

BURGER&BEYOND

OUR SIGNATURE COCKTAILS

B&B PUNCH

5 Rums (Secret Blend), Mango, Pineapple, Passionfruit, Lime

PROPER COLADA

Coconut Rum, Golden Rum, Coco Lopez, Pineapple, Angostura

SPICY MARGARITA

Habanero Infused Tequila, Cointreau, Agave, Lime

B&B SOUR

Amaretto, Caramel and Vanilla Whiskey, Lemon, Sugar, Egg White

COMPTON'S PORNSTAR

Vanilla Infused Vodka, Vermouth, Lime, Passionfruit

GRILLED PEACH OLD FASHIONED

Whiskey, Cognac, Grilled Peach Syrup, Angostura

CUCUMBER & MINT COOLER

Gin, Cucumber, Mint, Elderflower, Lime, Soda

PIECE OF MIND

Vodka, Lychee Liqueur, Agave, Prosecco, Butterfly Flower Tea

Ask your waiter for classic cocktail options

MOCKTAILS

SHERBERT SPRITZ

Grapefruit Sherbert, Martini Vibrante

VIRGIN COLADA

Pineapple, Coco Lopez, Lemon

VIRGIN PIECE OF MIND

Lychee, Agave, Tonic Water, Lime, Butterfly Flower Tea

HOME MADE SOFTS

PUNCHY PEACH ICED TEA

Earl Grey, Fresh Peach Puree, Lemon, Sugar

SPICED BERRY ICED TEA

Earl Grey, Fresh Blackberry Puree, Lemon, Vanilla, Nutmeg

HOUSE LEMONADE

Lemon, Sugar, Soda, Mint

STRAWBERRY LEMONADE

Strawberry, Lemon, Sugar, Soda

BEERS

B&B SINGLEFIN LAGER, 4.0%, 425ml (Draught)

B&B ARCTIC SKY SESSION IPA, 4.3%, 425ml (Draught)

HAWKES URBAN ORCHARD CIDER, 4.5%, 330ml

DAYMER PALE ALE, 3.8%, 330ml

BIG WEDNESDAY IPA, 5.6%, 330ml

BODHI PINEAPPLE SOUR, 4.0%, 330ml

MAVERICK PILSNER (Gluten-Free) 5.0%, 330ml

LUCKY SAINT, UNFILTERED LAGER Non-alcoholic, 0.5%, 330ml

NEW THEORY – CRAFT WINES

We have partnered with New Theory to bring you some of the very best in low-intervention (natural) wines. Their wines are easy drinking and pair perfectly with our food.

POT LUCK, PET NAT (SPARKLING)
PINOTAGE, SWARTLAND, SOUTH AFRICA

WHITE LIES (ORANGE, SKIN CONTACT)
PINOT GRIS, STELLENBOSCH, SOUTH AFRICA

LOVE BITE (CHILLED RED)
CINSAULT, STELLENBOSCH, SOUTH AFRICA

GROWING PAINS (BOLD RED)
CINSAULT, STELLENBOSCH, SOUTH AFRICA

SPARKLING

PROSECCO DOC, NV SPUMANTE, LA VITA SOCIALE, VENETO, ITALY, 125ML

WHITE

BLANCO, CASA DEL ARCO, VINA DE ESPAÑA, SPAIN

2023 PINOT GRIGIO, DOC, ORSINO, VENETO, ITALY

2023 SAUVIGNON BLANC, CASABLANCA, NOSTROS RESERVA, INDÓMITA, CASABLANCA, CHILE

ROSÉ

2022 GRENACHE ROSÉ, IGP PAYS D'OC FELICETTE, TERRES FIDÉLES, LANGUEDOC-ROUSSILLON, FRANCE

RED

2022 TEMPRANILLO, SYRAH, VINO DE ESPAÑA, CENTELLO, VINOS MÁS BUSCADOS, LA MANCHA, SPAIN

2023 MALBEC, MAN MEETS MOUNTAIN, MENDOZA, ARGENTINA

ALL WINE GLASSES ARE 175ML UNLESS STATED, 125ML GLASS AVAILABLE ON SELECTED WINES

PLEASE NOTE THAT WE ONLY ACCEPT CONTACTLESS OR CARD PAYMENTS AT THIS SITE

PLEASE BE AWARE THAT OUR BEVERAGES ARE PREPARED IN A KITCHEN WHERE ALLERGENS ARE PRESENT, ANY QUESTIONS, PLEASE ASK OUR MANAGER .

UNFORTUNATELY WE ARE UNABLE TO SERVE CUSTOMERS WITH SESAME SEED ALLERGIES

There will be an optional 12.5% service charge added to your bill.