



Stanza Bar & Restaurant
93-107 Shaftesbury Avenue
London W1D 5DY

A discretionary 12.5% service charge
will be added to credit card payments & tabs.

Snacks

Olives

marinated in rosemary, garlic, chilli

£2.50

Bacon wrapped chipolatas - £7.50

& bloody mary sauce

Spicy mixed nuts

smoked paprika

£3.00

Salmon plate - £6.50

sliced salmon, capers, buttered brown bread & lemon

Hand-cut chips

Triple cocked

£3.00

Bar Food

Butternut squash salad - £6.00

baby onions, bacon, rocket, walnut dressing

Triple decker club - £8.50

bacon, poached chicken, hardboiled egg, gem lettuce, mayonnaise

Mature cheddar ciabatta - £7.50

roasted red pepper, confit onion marmalade, rocket on

Maggie's beef burger - £9.50

*Baby gem, tomato, mayo, hand cut chips
optional cheddar cheese or bacon - 50p each*

Flame grilled chicken burger - £9.50

*roasted garlic mayo, lettuce, tomato, hand cut chips
optional cheddar cheese or bacon - 50p each*

Lincolnshire bangers and mash - £ 8.50

mustard gravy

Midnight Feast

Gourmet food platters and drinks....

Midnight Feast for 2 - £ 30.00

Bottle of either Moon Valley, Sauvignon Blanc 2008 Chile
or Urban Uco, Malbec 2007 Argentina

*Paprika coated chicken drumsticks, Bacon Wrapped
Chipolatas & bloody mary sauce, salmon and coley fish
fingers & tartar sauce, hummus & focaccia*

Midnight Feast For 4 - £57.50

Bottle of either Moon Valley, Sauvignon Blanc 2008 Chile
or Urban Uco, Malbec 2007 Argentina
4 beers- Becks, Stella or 1664

*Bacon Wrapped Chipolatas & bloody mary sauce, salmon,
Salmon and coley fish fingers & tartar sauce, Paprika
coated chicken drumsticks, Baby antipasti and hummus &
focaccia, cherry tomato & Boccioni.*

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Vermouths, Bitters and Aperitifs

	Double 100 mls
Martini Bianco	£8.00
Martini Extra Dry	£8.00
Martini Rosso	£8.00
Noilly Prat Dry	£8.00
Punt e Mes	£8.00
Fernet Branca	£6.00
Lillet Blanc	£8.00
Isake	£6.00
Campari	£6.00
Aparol	£6.00
Pernod	£6.00
Stone Ginger Wine	£6.00
Pimms No.1	£8.00
Pernod Absinthe	£20.00 (50ml)

Schnapps

	Single	Double
	25ml	50ml
Peach	£5.00	£8.00
Strawberry	£5.00	£8.00
Chocolate	£5.00	£8.00
Butterscotch	£5.00	£8.00
Apple	£5.00	£8.00

Liqueurs

	Single	Double
	25ml	50ml
Amaretto	£8.00	£120.00
Baileys	£8.00	£120.00
Drambule	£8.00	£120.00
Frangelico	£8.00	£120.00
Jagermieser	£8.00	£120.00
Sambucca	£8.00	£120.00
Southern Comfort	£8.00	£120.00

Cocktail

• noun 1 an alcoholic drink consisting of a spirit mixed with other ingredients, such as fruit juice. 2 before another noun relating to or associated with cocktail drinking or formal social occasions: *a cocktail dress*.

— ORIGIN originally denoting a horse with a docked tail, later a racehorse which was not a thoroughbred through having a cock-tailed horse in its pedigree: from COCK + TAIL¹

From the Oxford English Dictionary.

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New Kids On The Rocks

£9

Rose and Basil Cobbler

Beefeater 24 Gin, fresh basil leaves and Miclo rose eau de vie balanced with a dash of lemon and a touch of caster sugar. Served long over ice.

J.T. Ripper @ Donate, White Chapel 1880

Bramley apple smash

Bulldog gin, elderflower cordial and bramley apple sauce smashed out over ice with a hint of mint and lemon

H.J. Simpson @ Moe's Tavern, Springfield 2000

Flamin' Mo

Mount Gay rum, fresh strawberries and lime muddled with passion fruit, strawberry liquor and Passoa passion fruit liquor finished with a splash of ginger beer and a flamin' passion fruit.

Axel Richter @ Bar Red London 2007

Shady Lady

A tantalizingly flirtatious mix of Absolute Raspberry, Strawberry puree and coconut syrup shaken with a touch of lime. Served short with a strawberry fan.

Agne Krasauskaite @ 8th floor bar Oxo Tower London 2008

Smokers Cough

Ocho 8 Tequila, Laphroaigh 10yr and vanilla sugar shaken to a spicy chill with the help of homemade chilli bitters, creme de cacao and lemon juice. Served on the rocks with a side of milk, "just in case".

Grape Escape

Martell v.s. brandy, Grand Marnier and Velvet Falernum shaken with lemon and muddled grapes. Served in a large wine glass and finished off with a red wine float and sugar coated grapes.

Andy Mil @ Stanza London 2009

Red Hot Chili Pepper

A spine tingling mix of chili and lemon grass infused tequila, vanilla sugar and lemon juice topped with ginger beer and a splash of Champagne. Last but not least, finished with a Goldschlager float.

Douglas Ankara @ Town House 2004

Dog Day Afternoon

An ever so cheeky blend of Chivas Regal, homemade pomegranate syrup and lemon juice, shaken and served on the rocks in a grapefruit bitter rinsed glass.

Harvey @ Nick's Bar, East Compton

Me, Myself and Basil

Russian Standard vodka, Martini Bianco and fresh basil are churned over ice with a hint of vanilla, lemon and grapefruit.

Axel Richter @ Stanza 2008

Spirits

For vodka and gin please see Martini page.

double bottle
50ml

Cognacs

Martell vs	£8.50	£130.00
Martell vsop	£9.00	£140.00
Hennessy xo	£18.00	£250.00
Martell Cordon Bleu	£20.00	£300.00
Courvoisier xo	£23.00	£320.00
Remy Martin xo	£25.00	£340.00
Hennessy Paradis	£50.00	£750.00
Richard Hennessy 2	£300	£4,000

Armagnac & Calvados

Janneau vsop	£8.00	£120.00
Janneau xo	£10.50	£300.00

Tequila

Patron silver	£8.50	£160.00
Patron reposado	£9.00	£170.00
Patron anejo	£11.00	£180.00
Patron xo café	£7.00	£130.00
Centenario Plata	£7.50	£100.00
Centenario anejo	£9.00	£160.00
Don Julio blanco	£8.50	£160.00
Don Julio reposado	£9.00	£160.00
Don Julio anejo	£11.00	£180.00
Jose Cuervo traditional	£8	£100.00
Cuervo reserva de familia	£14.00	£200.00

Rum

Havana Anejo Especial	£8.00	£120.00
Havana Club 7yo	£9.00	£130.00
Havana Barrel Proof	£15.00	£180.00
10 Cane Rum	£9.00	£130.00
El Dorado 3yr	£9.00	£130.00
El Dorado 12yr	£10.00	£160.00
Gosling black seal	£8.00	£110.00
Gosling Family reserve	£10.00	£150.00
Sailor Jerry's Spiced	£8.00	£120.00
Mount Gay	£8.00	£120.00
Barbados, plantation '95	£8.00	£140.00
Trinidad, plantation '96	£8.00	£140.00
Bacardi Carta Blanca	£7.50	£100.00
Woods 100	£8.00	£110.00
Pyrat XO	£8.00	£110.00
Rom Zacap 23anos	£20.00	£200.00
Bacardi White	£8.00	£120.00

Sherries

100ml

Manzanilla	£3.50	£23.00
Amontillado	£5.00	£34.00
Tio Pepe	£4.50	
Noe Pedro Ximenez Muyviejo	£6.50	
Harveys Bristol Cream		

Whiskeys

	double	bottle
	50ml	
Irish Whiskey		
Bushmills Black bush	£8.00	£120.00
the malts		
Laphroaig 10yr	£8.00	£130.00
Ardbeg 10yr	£8.00	£140.00
Lagavulin 16yr	£10.00	£160.00
Talisker 10yr	£8.00	£130.00
Isle of Jura 16yr	£9.00	£160.00
Glenfiddich 12yr	£8.00	£130.00
Glenfiddich 15yr solera	£8.00	£140.00
Glenfiddich 30yr	£32.00	£450.00
Balvenie 12yr double wd	£8.00	£140.00
Balvenie 1968 vintage cask	£30.00	£400.00
Dalmore 15yr	£15.00	£200.00
Glenmorangie 10yr	£8.00	£130.00
Glenmorangie burgundy wd	£8.00	£150.00
Glenmorangie madiera wd	£8.00	£150.00
Glenmorangie 18yr	£10.00	£160.00
Glenkinchie 10yr	£8.00	£130.00
Scotch Whisky		
Whyte & Mackay special	£8.00	£120.00
Whyte & Mackay 19yr	£9.00	£160.00
Whyte & Mackay 22yr	£10.50	£165.00
Whyte & Mackay 30yr	£30.00	£350.00
Johnnie Walker black	£7.50	£120.00
Johnnie Walker gold	£11.50	£170.00
Johnnie Walker blue	£30.00	£350.00
Monkey Shoulder (triple malt)	£7.50	£130.00
Chivas regal 12yr	£7.50	£120.00
American Whiskey		
Buffalo Trace	£9.00	£140.00
Canadian Club	£9.00	£110.00
Jack Daniels	£8.00	£130.00
Jim Beam White	£8.00	£110.00
Wild Turkey	£9.00	£120.00
Makers Mark	£9.00	£130.00
Woodford reserve	£9.00	£130.00
Jim Beam black	£9.00	£130.00
Knob Creek	£9.00	£130.00
Ritter House Rye	£9.00	£110.00
Jack Daniels single barrel	£10.00	£160.00
Bookers	£12.00	£180.00
Ports - 100ml		
Skillogalee, NV Liqueur Muscat	£4.50	£30.00
Taylor's Late Bottled Vintage 2001	£4.00	£28.00
Quinta do Crasto, Late Bottled 2001	£5.00	£30.00
Quinta do Crasto Vintage Port 2003	£7.00	£49.00
Taylor's, Quinta de Vargellas 1998		£65.00

Straight Up Scoundrels £9

Earl Grey Martini

Earl gray infused Tanqueray Gin, freshly squeezed lemon juice and sugar syrup fluffed with the white of an egg. Served straight up in a tea cup with a side of shortbread.
Audrey Saunders @ Pegu Club, New York 2003
Tea cups only available around tea time.

New York Flip

Wild Turkey 101 and tawny port flipped, skipped and smashed to bits with sugar, cream and the yolk of an egg. Served strait up and finished with a nutmeg grating.
A flip is a category of drinks that is thought to of originated in England some time prior to the 1800. The base for a flip is simply spirit, sugar and an egg. Although now most bartenders feel it is more fitting to simply use the yolk.

Handsome and Gretal

42 below Manuka honey vodka, ginger jam and apple juice shaken with fresh lemon. Served straight up in a tea cup and garnished with a mischievous looking Gingerbread man.
Tea cups only available around tea time.

9 Carrot Daiquiri

El Dorado 5yr rum, homemade caramelized carrot puree and napoleon Mandarin liquor shaken to mouth watering perfection with a dash of lemon and a spoon of dark soft brown sugar. Served straight up with a Mandarin Twist.

Table For Two

42 below passion fruit vodka, fresh passion fruit and caster sugar, shaken with charred cedar wood chips, Drambuie and Sauvignon blanc wine. One of our favorites.
JJ Goodman @ Stanza London 2008

Scarlet Martini

Russian Standard vodka, strawberry and Galliano liquor shaken with grenadine, martini Bianco and strawberry puree. Served straight up with a strawberry and a cream float.

Scarlet Black @ Joe's Bar, 2008
A must for all you cheesecake lovers out there.

Good Old Days

Jack Daniel's, liquor 43 (vanilla) and cherry liquor thrown with a dash of angostura bitters, a splash of ginger beer, and tweaked with a drizzle of maple syrup. Straight up with chocolate shavings.

Axel Foley @ Red 2007

The Girl With Violet Eyes

This tantalizing concoction is achieved by pairing Bulldog gin, fresh lemon and pear puree with a touch of creme de violet, blackberry liquor and vanilla sugar. Served in a cocktail glass with an ever changing array of edible flowers.

Survivors of the Dry Decade £9

Aviation

Beefeater gin, freshly squeezed lemon juice and Luxardo maraschino liquor are taken to flying heights with an optional dash of creme de violet. Served straight up with a cherry.

Hugo Ensslin, recipes for mixed drink 1916, Wallick House Hotel, Times Square

The name Aviation is somewhat of a mystery to us. There are however, a couple explanations. One being that a dash of crème d'violet was added to leave this drink the colour of a clear summer's sky.

Whisky Sour

Knob Creek Bourbon, fresh lemon juice and homemade sugar syrup are shaken smoother then a 1920's blue's player with the help of Angostura and Regan's Orange Bitters.

Steward & Barkeepers manual composite 1869

The sour is thought to have been born in England around the 1700's. A sour is simply spirit sugar, citrus, bitters and the white of and egg.

Sazerac

Hennessey VS, knob creek and sugar are stirred over ice with a dash of peychaud's bitters. Served straight up in an absinth rinsed glass. A word of caution must accompany this immortal classic.

William Boothby, "some new up-to-now seductive American cocktail" 1908.

The history of this drink is entangled in so much mystery that even Colombo would have a hard time getting to the bottom of it. We know Sazerac's were being imbibed in New Orleans before the 1880. We know this simply because the drink takes its name from a now extinct brand of cognac "sazerac de forge et fils". This unfortunately perished during the phylloxera virus of the 1880's.

Corpse Reviver No. 2

Plymouth gin, Lillet Blanc, orange curacao, shaken with fresh lemon juice revived with a hint of Pernod absinthe. Straight up with a twist.

Harry Craddock's 1930's Savoy Cocktail Book

A potent concoction with enough kick to revive a corpse.

Ward 8

A large measure of Makers Mark bourbon, half a fresh pomegranate and mint, churned over ice. With a mix of napoleon Mandarin liqueur, vanilla sugar and freshly squeezed lemon juice.

Sourced: Selmer Fougner Along The Wine Trail 1934

The tale goes that this hard-hitting concoction would be drunk at Bostons 'Locke-Ober' restaurant the night before the election, leaving the consumer in the right state of mind to vote accordingly.

Whisky Mint Julep

This is the ultimate sunshine classic. Mint, bitters, sugar, stirred over ice, with a heavy helping of Buffalo Trace bourbon.

Jerry Thomas, The Bon Vivant's companion, 1862

South Side

A refreshing blend of fresh lime, sugar syrup and Beefeater gin taken to breath- freshening length with a pinch of mint.

Straight up in a cocktail glass. *The South Side was the 21Club's house cocktail when it opened in New York during prohibition in 1929.*

Champagne

ROSE

G.H. MUMM Cordon Rouge Rose n.v

Bottle £70.00

Tattinger Rose n.v

Bottle £80.00

Perrier Jouet Blason Rose n.v

Bottle £95.00

Laurent Perrier Rose n.v

£105.00

Bottle

Perrier Jouet La Belle Epoque Rose 2002

£220.00

Bottle

MAGNUMS

G.H. MUMM Cordon Rouge Brut Imperial n.v

£130.00

Bottle

Perrier Jouet Grand Brut

£130.00

Bottle

Laurent Perrier Rose Brut

£220.00

Bottle

Vintages may be changed at short notice due to availability.

Rosé Wine

Rosato Veronese IGT, Veritiere, 2007

Veneto, Italy

A crisp, fresh, versatile rosé with abundant, soft, red fruit flavours.

175ml Glass £5 Bottle 20.00

Sancerre Rosé, Domaine des Vieux Pruniers, 2006

Loire, France

Dry and light with a mouthwatering layer of red fruits covering its vivacious, mineral acidity that lends elegance and poise to the long, crisp finish.

Bottle £32.00

Champagne

NON VINTAGE

G.H. MUMM Cordon Rouge Brut

Glass £12.00 Bottle £60.00

Perrier Jouet Grand Brut

Glass £12.75 Bottle £65.00

Tattinger n.v

Bottle £70.00

Bollinger n.v, Prestige Cuvee

Bottle £75.00

Krug Brut Grand Cuvee

£220.00

Bottle

VINTAGE

Bollinger Grand Annee 1997

£110.00

Bottle

Perrier Jouet La Belle Epoque 1999

£160.00

Bottle

Louis Reoderer 'Cristal' 2002

£350.00

Bottle

Dom Perignon 2000

£210.00

Bottle

Krug Brut 1995

£250.00

Bottle

Krug Brut 1996

£250.00

Bottle

Brandy Punch

El Dorado 3yr rum, Martell V.S. brandy, muddled pineapple chunks are served over crushed ice in a large wine glass; with orange curacao, lemon and raspberry syrup.

Garnished with in season fruit.

*Jerry Thomas, The Bon Vivant's Companion 1862
Rum, brandy, raspberries and pineapple; what's not to like?*

Forever Bubbles £12

Bubble trouble. This French export has become the 'Drink of Kings'. Champagne has been used in cocktails since the 1880s, and is a must for all celebrations.

Champagne Cocktail

A bitters soaked sugar cube, Martell VS topped with G.H.MUMMS Champagne.

A true survivor to the test of time.

John Doughty @ NYC bartenders companion 1889

Bellini

Fresh white peach puree and cream de peche, are served with G.H.MUMMS Champagne.

Harry Cipriani @ Harry's Bar, Venice 1948

Porn Star Martini

Absolute vanilla vodka, passion fruit liqueur, passion fruit puree shaken with a splash of apple juice and vanilla sugar. Served straight up with a shot of bubbles.

Douglas Ankara @ Lab Soho, 2001

Vanilla 97

Gin and lemon juice shaken with delicate homemade vanilla syrup served straight up and topped with Champagne.

This drink is based on the 75 cocktail which is simply gin, lemon, sugar and Champagne. The 75 was created at Henry's Bar, Paris, and takes its names from the French 75 light field gun.

Bonita Seniorita

Beefeater gin or Russian Standard vodka, St Germain Elderflower liqueur and lemon juice served straight up and topped with Champagne

Ali Burges @ Lot's Road one night, Chelsea 2009

Classic martinis

£1.50 + your selection of spirit (60ml)

At stanza we endeavour to make the perfect martini. We have carefully selected all of our garnishes, glassware and our methodology to achieve such a task. This selection of martinis covers the largest range of twists on the true classic in England, and we hope you enjoy drinking them as much as we do making them.

Our martinis are stirred over mineral water ice cubes. Please ask at the bar for a full list of our frozen spirits.

	Double 50ml	Bottle
Gin		
Beefeater	£8.00	£120.00
Bombay Sapphire	£9.00	£130.00
Brokers	£9.00	£130.00
Plymouth	£9.00	£130.00
Tanqueray	£9.00	£130.00
Hendricks	£9.00	£130.00
No 209	£9.00	£160.00
Tanqueray 10	£10.00	£200.00
Junipero	£10.00	£160.00

Vodka

RS Platinum	£9.00	£130.00
RS Original	£8.00	£120.00
Absolut	£9.00	£130.00
Snow Leopard	£9.00	£130.00
Ketel One	£9.00	£130.00
Grey Goose	£9.00	£140.00
Snow Queen	£10.00	£140.00
Ciroc	£9.00	£180.00
Grey Goose magnum		£260.00
Snow Queen magnum		£280.00
Snow Queen jeroboam		£400.00
Ivan the Terrible	£9.00	£130.00

Flavoured Vodka

Zubrowka bison grass	£9.00	£130.00
Absolut raspberry	£9.00	£130.00
42 below feijoa	£9.00	£130.00
42 below passion fruit	£9.00	£130.00
Grey Goose l'orange	£9.00	£130.00
Grey Goose le citron	£9.00	£130.00
Belvedere pomaranicza	£9.00	£130.00
Absolut Vanilla	£9.00	£130.00
Hangar one lime	£10.00	£140.00
42below Manuka Honey	£9.00	
Absolute Citron	£9.00	£130.00

Red Wine

Montepulciano d'Abruzzo, Umani Ronchi, 2007

Abruzzo, Italy

This medium bodied, dry wine has a finely textured structure and ripe, plummy fruit.

175ml Glass £5.00

Bottle £20.00

Cotes du Rhone, Domaine de la Janasse, 2007

Rhone, France

Attractive black plum in colour. The nose is packed with jammy black fruits intermixed with a delicious spiciness. The body is equally full, vibrant and concentrated. A well structured, well made wine all round.

175ml Glass £6.80

Bottle £27.00

Fleurie Poncié, Domaine du Vissoux, 2008

Burgundy, France

Good concentration of fresh strawberries and yellow plums finishing dry and persistent.

175ml Glass £8.00

Bottle £32.00

Shiraz, My Word Is My Bond, Peter Lehmann, 2006

South Australia, Australia

Superb depth of fruit with lashings of dark chocolate and fine chalky tannins on the finish.

175ml Glass £5.00

Bottle £20.00

Cabernet Sauvignon, Intriga, 2006

Maipo, Chile

Full, fruit forward and concentrated but with a silky, rounded edge: finishes lengthy and dry with a lick of vanilla from the oak aging.

175ml Glass £7.30

Bottle £29.00

Artezin Zinfandel, Hess Collection, 2006

California, United States of America

Black cherry flavours followed by nutmeg, allspice, pepper and dark chocolate undertones with a rich and round texture and some sweet tannins.

Bottle £33.00

Reserve Pinot Noir, Yering Station, 2006

Victoria, Australia

Concentrated and complex nose with lovely ripe, intense fruit of black cherry and plums. Fine French oak adds a toasty, smoky aroma. The palate is full, plush and concentrated with a great poise and velvety tannins. It has a long persistent finish.

Bottle £55.00

Chianti Classico Riserva di Famiglia, Cecchi, 2004

Tuscany, Italy

Persistent aroma of dark fruit, spices and a slight smoky finish. On the palate it is concentrated and elegant with supple tannins.

Bottle £39.00

Rioja Reserva, Marqués de Riscal, 2004

Rioja, Spain

Balsamic aromas with hints of ripe fruit. Fresh and light, with soft rounded tannins. Pleasant, elegant with supple tannins.

Bottle £35.00

White Wine

Chenin Blanc, Stormy Cape, 2007

Western Cape, South Africa

Good concentration of sub tropical fruit and well balanced with fresh, citrus acidity and a dry finish.

175ml Glass £5.00 Bottle 20.00

Blanco Rueda, Marques de Riscal, 2007

Rueda, Spain

Pleasant aromas of blossom and herbs such as fennel. Excellent aromatic intensity, a fresh supple palate and a slight final bitterness which gives its complexity.

175ml Glass £5.50 Bottle £22.00

Gavi di Gavi DOCG, Fontanafredda, 2007

Piemonte, Italy

Full and delicate, with an elegant bouquet of flowers and fruit. The palate is attractively young, dry, fresh and well-balanced.

175ml Glass £8.50 Bottle £34.00

Sauvignon Blanc, Amaral, 2008

San Antonio, Chile

Medium bodied, juicy and dry with a crisp edge and a well defined, fruit driven structure. The finish is refreshing and elegant.

175ml Glass £6.70 Bottle £26.50

Sancerre, Domaine Franck Millet, 2007

Loire, France

The wine has an intensely aromatic nose of leaves, herbs and minerals. It has fresh acidity and is dry and fruity with a flinty quality.

175ml Glass £9.50 Bottle £37.50

Chablis 1er Cru Montmain, Domaine Louis Michel, 2005

Burgundy, France

Full of mineral flavours alongside zippy citrus and green apple characteristics. The finish is elegant and very fine.

Bottle £59.00

Pouilly Fuisse, Domaine Saumaize-Michelin, 2007

Burgundy, France

The palate is rounded and generous with ripe grapefruit and lemon rind notes. A judicious use of oak brings depth, texture and nutty characters.

Bottle £39.50

Chardonnay, Cloudy Bay, 2006

Marlborough, New Zealand

White flowers and fresh citrus fruit aromas mingled with toasted nuts and oatmeal. The silky palate shows lively citrus flavours and seamlessly integrated spicy French oak.

Bottle £55.00

Martinez

The original martini, gin, red vermouth, Marachino liquor and angostura bitters, with a twist of lemon peel.

Jerry Thomas @ USA, 1880-85

Dickens

Mr Dickens refused to have any garnish in his martini.

Charles John Huffam Dickens, 1812-70

Churchill

It is said that Winston liked his martini so dry that the bottle of vermouth needs only to be passed over the glass; and that the shadow cast would be enough to please him!

Sir Winston Leonard Spencer-Churchill, 1874-1965

Franklin

The drink of choice to Franklin Roosevelt, who liked his martini with two olives.

President Franklin Delano Roosevelt, 1882-1945

Dry

Originally, gin and dry vermouth are stirred over ice before being added to a chilled martini glass.

Frank Newman @ American bar, 1904

Gable

From 1958 film *teacher's pet*, Clark Gable rimmed the glass with vermouth using its cork before adding gin.

William Clark Gable, 1901-60

Vesper

"Three measures of Gordon's, one of vodka, half a measure of Kina Lillet. Shake it very well until it's ice-cold, then add a large thin slice of lemon peel. Got it?!"

James Bond, aka Ian Fleming in Casino Royal 1953

Extra Dry

The vermouth is strained from the Boston glass before stirring the spirit.

Unknown @ Stork club, New York 1946

Gibson

A dry martini garnished with two pickled onions. Gibson was the artist famed for the 'Gibson girl', a series of drawings that used a young lady with large . . . assets, hence the garnish. Charley Connolly at the Players Club is also recognized for his input whilst bartending for Gibson.

Charles Danna Gibson, 1867-1944

Montgomery

Drank by the great Ernest Hemmingway, named after field marshal Bernard Law Montgomery, the ratio is 15:1, (as were his odds in the field).

Ernest Miller Hemmingway, 1899-1961

Vodka martini

The first reference to a vodka martini occurs in the 1951 cocktail book *Bottoms Up* by Ted Saucier. We pour Belvedere.

Jerome Zerbe, 1904-88

Naked/Dennis

From the 1955 play *Auntie Mame*, the vermouth is swirled around the glass and discarded, then the spirit is poured straight from the freezer.

Patrick Dennis, 1921-76

Gimlet

The vermouth is replaced by roses lime cordial.
As Terry Lennox wrote in the long goodbye, 1953

Dirty

We add 20ml of olive brine to our dirty martini, 30ml for filthy. Dusty just a small splash of olive brine.

Smokey

The vermouth is replaced by Whyte & Mackay 13 year old scotch.

Fino

The vermouth is exchanged for sherry, garnished with a pickled onion.

Sweet

The vermouth used is a 'red' one.

Bradford

The original term for a shaken martini.

**Shooters
£7,50**

B52

Kahlua, Baileys, grand Marnier layered in a double shot glass.

Mouth Wash

Green creme de Menthe, Opal Nera black sambuca and beefeater gin layered in a double shot glass.

Second Thoughts

xxx Chilli bitters, Cuervo Traditional and Kahlua stirred in a single shot.
"Caution Extremely Hot"

Quick Smash

Jack Daniel's, lemon, sugar shaken with mint and peach bitters. Served in a double shot.

Blow My Skull Off

Martell V.S. and Jagermeister shaken with peach schnapps. Served in a double shot.
"Created by Gary And Mardee Regan"

Paint Pot

A devastating whirlpool of Opal nera black and white sambuca, Baileys and grand Marnier
David Taylor @ Teatro 2000

Beers

Old speckled hen English bitter, 4.7%	£4.50
Peroni Italian, 5.1%	£4.50
Becks German, 5%	£4.50
Kronenburg 1664	£4.50
Becks Blue non alcoholic	£4.50

**Non-alcoholic
£4**

Shirley Temple

Grenadine, orange juice and ginger ale are served long with a splash of fresh lime
Unknown @ the royal Hawaiian hotel, Honolulu 1938

My Hands are all Sticky

Strawberries and cream with a tropical twist of pineapple, coconut and vanilla.

Thirst Aid

Peach puree, fresh lemon juice and vanilla sugar lengthened with soda

Honey Dew

Fresh ginger, mint, lime and honey are served long with a splash of eager apple juice
Lee Lynch @ the living room, Liverpool 2000

Uncle Sam's Home Made Lemonade

Fresh lemon shaken with Brown sugar topped with club soda
"Just the way Uncle Sam used to make it"

Oriental Chill

Lychee puree, coconut syrup and lime juice lengthened with old Jamaican ginger beer. Finished off with fresh lychee's

Softs

Fresh Juices Orange, pineapple, cranberry, Apple and grapefruit	£2.50
Sodas Coke, diet coke, lemonade, tonic, Ginger ale, bitter lemon, fentiman's ginger beer	£2.50
Red bull	£3.50
Still/ sparkling water small large	£2.50 £5.00