

ALCOHOL BY VOLUME

Spirits are poured in measures of 50ml and are also available in measures of 25ml upon request.

Wines by the glass are also available in measures of 125ml upon request. All vintages were correct at the time of printing, but are subject to change depending on availability.

Champagne	12.0% – 13.0%
White & Red Wine	12.0% – 13.0%
Beers	4.3% – 5.5%
Vermouth	14.7% – 18.0%
Campari	25.0%
Sherry & Port	15.5% – 20.0%
Gin	37.5% – 57%
Vodka	37.5% – 50.0%
Rum	37.5% – 50.5%
Whiskies	40.0% – 70.0%
Brandy	40.0% – 46.5%

The
NEW YORK BAR

AT THE NEW YORK BAR

Prices are inclusive of VAT at the current standard rate.

A discretionary 15% service charge will be added to your final bill.

WELCOME TO THE NEW YORK BAR

We kindly request that you are respectful of other guests when using your mobile phone and do not make conference calls or video calls in public areas. Kindly note that the smoking of e-cigarettes is not permitted in any of our public areas.

If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes. All requests are treated with extra care, nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free.

(v) - Vegetarian | (ve) - Vegan | (veoa) - Vegan option available
(gfo) Gluten-free option available

To login to our complimentary WiFi service, connect to 'Rubens' WiFi, enter your email address and click to accept the terms and conditions.

Hot and cold dishes are served from 12 noon with last orders at 11:00pm Monday-Thursday and 11:30pm Friday-Saturday

 Denotes a favourite signature dish of Mrs Tollman, our Founder and President.

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A discretionary 15% service charge will be added to your final bill.

Find us on Instagram

#EnglishGrill | #RubensHotel | #CurryRoom | #NewYorkBar | #LeopardBar



24 HOUR MENU

PIZZAS & PASTA

Wild Mushroom (v) <i>Rocket, White Cheese & Truffle Sauce</i>	19
Spicy Pepperoni & Nduja <i>Jalapeño, Chilli Honey</i>	19
Slow Cooked Beef Ragú <i>Rigatoni Pasta, Smoked Pancetta, Parmesan</i>	19

GRILLED CHEESE SOURDOUGH TOASTIES

SERVED WITH FRIES

Honey Roast Smoked Ham <i>Dijon Mustard Mayonnaise</i>	17
Plum Tomato (v) (veoa) <i>Green Basil Pesto</i>	17

DESSERTS

Mrs Tollman's Baked Vanilla Cheesecake  <i>Seasonal Coulis</i>	12
Cinnamon Dusted Doughnuts <i>Calvados Custard, Blackberry Coulis</i>	12
Sticky Toffee Pudding <i>Vanilla Ice Cream, Toffee Sauce</i>	12
Vegan Chocolate Brownie (ve) <i>Vanilla Ice Cream, Chocolate Sauce</i>	12
Chocolate Chip and Pecan Skillet Cookie <i>Salted Caramel, Bourbon Vanilla Ice Cream</i>	12
Ice Cream or Sorbet (Choice of Three) <i>Ice Cream: Honeycomb , Vanilla, Chocolate, Strawberry, Espresso Martini, Whiskey Salted Caramel, Frangelico</i>	12
<i>Sorbet (ve): Limoncello, Watermelon & Belvedere Vodka, Pink Grapefruit Chase Gin, Raspberry, Mango, Lemon</i>	
British Cheese Board <i>Lincolnshire Poacher, Bix, Driftwood, Cropwell Bishop Stilton, Homemade Chutney, Fermented Celery, Grapes, Oat Crumble, Crackers</i>	19

SMALL PLATES

Available 12 noon to 11.00pm Sunday-Thursday

Available 12 noon to 11.30pm Friday and Saturday

Salt and Vinegar Cod Bites <i>Pea Ketchup</i>	14
Grilled Jumbo Prawns <i>Peri Peri & Lime Yogurt</i>	22
Cheese and Bacon Sliders <i>Rubens Burger Sauce</i>	16
Buttermilk Chicken Tenders <i>Hot Sauce, Blue Cheese, Pickled Celery</i>	15
Nduja & Manchego Sausage Roll <i>Smoked Tomato Ketchup</i>	14
Cauliflower Cheese Croquettes (v) <i>Salsa Verde</i>	14
Sourdough Pretzels (v) (veoa) <i>Honey Mustard Crème Fraîche</i>	10
Tindle Chicken Bao Buns (ve) <i>Pickled Carrots, Cucumber, Coriander</i>	14

COCKTAILS

RUBENS SIGNATURE COCKTAILS

A collection of signature cocktails based on British history, traditions and the hotel; from the beauty of the King's mute swans to the dark days of the Industrial Revolution; from inventing the first underground to paying homage to the Palace's guards, it will take you by surprise and tantalize your taste buds. Join us on this unique journey.

The Swan	18
<p>The King has a prerogative over all unclaimed mute swans in England and Wales. The Swan symbolises grace and beauty and is associated with love, music and poetry. <i>No.3 Gin, Maraschino Liqueur, Violette, Citrus, Cucumber, White & Red Grapes, Foam, Lanson Le Black Réserve</i></p>	
Orchard's Blossom	18
<p>Orchards are an integral part of British landscape, dating back to the Roman Empire. As the legions left so did the orchards until their return with the Abbays. Apples were cooked and turned into cider in the middle ages Victorians produced exquisite varieties to compete with exotic imports. Many of these varieties still serve us today. <i>Vodka, Calvados, Citrus, Apple Honey, & Maple, Lanson Le Black Réserve</i></p>	
1666 Great Fire of London	18
<p>The Great Fire of London was an inferno that swept through the central parts of London in September 1666. The fire gutted the medieval City of London inside the old Roman city wall. <i>Mezcal Amores Verde Momento, Ancho Reyes Verde, St-Germain, Whey, Citrus, Agave, London Essence Blood Orange & Elderflower Tonic, Coriander & Chilli</i></p>	
The Changing Guard	18
<p>The King's Guard and King's Life Guard are the names given to infantry and cavalry soldiers charged with guarding the official royal residences in the United Kingdom. Despite perceptions, the Guards are fully operational soldiers. <i>ABA Pisco, Yellow Chartreuse, Citrus, Vanilla, Pineapple, Basil, Lanson Le Black Réserve</i></p>	
The Seventh Duchess of Bedford	18
<p>Around 1840, Anna the 7th Duchess of Bedford is said to have complained of "having that sinking feeling" during the late afternoon. The solution was a pot of tea and a light snack, taken privately in her boudoir. This is how the British Afternoon Tea Tradition began. <i>Tanqueray 10 Gin, Four Pillars, Navy Strength Gin, Rubens Sweet Vermouth Blend, Rubens Bitter Blend, Pink Green Tea, Banana, Matcha</i></p>	

RUBENS SIGNATURE COCKTAILS

The Hat Shop	18
The rumour is that just before 1700, the hotel previously housed a hat shop, which was very popular with the fashionable elite of the day. <i>Aperol, RinQuinQuin à la Pêche, Lacto Peach Syrup, Peach Oolong Tea, London Essence Peach & Jasmine Soda, Grapefruit, Thyme</i>	
Overground / Underground	18
Charles Tyson Yerkes (1837-1905) was the man responsible for founding the Underground Electric Railways of London, which was one of the forerunner companies of today's Underground. <i>El Dorado 8 Rum, Sipello, Apricot Brandy, Citrus, Blueberry, Almond, Strawberry & White Pepper</i>	
Industrial Revolution	18
The British Industrial Revolution started in the 1760s. Unregulated coal burning darkened skies in Britain's industrial cities and it was plain for all to see with smoke and ash being a regular daily sight. <i>Maker's Mark Bourbon, Sazerac Rye, Laird's Applejack, Pedro Ximénez, Demerara, Angostura Bitters, Hickory</i>	
Meridian Martini	18
The Meridian Line in Greenwich represents the Prime Meridian of the world, Longitude Zero (0° 0' 0"). Many people claim that "everything starts here". This is our version of the classic Martini. <i>Konik's Tail Vodka, Rubens Dry Vermouth Blend, Oyster Shell, White Chocolate & Mint</i>	
Starlight (£1.00 donated to Starlight Children's Foundation)	18
Starlight use the power of play to make the experience of illness and treatment better for children and their families. <i>Johnnie Walker Black Whisky, Cointreau, Butterfly Pea Flower Tea, Citrus, Orange Juice</i>	

MAINS

Available 12 noon to 11.00pm Sunday-Thursday
Available 12 noon to 11.30pm Friday and Saturday

Chicken Noodle Soup 🍲	16
<i>Mini Chicken Pot Pie</i>	
<i>Add Selection of Finger Sandwiches</i>	10
Caesar Salad	19
<i>Baby Gem Lettuce, Anchovies, Croutons, Parmesan</i>	
<i>Add Chicken</i>	8
<i>Add Jumbo Prawn</i>	9 each
Burrata Salad (veo)	20
<i>Marinated Tomatoes, Candied Red Chilli, Red Onion, Basil Pesto</i>	
Beer Battered Fish and Chips	32
<i>Mushy Peas, Curry Sauce, Chunky Tartare</i>	
Slow Cooked Beef Ragú	19
<i>Rigatoni Pasta, Smoked Pancetta, Parmesan</i>	
Double Cheese & Bacon Smash Burger	25
<i>Dill Pickles, Red Onion Jam, Smoked Barbecue Mayonnaise, Rubens Burger Sauce & Fries</i>	

SANDWICHES

ALL SERVED WITH HOUSE FRIES

Steak Baguette	29
<i>Fillet Steak, Caramelised Onions, Blue Cheese</i>	
Rubens Club Sandwich	26
<i>Free Range Chicken, Treacle Streaky Bacon, Egg, Avocado, Tomato, Lettuce, Mayonnaise</i>	
Hot Smoked Salmon Bagel	26
<i>Spring Onion, Dill & Chive Soft Cream Cheese, Lemon</i>	

HOT DRINKS

Served with our pastry team's famous shortbread biscuit

PMD's Tea Selection

Black

Planters' English Breakfast	7
Planters' Earl Grey	7
The Rubens Blend	7
Lapsang Souchong	7

Infusions

Peppermint Leaves	7
Lemongrass and Ginger	7
Rooibos	7

Green

Jasmine Green Tea	7
Traditional Matcha Green Tea	10

Coffee by Illy

Espresso	5
Double Espresso	7
Decaffeinated Coffee	7
Americano	7
Cappuccino	7
Caffè Latte	7
Caffè Mocha	7
Macchiato	7
Matcha Latte	9

Hot Chocolate

Rubens Signature Hot Chocolate	9
Served with Rubens Homemade Cream and Maraschino Cherries	

THE CLASSICS

Mojito (*flavoured Mojitos also available*) **18**

The birth of the mojito, although its exact origin is the subject of debate, dates back to 1586 when a variation was used as a medicinal drink. In 1920 this cocktail became very popular in Cuba.

Havana 3-Year Rum, Fresh Lime, Mint, Sugar

Negroni **18**

The Negroni cocktail was created in Florence (Italy) around 1928 when the bartender Fosco Scarselli modified the classic Americano cocktail by adding gin instead of soda.

Tanqueray Gin, Campari, Sweet Vermouth

Espresso Martini **18**

Created in the early eighties by London bartender Dick Bradsell at the Soho Brasserie, when a famous model asked him to create a drink that would "wake me up".

Absolut Blue Vodka, Kahlúa, Espresso

Long Island Iced Tea **18**

Robert "Rosebud" Butt claims to have invented the Long Island iced tea as an entry in a contest to create a new mixed drink with triple sec in 1972 while he worked at the Oak Beach Inn on Long Island, New York.

The 5 Classic White Spirits, Lemon, Coke

Cosmopolitan **18**

Neal Murray was the bartender who created the cosmopolitan in 1975 at the Cork & Cleaver Steakhouse in Minneapolis.

Absolut Citron Vodka, Cointreau, Lime, Cranberry Juice

La Paloma **18**

The most popular tequila-based cocktail in Mexico. Some believe that it is named after La Paloma ("The Dove"), the popular folk song composed in the early 1860s. It was created by the legendary Don Javier Delgado Corona, who was the owner and the bartender of La Capilla, in Tequila, Mexico.

Jose Cuervo Tequila, Freshly Squeezed Pink Grapefruit Juice, Lime, Agave Nectar, Soda Water

CHAMPAGNE COCKTAILS

Classic Champagne Cocktail

21

This cocktail appears as early as "Professor" Jerry Thomas' *Bon Vivant's Companion* (1862), which omits the brandy and was modified in 1889.

Martel VS Cognac, Angostura Bitters, Sugar, Lanson Champagne

Chicago Cocktail

21

The Chicago Cocktail is a brandy-based mixed drink probably named for the city of Chicago, it was documented in numerous cocktail manuals dating back to the 19th century.

Martel VS Cognac, Cointreau, Angostura Bitters, Lanson Champagne

French 75

21

The drink dates to World War I, and an early form was created in 1915 at the New York Bar in Paris — later Harry's New York Bar — by barman Harry MacElhone. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.

Tanqueray Gin, Fresh Lemon Juice, Sugar, Lanson Champagne

The Marilyn Monroe Cocktail

21

This cocktail recipe was named after the famous actress who used to drink Champagne with Calvados.

Calvados, Grenadine, Champagne

Chambord Royale

21

This classic Champagne cocktail recipe is a new variation of the Classic Kir Royale.

Chambord, Lanson Champagne

Kir Royale

21

This classic Champagne cocktail recipe is a variation of the Classic Kir cocktail, substituting the white wine with Champagne.

Crème de Cassis, Lanson Champagne

Mûre Royale

21

This classic Champagne cocktail recipe is a classic variation of the Kir Royale, substituting the Crème de Cassis with Crème de Mûre.

Crème de Mûre, Lanson Champagne

SOFT DRINKS

Lemonade	200ml	5
Fever-Tree Soda	200ml	5
Fever-Tree Ginger Ale	200ml	5
Fever-Tree Ginger Beer	200ml	5
Fever-Tree Tonic & Naturally Light	200ml	5
Fever-Tree Elderflower	200ml	5
Fever-Tree Mediterranean	200ml	5
Coca Cola/Diet Coke/Coke Zero	330ml	7
Kingsdown Mineral Water; Still or Sparkling	330ml/750ml	6/8

JUICES

Orange	6
Cranberry	6
Pineapple	6
Tomato	6
Grapefruit	6
Apple	6

BOTTLED BEERS

Lagers

ABV

Noam	5.2%	340ml	10
Peroni	5.1%	330ml	9
Meantime London Lager	4.5%	330ml	9
Daura Damm (Gluten Free)	5.4%	330ml	9
Lucky Saint	0.5%	330ml	7
Moretti	0%	330ml	7
Heineken	0%	330ml	7

Ales

Meantime London Pale Ale	4.3%	330ml	9
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Cider

Aspall	5%	330ml	9
Savanna	6%	330ml	8

Beer Flight with Sharing Platter

Please ask your waiter for details (for two) **79**

PREMIUM TEREMANA TEQUILA COCKTAILS

Honey Be Mine **24**

Tequila Teremana, Italicus Bergamot, Fresh Orange, Egg White, Citrus, Honey from Ruben's Rooftop Hive

Royale Margarita **24**

Tequila Teremana, Fresh Lime, Cointreau, Rose Syrup, Lanson Le Black Réserve

MATCHA TEA COCKTAILS

Matcha Rubens **21**

Pisco, Fresh Lime Juice, Lillet Blanc, Raspberry Syrup, Macha Tea

Matcha Palace **21**

Cognac VS, Bénédicte, Crème de Violette, Fresh Lemon, Macha Tea, Lanson Le Black Réserve

NON-ALCOHOLIC COCKTAILS

Birds of Paradise **14**

Pentire Seaward, Citrus Agave, London Essence Grapefruit Soda

Tropical Sunrise **14**

Orange Juice, Citrus, London Essence Roasted Pineapple Soda, Grenadine

Wayfarer **14**

Pentire Adrift, Citrus, Roses Lime Cordial

P&T **14**

Pentire (Adrift or Seaward) served with a choice of tonic water

LOW CALORIE COCKTAILS

Venetian Spritz **16**

Aperitivo Select, London Essence White Peach & Jasmine Soda, Wild Idol

Pomelo Cooler **16**

Tequila, Aperol, Lime, Agave, London Essence Grapefruit Soda

Margarita's Promise **17**

Herradura Blanco, Citrus, Fresh Orange, Peychaud's Aromatic Bitters, Agave Nectar, Soda, Hawaiian Black Lava Salt

Detox Time Machine **17**

Ceylon Arrack Rum, Lemongrass, Turmeric, Citrus, Cardamom, Galangal, Soda

THE CLASSICS

Old Fashioned 18

The Old Fashioned cocktail was possibly invented by a mixologist at the Pendennis Club in Louisville, Kentucky, in honour of Colonel James E. Pepper, who then introduced it to the Waldorf-Astoria Hotel Bar in New York City.

Maker's Mark Bourbon, Angostura Bitters, Brown Sugar

Piña Colada 18

It hails from San Juan, Puerto Rico where it was created by bartender Ramón "Monchito" Marrero at the Caribe Hilton in 1954.

Havana 3-Year Rum, Fresh Pineapple, Coconut, Cream, Sugar

Margarita 18

Created around 1938 by Carlos "Danny" Herrera at his restaurant.

Jose Cuervo Tequila, Lime Juice, Cointreau

The Frankenjack 18

This classic recipe originally invented in 1920 by Frank and Jack the two owners of the well-known New York speakeasy bar.

Tanqueray Gin, Dry Martini Vermouth, Apricot Brandy, Cointreau

Million Dollar 18

The Million Dollar cocktail was created in 1910 in by Ngiam Tong Boon at the Long Bar Raffles in Singapore.

Tanqueray Gin, Sweet Vermouth, Egg White, Grenadine Syrup, Pineapple Juice

White Rose 18

This cocktail recipe first mentioned by Hugo Ensslin who published his Mixed drinks book in 1916.

Tanqueray Gin, Maraschino, Egg White, Fresh Orange, Lemon Juice

Sand-Martin 18

Created in 1930 by a bartender named Jimmy at the late Ciro's London.

Tanqueray Gin, Sweet Vermouth, Yellow Chartreuse

Bobby Burns 18

The Bobby Burns is an old cocktail recipe which appeared around the 1900s.

Maker's Mark Bourbon, Sweet Vermouth, Bénédictine

RUM

ABV 50ml

Gold

Havana Club	3 Years	40%	13
Havana Club Añejo Especial		40%	14

Dark

Goslings Black Seal Black Rum		40%	14
Havana Club	7 Years	40%	16
El Dorado	8 Years	40%	16
Diplomático Reserva Exclusiva		40%	16
El Dorado	12 Years	40%	18
Ron Zacapa Centenario	23 Years	40%	25

Spiced

Pink Pigeon Vanilla Spiced		40%	14
The Kraken Black		40%	14

Coconut

Malibu		21%	13
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TEQUILA

50ml

Jose Cuervo Silver		38%	13
Jose Cuervo Gold		38%	13
Herradura Blanco		40%	13
Cazcabel Honey		34%	14
Don Julio Blanco		38%	14
Patrón Silver		40%	15
Don Julio Añejo		38%	18
Don Julio Reposado		38%	20
Casa Dragones Blanco		40%	45
Clase Azul Tequila Reposado		40%	60

MEZCAL

50ml

Monte Alban		40%	17
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VODKA

	ABV			50ml
Absolut Blue	40%	Wheat	Sweden	13
Haku	40%	Rice	Japan	14
Tito's	40%	Corn	USA	14
Chopin	40%	Potato	Poland	14
Belvedere	40%	Rye	Poland	14
Chase Marmalade	40%	Potato	British	14
Grey Goose	40%	Wheat	France	14
Grey Goose L'Orange	40%	Wheat	France	14
Dima's	40%	Wheat	Ukraine	14
Ketel One	40%	Wheat	Holland	15
Black Cow	40%	Milk	British	15
Mamont Siberian	40%	Wheat	Russia	15
Cîroc	40%	Grapes	France	20

COGNAC

	ABV	10ml	25ml	50ml
Martell VS	40%			13
Courvoisier VS	40%			14
Hennessy VS	40%			14
Château du Breuil	40%			14
Martell VSOP	40%			15
Courvoisier VSOP	40%			15
Rémy Martin VSOP	40%			15
Hennessy Fine de Cognac	40%			15
Rémy Martin 1738	40%			18
Hennessy XO	40%	12		20
40				
Rémy Martin XO	40%	12	20	40
Hennessy Paradis	40%	45	95	180

ARMAGNAC

Janneau VSOP	40%			15
Janneau XO	40%			28

ABSINTH

La Fée	68%			12
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THE CLASSICS

Corpse Reviver No.2 18

This version of Corpse Reviver No.2 was invented by Harry Craddock and published in many famous cocktail books.

Tanqueray Gin, Lillet Blanc, Cointreau, Fresh Lemon Juice, Absinthe

Cooperstown 18

Originated from the Waldorf Bar around the turn or the 20th century. Named in honour of Craig Wadsworth a diplomat who lived in Cooperstown, New York.

Tanqueray Gin, Sweet & Dry Vermouth

THE VINTAGE MARTINIS

Franklin 18

Created around 1930 by Franklin Roosevelt, who enjoyed his martini with two olives.

Vodka or gin, stirred with two dashes of Vermouth and poured in a martini glass, served with two olives

Dickens 18

Inspired by Charles Dickens' Oliver Twist.

Chilled Absolut vodka or Tanqueray gin, stirred with two splashes of Vermouth and poured in a martini glass, served with no garnish

Bradford 18

Published in 1900 in the United States in Harry Johnson's cocktail book as "Bradford a la Martini".

Tanqueray Gin with a dash of dry Vermouth and orange bitters, shaken and served in a martini glass, garnished with an olive

The Vesper 18

Created in 1953, this drink is famous for being ordered by James Bond in both the book and the movie Casino Royale.

Tanqueray Gin, vodka and Lillet Blanc, shaken and "not stirred" served in a martini glass

Gibson 18

Created around 1940 for the author Charles Dana Gibson at the Players Club in New York. It's a martini with a special twist.

Gin and dry Vermouth stirred and served with a small onion

CHAMPAGNE & SPARKLING WINE

Brut Non Vintage	ABV	750ml
Lanson Le Black Réserve	12.5%	125
Lanson White Label	12.5%	150
Lanson Le Green	12.2%	170
Veuve Cliquot NV	12.5%	240

Brut Vintage		750ml
Champagne Deutz Brut	12%	199
Lanson Noble 2004	12.5%	350
Lanson Noble, Blanc de Blancs, 2004	12.5%	370
Ruinart Second Skin, Blanc de Blanc	12.5%	425
Dom Pérignon 2012	12.5%	675
Louis Roederer Cristal 2009	12%	800

Rosé Non Vintage		750ml
Lanson Rosé	12.5%	150
Lanson Extra Age Rosé	12.5%	170
Laurent-Perrier 'Cuvée Rosé'	12%	400

Non-Alcoholic		750ml
Wild Idol Brut	0%	95
Wild Idol Rosé	0%	95

Prosecco		750ml
Zarlino Prosecco Asolo DOCG	11%	55

By The Glass		125ml
Zarlino Prosecco Asolo DOCG	11%	13
Wild Idol Brut	0%	17
Wild Idol Rosé	0%	17
Lanson Le Black Réserve	12.5%	22
Lanson Rosé	12.5%	25
Lanson White Label	12.5%	25
Lanson Le Green	12.5%	26

GIN

FRAGRANT

Fruity/Floral/Sweet

	ABV	50ml
Ukiyo Blossom	40%	14
Brockmans	40%	15
Warner's Rhubarb	40%	15
Tanqueray Flor de Sevilla	41.3%	15
Hayman's Old Tom	40%	15
Pinkster	37.5%	15
Hendrick's	44%	15

NON-ALCOHOLIC

Seedlip Gin	11
Sipsmith Gin	11
Lyre's Orange	11
Lyre's Amaretti	11

THE GIN EXPERIENCE

A Gin Master Class Journey with Snacks (per person)	100
Please ask your waiter for details	

GIN

DRY AND CITRUS

Crisp/Zesty/Juniper heavy

	ABV	50ml
Tanqueray	43.1%	13
Hawthorn's	41%	13
King of Soho	42%	14
No. 1 Original Blue	47%	14
Martin Miller's	40%	14
Bols Genever	42%	14
Sipsmith	41.6%	15
Tanqueray 10	47.3%	15
Portobello Road No. 171	42%	15
Bobby's Schiedam Dry	42%	18
Few Spirits American	40%	18
No. 3 London Dry	46%	20
Iron Balls	40%	25

DOWN TO EARTH

Woody/Herbaceous/Rooty/Aromatic

		50ml
Dà Mhile Botanical	42%	13
Anno Dry	43%	13
Eden Mill Hop	46%	14
Twisted Nose Winchester Dry	40%	14
Plymouth Navy Strength	57%	14
Sacred	40%	14
Aviation	42%	15
Del Professore Gin Monsieur	43.7%	15
Gin Mare	42.7%	15
Monkey 47	47%	20

SPICE & FIERY

Warm/Medicinal/Smooth/Powerful

		50ml
Four Pillars Rare Dry	41.8%	15
St. George Terroir	45%	15
Elephant	45%	15
15% of profit is donated to elephant conservation projects		
Indian Summer	46%	16
Infused with saffron, the world's most expensive spice		

BOUCHARD FINLAYSON WHITE WINES

	ABV	175ml	250ml	750ml
Blanc de Mer Walker Bay, South Africa, 2023	13%	13	17	47
Sauvignon Blanc Walker Bay, South Africa, 2024	13%	16	19	55
Sans Barrique Chardonnay Walker Bay, South Africa, 2023	13.5%	16	19	55
Crocodile's Lair Chardonnay Walker Bay, South Africa, 2023	13.5%	18	24	66
Missionvale Chardonnay Bouchard Finlayson, South Africa 2023	13.5%	22	26	80

BOUCHARD FINLAYSON RED WINES

	ABV	175ml	250ml	750ml
Hannibal Walker Bay, South Africa, 2020	13.5%	25	33	95
Galpin Peak Pinot Noir Walker Bay, South Africa, 2022	14%	27	35	100
Galpin Peak Pinot Noir Tête de Cuvée Walker Bay, South Africa, 2006	14.5%			320

RECENT AWARDS

2023 WALKER BAY SAUVIGNON BLANC

91 Points - The International Wine & Spirit Competition, 2023

2023 SANS BARRIQUE CHARDONNAY

88 Points - Decanter World Wine Awards, 2024

2021 HANNIBAL

84 Points - International Wine Challenge, 2024

2022 GALPIN PEAK PINOT NOIR

92 Points - International Wine Challenge, 2024

WHITE WINES

	ABV	175ml	250ml	750ml
Baron de Baussac Viognier Pays d'Oc, France, 2023	13%	12	18	44
Nals Margried Stella Alpina Pinot Grigio Trentino Alto Adige, Italy, 2023	14%	15	22	58
Pazos de Lusco Albariño Rías Baixas, Galicia, Spain, 2023	14.5%	19	28	75
Domaine Passy Le Clou Chablis Burgundy, France, 2021	13%	20	29	77

RED WINES

	ABV	175ml	250ml	750ml
Oltre Piano Primitivo Puglia IGT Puglia, Italy, 2022	13%	12	17	41
Pavillon des Trois Arches Merlot Pays d'Oc, France, 2022	14%	13	17	43
Beronia Rioja Crianza, CZA Edicion Limitada Rioja, Spain, 2019	15%	17	25	66
Ritual Organic Pinot Noir Casablanca Valley, Chile, 2019	14%	21	30	82
Wirra Wirra MVCG Cabernet Sauvignon McLaren Vale, Australia, 2021	14%	22	32	86

ROSÉ WINES

	ABV	175ml	250ml	750ml
Pinot Grigio Rosé Le Colline di San Giorgio Veneto, Italy, 2022	12.5%	11	16	40
Henri Ehrhart Rosé Alsace, France, 2023	12.5%	18	26	70
Chateau Minuty Provence, France, 2023	13%	19	28	75

WHISKIES

SCOTTISH BLENDED WHISKY

	ABV	50ml
Johnnie Walker Red Label	40%	13
Johnnie Walker Black Label	40%	15
Johnnie Walker Blue Label	40%	45

AMERICAN BOURBON

Maker's Mark	45%	13
Woodford Reserve	43.2%	15

TENNESSEE WHISKEY

Jack Daniel's Single Barrel	45%	14
Uncle Nearest 1856 <i>(Served with Salted Caramel Chocolate Truffle)</i>	50%	25

RYE WHISKEY

Rittenhouse	50%	14
Sazerac	45%	15

IRISH BLENDED WHISKEY

Jameson	40%	13
Bushmills Black Bush	40%	13
Bushmills	40%	13

JAPANESE WHISKIES AND UMESHU

Hibiki	43%	25
Koto Premium Plum Sake Umeshu	14%	14

WHISKIES

SCOTTISH SINGLE MALTS

		ABV	50ml
Highlands			
Glenmorangie	10 Years	40%	13
Oban	14 Years	43%	16
Speyside			
Glenfiddich	12 Years	40%	14
Glenlivet	12 Years	40%	14
Macallan Double Cask	12 Years	40%	16
Balvenie Double Wood	12 Years	40%	16
Islay			
Bowmore	12 Years	40%	13
Ardbeg	10 Years	46%	15
Laphroaig	10 Years	40%	16
Lagavulin	16 Years	43%	16
Orkney			
Highland Park	12 Years	40%	15
Highland Park	18 Years	43%	35

APERITIFS & VERMOUTH

	ABV	50ml
Martini Bianco	15%	12
Martini Rosso	15%	12
Martini Extra Dry	15%	12
Dubonnet	14.8%	12
Pernod	40%	12
Lillet Blanc	17%	12
Fernet Branca	39%	12
Carpano Antica	16.5%	12
Carpano Punt e Mes Formula	16%	12
Campari	25%	12
Kamm & Sons	33%	12
Aperol	11%	12
Pimm's No. 1	25%	12
Beesou Honey Aperitif	11%	12

PORT & FORTIFIED WINE

		100ml
Fonseca Bin 27 Ruby Port	20%	11
Ramos Pinto Adriano Reserva White Port	19.50%	11
Tio Pepe Sherry	15%	13
Taylor's Late Bottled Vintage 2011	20%	14
Taylor's Ten Year Old Tawny Port	20%	16

LIQUEURS & DIGESTIFS

	ABV	50ml
Amarula	17%	13
Cointreau	40%	13
Bénédictine Dom	40%	13
Drambuie	40%	13
Grand Marnier	40%	13
Kahlúa	20%	13
Frangelico	20%	13
Southern Comfort	35%	13
Tia Maria	20%	13
Baileys	17%	13
Amaretto Disaronno	28%	13
Patrón XO Cafe	35%	13
Sambuca	38%	13