLA _____ 9
Cheese, spring onion, salsa roja

WITH CAMERONES _____ 14
BEEF _____ 13
CHICKEN _____ 13
VEGETABLES _____ 11

MARISCOS FRITOS _____ 10.5
Battered baby squid, catch of the day, salsa verde

CEVICHE DE PESCADO _____ 13
Lime cured catch of the day, citrus, pico de gallo, totopos

SWEET CHURROS DE LA CALLE _____ 6
Churros, sugar, cinnamon, chocolate dip

TACOS

BAJA FISH TACO _____ 11
Beer batter catch of the day, pickled cabbage, pico de gallo, salsa roja, chipotle mayo

TINGA DE POLLO _____ 11
Shredded chicken breast, chipotle adobo pasilla salsa, iceberg lettuce, sour cream

NO FISH BAJA VG _____ 9
Beer battered banana blossom, soy sauce, lime, pickled cabbage, pico de gallo, salsa roja, chipotle mayo

CALABACITAS VG _____ 9
Courgette, baby corn, avocado cream, salsa verde, feta, hibiscus flowers

CAMARONES GF _____ 13
King prawns, avocado cream, pineapple, habanero, pickled onions

BEEF BARBACOA _____ 12
Slow cooked beef joint, white onion, coriander, beef consommé



12.5% discretionary service charge
Please ask your host for allergen information

