

# CONTEMPORARY

All drinks are created in-house by our highly-skilled bar staff.

## BARTENDER'S CHOICE

### EL JIMADOR'S TONIC

Calle Reposado Tequila, King's Ginger, Fernet Branca, Black  
Cardamom Syrup & Tonic

*The jimador plays a vital role in tequila's production, harvesting the agave used to create this spirit. This short & crisp beverage uses black cardomom to add smoke & a sharp palate would swear they were tasting a mezcal - another fine product of the jimador's work.*

£10

### FLEUR ROYAL

St. Germain Elderflower, Black Raspberry Liqueur & Prosecco  
*A firm favourite & one to satisfy the sweet tooth.*

£10

### THE FLUKE

Calle 23 Reposado Tequila, Campari, Lime, Marmalade & Ginger Ale  
*What started as a bad martini experiment was converted to this long, refreshing answer to a Margarita by the simple addition of ginger ale!*

£10.50

### HERBAL RYEMEDY

Rittenhouse 100 Rye, Oak-Smoked Vodka, Chartreuse Yellow,  
Lemon & Orange bitters

*The smoked vodka doesn't dominate this spicy, herbal concoction, but rather offers an understated saltiness to add an extra dimension to the delightful complexity on offer.*

£11

### PEACH TEA-NI

Green Tea-Infused Hendrick's, Crème de Pêche,  
Lychee, Lemon & Egg White

*Green tea-infused gin gives an amazingly tannic finish to this silky smooth, peach-heavy drink. A glorious journey for the taste-buds.*

£10.50

### IT'S ABOUT THYME

Hayman's Gin, Thyme Syrup, Grapefruit & Lemon

*An herbaceous yet fresh beverage. Our homemade thyme syrup adds a beautifully subtle, savoury finish to the up-front zing of grapefruit.*

£9.50

# ORIGINS

For the discerning drinker, these signature cocktails are reminiscent of the ones that started it all. Short & strong.

## LONDON TO NEW YORK

Sazerac Rye Whiskey, Sipsmith Gin, Sweet Vermouth & Lemon  
*A classic Manhattan with added London influence. A perfectly balanced drink.  
Shaken & served straight up.*

£11

## BARBECOA BLAZER

Apple & Cinnamon-Infused Bourbon, Orange, Cherries,  
Maple Syrup & Aromatic Bitters  
*The Blue Blazer is a classic created by a famous bartender named Jerry Thomas in the late 1800s. Our signature twist calls for infused bourbon & Jerry Thomas' own bitters recipe. A tip of the hat to the man who made the original to finish off this showpiece drink.*

£12.50

## SAZERAC TO THE FUTURE

Cognac, Rye, Absinthe & Peychaud's Bitters  
*A drink which infuses both classic & modern Sazerac serves. A burning absinthe-soaked sugar cube lies across the drink, slowly dripping subtle aromas of absinthe & converting the flavours to something more akin to what we're used to today. A serious beverage & Sazerac lovers will not be disappointed!*

£12

## OLD SMOKEY

Lapsang Tea-Infused Barbados Plantation Rum, Mandarin  
Napolean & Lemon Peel  
*An old fashioned serve with a huge hit of dry smoke. Rosemary & lemon zest on the side of the glass help detract from the intensity & balance out the nose.*

£10

## BOB'S YER UNCLE #2

Bourbon, Antica Formula Sweet Vermouth, Bénédictine,  
Mezcal & Angostura Bitters  
*A twist on a Bobby Burns which subs out Scotch for bourbon. With a slightly sweet flavour, we've added a splash of Mezcal for extra depth & a smoky edge.*

£10

## UNKIE STEENER'S OLD FASHIONED

Woodford Reserve, Root Beer Syrup, Laphroaig, Fernet Branca & Bitters  
*Dedicated to the bar manager who opened Barbecoa, Dawid Steenkamp, we've created this twist on an Old Fashioned to include all of his favourite tipples - Laphroaig, Fernet Branca & Root Beer working harmoniously together.*

£11.50

# ELEGANT

From soft & subtle flavours to bouquets of floral aromas. All created in-house.

## GRANDE KENTUCKY

Evan Williams Bourbon, Sugar, Peychaud's Bitters & Prosecco  
*The Classic Champagne - a brandy-based champagne cocktail created in the 1860s - marked the first of its kind. Our twist takes things to Bourbon county, where the Kentucky edge comes from the bitters (produced at the Buffalo Trace distillery) as well as the base spirit.*

£10

## OOPS-A-DAISY

Flor de Caña, Bénédictine, Grenadine, Lemon,  
Egg White & Aromatic Bitters  
*An incredibly vintage beverage influenced by the classic daisy, but slightly confused with a sour! A beautiful soft sweetness with a rounded body. Smooth & silky.*

£11

## FLY ME TO THE MOON

Gin, Crème de Violette, Lemon & Prosecco  
*Omitting the maraschino from a classic Aviation is something that the Blue Moon cocktail did a long time ago. Our addition of effervescent prosecco helps release the unmistakable violet aromas.*

£10

## ROSES ARE RED?

Gin, Rose Essence-Infused Egg White, Lemon, Simple Syrup & Soda  
*The Silver Fizz - a member of the Gin Fizz family of cocktails - calls for the addition of egg white to the classic recipe. We utilised the egg's pourous shell to infuse a beautiful, delicate bouquet to this bone dry beverage.*

£10

## RUBY BLACK

Ruby Port, Johnnie Walker Black & Agave Sec  
*A port-heavy version of a Chancellor - the perfect digestif.*

£10

## BRAMBLE SPRITZ

London Dry Gin, Crème de Mûre, Lemon & Prosecco  
*In 1984 Dick Bradsell invented the Bramble at Fred's Club in Soho. A fresh, slightly sour, blackberry flavoured beverage which makes the perfect base for our fizzy twist.*

£10

# INSPIRED

Taking inspiration from well-known classics, these are our signature twists.

## NEW ORLEANS G&T

Langley's Gin, Agave Sec, Lemon, Orange Blossom, Vanilla & Tonic  
*The late 1880s was when Henry C. Ramos created his twist on a classic gin fizz, aptly named the Ramos Gin Fizz. Taking inspiration from his addition of orange blossom water, we put together a floral & flavoursome take on a gin & tonic.*

£11

## JESSICA RABBIT

Vanilla Vodka, Strawberry Purée, Elderflower, Lime & a Shot of Bubbly  
*A modern classic, the Porn Star Martini's extreme popularity throughout the 1990s has paved the way for our strawberry & elderflower twist.*

£11.50

## CHARRED PINEAPPLE MOJITO

Flor de Caña, Charred Pineapple Purée, Mint, Lime & Ginger Beer  
*There's no denying the Mojito's unparalleled popularity in today's cocktail world. Making use of our traditional Argentinian grill, we cooked up some pineapples & blended an incredibly smoky, yet fruity purée which adds a wonderfully whacky element to this world-famous drink.*

£11

## THE BIG SMOKE SOUR

Talisker, Buffalo Trace, Lemon Juice, Egg White, Angostura & Shiraz  
*A smoky twist on a New York Sour including this wonderful scotch from the Isle of Skye. The added depth & spice that this brings creates the perfect platform to enhance the deep, dark fruits from the Shiraz float.*

£10.50

## CIDERCAR

Armagnac, Agave Sec, Lemon Juice, Cider & a Ginger Sugar Rim  
*At the heart of this drink lies inspiration from a classic Sidecar. We adapted the traditional sugar rim to incorporate a kick of ginger with lemon zest to spice things up a little. Charged with Cornish Heritage Cider, this is a long, refreshing take.*

£11

## BLOODY BARBY

Smoked Jalapeño-Infused Vodka, Spicy Tomato Mix, Texas BBQ Sauce, Smoky Bacon & Gherkin  
*There are many different claims to the origin of this drink, but it was first referenced in writing in 1939 in the New York press. Our version places a Barbecoa stamp on this classic. Using our Texas pit smoker, we smoke our jalapeños before we infuse them into our vodka.*

£10.50

# WINTER WARMERS

Seasonal beverages to warm the cockles.

## RYED MULLED WINE

Red Wine, Rittenhouse 100 Rye, Citrus Peel & Winter Spices  
*Adding a drop of rye whiskey to our delicious mulled wine recipe brings an incredible spicy warmth & adds an extra long finish.*

£8.50

## EGGNOG

Chairman's Spiced Rum, Whole Egg, Milk, Cream & Spiced Honey  
*A rum-based eggnog using home-made spiced honey & served warm.*

£9.50

## BUTTERED HOT TODDY

Butter-Washed Scotch Whisky, Cinnamon, Star Anise, Lemon Juice & Golden Syrup  
*Commonly used to treat cold symptoms (although not recommended), the hot toddy is definitely one for the winter months. Our butter-washed version brings a silky smooth texture along with added richness to make this seasonal favourite even more enjoyable.*

£9

# NON-ALCOHOLIC

For the designated drivers.

## ELDERFLOWER COLLINS

Elderflower Cordial, Lemon Juice & Soda  
*Taking inspiration from the classic Collins-style drink, this fruity twist is refreshing, light & citrusy, just as a Collins should be!*

£5.50

## ST PAUL'S

Bitter Lemon, Marmalade & Grapefruit  
*Being neighbours with this famous landmark, we've acknowledged it with a mention on our menu. A twist on a traditional St Clements, we retained the bitter lemon & orange flavours & added grapefruit to liven things up a little.*

£5.50

## CREAM SODA

Vanilla Syrup, Lime Juice, Fresh Cream & Soda  
*A real traditional American soft drink, we've based our version on a recipe borrowed from Jamie Oliver's Fifteen in Shoreditch. Using fresh, homemade ingredients, this is our recreation of the classic.*

£5.50