

#### FANCY A FREE COFFEE? Leave us a

review on TripAdvisor and enjoy any FREE non-alcoholic drink after your meal.



#### Welcome to Hot Toddy

Established August 2023, we are here to help showcase the best in local food, drink and crafts. We do so in a variety of ways including our Secret Garden Restaurant, our Locals Corner Art and Crafts Shop and our downstairs Whisky Lounge (available for hire).

#### Local

We do our best to source products from independent local producers wherever possible. Although you might see a wine or two from Spain or France, we have dozens of suppliers bringing us lovely products from Edinburgh and the surrounding areas. We are proud to offer locally roasted coffee by Cult Coffee. All our beers are brewed right here in Edinburgh from various local breweries, with our beer on tap coming from Moonwake Brewery. We have local gins, whiskies and spirits in our bar. Even the honey going into our Hot Toddies comes from the busy bees at Edinburgh Honey Co.

#### Authentic Quality

We are an independent venue. This means that our heart and soul has gone into everything that we do here. We strive to offer top quality products authentic to Scotland and Edinburgh. We shy away from cutting corners at every opportunity. Even all the plants are real.

#### Love Edinburgh

Hot Toddy is an extension of Little Fish Tours, a local walking tour company in Edinburgh. We are founded by tour guides for locals and tourists alike to get a taste of Edinburgh. If you want to know more, enquire about our various daily walking tours or our award-winning storytelling whisky events "Whisky and Tales", hosted right here daily.

#### Enjoy

Have a bite, a coffee, a cocktail. Explore our various murals and art by local artists. Admire our plants. Enjoy our space as we do.

Want to help? You know what to do. Talk, tell your friends, and leave us a review.

Welcome to







#### HOT DRINKS

Coffee from Cult Roasters of Newington

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Espresso	2.70
Doppio	2.95
Americano	3.10
Latte	3.50
Cappuccino	3.50
Macchiato	2.70
Mocha	3.60
Flat White	3.50
Irish Coffee	8.00
Tea from Brodie's of Musselburgh	2.90
Scottish Breakfast, Decaf Breakfast, E	
Grey, Green, Chamomile, Peppermint,	
Berry Crush, Lemon & Ginger	
Hot Chocolate	3.50
Alternative Milk Options:	
Almond, Oat and Soya	

# SOFT DRINKS

Coca-Cola	2.50
Diet Cola	2.50
Irn Bru	2.50
Still Water	2.00
Sparkling Water	2.00
Fever Tree	2.50
Tonic Water, Slim Tonic, Soda Water,	
Lemonade, Ginger Beer, Ginger Ale	
Juice	2.50
Apple, Pineapple, Cranberries, Orange	
Tomato	

<b>BEER</b> From Breweries in Edinburgh			
Draught: Moonwake Helles European style lager. Fresh, clean and crisp. Moonwake Pale Ale Sessionable Pale Ale. Hops, citrus and fruit. Cans:	½ Pint 2.50 - Pint 5 ½ Pint 3 - Pint 6		
Moonwake seasonal Pilot Campervan Days Alchohol Free	6.50 5.50 5.50 3.50		

#### CIDER

Thistly Cross cider of Dunbar

5.50
5.50
5.50
5.50
5.50



	WINES			
	WHITE WINE			
		I75ml	250ml	750ml
	False Bay Vineyards, Chenin Blanc	5.75	8.2	23
	Clea By Bardos, Verdejo 2022	6.85	9.8	27.5
	Roundstone, Sauvignon Blanc	7.5	10.7	30
RED WINE				
		I 75ml	250ml	750ml
	Domaine de Castelnau L'Enclos Merlot-Cabernet Sauvignon 2022	6	8.6	24
	Vega del Rayo, Rioja Tempranillo	6.85	9.8	27.5
	Sottano Malbec 2022, Iris Malbec	7.5	10.7	30
	ROSÉ WINE			
		I75ml	250ml	750ml
	Chateau l'Ermitage, Gris de Gris	6.85	9.8	27.5
	SPARKLING WINE			
		I25ml	200ml	750ml
	Adria Vini, Dolci Colline Brut NV		9	28.75
	Terre dei Buth, Organic Frizzante Rose NV			28
	Castell d'Olerdola			32.25

FORTIFIED WINES:	
Port of Leith Distilery of Leith	
Oloroso Sherry	5
Manzanilla	5
Tawny Port	5
White Port	5
Cardenal Cisneros - Pedro Ximenez	7











Hot Toddy A hot, sweet, spicy whisky drink.	7
Smoky Toddy Hot Toddy made with a smoky whisky.	8
Grey Toddy Hot Toddy made with Earl Grey tea.	7
Caribbean Toddy Hot Toddy made with rum.	7
Virgin Toddy Sub out the alcohol and enjoy a warm, sweet, spiced drink with a dash of orange bitters.	5

What is a Hot Toddy and where did it come from? Well, unlike our recipe it's complicated. A Hot Toddy is an alcohol-based drink, sweetened, flavoured with spice and topped up with hot water. There is a romantic story that the drink first came into being at Tods Well Tavern, located close to Arthurs Seat, to help heat the patrons from the often bitter cold that we experience in Edinburgh. There is another story that an Irish doctor Robert Todd would prescribe the drink to his patients and many still turn to the drink for its "curative" properties today. None other than Sir Alexander Flemming, the inventor of penicillin, when asked on a cure for the common cold replied with "A good gulp of hot whisky at bedtime, it's not very scientific, but it helps."

In reality the drink probably came into existence in India in the early 1600s whilst it was under British rule. There they would make a Toddy which is fermented palm sap and then flavoured with spice.

There are many ways you can make a Hot Toddy. Here we use a dram of whisky which is then sweetened with local wildflower honey. We then add a dash of lemon juice, top up with hot water, then garnish with a cinnamon stick and a lemon slice studded with clove.

This is a wonderful hot, sweet, spicy, soothing drink. The perfect remedy to Edinburgh's dreich weather!

However you decide to drink it, we hope you enjoy it!



# COCKTAILS

Almond Cigar Gold Rum, Fresh Lime, Amaretto, Cinnamon Stick Soviet meets Caribbean with this USSR era Prague-invented hit.	12
Bay Breeze Vodka, Cranberry, Pineapple, Fresh Lime A twist on the Sea Breeze. Sweet pineapple and tart cranberry.	10
Honolulu Gin, Pineapple, Fresh Lemon, Orange, Grenadine, Angostura Bitters Unusual to see gin crop up in such a fruity cocktail. A classic, it has stood the test of tir	II me.
Jamaican Mule Gold Rum, Fresh Lime, Ginger Beer This is our twist on the Moscow Mule. It is rich, sweet and very moreish.	10
Tom Collins Gin, fresh Lemon, Sugar Syrup, Soda A beautiful balance of freshness, sharpness and effervescence. Simple. Delicious.	10
Vanilla Daisy Scotch, Fresh Lemon, Vanilla, Grenadine, Maraschino Cherry Similar to a whisky sour, it is sweeter with a fuller flavour and is delicious.	10
Whisky Sour Scotch, Bitters, Fresh Lemon, Angostura Bitters, Sugar Syrup A whisky sour well balanced with sweet citrous and herbal notes from the bitters. An excellent way to enjoy a whisky.	10
<b>Bloody Mary</b> Contain the essential ingredients to battling the toughest morning after a long night of drinking.	12
Espresso Martini Vodka, Kahlúa, Espresso "I need a drink that will wake me up and fuck me up!" - Kate Moss. The Espresso Martini was born and has remained a classic ever since.	12
French Martini Dry Gin, Chambord, Pineapple Juice A French Martini is not just a cocktail; it's a moment of elegance in a glass.	12



Negroni Gin, Sweet Vermouth, Campari This cocktail classic balances both sweet and dry notes with a long herbal finish.	12
Margarita Tequila, Triple Sec, Fresh Lime, Salt Rim Fresh and strong. A true classic.	11
Martini Gin, Dry Vermouth, Olive Stirred, not shaken.	10
Old Fashioned Bourbon, Sugar Syrup, Angostura Bitters Wars have been fought over how it should be made. This is how we make it and if you don't like it, unlucky.	10
Manhattan Rye, Dry Vermouth, Angostura Bitters, Maraschino Cherry Created at the request of Sir Winston Churchill's mother, Lady Randolph, in New York. If it is good enough for that snake tattooed socialite then it's good enough for us.	11
White Russian Vodka, Kahlúa, Cream, Chocolate Bitters This cocktail really helps tie the menu together. Velvety, creamy, no wonder The Dude loved it.	11
Black Russian Vodka, Kahlúa, Orange Bitters Predating the White Russian. It is a desert cocktail classic not quite as heavy.	10

SPRITZ			
Aperol Spritz Fragrant and fruity	11	Hugo Spritz Floral and elegant	
Limon Spritz Fresh and zesty	П	Campari Spritz Bold and bittersweet	

# PITCHERS

Sangria (white or Red)	23.00
Agua de Valencia	25.00
Bloody Mary	31.25



### WHISKIES FROM SCOTLAND BY REGION

### SPEYSIDE

### HIGHLANDS

# ISLAY

#### CAMPBELTOWN

# LOWLANDS



24

24

24

#### Whisky Flights

#### New Kids on the Block

This whisky flight will take you through some of the newer distilleries Scotland has to offer and you might find something you may not find at home.

Ailsa Bay, Lochlea, Kilchoman Fino Sherry, Campbeltown Loch

#### Taste of Scotland

This whisky flight will take you through all the major whisky regions of Scotland.

Lochlea, Mortlach 12, Clynelish 14, Ardbeg 10, Campbeltown Loch

#### Taste of Peat

Work your way up through increasingly more smoky whiskies.

Talisker 10, Kilchoman Machir Bay, Ailsa Bay, Lagavulin 16

#### All in the Wood

This whisky flight takes you through a selection of whiskies which have all been aged in very different barrels taking you on quite the taste journey.

Balvenie 14 Rum cask, Glenfarclas 15 Sherry cask, Glengoyne 10 Bourbon cask, Kilchoman Cognac cask



### LOWLANDS

Ailsa Bay	5.8
Our smoky Lowland	
Glenkinchie 12 Honey and Grain	5.7
* Lochlea Creamy Barley	5.25

# **SPEYSIDE**

Balvenie 12	5.9
Vanilla and dried fruits	
Balvenie 14	6.55
Tropical and sweet	
Glenlivet 12	4.9
Buttery and vanilla-rich with bright fruits	
Mortlach 12	6.5
Warming oak and soft raisins, wonderfully smooth	

### HIGHLANDS

Clynelish 14 Dry oak, vanilla, leather and salt	5.25
Glendronach 12 Pain au chocolate, raisins and fruit	4.9
Glenfarclas 15 Raisins, more sherry, orange peel, walnuts and dates	7.2
Glengoyne 10 Barley rich, more bourbon influence. Clean and dry	5.2
Glengoyne 15 Oily and rich. Sweet and spicy. Apple tart	8.5
Highland Park 12 Deep and full. Grilled orange and toasted grains	4.9
* Oban 14 Smoky, creamy and rich. Toffee, cloves and light peat	7.5
Old Pultney 12 Chocolate peanuts, mint, citrus peels, maritime elements and white pepper	5.6
Talisker 10 It's a bonfire of peat crackling with black pepper	4.7



#### **ISLAY**

4.65
5.9
4.55
7
7.25
4.8
8
8

### CAMPBELTOWN

Campbeltown Loch Oily and sweet with some smoke. Vanilla, seaweed and peat.	4.5
Springbank Longrow Incredibly well balanced. Rich and creamy with ever-present smoke.	9.5

# **BLENDS AND LIQUEURS**

Edradour Cream	4.5
A fine liqueur made using single malt whisky from Edradour distillery. A cut above the	
other commercially available cream liqueurs.	
Johnnie Walker Green Label	4.9

Medium-body with notes of coffee beans and chocolate, dates and walnuts.



## GIN

57 Skye	5.5
Zesty citrus. Hints of oil and seaweed.	
Avva	5
Botanical, spicy and peppery.	
Ben Lomond	4.25
Crisp juniper, gentle spice and berry sweetness.	
Вое	3.8
Clean, smooth and refreshing. Citrus peel and fresh herbs.	
Botanist	4.65
Mellow and warm. Citrus, herbs and floral.	
Caorunn	4.5
Orange oil, rosemary and a subtle sweetness of heather honey.	
Eden Mill	3.9
Citrus forward, sea buckthorn berries and spicy notes from the classic botanicals.	
Edinburgh Gin	3.5
Juniper-forward. Creamy vanilla blends with coriander spice for warmth and depth.	
Four Mary's Subtly Spiced	3.8
Peppery juniper leads into fragrant allspice with chilli and heat.	
Gin Mare	4.4
Very herbal and aromatic. Perfume-like delivery. Coriander and tart juniper, citrus ze	st.



Height of Arrows Oily and mouth coating with rich orange zest, black pepper and cardamom.	4.35
Hendricks Astoundingly fresh notes of cucumber, juniper and oak.	4.5
Hills & Harbour Piney juniper and exotic fruit with subtle spice. Clean and savoury.	4.5
Lussa Peppermint and lemongrass, with touches of oily juniper developing.	4.75
Makar Cask Aged Full-bodied and smooth. Dry and earthy with juniper and rosemary.	3.9
McQueen Chocolate and Orange Orange blossom and fresh juniper, with drying cinnamon and red chilli.	3.85
Orkney Fragrant and fresh. Rose and citrus.	4.6
Persie Zesty Citrus Big citrus flavours with slight hints of juniper.	5
Rock Rose Bright berries and soft florals. Heather, rose and vanilla.	4.5
Valentia Lemon and orange followed by peppery, piney juniper, rosemary and thyme.	4
Verano Spanish Watermelon Bright, refreshing watermelon, with a little pep from lemon citrus and piney juniper.	3.65
Whitley Neill Thick with cassia bark, cut herbs, acacia honey, exotic spices and citrus.	3.4



by Hot Toddy

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