



May is here and we're turning up the heat TCC style! With Paloma Month in full swing, we're shaking things up as we celebrate not one, but two bank holidays, making it one for the history books. And mark your calendars for World Cocktail Day on May 13th - because round here, every day is a reason to raise a glass. So gather your mates, bring on the good times, and let's cheers to a month filled with non-stop vibes and unforgettable nights. Let's go.

HAPPY HOUR

2 FOR £12 ON
ALL COCKTAILS



2-4-1 ALL NIGHT

Sunday through to Friday we take on a TCC classic and run it at 2-4-1 all night long

SUNDAY BARTENDER'S CHOICE
MONDAY PORNSTAR MARTINI
TUESDAY ESPRESSO MARTINI
WEDNESDAY MOJITO
THURSDAY BRAMBLE
FRIDAY BABY DOLL

FLAVOURS OF THE MONTH



EMPLOYEE
OF THE MONTH



Kai's PAPERPLANE

Congrats to our May Employee of the Month, Kai Perryman the Bar Manager of TCC Canary Wharf! This month we're sipping his favourite cocktail the Paperplane, shaking **Four Roses Yellow Label Bourbon, Amaro Montenegro, Aperol and lemon juice.** What a bevy!



PALOMA

It's Paloma Month! And we're serving up our version in a medicine bottle to celebrate. Made with **Patron Silver tequila, Monin agave syrup, lime juice, grapefruit juice,** and topped with **pink grapefruit soda.** It's the only prescription you need this May!

LYCHEE COLADA

This creamy favourite is crafted with **Takakma Extra Noir rum, Giffard lychee liqueur, pineapple juice, lime juice, coconut, and sugar syrup.** The get away without actually having to leave the bar... it's out little secret.



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.

THEATRE

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.

HAPPY MEAL

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.



BARTENDER'S CHOICE 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.

THEATRE 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 AND 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?
Just ask your bartender!



PASSIONFRUIT.

Live your passion, drink your passion.



HOUSE 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 Agricole rum**, **citrus** & **vanilla syrup**.



THEATRE SOLERO SUNDAE

RUM - CREAMY - TROPICAL

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

LOW AND NO PASSIONFRUIT MARTINI

PASSIONFRUIT - VANILLA - FUNKY

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

Want it alcohol-free?
Just ask your bartender!





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 AND 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?
Just ask your bartender!



ICED TEA.

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



HOUSE 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.



THEATRE 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 AND 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 Kai Tai has taken on a French twist, combining Santa Tereza 1796 rum with Seven Tails brandy & Grand Marnier, combined with lime and pineapple juice. Sweetened with orgeat and topped with bitters - this is a serious Tiki twist.

THEATRE 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, pineapple and pineapple liqueur.



LOW AND NO PINA CON-NADA

COCONUT - CREAMY - TROPICAL

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

Want it alcohol-free?
Just ask your bartender!



OAK & SMOKE.

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



HOUSE 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 Tereza 1796 rum, Rich Pedro Ximenez sherry, demerara sugar and chocolate bitters. Your purpose has been discovered.



THEATRE 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 AND NO PENICILLIN

GINGER - SMOKE - SMOOTH

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

Want it alcohol-free?
Just ask your bartender!





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.

THEATRE CHOCTAILS & DREAMS

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.



LOW AND NO COFFEE TEARS

VANILLA - COCONUT - BITTERS

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

Want it alcohol-free?
Just ask your bartender!

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**.

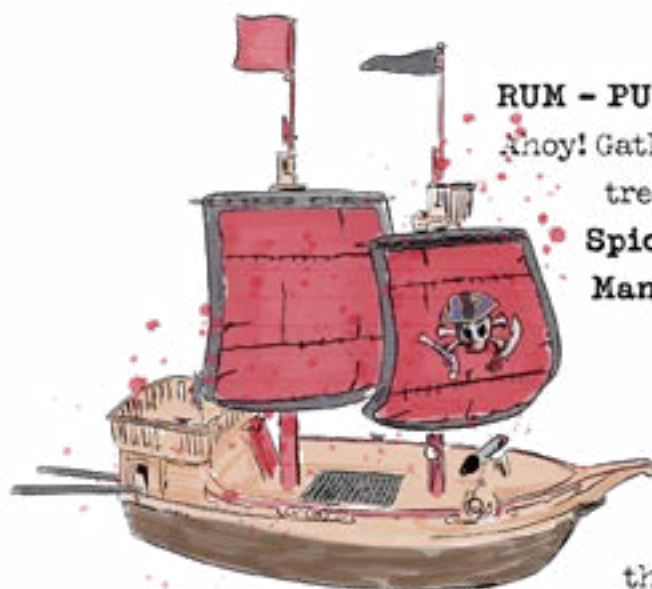


BLACK PEARL

RUM - PUNCH - TROPICAL (Serves 4)

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

PROSECCO (Serves 10)

MOËT (Serves 10)

DOM PERIGNON (Serves 10)

Your turn to lift the trophy.

We fill ours with a heavy dose of **Beefeater Pink gin, Chambord liqueur, lychee**

liqueur, Giffard Cassis, vanilla and lemon. Top it off with your choice of bubbles.



SHOOTERS.

Let's get this party started.



You call the shots - literally.

Choose any 6 shooters from our range below, place them in the wheel, spin, and let fate decide your luck. Perfect for groups. Are you ready to play?



25ml

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

CRACK BABY 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

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

ROSÉ

Le Petit Bonbon Rosé
Vin de France, France '22
Maison Boutinot Cuvée Edalisse Rosé
AOP Côtes de Provence, France '22

WHITE

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

RED

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.

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%