



## SIGNATURE COCKTAILS



 $Discover\ our\ carefully\ curated\ selection\ of\ signature\ cocktails,\ crafted\ with\ seasonal$ ingredients in mind. Our team have designed each cocktail to be both delicious and  $approachable, \, perfect \, for \, savouring \, the \, unique \, flavours \, of \, the \, season. \, Whether \, you're$  $looking\ for\ something\ refreshing,\ bold,\ or\ comforting,\ our\ cocktails\ offer\ a\ delightful$ experience for every palate.

	CHELSEA TONIC  Bombay Sapphire, Violette, Jasmine, Elderflower  Cordial, Tonic	11
	JACK & ROSE Malfy Blood Orange, Rose Water, Soda, Lemon	11
	JEALOUSY Ocho 8, Italicus, Raspberry, Lime, Grapefruit, Aquafaba	13
	ENGLISH FLOWER Grey Goose Citron, Bombay Sapphire, Rhubarb, Peychards, Aquafaba	13
	THE MAVERICK Kinahans Small Batch, Cointreau, Ginger, IPA	14
P	LITTLE BEAUTIFUL ONE Tanqueray 10, Peche, Lemon, RinQuinQuin, Laurent Perrier	16
	10,760,	
	FULL BODIED James Pepper 1776, Port, Black Pepper, Chocolate Bitters & Rosemary Bubble	14
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	FULL BODIED James Pepper 1776, Port, Black Pepper, Chocolate Bitters & Rosemary Bubble  CARAMEL CONGAC Brown Butter Fat-Washed Seven Tails XO, Chocolate & Angostura bitters, Caramelised Apple  SPICED OLD FASHIONED Demerara Sugar, Tonka Bean, Cardamom, Cloves, Star Anise, Cinnamon, Angostura Bitters, finished with smoke	
	FULL BODIED James Pepper 1776, Port, Black Pepper, Chocolate Bitters Brosemary Bubble  CARAMEL CONGAC Brown Butter Fat-Washed Seven Tails XO, Chocolate Angostura bitters, Caramelised Apple  SPICED OLD FASHIONED Demerara Sugar, Tonka Bean, Cardamom, Cloves, Star Anise, Cinnamon, Angostura Bitters, finished with smoke Crafted with your choice of:	16 25
	FULL BODIED James Pepper 1776, Port, Black Pepper, Chocolate Bitters & Rosemary Bubble  CARAMEL CONGAC Brown Butter Fat-Washed Seven Tails XO, Chocolate & Angostura bitters, Caramelised Apple  SPICED OLD FASHIONED Demerara Sugar, Tonka Bean, Cardamom, Cloves, Star Anise, Cinnamon, Angostura Bitters, finished with smoke	16



## BÓHA CLASSIC COCKTAILS

FROZEN DAIQUIRI Classic, Strawberry or Passionfruit Bacardi, Lime, sugar	10
MEZCAL PALOMA Ojo De Dios, Lime, Grapefruit Soda, Smoked Salt Rim	13
SMOKEY SHORE MARGARITA	
Ocho 8, Cointreau, Lime, Smoked Salt Rim	13
Patron Silver, Cointreau, Lime, Smoked Sea Salted Air	16
POSH PORNSTAR Kettle One, Passoa, Pineapple, Apple, Passion Fruit, Vanilla Foam	14
GUINNESS ESPRESSO MARTINI Kinahan's Small Batch, Mr Black, Caravan Espresso covered by a Vanilla Tuile & Orange zest	14
BÓHA'S GODFATHER Four Roses, Bepi Tosolini Amaretto, Dry vermouth & Sweet Vermouth Brushed with Maraschino crushed Pecans	14
MARTINI WITH A BUMP Choice of: Vodka or Gin Served with a Bump of Vermouth or Olive Caviar	16
NON-ALC COCKTAILS	
PINE & GINGER Caramelised Pineapple & Ginger Shrub, Cranberry, Soda	10
APPLE & CARDAMOM  Bittersweet Apple & Cardamom, Shrub, Cucumber, Lemon,  Mint, Soda	10
SOFT DRINKS & JUICES	
——————————————————————————————————————	
Coca-Cola Diet Coke	4
Franklins & Sons Mixers	4
Indian Tonic	4
• Soda	
<ul><li>Lemonade</li><li>Ginger Ale</li></ul>	
Ginger Beer	
Pink Grapefruit Soda	
Juices Orange, Apple, Pineapple, Cranberry, Grapefruit, Lychee	4

## BY THE GLASS

 $Our \, Selection \, of \, wines \, have \, been \, carefully \, selected \, by \, our \, owner, \, \Im ay \, Bradley, \, along side \, our \, head \, o$ 

sommelier Joshua Sweetlove. If you don't see your favourite grape within the list below waiter know as with have another extensive wine list.	
weat more as war nave anomer textuseet wine use.	125ml   Bottle
PROSECCO & CHAMPAGNE	·
EDIZIONE 789 DI MONDELLI, PROSECCO	8 40
Prosecco NV	
LAURENT-PERRIER LA CUVÉE, BRUT	18 80
Champagne NV	
LAURENT-PERRIER CUVÉE ROSE, BRUT ROSE	19 86
$Champagne\ NV$	
WHITE	
CONTRADE BELLUSA MONDO, CATARRATTO	8 36
Sicily Italy 2022	
FINCA MONTEPEDROSO, VERDEJO	10 45
Rueda Spain 2023	
BABICH BLACK LABEL, SAUVIGNON BLANC	15 60
Marlborough New Zealand 2023	
ROSÉ	
ROSÉ D'ANJOU BOUGRIER, BLEND	8 36
Loire France 2021	
CALFURIA ROSATO, NEGROAMARO	12 50
Salento Italy 2022	
CÔTES DE PROVENCE MINUTY PRESTIGE, BLEND	14 66
Provence France	·
RED	
CONTRADE BELLUSA MONDO, NERO D'AVOLA	8 36
Sicily Italy 2022	
FRANK, PINOTAGE	12 50
Paarl South Africa 2022	
HAUT MONPLAISIR PRESTIGE, MALBEC	16 66
Cahors France 2019	
BOTTLED & DRAUGHT BE	ER
BIRRA MORETTI	5.50
Lager, 4.6% ABV, 330ml	0.00
PERONI NASTRO AZZURRO	5.50
Lager, 4.6% ABV, 330ml	
PERONI NASTRO AZZURRO 0.0%	5.00
Lager, 330ml	/o Dimt   Dimt
	/2 Pint   Pint
GUINNESS Stront 1 99/ ARV	3.50   6.20

 $3.50 \mid 6.50$ 

Lager, 4.6% ABV

BIRRA MORRETTI

Stout, 4.2% ABV



If you unable to find your preferred spirit, please ask your server for our extensive spirit list featuring our premium selections. All Spirits are served at 50ml as standard, enquire with your server for singles at 25ml.

GIN	
Bombay Sapphire	10.00
JJ Whittley Pink Gin	10.00
Plymouth	11.00
Sipsmith	11.50
Malfy Aranciata	12.50
Malfy Pink Grapefruit	12.50
Hendrick's	13.00
Monkey 47	13.00
VODKA	
Kettle One	10.00
Grey Goose	13.00
Belvedere	13.50
Tito's	13.50
BOURBON	
Four Roses House	11.00
Marker's Mark Bourbon	12.00
Eagle Rare	13.00
Michter's Bourbon	22.00
COGNAC	
Seven Tails XO	
Remy VSOP	
Remy 1738	20.00
WHISKEY	
Kinahans Small Batch - Irish	13.50
James Pepper 1776 Rye - American	14.00
Ragtime Rye - American	14.00
Teeling Single Pot Still - Irish	15.00
Togouchi - Japan	17.00
Glendronach 12 - Scottish	18.00
The Chita - Japan	19.00
The Lakes 'The One' - British	19.00
Green Spot Chateau Leoville Barton - Irish	20.00