The Program

"We opened The Cocktail Club in 2008 with the intention of creating a bartender's paradise. A bar that parties like the best of them and mixes the world's greatest drinks to perfection. A place where you can dance on the bar whilst singing to ACDC, sipping on the perfect dry martini."

JJ Goodman, Bartender Patrón

HOUSE

CLASSIC - FAMOUS - AFFORDABLE

We hang our hat on the fact that our classic cocktails are the best on the planet, at a price that promises the best bang for your buck.

BARTENDER'S CHOICE

LUXURY - REFINED - SEXY

Our top shelf tipples are a blend of our favourite premium spirits, crafted to perfection to create cocktails full of complexity and flavour. These are the real deal.

HEARE

NAUGHTY - FLAMBOYANT - FUN

We love nostalgic recipes which transport us to another time and make us giggle. In short, these cocktails break the rules whilst putting on a show.

LOW OR NO

LOW ALC - CLASSIC - PREMIUM

We take our mocktails seriously. Enjoy premium non-alc spirits, perfect for designated drivers. We promise the same great taste and all the fun, no alcohol needed.

BEER - SHOT - DAIQUIRI

AKA the "Bartender's Breakfast". Available to hospitality staff only. Cazadores Blanco tequila, Bacardi daiquiri and a Staropramen.



MINT.

Are you the mint to my mojito?

HouSE MOJITO:

RUM - REFRESHING - LONG

This classic contains the perfect blend of **Bacardi Carta Blanca rum, lime, soda** and **mint.** Topped with a couple dashes of **Angostura bitters.** Bosh.



SOUTHSIDE ROYALE:

BUBBLES - MINT - CLASSY

The magic is in the remix for our **legendary**Southside served with a flamed absinthe mist and balanced with citrus and mint. Bombay Pressé gin topped with ice-cold Prosecco makes this cocktail crisp and complex.



BRAMLEY APPLE SMASH:

GIN - SWEET - LIGHT

Summer never has to end with our delicious concoction of Bombay Sapphire gin, Bramley apple sauce, elderflower, citrus and mint. Truly an English picnic classic.





Low or No ALOJITO:

ALOE VERA - FRESH - LONG

We love the refreshing sweetness of aloe vera. It mixes immaculately with ginger ale, lime, mint and a shot of Del Maguey mezcal.

Want it alcohol-free?





PORNSTAR MARTINI:

VODKA - VANILLA - SMOOTH

The undisputed queen of the UK cocktail scene. Eristoff vodka, Passoã, a splash of apple juice, sharpened with vanilla and passionfruit. And of course, a shot of Prosecco on the side.

BARTENDER'S CHOICE SGROPPINO PASSIONE:

BUBBLES - CRISP - SORBET

A light & crisp Italian dessert cocktail made by pouring **Prosecco** over **sorbet.** We twisted the hell out of this with **Damoiseau Passionfruit & Mango**Agricole rum, citrus & vanilla syrup.



SOLERO SUNDAE:

RUM - CREAMY - TROPICAL

Yes, you read that correctly. Bacardi Coconut rum, Passoã, mango, passionfruit & cream are combined to create the ultimate sundae. Topped with whipped cream, a wafer and fresh passionfruit.

LOW OR NO PASSIONFRUIT MARTINI:

PASSIONFRUIT - VANILLA - FUNKY

This lightly spirited take on the Pornstar Martini is a fruity mix of **Absolut Vanilla vodka, apple, vanilla** and **lemon,** with a dash of **Grenadine** to add some extra complexity.

Want it alcohol-free?





BERRIES.

Technically one of your five a day.

HOUSE BRAMBLE:

GIN - SOUR - LIGHT

A legendary British classic cocktail simply made by churning Bombay Sapphire gin, Crème de Mûre liqueur, sugar syrup and citrus for a perfectly balanced delicious drink.





BARTENDER'S CHOICE ROXANNE:

VODKA - FIZZY - COMPLEX

Put on the red light for our seductive serve. Grey
Goose vodka, Giffard Creme De Framboise,
Martini Ambrato, Funkin Raspberry, sugar
syrup, lemon, vegan foamer and soda. You're sure
to fall in love at first sight.

THEATRE JAM JAR DAIQUIRI:

RUM - SWEET - CITRUS

Our strawberry Jam Jar Daiquiri has graced our menu for over a decade and shows no sign of coming off any time soon. Bacardi rum, strawberry liqueur, strawberry jam, cranberry and lime make the dream come together.





Low or No SHIRLEY TEMPLE:

GINGER - FIERY - REFRESHING

This classic has flown all the way from the Hollywood Hills to our temple of iniquity. A delicious blend of Grey Goose Essences Strawberry & Lemongrass, Grenadine, ginger ale and citrus.

Want it alcohol-free?



ICED TEA.

When life gives you lemons, make (Long Island) iced tea.



LONG ISLAND ICED TEA:

BOOZY - CLASSIC - LONG

Here comes the hot stepper. We mix up a storm with Bacardi rum, Eristoff vodka, Cazadores Blanco tequila, Bombay Sapphire gin, Cointreau, lemon and Pepsi Max.

BARTENDER'S CHOICE SICILIAN ICED TEA:

SPRITZ - LIGHT - FRESH

Ciao! We're mixing Malfy Arancia Blood Orange gin with a dash of Limoncello, then lifting it all up with a bubbly hit of London Essence Blood Orange & Elderflower tonic. It's like a little Italian holiday, right here in your hand.



POSH PALOMA:

GLITTER - TEQUILA - FIZZ

Patrón Silver tequila blends with Grand
Marnier and agave syrup, lengthened with
grapefruit sherbet syrup and Prosecco for a
party in your mouth you won't forget.

Low or No BULLFROG:

LONG - TART - ENERGISING

Blue Curacao and Red Bull lead the charge on this absolute beast. Bacardi rum, Eristoff vodka, Cazadores Blanco tequila, Bombay Sapphire gin, Cointreau and lemon.

Want it alcohol-free?
Available with Crossip Citrus





PINEAPPLE.

Don't be a pr*ck, be a pineapple.

House REGGAE RUM PUNCH:

RUM - TROPICAL - PUNCHY

Are you ready for Carnival? Wray & Nephew rum packs the punch, while Grenadine blends perfectly with pineapple, orange, and lime. Accented with bitters, this sure is a drink to celebrate.





BARTENDER'S CHOICE CRAVAT:

DARK RUM - CITRUS - COMPLEX

Our Mai Tai has taken on a French twist, combining Santa Teresa 1796 rum with Seven Tails brandy and Grand Marnier, combined with lime and pineapple juice. Sweetened with orgest and topped with bitters - this is a serious Tiki twist.

THEATER PICANTE:

TEQUILA - SPICY - SOUR

From our house to yours. We've upgraded this modern classic with Cazadores Blanco tequila, coriander, and agave syrup. Spiced with Tabasco and lengthened with lime, and pineapple.





Low or No PINA CON-NADA:

COCONUT - CREAMY - TROPICAL

The queen of Caribbean cocktails. Hoxton Tropical gin, Pineapple and Coco Real coconut cream, mixed with lime and topped with an umbrella.

Want it alcohol-free?



I'm gonna make you an offer you can't refuse.



OLD FASHIONED:

BOURBON - BOOZY - SMOOTH

Old dogs mixed up with some new tricks. Four Roses bourbon & demerara sugar blends perfectly with a mixture of classic and orange Angostura bitters.

BARTENDER'S CHOICE **RAISIN D'ETRE:**

RUM - RAISIN - CHOCOLATE

You'll certainly discover your reason for living after a sip of Santa Teresa 1796 rum, Rich Pedro Ximenez sherry, demerara sugar and chocolate bitters. Your purpose has been discovered.





HEATRE BACON & EGG:

UMAMI - SMOKE - CITRUS

A cult classic: Jack Daniels bourbon is mixed with lemon, sweet maple syrup, and a dollop of bacon jam. Throw in an egg white and a hit of Angostura bitters for good measure. That's breakfast folks.

LOW OR NO

GINGER - SMOKE - SMOOTH

Monkey Shoulder Blended Malt scotch is mixed with Three Spirit Nightcap, Crossip Dandy Smoke, apple and miracuolous vegan foamer to deliver signature ginger and smoke flavours.

Want it alcohol-free?





COFFEE.

I'm 80% booze and 20% coffee.

House ESPRESSO MARTINI:

VODKA - RICH - ENERGISING

This one is sure to "wake you up and f*ck you up". Eristoff vodka, coffee liqueur, espresso and an Oreo. Delish.





BARTENDER'S CHOICE TRUFFLETINI:

RUM - TONKA - SOPHISTICATED

Our world-beating Espresso Martini twist is a rich & complex combination of Planteray 5 Star rum, Coffee liqueur, tonka bean syrup and espresso.

All topped off with a chocolate truffle.



WHISKEY - CREAMY - CHOCOLATE

Jack Daniel's, coffee liqueur, Nutella and a creamed yolk. Topped with whipped cream and a toasted marshmallow, we flip up a storm.





VANILLA - COCONUT - BITTERS

Want a rush but aren't keen on the booze?
We got you. Black Tears Spiced rum a hint of
espresso, coconut cream, vanilla and spiced
with chocolate bitters.

Want it alcohol-free?

SHARERS.

Group gulp goals! Our sharing cocktails are the life of every party.

ZOMBIE:

RUM - PUNCH - TROPICAL (Serves 4)
All for rum and rum for all in this Tiki
classic loaded with Bacardi Spiced
rum, Planteray 5 Star rum, Wray
& Nephew rum, maraschino cherry
liqueur, pineapple, grapefruit,
lime, grenadine, bitters and a
dash of absinthe.



BLACK PEARL:

Ahoy! Gather your crew for a pirate's treasure: Bacardi Caribbean

Spiced rum and Jägermeister

Manifest, mixed with tropical flavours of banana, lime, orange, and pineapple.

A dash of Angostura

Bitters and a Red Bull

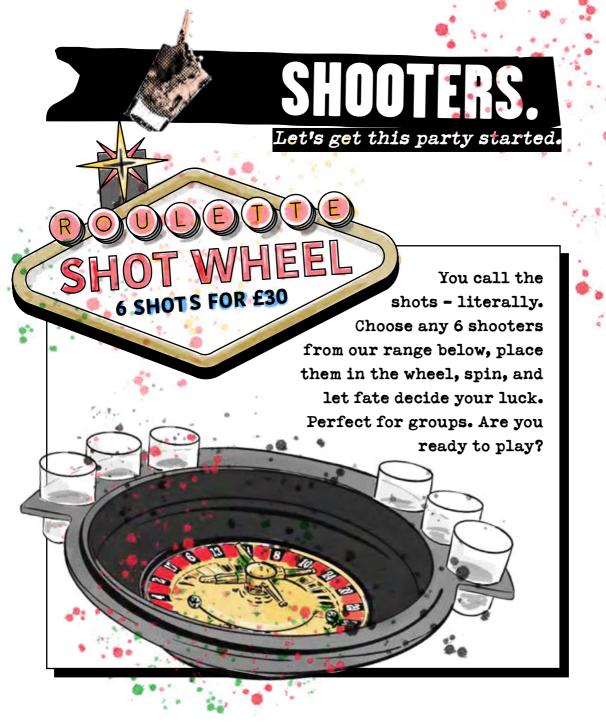
Tropical top-off make this sharing cocktail a bold adventure of the high seas.

WE ARE THE CHAMPIONS

Your turn to lift the trophy.
We fill ours with a heavy dose of
Beefeater Pink gin, Chambord
liquer, lychee
liqueur, Giffard Cassis,
vanilla and lemon. Top it off
with your choice of bubbles.
PROSECCO: £120 (Serves 10)
MOËT: £180 (Serves 10)

DOM PERIGNON: £350 (Serves 10)





25m

BLOW JOB BAILEYS - AMARETTO - CREAM

SQUASHED FROG MIDORI - BAILEYS - GRENADINE

FLATLINER SAMBUCA - TEQUILA - TABASCO

SCREW UP GREEN CHARTREUSE - WRAY & NEPHEW RUM

COCK-SUCKING COWBOY BAILEYS - BUTTERSCOTCH
JÄGERMEISTER ICE COLD

50ml

BABY DOLL vodka - chambord - passionfruit - vanilla SKITTLEBOMB cointreau - red bull

MONEY BITES

Less is more: Our mini cocktails pack twice the quality in every sip. All served with an edible garnish.



MINI DIRTY MARTINI:

DIRTY - STRONG - BOOZY

Pod Pea vodka, Noilly Pratt vermouth
and olive brine.

Paired with Blue cheese-stuffed olive.

MINI HANKY PANKY:

GIN - BITTER - COMPLEX
Sipsmith London Dry gin, Martini
Rubino and Fernet Branca.

Paired with an After Eight mint chocolate.





MINI NEGRONI:

GIN - CLASSIC - PREMIUM Bombay Premier Cru gin, Martini Rubino and Campari.

Paired with orange boba.

MINI SAZERAC

FLORAL - BOOZY - SMOOTH
Wild Turkey Straight rye, Seven Tails
XO brandy, sugar, Angostura Bitters and
Peychaud Bitters.

Paired with Orange Chocolate.





MINI OLD FASHIONED

BOURBON - CLASSIC - PREMIUM Angels Envy bourbon, demerara sugar, Angostura Bitters and Angostura Orange Bitters.

Paired with Maraschino Cherries.



GRAPES.

When life gets complicated, I wine.

BUBBLES 125ml Bottle

Santa Eleni Prosecco Veneto, Italy

Mirabeau La Folie Sparkling Rosé France

Moët Chandon Impérial Brut

Moët Chandon Rosé Impérial Brut

Perrier Jouet Belle Époque

Dom Perignon

ROSE 175ml 250ml Bottle

Le Petit Bonbon Rosé

Vin de France, France '22

Maison Boutinot Cuvée Edalise Rosé

AOP Côtes de Provence, France '22

WHITE 175ml 250ml Bottle

Il Traliccio Trebbiano, Rubicone IGT

Emilia Romagna, Italy '22

Here & There Grenache Blanc

WO Swartland, South Africa '22

The Listening Station Chardonnay

Victoria, Australia '22

La Leyenda de Las Cruces Sauvignon Blanc

DO Aconcagua, Chile '23

RFD 175ml 250ml Bottle

Prime Cuts Red, WO Western Cape

South Africa NV

Pour Le Vin Tout un Fromage Merlot

IGP Pays d'Oc, Languedoc, France '22

Smalltown Vineyards Wishbone Shiraz Cabernet

South Australia & Barossa Valley, Australia '21

Línea Kármán Rioja Tinto

DOCa Rioja, Spain '22



BEER, CIDER & SELTZERS.

Today's good mood is sponsored by beer.

Staropramen Czech Republic / 330ml / 5%

Madri UK / 330ml / 4%

Pravha Czech Republic / 330ml / 4.5%

Chieftain IPA Ireland / 330ml / 5.5%

Staropramen 0.0% Czech Republic / 330ml / 0%

Aspall Suffolk Cyder England / 330ml / 5.5%

Rekorderlig Strawberry & Lime Sweden / 500ml / 4%

Rekorderlig Wild Berries Sweden / 500ml / 4%

White Claw Natural Lime, Black Cherry / 330ml / 4%