

Discover our curated menu, showcasing a selection of some of the finest distilleries and producers in the region. Choose from exclusive cocktails expertly made by our resident mixologists to craft beers from local, small batch breweries, available at

The Ivy Manchester

COCKTAILS

Manchester Cream Soda	12.50
Manchester Tonka Vodka, vanilla, lemon, soda	
Worker Bee Sour	14.00
Manchester Signature Gin, crème de mure, honey syrup, lemon	
Sunset in Salford	12.00
Havana Spiced Rum, amaro, pineapple, lime, ginger beer	
The Fig Cranb Theory	13.00
Tarsier Pink Gin, Parafante fig leaf, spiced berries syrup, lemon, cranberry	
Pear & Ginger Sidecar	13.50
Tarsier Old Tom Gin, Xante pear, Kings ginger, lime, pear	

LOCAL BEERS

Sonoma Pale Ale, Track	7.25
Manchester, 3.8% abv, 440ml	
<i>A light and refreshing session pale ale, with Mosaic, Centennial & Citra hops. Crisp and clean, with notes of mandarin and grapefruit</i>	
From Above 'Gluten Free' Pale Ale, Track	7.75
Manchester, 4.1% abv, 440ml	
<i>Dry-hopped with Mosaic and Nelson. Pineapple and tropical fruit flavours, a soft bitterness and lemon freshness, beautifully balanced</i>	
Half Dome Pale Ale, Track	7.95
Manchester, 5.3% abv, 440ml	
<i>Aromatic, fruity and intensely hoppy, from Galaxy, Citra and Simcoe. Notes of mango and pineapple, clean herbal sweet basil and papaya</i>	

LOCAL SPIRITS

Manchester Blackberry Gin	10.00
Diabliesse Coconut & Hibiscus Rum	10.00
Diabliesse Clementine	11.00
Diabliesse Caribbean Spiced Rum	11.00
Manchester Gin	12.00
Manchester Raspberry Gin	12.00

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



SEASONAL CLASSICS



The Ivy Martini 16.00
Tanqueray No. Ten, Vault dry vermouth specially made for the Ivy
Savoury - Zesty - Botanical

Salted Caramel Espresso Martini 14.50
Ketel One, Kahlua, salted caramel, espresso, chocolate
Indulgent - Sweet - Rich
Upgrade the Vodka to Grey Goose

Hot Honey Margarita 14.50
Casamigos Blanco, lime, hot honey, tajin
Heat - Sharp - Morish

Champagne & Pear Mojito 14.50
Ron Santiago De Cuba 8 year, Double Jus, pear, mint,
citric blend, Champagne
Smooth - Comforting - Refreshing

Cherry Chocolate Boulevardier 15.00
Maker's Mark, coconut, chocolate, Campari, sweet vermouth, cherry
Rich - Bitter - Sweet

Ginger & Honey Sour 15.00
Johnnie Walker Black Ruby, Kaveri Ginger, Beesou honey,
hot honey, lemon, malbec
Warming - Sharp - Caramel

Madeleine Irish Coffee 12.50
Jameson, madeleine, coffee, cream, nutmeg
Warming - Delicate - Buttery

Pomegranate & Spiced Pear Bellini 12.50
Prosecco, purée
Fall - Effervescent - Fruity

Bloody Mary 12.00
Ketel One, Bloody spiced tomato juice, lemon, gherkin, tajin
Full - Hot - Savoury
Upgrade the Vodka to Grey Goose +1.50

The Ivy Iced Tea 12.50
Hendricks & peach cordial topped with our in-house iced tea
blend of Earl Grey, Breakfast, and Jasmine tea, Fever-Tree Tonic
Fruity - Balanced - Herbal

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.



CONTEMPORARY COCKTAILS



Raspberry à la Crème Martini Tanqueray, raspberries, lemon, cheesecake syrup, foamer <i>Indulgent - Fresh - Sweet</i>	14.00
Chocolate & Orange Martini Belvedere, Grand Marnier, Rubis chocolate wine, dark chocolate sauce, popcorn syrup, double cream <i>Indulgent - Rich - Morish</i>	13.50
West End Hold Up Ciroc, Aperol, spiced red berries, passion fruit, pineapple, lime, The Ivy Guest Champagne <i>Fruity - Zesty - Tropical</i>	15.00

LUXURY SERVES

Chocolate & Madeleine Old Fashioned Johnnie Walker Blue Label, chocolate wine, madeleine, bitters <i>or Johnnie Walker Blue 50ml</i>	35.00
1942 Picante Don Julio 1942, lime, agave, heat <i>or Don Julio 1942 50ml</i>	28.00

SPRITZ

Aperol Spritz Aperol, Fever-Tree Soda, Prosecco, orange <i>Classic - Aperitivo - Fresh</i>	13.00
Hugo Spritz St Germain, Fever-Tree Soda, mint, Prosecco <i>Elderflower - Fresh - Bubbles</i>	13.50
Pomelle Spritz Pomelo & Elderflower Aperitif, Prosecco, Fever-Tree Soda, pink grapefruit slice <i>Floral - Light - Fresh</i>	15.00

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.



GIN & TONICS



Tanqueray Fever-Tree Light Tonic, lime	14.50
Sipsmith Fever-Tree Light Tonic, lime	14.50
The Botanist Fever-Tree Mediterranean Tonic, grapefruit, rosemary	14.50
Roku Fever-Tree Indian Tonic, ginger	14.50
Tanqueray 10 Fever-Tree Indian Tonic, grapefruit	15.25
Chase Pink Pomelo Fever-Tree Indian Tonic, grapefruit	15.50
Bombay Premier Cru Fever-Tree Mediterranean Tonic, lemon, rosemary	15.50
Silent Pool Fever-Tree Indian Tonic, orange	16.50
Gin Mare Fever-Tree Mediterranean Tonic, lemon, rosemary, olive	16.50
Chase GB Gin Fever-Tree Elderflower Tonic, lemon, ginger	16.50

BEERS & CIDER

The Ivy Craft Lager , England, 4.5% abv, 330ml <i>Brewed for The Ivy by Coalition Brewing Co, a homage to British and European lager traditions. Perfumed aromas, a creamy mouthfeel and a crisp finish</i>	7.00
Coalition Meadow Drop Pale Ale , England, 4% abv, 330ml <i>A refreshing and clean pale ale, brewed with English malt for a light, biscuity malt profile, balanced with a touch of honey sweetness</i>	7.50
Maison Sassy Brut , Normandy, France, 5.2% abv, 330ml <i>Lightly sparkling, with aromas of apple and leather, both dry and fruity</i>	7.25
Coalition Brite Lights Pilsner , England, 4% abv, 330ml <i>A full-bodied, light, and fresh pilsner with a delightful floral hoppy character</i>	7.00
Lucky Saint , Germany, 0.5% abv, 330ml <i>Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol</i>	6.50
Lucky Saint Hazy IPA , Germany, 0.5% abv, 330ml <i>Juicy and hazy with notes of tropical and stone fruits, brewed with Pale Malts and New World Hops</i>	6.50
Guinness Original, Extra Stout , Dublin, Ireland, 4.2% abv, 500ml <i>Every Guinness you've ever enjoyed can be traced back to this recipe. A direct descendant of our archival recipes. Sharp and crisp to the taste with the trademark Guinness flavors at its core</i>	7.75

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.



SPARKLING



	<i>125ml</i>
Wild Idol, Naturally Alcohol Free Sparkling White, <i>Rheinhessen, Germany</i>	11.50
Wild Idol Rosé, Naturally Alcohol Free Sparkling, <i>Rheinhessen, Germany</i>	12.00
<hr/>	
Prosecco, Bosco del Conte, Extra Dry, <i>Veneto, Italy</i>	11.50
The Ivy Cuvée, <i>Kent, England</i>	13.50
The Ivy Rosé Cuvée, <i>Kent, England</i>	14.50
The Ivy Guest Champagne, <i>Champagne, France</i>	16.00
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	18.00
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	18.50
Veuve Clicquot Rosé, <i>Champagne, France</i>	19.25

WHITE

	<i>175ml</i>
Trebbiano, Novità, <i>Emilia-Romagna, Italy</i>	10.00
Soave, La Collina dei Ciliegi, <i>Veneto, Italy</i>	11.50
Pinot Grigio, Riff, Alois Lageder, <i>Veneto, Italy</i>	12.00
Gavi, Michele Chiarlo, <i>Piedmont, Italy</i>	16.00
Sauvignon Blanc, Craggy Range, <i>Martinborough, New Zealand</i>	17.00
Chablis Le Finage, La Chablisienne, <i>Burgundy, France</i>	20.00

ROSÉ

	<i>175ml</i>
Pinot Grigio Blush, Novità, <i>Veneto, Italy</i>	10.00
The Ivy Rosé de Provence, <i>Côtes De Provence, France</i>	15.50
Lady A, Château La Coste, <i>Vin De Pays De Méditerranée, France</i>	16.00
Whispering Angel, Château d'Esclans, <i>Côtes De Provence, France</i>	18.00
Rock Angel, Château d'Esclans, <i>Côtes De Provence, France</i>	20.00

RED

	<i>175ml</i>
Montepulciano d'Abruzzo, Vigneti Galassi, <i>Abruzzo, Italy</i>	10.50
Campules El Moreno, Bodegas la Purísima, <i>La Mancha, Spain</i>	11.00
Malbec, Terrazas de los Andes, <i>Mendoza, Argentina</i>	14.50
Côtes du Rhône, Château De Saint Cosme, <i>Southern Rhône, France</i>	15.50
Rioja Alavesa, Bhilar Tinto, <i>Bodegas Bhilar, Rioja, Spain</i>	17.50
Pinot Noir, Cloudy Bay, <i>Marlborough, New Zealand</i>	21.50

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.



NON-ALCOHOLIC COCKTAILS



Peach Iced Tea	8.00
Peach syrup, citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine Tea	
Spiced Red Berry Ginger Beer	8.00
Freshly pressed ginger juice, lemon, red berry, Fever-Tree Soda Water	
Soft Bellini	9.50
Pomegranate & spiced pear, Wild Idol naturally alcohol free sparkling wine	
Wild Pear Mojito	9.50
Mint, Pear, citric topped with Wild Idol naturally alcohol free sparkling wine	
Crodino Spritz	8.50
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing and bittersweet	
Dove 42	8.50
Seedlip Grove 42, yuzu, hibiscus, citrus, Fever-Tree Pink Grapefruit Soda	
Rhubarb & Raspberry Fizz	9.50
Tanqueray 0%, rhubarb & rosehip, vanilla, raspberry, Fever-Tree Soda Water	
Angelic Amaretti Sour	9.50
Lyre's Amaretti, lemon, apricot	
Southside Lemonade	9.50
Seedlip Garden 108, citric blend, mint, elderflower, Fever-Tree Soda Water	
Blood Orange Spritz	9.50
Lyre's Italian Orange, elderflower, Fever-Tree Blood Orange Soda	

COOLERS

Lightly sparkling fruit combinations lengthened
with Fever-Tree Apricot & Grape Soda and a touch of citrus

Pomegranate & spiced pear	5.50
Mango & passion fruit	5.50

JUICES AND SMOOTHIES

Choice of fresh juices	4.50
orange, apple, grapefruit	
Mixed Berry Smoothie	6.50
banana, apple, coconut water, blueberry, strawberry, lime, raspberry	
Immunity Smoothie	6.50
apple, orange, banana, lemon, avocado, ginger, turmeric, black pepper, cayenna pepper	
Green Juice	6.50
cucumber, apple, spinach, mango, lime, ginger, lemon	
Tropical Juice	6.50
pineapple, pear, mango, passion fruit, turmeric	

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.



SOFT DRINKS



Diet Coke, Coke Zero	4.50
Coca Cola	4.75
Luscombe Drinks Sicilian lemonade or raspberry crush	5.00
Fever-Tree Softs Drinks ginger ale, lemonade, ginger beer, blood orange, white grape & apricot	4.50
Fever-Tree Sparkling Cloudy British Apple	5.00
Trip CBD infused basil & lemon	6.50
Still mineral water	5.50
Sparkling mineral water	5.50

TEA

The Ivy 1917 Breakfast Blend intense, bold, rich	4.25
The Ivy Afternoon Tea Blend mellow, elegant, refreshing	4.25
Ceylon, Earl Grey, Darjeeling	4.25
Sencha, jasmine pearls	4.75
Fresh mint, camomile, peppermint, verbena	4.25
Rosebud, Oolong	5.75

COFFEE

Pot of Coffee and Cream	4.75
Cappuccino, Latte, Americano, Flat White, Espresso, Macchiato	4.50
Hot Chocolate Dark / Milk / White / Pistachio / Pumpkin Spiced / Cookie Dough	4.75
Vanilla Shakerato Espresso shaken with ice, served in a martini glass	5.25
Lychee Matcha Latte	5.75
Hibiscus Matcha Latte	5.75
Vanilla Tumeric Latte	5.75

*Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.*

*Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.*



THE MIDNIGHT EXPRESS COCKTAILS

WILD IDOL SPARKLING ALCOHOL-FREE

Wild Idol is a premium, alcohol-free sparkling drink of the highest quality. They use wine-making techniques and a superior blend of grapes to produce the finest vegan, gluten free and low calorie non-alcoholic wines.



Wild Idol Alcohol-free sparkling
White, Rheinhessen, Germany

Glass	Bottle
125ml	750ml
11.50	58

Wild Idol Alcohol-free sparkling Rosé,
Rheinhessen, Germany

12	63
----	----

NYETIMBER ENGLISH SPARKLING WINE

Nyetimber's signature sparkling wine is intense yet delicate, elegant yet complex – and has consistently been crowned one of the best English Sparkling Wines.



Nyetimber, Classic Cuvee
Sussex, England, MV

Glass	Bottle
125ml	750ml
18.50	105

Nyetimber, Cuvee Chérie
Demi Sec, Sussex, England, MV

106

1086 by Nyetimber Prestige Cuvée
Sussex, England, 2010/13

275





THE GIFT OF CHRISTMAS

Don Julio Reposado, Beesou Honey,
lime, hot honey, fig leaf soda

(Upgrade the tequila to Don Julio 1942 +£30.00)

15.00



SANTA BABY

Ketel One, Nuet Toddy, spiced berry,
sparkling wine, cotton candy, Santa

14.00



SNOWMAN COLADA

Ron Santiago de Cuba Añejo 8 years old,
Smith & Cross, coconut, pineapple,
mango, chai, chantilly

14.00



JINGLE BELLS

Johnnie Walker Ruby, Bellami Cherry,
lemon, white chocolate, cacao,
wormwood mist

15.00



DOVE 42

ALCOHOL-FREE

Seedlip Grove 42, yuzu, hibiscus,
citrus, Fever-Tree Pink Grapefruit Soda

8.50



WILD BERRIES

ALCOHOL-FREE

Spiced berries, passion fruit,
Wild Idol Sparkling White

10.50

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



VODKA



Ketel One	11.00
Ketel One Citroen	11.00
Haku Japanese Craft	11.00
Absolut Elyx	11.25
Cîroc	11.50
Kavka Orchard Plum & Apple	11.50
Belvedere	12.00
Ukiyo Japanese Rice Vodka	12.25
Pod. Pea Vodka	12.50
Altamura	12.50
Grey Goose	12.50
Stolichnaya Elit	13.50

RUM

Ron Santiago De Cuba Carta Blanca	10.50
Ron Santiago De Cuba 8 Añejo	10.50
Bacardí Carta Blanca	10.50
Aluna Coconut	10.50
Havana Club Cuban Spiced	10.50
Gosling's Black Seal	11.00
Appleton 8 year	11.00
Bacardí 8 year	11.00
Ron Santiago De Cuba 11 Extra Añejo	13.50
Diplomatico 12 year Exclusiva	13.50
Havana Club Selección des Maestros	14.00
Brugal 1888	14.00
Eminente Reserva 7 year	14.50
Zacapa Centenario 23	15.50
Zacapa XO	19.50
Ron Santiago De Cuba 20 Extra Añejo Gran Reserva	19.50

*Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.*

*Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.*



SINGLE MALT SCOTCH WHISKY



The original whisky of Scotland is “malt whisky” made only from malted barley in two, occasionally three, copper pot stills. “Single Malt Whisky” is the product of an individual distillery. Our range showcases the wide and varied styles of single malt scotch with smoke driven peated whiskies, to lighter more fruit driven styles from the Highland and Speyside distilleries.

Singleton 12 year	12.50
Glenmorangie The Original 10 year	12.50
Bowmore 12 year	12.50
Highland Park 12 year	12.50
Balvenie 12 year	13.00
Dalwhinnie 15 year	13.00
Auchentoshan Three Wood	14.00
Laphroaig 10 year	14.00
Ardbeg 10 year	14.00
Glenfiddich 12 year	14.00
The Glenlivet 12 year	14.00
Talisker 10 year	14.50
Oban 14 year	16.50
Bruichladdich Classic Laddie	16.50
Glenfiddich 15 year	16.50
Balvenie 14 year	16.50
The Macallan Double Cask 12 year	17.50
The Glenlivet 15 year	18.50
Aberlour A'Bunadh Batch 61	21.50
The Macallan Double Cask 15 year	26.00
Glenmorangie Signet	27.50
The Macallan Rare Cask	56.50
The Macallan Double Cask 18 year	58.00

*Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.*

*Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.*



BLENDED SCOTCH WHISKY



Johnnie Walker Black Label	11.00
Compass Box Great King Street Artist's Blend	13.00
Chivas Regal XV 15 year	14.00
Chivas Regal 18 year	16.50
Johnnie Walker Blue Label	35.00

BOURBON & AMERICAN WHISKEY

Our selection from America includes labels such as Maker's Mark made from at least 51% corn grain. This imparts sweetness to the whiskey which is aged in charred American oak barrels for colour and extra flavours of caramel and vanilla.

Bulleit Rye	10.50
Jack Daniel's	10.50
Rittenhouse Rye	11.50
Bulleit 10 year	11.50
Maker's Mark	11.50
Woodford Reserve	12.00
Maker's Mark 46	12.50
WhistlePig Piggyback 6 year Rye	13.50
WhistlePig 10 year Rye	21.50

*Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.*

*Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.*

WORLD WHISKEY

Jameson, Ireland	11.00
Jameson Black Barrel, Ireland	11.50
Cotswolds Single Malt, England	13.50
Green Spot, Ireland	13.50
The Chita, Japan	14.00
Redbreast 12 year, Ireland	15.50
Hibiki Harmony, Japan	17.50

COGNAC & ARMAGNAC

Clos Martin VSOP 8 year, Folle Blanche	12.50
Rémy Martin VSOP	12.50
Hennessy VS	13.00
Remy Martin 1738 Accord Royal	14.50
Leyrat XO Vieille Reserve	24.00
Martell Cordon Bleu	25.50
Rémy Martin XO	25.50
Courvoisier XO	27.50
Hennessy XO	29.50
Ragnaud Sabourin No. 35 Fontvieille	33.50

CALVADOS

Dupont VSOP Pays d'Auge	13.00
Camut 6 year Pays d'Auge	15.00
Camut 12 year Pays d'Auge	19.00

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.



GIN



Tanqueray	10.50
Bombay Sapphire	10.50
The Botanist Islay Dry	10.50
Sipsmith	10.50
Roku	10.50
Malfy con Limone	10.50
Malfy con Arancia	10.50
Malfy Gin Rosa Pink Grapefruit	10.50
Plymouth Original	10.50
Beefeater 24	10.50
Cygnets Welsh Dry Gin	10.50
Plymouth Navy Strength	11.00
Ramsbury Single Estate	11.25
Tanqueray 10	11.25
Hendrick's	11.50
Bombay Sapphire Premier Cru Murcian Lemon	11.50
Tarsier Oriental Pink	11.75
Ukiyo Tokyo Dry	12.25
Ukiyo Japanese Blossom	12.25
Ukiyo Japanese Yuzu Citrus	12.25
Silent Pool	12.50
Cygnets 22	12.50
Gin Mare	12.50
Chase GB	12.50
Cotswolds Dry	12.50
KiNoBi	14.00
Monkey 47	15.00
Monkey 47 Sloe	15.00
Monkey 47 Barrel Cut	16.50

*Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.*

*Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.*



TEQUILA & MEZCAL



Casamigos Blanco	10.50
Cazcabel Coffee Tequila	10.50
Cazcabel Honey Tequila	10.50
Casamigos Reposado	11.00
Mezcal Verde	11.25
Volcan De Mi Tierre Blanco	11.50
Ojo de Dios	11.50
Ojo de Dios Hibiscus	11.50
Casamigos Anejo	13.50
Patrón Silver	15.00
Volcan De Mi Tierre Cristalino	15.50
Don Julio Reposado	15.50
Patrón Reposado	15.50
Casamigos Mezcal Joven	15.50
Avión Silver	16.50
Don Julio Añejo	16.50
Patrón Añejo	17.50
Lost Explorer Espadin Mezcal	19.00
Cincoro Blanco	25.00
Don Julio 1942	28.00
Cincoro Reposado	30.00
Volcan De Mi Tierra X.A	40.00
Patron El Cielo	40.00
Cincoro Anejo	45.00
Patrón Gran Platinum	65.00

*Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.*

*Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.*

