

**COCKTAILS.....£9**

✦ **Creole Bloody Mary**

Tito's vodka, tomato juice, Crystal hot sauce, Creole spice & Worcestershire garnished with house-pickled okra & hot beans. The all-day breakfast.

✦ **Pear 75 (£1 extra)**

Miclo Poire William, lemon, simple syrup, Cetto Blanc de Blancs. Our version of the classic French 75. Sophistication – an elegant libation for good conversation.

✦ **Hurricane (£1 extra)**

Wray & Nephew overproof rum, Abuelo 7 years rum, passion fruit, grenadine, lime & orange. Invented by Pat O'Brien in New Orleans, our version with fresh fruit & more kick, pays homage to the tradition of a great fruit punch.

✦ **Mint Julep**

Buffalo Trace bourbon, demerara sugar, mint & a dash of soda; served in a julep cup. How to unwind in the South.

✦ **Louisiana Jam**

Southern Comfort, apple, apricot jam, dash of Lazzaroni amaretto, lemon & fresh mint. Fruity, sweet, light & refreshing, perfect for a sunny day or to bring sunshine to a grey one.

✦ **Ramos Gin Fizz**

Brokers gin, lemon, orange flower water, egg white, vanilla & double cream, shaken over ice to a foam, topped with soda. Smooth, milky & uplifting, an ethereal drink.

✦ **Parraine Sour (aka Godfather)**

Buffalo Trace bourbon & Lazzaroni shaken with lemon & simple syrup, served on the rocks with a cherry. A refreshing drink with depth.

✦ **Crescent City Iced Tea**

Clement Creole Shrub, Select Barrel Rum, El Jimador Reposado, Buffalo Trace, lemon & English Breakfast. A refreshing homemade drink for the summer.

✦ **Boulevardier**

1792 Small Batch, Campari & Antica Formula – a twist of Negroni, this is rounder, fuller & a more unctuous form of bittersweet symphony – more a digestif than aperitif.

✦ **Bywater Cocktail**

Abuelo 7 years rum, Green Chartreuse, amaro Tosolini & Velvet Falernum. A complex, balanced drink with as many contrasting tastes as the Bywater has juxtaposed cultures, sights and sounds.

✦ **Vieux Carr**

Rittenhouse 100, Maxime Trijol VS cognac, Benedictine, Antica Formula and 2 bitters. New Orleans version of a Manhattan - a northern cocktail from a southern perspective.

✦ **Sazerac (£1 extra)**

Sazerac rye, Herbsaint, Angostura & Peychaud's bitters with a twist, served neat. If one cocktail defines a Louisiana experience, or explains why such memorable times are so hard to remember, this might just be it.

**SOFT DRINKS**

- ✦ Coke/Diet Coke/Lemonade..... £2
- ✦ Monmouth filter coffee..... £3
- ✦ Teas.....£3

**KIDDIE DRINKS .....£4**

- ✦ Homemade lemonade
- ✦ Homemade Iced tea
- ✦ Creole Virgin Mary
- ✦ Old Dominion Root Beer
- ✦ Old Dominion Black Cherry soda

**HOUSE SPIRITS .....£6/£3**

**SNACKETISERS .....£4**

- ✦ Pickled green beans (very spicy)
- ✦ Pickled okra (spicy)
- ✦ Spiced pecans
- ✦ Cracklins (£2 extra)
- ✦ Pickled quail eggs (very spicy)

**BAR**



**PLAQUEMINE**  
**LOCK** 2017  
SINCE

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## ✦ Fizz

Blanc de Blancs, LA Cetto .....£30/£6  
Pineapple tang with bang (Baja California, MX)

Blanc de Blancs, Wiston Estate.....£57.5  
Lively, refreshing, vibrant (Sussex, UK)

Brut Rosé, Jacques Picard.....£67.5  
Wild strawberry, lemon, biscuit (Champagne, FR)

## ✦ White

Macabeo, Academia Nocturnos.....£19/£4  
Bright, fruity, nutty (Valencia, ES, '16)

Vinho Verde, Adega de Moncao.....£22/4.5  
Lemon zest, lightly spritz (Minho, PT, '16)

Picpoul, Lauriers.....£26.5/£5.5  
Lipstinger of the Med (Languedoc, FR, '16)

Feast Moschofilero (Muscat), Semeli£29/£6  
Citrus, lychee, rose (Peloponnese, GR, '16)

Muscadet, Genaudieres.....£32.5  
Lively, nectarine, mineral (Loire, FR, '16)

Chardonnay, Guillaume..... £34/£7  
Rounded, apricot fruit (Franche-Comté, FR, '15)

Pinot Gris, Gocker.....£37.5  
Spicy, earthy, smoky (Alsace, FR, '14)

Sancerre, Jean Paul Balland .....£45.5/£9  
Grassy, tropical, mineral (Loire, FR, '15)

## FINE WINE LIST ALSO AVAILABLE

## ✦ Ros

Mavrud, Zagreus Tiara.....£19/£4  
Spicy forest fruits (BG, '15)

Pinot Grigio Rosa, Ponte Pietra .....£25  
Crisp, summery, refreshing (Verona, IT, '16)

Côtes de Provence Rimo,  
Rimauresq.....£37.5  
Delicate, strawberry-scented (Provence, FR, '16)

## ✦ Red

Bobal, Academia Nocturnos.....£19/£4  
Earthy, peppery, fruity (Valencia, ES, '16)

Syrah, Zagreus.....£24/£5  
Lush, blackcurrant, raspberry (Thrace, BG, '15)

Rioja, Domeco de Jaurauta..... £26.5/£5.5  
Rich, blackcurranty, fruity (Rioja, ES, '15)

Primitivo, Pastini.....£31/£6  
Cocoa, herb, vanilla (Puglia, IT '15)

Merlot-Cabernet, Chateau Guibon.....£34  
Classic, generous, velvet (Bordeaux, FR, '15)

Malbec, Absoluto.....£34  
Plush, plump, creamy (Mendoza, AR, '16)

Pinot Noir, Guillaume.....£37.5/£7.5  
Velvet, spicy, charming (Franche-Comté, FR, '15)

Drink Me, Douro, Niepoort.....£40/£8  
Rich, deep, mineral (Douro, PT '15)

Reserva Nebbiolo, L.A. Cetto.....£41  
Dry plum, leather, liquorice (Baja California, MX, '12)

## ✦ Sweet & Fortified

Petit Manseng Doux, Cabidos.....£36/£5.5  
Candied tropical fruits (50cl btl, Béarn, FR, '12)

White port, Niepoort.....£43/£4.5  
A great aperitif, best over ice (Douro, PT)

Rainwater Madeira,  
Barbeito ..... £40.5/£6.5  
Nutty, sultana, citrus (50cl btl. Madeira, PT)

Ruby Dum Port, Niepoort.....£25.5/£5  
Scrumptious, juicy, fruit-forward (37.5cl btl,  
Douro, PT)

125ml WINE GLASS (70ml Sweet/Fortified)

## BEERS

### ✦ Casks

Hammerton N1 pale ale 4.1%.....£4.5  
Hammerton Blank Slate 3.2%..... £4

### ✦ Kegs

Devon Mist cider 4.5%..... £4.5  
Estrella Damm pilsner 4.6%..... £5  
Frontier lager 4.5%..... £5.5  
Fourpure Oatmeal stout 5.1%..... £5.5  
Belleville Picnic Session IPA 4.4%.....£5.5  
Hammerton N7 IPA 5.2% .....£6  
Montana Rye red ale 4.5%.....£6  
Fourpure Juicebox IPA 5.9%.....£6.5

(half price for half pints)

### ✦ Bottles

Inedit whitbeer.....£5  
Hammerton Chica Pale..... £5.5