



temper

**WINE & DRINKS**

**CITY**

# COCKTAILS

## CLASSICS

Mojito

*Havana 3yo, lime, mint, sugar, soda* 12.5

Old Fashioned

*Buffalo trace, angostura bitters, sugart* 13

Amaretto sour

Lazzaroni amaretto, lime, sugar, egg white, Angostura bitters 12.5

Paloma

*Teremana blanco, pink grapefruit soda, lime, agave,tajin salt* 13

Piña Colada

*Havana 3yo, pineapple juice, coconut cream, lime* 11.5

## TEMPER HOUSE

Mezcal negroni

Amares Verde Momento Mezcal, Antica Formula, Campari, grapefruit bitters 13.5

Pepino Picante

Amares Verde Momento Mezcal, apple juice, agave, lime, 15

*Amargo Spritz*

*Aperol, Beefeater, lychee juice, Granada-Vallet amargo, strawberry, lime* 13

*Temper Mary*

*Absolut, Worcestershire sauce, mustard, horseradish, Tabasco* 12

Sueño De Piña

*Absolut, Aperol, lime, passion fruit, pineapple juice* 12.5

Light & Smoky

*Amares Verde Momento Mezcal, lime, agave syrup, ginger beer* 14

Oaxaca Old Fashioned

*Teremana Reposado, Amores Verde Momento, agave syrup, orange bitters* 13.5

Love Island

*AXIA mastiha, bubblegum syrup, strawberry syrup, lime juice* 13

## TEMPERITAS

Momma's Margarita	13
<i>Teremana blanco, lime, agave syrup, temper's smoked black salt</i>	
Lychilli Margarita	12.5
<i>Teremana blanco, lime, agave, temper smoked black salt</i>	
Pina Margarita	15
<i>Hacien Blanco pineapple, agave, lime, smoked lime salt</i>	
Salty Caramel Margarita	12
<i>Myst salty caramel, lime, agave syrup, salt</i>	15
Old Tom	
<i>Teremana anejo, agave, orange liqueur, lime, temper smoked lime salt</i>	

## MOOD ENHANCEMENT DRINKS 0%

Spiced pineapple margarita	10
<i>Smiling Wolf agave, Crossing Blazing Pineapple, Lime juice, sugar syrup</i>	
Aperitivo Spritz	10
<i>Smiling Wolf aperitivo, Crossing Fresh Citrus, lemonade, soda water</i>	
Virgin paloma	10
<i>Smiling Wolf agave, pink grapefruit syrup, lime juice, sugar syrup</i>	

## SWEET TREATS

Le'mon Cheri	13
<i>Buffalo Trace, lemon curd, lime</i>	
Temper Snog	13
<i>Amares Verde Momento mezcal, espresso, Myst coffee tequila</i>	
Temper Espresso Martini	14
<i>Absolut, espresso, Caffè Borghetti</i>	

# WINE

## WHITE

175 / BTL

Grillo Allegri 2025 <i>Puglia, Italy</i> <i>peach, lemon, minerality</i>	9 / 35
Chenin Blanc Boatman's Drift 2025 <i>Western Cape, South Africa</i> <i>mango, guava, peach</i>	9.5 / 37
Pinot Grigio Ca' Luca 2025 <i>Veneto, Italy</i> <i>pear, melon, apple</i>	9.75 / 38
Vinho Verde Loureiro AB Valley 2023 <i>Minho, Portugal</i> <i>honeysuckle, acacia, apple</i>	11.25 / 44
Albariño Pazo Mirasoles Parra Jiménez 2025 <i>La Mancha, Spain</i> <i>apple, lemon, melon</i>	12 / 48
Sauvignon Blanc Havelock 2025 <i>Marlborough, New Zealand</i> <i>pineapple, lime, gooseberry</i>	12.75 / 49
Picpoul de Pinet Domaine A. Morin 2024 <i>Languedoc, France</i> <i>apple, citrus, minerality</i>	14 / 56
Rioja Blanco La Pera Hacienda el Ternero 2024 <i>Rioja, Spain</i> <i>tropical, peach, blood orange</i>	64
Gavi di Gavi Masseria dei Carmelitani 2024 <i>Piedmont, Italy</i> <i>stone fruit, orange, pear</i>	65
Riesling Kabinett Hoffmann 2024 <i>Mosel, Germany</i> <i>Mirabelle plum, grapefruit, lime</i>	70
Sancerre Calcaire André Neveu 2024 <i>Loire Valley, France</i> <i>gooseberry, minerality, lime</i>	75
Mâcon-Fuissé Domaine Auvigue 2022 <i>Burgundy, France</i> <i>apricot, apple, minerality</i>	80
Chardonnay Chalk Hill 2023 <i>Sonoma Coast, USA</i> <i>baked bread, pear, hazelnut</i>	95
Sauvignon Blanc Cloudy Bay 2024 <i>Marlborough, New Zealand</i> <i>lime, peach, guava</i>	125
Chablis 1er Cru Mont de Milieu Gautheron 2023 <i>Burgundy, France</i> <i>peach, apricot, floral</i>	150
Meursault Domaine Jean Pascal 2023 <i>Burgundy, France</i> <i>stone fruit, toast, minerality</i>	240
Chassagne-Montrachet 1er Cru En Virondot Domaine Marc Morey 2023 <i>Burgundy, France</i> <i>orange zest, stone fruit, sour lemon</i>	280

All wines by the glass are available in 125ml glasses on request. Wines by the glass have an ABV between 11-15%. Vintages correct at time of printing. Should a wine or vintage become unavailable, we will offer the next with confidence.

**RED****175 / BTL**

Sangiovese Allegrì 2025 <i>jammy, plum, raspberry</i>	<i>Puglia, Italy</i>	9 / 35
Shiraz The Impressionist 2024 <i>blackcurrant, pepper, blackberry</i>	<i>South Eastern Australia</i>	9.75 / 38
Tempranillo Rioja Tunante 2025 <i>raspberry, plum, liquorice</i>	<i>Rioja, Spain</i>	10.75 / 42
Merlot La Vigneau 2025 <i>berry, minerality, herb</i>	<i>Languedoc, France</i>	11.25 / 44
Gamay Classiques Modestine Ardéchois 2024 <i>cherry, blueberry, violets</i>	<i>Ardèche, France</i>	12 / 46
Primitivo Doppio Passo 2024 <i>blackberry, chocolate, cherry</i>	<i>Puglia, Italy</i>	13 / 50
Malbec Altosur 2025 <i>blueberry, spice, blackberry</i>	<i>Mendoza, Argentina</i>	14 / 56
Pinot Noir Long Barn 2024 <i>bramble fruit, cherry, sweet spice</i>	<i>California, USA</i>	58
Cabernet Merlot The Mill Vergelegen 2022 <i>cranberry, mint, cassis</i>	<i>Stellenbosch, South Africa</i>	60
Rosso di Montepulciano Crociani 2024 <i>cherry, red berry, oak</i>	<i>Tuscany, Italy</i>	68
Rioja Reserva Bodegas Tarón 2017 <i>red fruit, cinnamon, toast</i>	<i>Rioja, Spain</i>	75
Barrel Fermented Malbec Saurus 2022 <i>cassis, vanilla, chocolate</i>	<i>Patagonia, Argentina</i>	85
Château Louvie St-Émilion Grand Cru 2023 <i>berry, plum, vanilla</i>	<i>Bordeaux, France</i>	90
Barolo di Barolo Essenze Vite Colte 2019 <i>cherry, liquorice, blackberry</i>	<i>Piedmont, Italy</i>	150
By Clinet Pomerol 2020 <i>prune, damson, truffle</i>	<i>Bordeaux, France</i>	180
Brunello di Montalcino Donatella Colombini 2019 <i>orange peel, minerality, leather</i>	<i>Tuscany, Italy</i>	200
Ségla Margaux 2016 <i>sweet cherry, redcurrant, minerality</i>	<i>Bordeaux, France</i>	210
Gevrey-Chambertin Domaine Lucien Boillot 2022 <i>cherry, redcurrant, earthy</i>	<i>Burgundy, France</i>	250

*All wines by the glass are available in 125ml glasses on request. Wines by the glass have an ABV between 11-15%. Vintages correct at time of printing. Should a wine or vintage become unavailable, we will offer the next with confidence.*

## ROSÉ

175 / BTL

Pinot Grigio Ramato Il Barco 2024 <i>red fruit, peach, rose petal</i>	<i>Veneto, Italy</i>	11.25 / 43
Carignan Rosé La Loupe 2024 <i>strawberry, mint, floral</i>	<i>Languedoc, France</i>	37
Château de Fonscolombe 2024 <i>raspberry, blossom, stone fruit</i>	<i>Provence, France</i>	64
Minuty 'M' Rosé 2024 Immediate, open bouquet, light and lively mouth	<i>Provence, France</i>	73

## SPARKLING

125 / BTL

Prosecco Portenova NV <i>honey, floral, apple</i>	<i>Veneto, Italy</i>	9 / 53.5
Sharpham Classic Cuvée 2021 <i>baked apple, raisin, caramel</i>	<i>Devon, England</i>	68
Lombard Extra Brut NV <i>citrus, vanilla, brioche</i>	<i>Champagne, France</i>	13.5 / 78
Veuve Clicquot Yellow Label Brut NV <i>apple, pear, vanilla</i>	<i>Champagne, France</i>	113

## DESSERT & PORT

100 / BTL

Pacherenc du Vic-Bilh Les Hautains 2021 <i>pineapple, candied fruit, pear</i>	<i>Gascogne, France</i>	9.5 / 35 37.5cl
Croft Late Bottled Vintage Port 2018 <i>jam, prune, berry</i>	<i>Douro Valley, Portugal</i>	7 / 54

*All wines by the glass are available in 125ml glasses on request. Wines by the glass have an ABV between 11-15%. Vintages correct at time of printing. Should a wine or vintage become unavailable, we will offer the next with confidence.*

## **BEER & CIDER**

### **BOTTLES 330ml**

<i>Madri 4.6%</i>	6
<i>Monte Carlo 4.8%</i>	7.5
<i>Le Gra 4.5%</i>	6.5
<i>Corona 4.5%</i>	6.5
<i>Meantime Pale ale 4.3%</i>	6.5
<i>Madri Alcohol free 0%</i>	5
<i>Aspall Cider 5.5%</i>	7
<i>Rekorderling 500ml 4%</i>	8.5
<i>Strawberry&amp;lime</i>	

### **DRAUGHT**

<i>Madri 4,6%</i>	7.8
<i>Monte Carlo 4,8%</i>	8.1
<i>Alpacalypse 4,3%</i>	7.6

### **SOFT DRINKS**

<i>Coca-Cola</i>	3.5
<i>Diet Coke</i>	3.5
<i>Fever-tree</i>	3.5
<i>IndianTonic /Ginger Beer / Ginger Ale / Lemonade / Spring Soda / Grapefruit Soda</i>	

# SPIRITS 50ML

## GIN

Beefeater London Dry, UK 40%	7
Beefeater Pink Gin, UK 37.5%	7
Renegade Gin, UK 42%	10
Hepple, UK 45%	8.5
Monkey 47, Germany 47%	13
Hendrick's, Scotland 41.4%	9
Elephant Sloe, Germany 35%	12

## VODKA

Absolut, Sweden 40%	7
Chase, UK 40%	10
Grey Goose, France 40%	11
Crystal Head, Canada 40%	12

## LIQUEURS

Aperol 11%	6
Campari 25%	6
Lazzaroni Amaretto 24%	6
Jagermeister 35%	6
Chambord 16.5%	7
Limoncello Di Capri 30%	7
AXIA extra dry mastiha 40%	11

## WHISK(E)Y

Buffalo Trace, Kentucky 40%	7
Chivas Regal, Scotland 12YRS 40%	9
Jameson Black Barrel, Ireland 40%	11
Abasolo, Jilopetec Mexico 40%	10
Four Roses, Kentucky 45%	10
Eagle Rare 10YRS, Kentucky 45%	11
Rittenhouse, Kentucky 50%	12
Oban 10 YRS, Scotland 43%	19

## JAPANESE WHISKEY

Nikka Days 40%	15
Hibiki 43%	19
Yamazaki 43%	19

## RUM

Havana 3yo, Cuba 40%	7
Havana Club Anejo, Cuba	7
Cut Spiced Rum, UK	7

## BRANDY & COGNAC

Hennessy VS 40%	11
-----------------	----

*Spirits are served in 50ml measures however, 25ml measures are available on request.*

# TEQUILA VS MEZCAL

## ORIGIN

*Both come from Mexico, but Tequila is produced primarily in the state of Jalisco, while Mezcal is made in several regions, with Oaxaca being the most prominent.*

## AGAVE TYPE

*Tequila must be made exclusively from Blue Weber Agave (Agave tequilana), whereas Mezcal can be produced from over 30 different types of agave, including Espadín, Tobilá, and Madrecuixe.*

## PRODUCTION

*Mezcal is traditionally cooked in underground earthen pits lined with rocks and wood, which imparts its distinctive smoky flavour. Tequila, by contrast, is typically produced using steam ovens (hornos) or autoclaves.*

## FLAVOUR

*Tequila is generally smoother and cleaner in flavour, often with herbal or citrus notes. Mezcal tends to be more earthy, complex, and smoky, reflecting its artisanal production methods.*

## LABELLING

*Technically, all Tequila is a type of Mezcal, as Mezcal refers broadly to spirits made from agave. However, in commercial terms, Tequila and Mezcal are categorised and labelled separately, each with its own production regulations.*

## **TEQUILA** 50 ML **BLANCO**

Teremana <i>black pepper, vanilla, citrus,</i>	10.5
ArteNOM 1579 <i>buttery, herbal, pepper</i>	14
Fortaleza <i>vegetal, butter, pepper</i>	15
Hacien Blanco <i>pepper, herb, citrus</i>	15

### **OTHER**

Myst Coffee	10
Myst Salted Caramel	10
Hacien Pineapple	15

## **REPOSADO**

Olmecca Altos <i>aromatic, fruity, sweet</i>	10
Vivir <i>vanilla, caramel, butter</i>	11.5
Teremana <i>salted vanilla, allspice</i>	12.5
ArteNOM 1414 <i>salted vanilla, allspice</i>	16

## **AÑEJO**

Teremana <i>oak, vanilla, warm spices</i>	15
Casamigos <i>smooth, caramel, vanilla</i>	16
Hacien Añejo Cristalino <i>honey, toffee, pink peppercorn</i>	20

## **MEZCAL & AGAVE** 25ML

Amares Espadín Joven Mezcal <i>citrus, cherry blossom, cinnamon</i>	5.5	The Lost Explorer Tobalá Mezcal <i>vanilla, cacao, umami</i>	14.5
The Lost Explorer Espadín Mezcal <i>red apple, ripe fruits, agave</i>	8.5	Ilegal Añejo Mezcal <i>aged, fruity, sweet</i>	9.5
Amares Verde Momento Mezcal <i>candied nuts, dried fruits, sweet</i>	9	The Lost Explorer Salmiana Mezcal <i>green chilli, grapefruit, fresh agave</i>	18
Amares Cupreata Mezcal <i>cacao, spice, herbaceous</i>	7.5		
Del Maguey Tobalá Mezcal <i>tropical fruits, cinnamon</i>	12		

# **SOMETHING TO CELEBRATE?**

*We offer party packages for large groups or you can even hire the semi-private room.*

*Ask the team for info or visit [temperrestaurant.com](http://temperrestaurant.com)*



# PRIVATE HIRE

## SOHO

Restaurant: 190

Private Dining: 20

Dining Counter: 37 (*dining*)

Vibe: *classic soho basement, big on theatre & fun*  
Food & drinks: *tacos, steaks, mezcal, cocktails, wine, beer*

***sohoreservations@temperrestaurant.com***

## CITY

Restaurant: 240

Private Mezzanine: 60 (*dining/standing*)

Dining Counter: 34 (*dining*)

Outside: 30/40 (*seated/standing*)

Vibe: *grand industrial dining room with mezzanine & intimate booths*

Food & drinks: *tacos, big cuts of meat, mezcal, cocktails, wine, beer*

***cityreservations@temperrestaurant.com***

## COVENT GARDEN

Restaurant: 140

Private Den: 60 (*dining/standing*)

Dining Counter: 30 (*dining*)

Terrace: 25

Vibe: *open wood oven kitchen, big on theatre & fun*

Food & drinks: *tacos, wood fired meats, mezcal, wines*

***cgreservations@temperrestaurant.com***