

COCKTAILS

Perfect Margarita	£11*
tequila, agave, lime (swap tequila for mezcal	+£1)
Creole Bloody Mary	£11*
vodka, tomato, creole spice, lemon, pickled okra	
Hurricane	£13
rum, citrus, grenadine, passion fruit	
Boulevardier	£11
bourbon, campari, vermouth	
Sazerac	£12
rye, bitters, absinthe, voodoo	
Mint Julep	£11
mint infused bourbon, soda	
One Mississippi	£11
strawberry rum, lime, sugar, mint	
Brandy Alexander	£11
brandy, creme de cacao, double cream, nutmeg	

SOFT DRINKS & MOCKTAILS

Franklin & Sons	£3
ginger beer, ginger ale or light tonic	
Shirley Temple	£5
grenadine, lime, ginger ale	
Arnold Palmer	£5
iced tea, lemonade, sugar	
Tropical Storm	£5
citrus, grenadine, passion fruit	
Virgin Mary	£5
tomato, creole spice, lemon, pickled okra	

mocktails £3 during happy hour

drinks marked * available for £4 during happy hour

CRAFT DRAFT

	<i>half / pint</i>
One More	£3.6 / £6.4*
american pale ale, hammerton, 4.1%	
Cwtch	£3.7 / £6.6
red ale, tiny rebel, 4.6%	
Ur-Dunkel	£3.7/£6.6
dark lager, paulaner, 5%	
Tint	£3.7/£6.6*
nitro stout, hammerton, 4.1%	
Devon Mist	£3.3 / £6
cloudy cider, sandford orchards, 4.5%	
N7	£3.7 / £6.6
ipa, hammerton, 5.2%	
Keller Pils	£3.5 / £6.2*
pilsner, lost & grounded, 4.8%	
House Party	£3.6 / £6.4
session ipa, lervig, 4%	
Estrella Galicia	£3.7 / £6.6
lager, 5%	
Vedett	£4.1 / £7.4
extra white, 4.7%	
Kriek Boon	£4.3 / £7.8
cherry lambic, boon brouwerij, 3.5%	
<u>BOTTLES & CANS</u>	
One More	£5.2
session pale ale, wild card, 330ml, 4.4%	
Cidre Breton	£12.6
kerisac, 1l, 5%	
Fruit Salad Days	£9.8
apricot sour, whiplash, 440 ml, 3.8%	
Orval	£7
trappist ale, abbaye d'orval, 250ml, 6.2%	
Augustiner	£7.5
helles lager, 500ml, 5%	
Crunch	£6.9
peanut butter stout, hammerton, 330ml, 5.4%	
Lumina	£5.6
gluten free pale ale, siren, 440ml, 4.2%	
Sport Zot	£6.1
belgian blonde, halve maan, 0%	
No Worries	£4
ipa, lervig, 0%	

BUBBLES

NV Mas Macia Cava
Barcelona, ES

NV Serena 1881
Prosecco, Venice, IT

NV Quartet
Roedrer Estate, California, USA

NV Ernest Remy Brut
Champagne, Blanc des Noirs, FR

125ml / btl

6.3 / 41

41

64

40 / 37.5cl
76 / 70cl

PINOT NOIR

'19 Bourgogne Rouge
Bachelet-Monnot, Burgundy, FR

'16 Santenay
Jean Noel Gagnard, Burgundy, FR

'19 ABC Knox Alexander
Santa Maria Valley, CA

'18 Sleepy Hollow
L'Usine, Santa Lucia Highlands, CA

'19 Alpine Vineyard
Rhys Vineyards, Los Gatos, CA

125ml / btl

12 / 63

88

16.6 / 96

117

159

CHARDONNAY

'19 Flaneur
Willamette Valley, OR

'20 Arbois
Domiane du Pelican, FR

'21 Walter Scott
Cuvée Anne, Willamette Valley, OR

'19 Alesia
Rhys Vineyards, Los Gatos, CA

'20 Deovlet
Santa Barbara, CA

'19 Nancie
Donelan, Sonoma County, CA

'20 Les Meix Chavaux
Meursault, Genot-Boulangier, FR

'19 Meursault
Domaine Jaques Prieur, FR

'20 Far Niente
Napa Valley, CA

'20 La Garenne
Puligny-Montrachet, Genot-Boulangier, FR

9.6 / 58

12 / 63

68

13 / 70

73

103

115

131

150

170

CAB & ZIN

'22 Silver Myn
Cab Blend Stellenbosch, ZA

'20 Perusini
Cab Fr Friuli, IT

'20 Frog's Leap
Zinfandel Napa Valley, CA

'20 Ridge Zinfandel
Lytton Springs, Dry Creek Valley, CA

'19 Far Niente
Cabernet Napa Valley, CA

6* / 31

10 / 49

13 / 68

97

184

OTHER RED

'22 Rippa Dorii
Tempranillo, Ribeira del Duero, ES

'21 Ultreia Rosso
Mencia, Paul Perez, Bierzo, ES

40

46

OTHER WHITE

'23 Da Vero
Cataratto, Sicily, IT

'23 Castel Firmian
Pinot Grigio, Trentino, IT

'23 Baron de Badassiere
Picpoul de Pinet, Languedoc, FR

'20 Ultreia Bianco
Godello, Raul Perez, Bierzo, ES

'22 Pouilly Fume
Serge Dageneau, Loire, FR

6* / 29

41

39

54

10 / 55

PINK

'22 Rose Mont Rose
Domaine Montrose, Languedoc, FR

'22 Le Rosé
Chêne Bleu, Vaucluse, FR

'22 Etna Rosato
Tenuta delle Terre Nere, Sicily, IT

7* / 37

52

54

drinks marked * available for £4 during happy hour

BOURBONBuffalo Trace, *Frankfort, KY*
*rich, rounded, vanilla, caramel*Tincup, *Denver, CA*
*bright, smooth, tonka bean, butter*Four Roses Small Batch, *Lawrenceburg, KY*
*medium, vanilla, tobacco*Woodford Reserve Bourbon, *Versailles, KY*
*velvet, plush, smooth*FEW Bourbon, *Evanston, IL*
*smooth, brown butter, spice*Balcones Baby Blue, *Waco, TX*
*sweetcorn, cayenne, maple*Michters US*1 Sour Mash, *Louisville, KY*
*baked apple, clove, buttered toast***RYE**Sazerac Straight Rye 6y, *Frankfort, KY*
*burnt cinnamon, sage, vanilla*Boondocks Rye, *Bardstown, KY*
*rich, voluptuous, liquorice*FEW Rye, *Evanston, IL*
*szechuan pepper, toffee*Whistlepig 10y, *Shoreham, VT*
*muscovado, caraway, guava***ANTIQUE**Elijah Craig 18y, *Bardstown, KY*Old Rip Van Winkle 10y, *Frankfort, KY*Old Rip Van Winkle 12y, *Frankfort, KY*Pappy Van Winkle 13y, *Frankfort, KY*Pappy Van Winkle 15y, *Frankfort, KY*Pappy Van Winkle 20y, *Frankfort, KY*Pappy Van Winkle 23y, *Frankfort, KY*Thomas H. Handy, *Frankfort, KY*William Larue Weller, *Frankfort, KY*George T. Stagg, *Frankfort, KY***50ml RUM**7.7 Clément Agricole, *Martinique, FR*Bayou Select, *Lake Charles, LA*

8.9

Clément Vieux Rhum Select, *Martinique, FR*

9.5

Santa Teresa 1796 Solero, *Santiago, CL***GIN**10.9 Broker's Gin, *London, UK*Hendricks, *Ayrshire, SC*

11.5

Bobby's Jenever, *Schiedam, NL*

16.9

Mexxo, mezcal, *Oaxaca, MX*Herradura Plata, tequila, *Jalisco, MX*

9.8

Herradura Añejo, tequila, *Jalisco, MX*

10.0

VODKAWheatley's, *Frankfort, KY*

11.8

Tito's, *Austin, TX***OTHER**

15.0

Meletti Limoncello, *Ascoli Piceno, IT***25ml**

19

Benedictine, *Normandy, FR*Herbsaint, *New Orleans, LA*

10.9

Calvados, *Pays d'Auge, FR*

12.9

Amaretto Salizà, *Bepi Tosolini, IT*

9.8

14.6

21.5

32

11.4

16

16

50ml

7.7

8.3

8.3

11.1

7.7

8.9

9.8

9.0

10.5

11.6

7.7

8.0

7.5

8

8

10.6

11.0