# 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 (HOICE

#### 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.

# THEARE

#### 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.

4

E10



### HOUSE MOJITO: E11.25 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 (HOICE OUTHSIDE ROYALE: E13.75 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: E13.25 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: 10.5 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**.



HOUSE PORNSTAR MARTINI: E11.25 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: E13.75 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.** 

> THEATRE SOLERO SUNDAE: E13.25 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: E10.75** 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.



### HOUSE BRAMBLE: E11.25 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.







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: E13.25 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: E10.75 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?

Get this cocktail for £6 - just ask your bartender!





### House LONG ISLAND ICED TEA: E11.25 BOOZY - CLASSIC - LONG Here comes the hot stepper. We mix up a storm with

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: E13.25 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.



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: E9.75

#### 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



**HOUSE REGGAE RUM PUNCH: E11.25** 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 (HOICE CRAVAT: E13.75 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 orgeat and topped with bitters - this is a serious Tiki twist.

### THEATRE PICANTE: E13.25 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: E10.25 COCONUT - CREAMY - TROPICAL

The queen of Caribbean cocktails. Hoxton Tropical

#### gin, Pineapple and Coco Reàl coconut cream,

mixed with lime and topped with an umbrella.

#### Want it alcohol-free?

Get this cocktail for  $\pounds 6$  - just ask your bartender!



BOURBON - BOOZY - SMOOTH

orange Angostura bitters.

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



# BARTENDER'S CHOICE RAISIN D'ETRE: E13.75 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.



THEATRE BACON & EGG: E13.25 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 PENICILLIN: E9.75 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.



# ESPRESSO MARTINI: E10.50 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.



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**.

# HEATRE CHOCTAILS & DREAMS: E13.25 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.



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.



# ZOMBIE: £50

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.



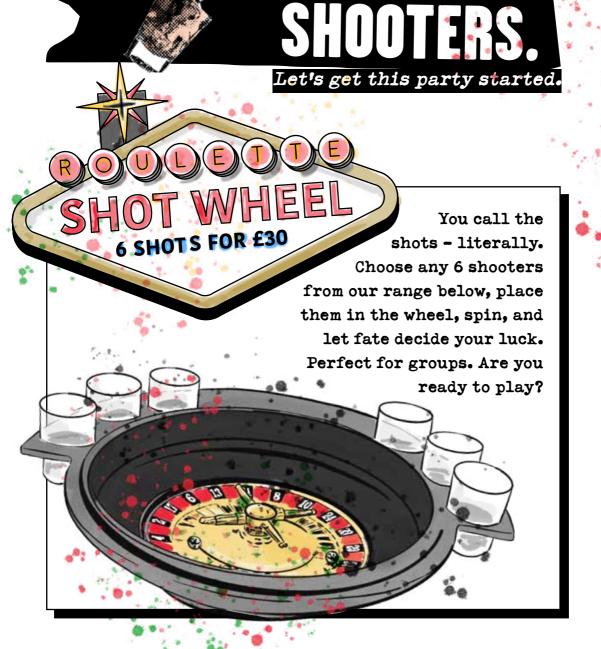
# **BLACK PEARL: E60**

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

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)





25ml	
<b>BLOW JOB</b> BAILEYS - AMARETTO - CREAM	£6.5
SQUASHED FROG midori - baileys - grenadine	£6.5
FLATLINER SAMBUCA - TEQUILA - TABASCO	£6.5
SCREW UP GREEN CHARTREUSE - WRAY & NEPHEW RUM	£6.5
COCK-SUCKING COWBOY BAILEYS - BUTTERSCOTCH	£6.5
JÄGERMEISTER ICE COLD	£6.5
50ml	
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BABY JULL vodka - chambord - passionfruit - vanillaE6.5SKITTLEBOMB cointreau - red bullE7.5



# **GRAPES.** When life gets complicated, I wine.

BUBBLES		125ml	Bottle
Santa Eleni Prosecco Veneto, Italy		£7.50	£36
Mirabeau La Folie Sparkling Rosé France		NA	£50
Moët Chandon Impérial Brut		NA	£85
Moët Chandon Rosé Impérial Brut		NA	£90
Perrier Jouet Belle Époque		NA	£220
Dom Perignon		NA	£250
<b>ROSÉ</b> Le Petit Bonbon Rosé Vin de France, France '22	175ml £7.5	250ml £11	Bottle £31
Maison Boutinot Cuvée Edalise Rosé AOP Côtes de Provence, France '22	NA	NA	£ <b>4</b> 9
WHITE	1 <b>7</b> 5ml	250ml	Bottle
<b>Il Traliccio Trebbiano, Rubicone IGT</b> Emilia Romagna, Italy '22	£7	£9	E27
H <b>ere &amp; There Grenache Blanc</b> WO Swartland, South Africa '22	£8	£11	£31
<b>The Listening Station Chardonnay</b> Victoria, Australia '22	£8 <b>.</b> 5	£12	£35
<b>La Leyenda de Las Cruces Sauvignon Blanc</b> DO Aconcagua, Chile '23	NA	NA	£39
RED	175ml	<b>250ml</b>	Bottle
<b>Prime Cuts Red, WO Western Cape</b> South Africa NV	£7	£9	£27
<b>Pour Le Vin Tout un Fromage Merlot</b> IGP Pays d'Oc, Languedoc, France '22	£8	£11	£31
Smalltown Vineyards Wishbone Shiraz Cabernet South Australia & Barossa Valley, Australia '21	£8 <b>.</b> 5	£12	£35
<b>Línea Kármán Rioja Tinto</b> DOCa Rioja, Spain <b>'</b> 22	NA	NA	£39

# **BEER, CIDER & SELTZERS.** Today's good mood is sponsored by beer.

Staropramen Czech Republic / 330ml / 5%	£6.8
<b>Madri</b> UK / 330ml / <b>4.</b> 6%	£6.3
Pravha Czech Republic / 330ml / 4%	£5 <b>.</b> 8
Chieftain IPA Ireland / 330ml / 5.5%	£7.3
Staropramen 0.0% Czech Republic / 330ml / 0%	£5.3
Aspall Suffolk Cyder England / 330ml / 5.5%	£7.3
Rekorderlig Strawberry & Lime Sweden / 500ml / 4%	£7.3
Rekorderlig Wild Berries Sweden / 500ml / 4%	£7.3
White Claw Natural Lime, Black Cherry / 330ml / 4%	£7.3