

The
NEW YORK BAR

WELCOME TO THE NEW YORK BAR


We kindly request that you are respectful of other guests when using your mobile phone and do not make conference calls or video calls in public areas. Kindly note that the smoking of e-cigarettes is not permitted in any of our public areas.

If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes. All requests are treated with extra care, nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free.

To login to our complimentary WiFi service, connect to 'Rubens' WiFi, enter your email address and click to accept the terms and conditions.

Hot and cold dishes are served from 12 noon with last orders at 11:00pm Monday-Thursday and 11:30pm Friday-Saturday

Spirits are poured in measures of 50ml and are also available in measures of 25ml upon request.

 **Denotes a favourite signature dish of Mrs T, our Founder and President.**

Wines by the glass are also available in measures of 125ml upon request.

All vintages were correct at the time of printing, but are subject to change depending on availability.

ALCOHOL BY VOLUME

Champagne	12.0% — 13.0%
White & Red Wine	12.0% — 13.0%
Beers	4.3% — 5.5%
Vermouth	14.7% — 18.0%
Campari	25.0%
Sherry & Port	15.5% — 20.0%
Gin	37.5% — 57%
Vodka	37.5% — 50.0%
Rum	37.5% — 50.5%
Whiskies	40.0% — 70.0%
Brandy	40.0% — 46.5%

Prices are inclusive of VAT at the current standard rate.

A discretionary 15% service charge will be added to your final bill.

Find us on Instagram

#EnglishGrill | #RubensHotel | #CurryRoom | #NewYorkBar | #LeopardBar



24 HOUR MENU

PIZZAS

Wild Mushroom (v) 25.50

Rocket, White Cheese & Truffle Sauce

Hickory Smoked Pulled Chicken 24.50

Peppers, Sweetcorn, Red Onion

Spicy Pepperoni 24.50

Green Chili, Jalapenos, Wild Honey

GRILLED CHEESE SOURDOUH TOASTIES

SERVED WITH FRIES

Honey Roast Smoked Ham 19

Dijon Mustard Mayonnaise


Barbecue Pulled Chicken 19

Garlic Sauce

Plum Tomato (vgo) 19

Green Basil Pesto

DESSERTS

Mrs Tollman's Baked Vanilla Cheesecake  12

Seasonal Coulis

Cinnamon Dusted Doughnuts 12

Calvados Custard, Blackberry Coulis

Sticky Toffee Pudding 10.50

Vanilla Ice Cream, Toffee Sauce

Vegan Chocolate Brownie (ve) 10.50

Chocolate Ice Cream, Chocolate Sauce

Ice Cream or Sorbet 12.25

Choice of Three


Ice Cream: Honeycomb,  Vanilla, Chocolate, Strawberry, Espresso Martini,

Fig Maple & Bourbon, Frangelico

Sorbet (ve): Limoncello, Cherry Brandy, Orange Blossom Gin & Vermouth, Raspberry,

Mango, Lemon

British Cheese Board 18.50

Lincolnshire Poacher, Bix, Driftwood, Cropwell Bishop Stilton, Homemade Chutney, Fermented Celery, Grapes, Oat

SMALL PLATES

Available 12 noon to 11.00pm Sunday-Thursday
Available 12 noon to 11.30pm Friday and Saturday

Salt and Vinegar Squid <i>Tartar Sauce</i>	12
Grilled Jumbo Prawns <i>Peri Peri & Lime Yogurt</i>	20
Wagyu Sliders <i>Bermondsey Hard Cheese</i>	18
New York Bar Chips <i>Smoked Bacon and Cheese Sauce</i>	9
Buttermilk Chicken Tenders <i>Hot Sauce, Blue Cheese, Pickled Celery</i>	14
Toad in the Hole <i>Honey Mustard Cumberland Sausages</i>	12
Short Rib Croquettes <i>Chipotle Dressing</i>	16
Rubens Seasonal Hummus (ve) <i>Garlic & Herb Pitta Chips</i>	9
Tindle Chicken Bao Buns (ve) <i>Pickled Carrots, Cucumber, Barbecue Mayonnaise</i>	15

COCKTAILS

RUBENS SIGNATURE COCKTAILS

A collection of signature cocktails based on British history, traditions and the hotel; from the beauty of the King's mute swans to the dark days of the Industrial Revolution; from inventing the first underground to paying homage to the Palace's guards, it will take you by surprise and tantalize your taste buds. Join us on this unique journey.

The Flocking Swan 19

The King has a prerogative over all unclaimed mute swans in England and Wales over all unclaimed mute swans in England and Wales. The Swan symbolises grace and beauty and is associated with love, music and poetry.

No.3 Gin, Maraschino Liqueur, Violette, Citrus, Cucumber, White & Red Grapes, Foam, Lanson

Orchard's Blossom 19

Orchards are an integral part of British landscape, dating back to the Roman Empire. As the legions left, so did the orchards, until their return with the Abbeys. Apples were cooked and turned into Cider in the middle ages Victorians produced exquisite varieties to compete with exotic imports. Many of these varieties still serve us today.

Vodka, Calvados, Citrus, Apple Honey, & Maple, Lanson

1666 Great Fire of London 19

The Great Fire of London was an inferno that swept through the central parts of London in September 1666. The fire gutted the medieval City of London inside the old Roman city wall.

Mezcal Amores Verde Memento, Ancho Reyes Verde, St Germaine, Whbey, Citrus, Agave, London Essence Blood Orange & Elderflower Tonic, Coriander & Chilli

The Changing Guard 19

The King's Guard and King's Life Guard are the names given to infantry and cavalry soldiers charged with guarding the official royal residences in the United Kingdom. Despite perceptions, the Guards are fully operational soldiers.

ABA Pisco, Yellow Chartreuse, Citrus, Vanilla, Pineapple & Basil, Lanson

The Seventh Duchess of Bedford 19

Around 1840, Anna the 7th Duchess of Bedford is said to have complained of "having that sinking feeling" during the late afternoon. The solution was a pot of tea and a light snack, taken privately in her boudoir. This is how the British Afternoon Tea Tradition began.

Tanqueray 10 Gin, Four Pillars, Navy Strength Gin, Rubens Sweet Vermouth Blend, Rubens Bitter Blend, Pink Green Tea, Banana, Matcha

RUBENS SIGNATURE COCKTAILS

The Hat Shop	19
The rumor is that just before 1700, the hotel previously housed a hat shop, which was very popular with the fashionable elite of the day. <i>Aperol, Rinquiquin a la Pesche, Lacto Peach Syrup, Peach Oolong Tea, London Essence Peach & Jasmine Soda, Grapefruit, Thyme</i>	
Overground / Underground	19
Charles Tyson Yerkes (1837-905) was the man responsible for founding the Underground Electric Railways of London, which was one of the forerunner companies of today's Underground. <i>El Dorado 8 Rum, Sipello, Apricot Brandy, Citrus, Blueberry, Almond, Strawberry & White Pepper</i>	
Industrial Revolution	19
The British Industrial Revolution started in the 1760s. Unregulated coal burning darkened skies in Britain's industrial cities and it was plain for all to see with smoke and ash being a regular daily sight. <i>Makers Mark 46 Bourbon, Sazerac Rye, Laird's Applejack, Pedro Ximenez, Demerara, Bitters, Hickory</i>	
The Guard	19
The Queen's Guard and Queen's Life Guard are the names given to contingents of infantry and cavalry soldiers charged with guarding the official royal residences in the United Kingdom. Despite perceptions, the Guards are not purely ceremonial and are fully operational soldiers. <i>Four Pillars Gin, Limoncello, Apple, Lemon</i>	
Meridian Martini	19
The Meridian Line in Greenwich represents the Prime Meridian of the world, Longitude Zero (0° 0' 0"). Many people claim that "everything starts here". This is our version, the classic Martini. <i>Konik's Tail Vodka, Rubens Dry Vermouth Blend, Oyster Shell, White Chocolate & Mint</i>	
Starlight (£1.00 donated to Starlight Children's Foundation)	19
Starlight use the power of play to make the experience of illness and treatment better for children and their families. <i>Johnnie Walker Black Whiskey, Cointreau, Butterfly Tea Pea, Citrus, Orange Juice</i>	

MAINS

Available 12 noon to 11.00pm Sunday-Thursday
Available 12 noon to 11.30pm Friday and Saturday

Chicken Noodle Soup 	15.50
<i>Mini Chicken Pot Pie</i>	
Caeser Salad	20.50
<i>Romaine Lettuce, Anchovies, Croutons, Parmesan</i>	
<i>Add Chicken</i>	8
<i>Add Jumbo Prawn</i>	10
Isle of Wight Tomato and Burrata Salad (vgo)	25.50
<i>Candied Red Chilli, Red Onion, Basil Pesto, Toasted Sourdough</i>	
Wild Mushroom Pappardelle (ve)	26.75
<i>Spinach, Parmesan, Pistachio Cream Sauce</i>	
<i>Add Chicken</i>	8
Beer Battered Fish and Chips	38.75
<i>Musby Peas, Curry Sauce, Chunky Tartar</i>	
Himalayan 14oz Dry Aged Rib Eye Steak	65.50
<i>Vine Cherry Tomatoes, Barbecue Mushrooms, Chunky Chips, Peppercorn or Béarnaise Sauce</i>	
Double Cheese & Bacon Burger	28.50
<i>Dill Pickles, Red Onion Jam, Smoked Barbecue Mayonnaise, Rubens Burger Sauce</i>	

SANDWICHES

ALL SERVED WITH HOUSE FRIES

Roast Chicken Club	25.75
<i>Smoked Bacon Jam, Egg, Avocado, Tomato, Chipotle Lettuce Mayonnaise</i>	
Cheese Toastie (ve)	23.75
<i>Roasted Pumpkin Hummus, Grilled Onions, Chilli</i>	
Rubens Grilled Fillet Steak Sandwich	45.75
<i>Dijon Mustard, Caramelised Onions, Local Bermondsey Hard Cheese</i>	

HOT DRINKS

Served with our pastry team's famous biscuit of the day

PMD's Tea Selection

Black

Planter's English Breakfast	8
Planter's Earl Grey	8
Darjeeling	8

Infusions

Peppermint Leaves	8
Camomile	8
Rooibos	8
The Rubens Blend	8

Green

Planter's Green Tea	8
Traditional Matcha Green Tea	11

Coffee by Illy

Espresso	6
Double Espresso	8
Decaffeinated Coffee	8
Americano	8
Cappuccino	8
Caffè Latte	8
Caffè Mocha	8
Macchiato	8
Matcha Latte	12

Hot Chocolate

Rubens Signature Hot Chocolate	10
Served with Rubens Homemade Chocolate Truffle	

THE CLASSICS

Mojito

19

The birthplace of the mojito, although its exact origin is the subject of debate. Numerous accounts date back to 1586 when a variation was used as a medicinal drink. In 1920 this cocktail became very popular in Cuba.

Havana 3-Year Rum, Fresh Lime, Mint, Sugar (flavoured Mojito also available)

Negroni

19

The Negroni Cocktail was created in Florence (Italy) around 1928 where the bartender Fosco Scarselli modified the classic americano cocktail by adding gin instead of soda.

Tanqueray Gin, Campari, Sweet Vermouth

Espresso Martini

19

Created in the early eighties by London bartender Dick Bradsel at the Soho Brasserie when a famous model asked him to create a drink that would "wake me up".

Absolut Blue Vodka, Kahlua, Espresso

Long Island Iced Tea

19

Robert "Rosebud" Butt claims to have invented the Long Island iced tea as an entry in a contest to create a new mixed drink with triple sec in 1972 while he worked at the Oak Beach Inn on Long Island, New York

The 5 Classic White Spirits, Lemon, Coke, Sugar

Cosmopolitan

19

Neal Murray was the bartender who created the cosmopolitan in 1975 at the Cork & Cleaver steak house in Minneapolis.

Absolut Citron Vodka, Cointreau, Lime, Cranberry Juice

La Paloma

19

The historical origin of the Paloma, the most popular tequila-based cocktail in Mexico. Some believe that it is named after La Paloma ("The Dove"), the popular folk song composed in the early 1860s. It was created by the legendary Don Javier Delgado Corona, who was the owner and the bartender of La Capilla, in Tequila, Mexico.

Herradura Tequila, Freshly Squeezed Pink Grapefruit Juice, Lime, Agave Nectar, Soda Water

CHAMPAGNE COCKTAILS

Classic Champagne Cocktail 22

This cocktail appears as early as "Professor" Jerry Thomas' *Bon Vivant's Companion* (1862), which omits the brandy and modified in 1889.

Cognac, Angostura Bitter, Sugar, Lanson Champagne

Seelbach Cocktail 22

The cocktail is named after the Seelbach Hotel in Louisville, Kentucky, which was mentioned briefly in F. Scott Fitzgerald's novel *The Great Gatsby*.

Bourbon, Angostura, Peychaud Bitter, Cointreau, Champagne

Chicago Cocktail 22

The Chicago Cocktail is a brandy-based mixed drink probably named for the city of Chicago, It was documented in numerous cocktail manuals dating back to the 19th century.

Cognac, Cointreau, Angostura Bitter, Lanson Champagne

French 75 22

The drink dates to World War I, and an early form was created in 1915 at the New York Bar in Paris — later Harry's New York Bar — by barman Harry Mac-Elhone. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.

Gin, fresh Lemon Juice, Sugar, Lanson Champagne

The Marilyn Monroe Cocktail 22

This cocktail recipe was named after the famous Actress who used to drink Champagne with Calvados.

Calvados, Grenadine, Champagne

Chambord Royale 22

This classic Champagne cocktail recipe is a new variation of the Classic Kir Royal.

Chambord, Lanson Champagne

Kir Royale 22

This classic Champagne cocktail recipe is a variation of the Classic Kir cocktail by substitute the white wine with Champagne.

Crème de Cassis, Lanson Champagne

Mure Royale 22

This classic Champagne cocktail recipe is a classic variation of the Kir Royal by substituting the crème de cassis with crème de mure.

Crème de Mure, Lanson Champagne

SOFT DRINKS

Lemonade	200ml	5
Fever Tree Soda	200ml	5
Fever Tree Ginger Ale	200ml	5
Fever Tree Ginger Beer	200ml	5
Fever Tree Tonic & Naturally Light	200ml	5
Fever Tree Elderflower	200ml	5
Fever Tree Mediterranean	200ml	5
Coca Cola/Diet Coke/Coke Zero	330ml	7
Belu Mineral Water; Still or Sparkling	330ml/750ml	6/8

JUICES

Orange	7
Cranberry	7
Pineapple	7
Tomato	7
Grapefruit	7
Apple	7

BOTTLED BEERS

Lagers

ABV

Peroni	5.1%	330ml	9
Meantime London Lager	4.5%	330ml	9
Daura Damm (Gluten Free)	5.4%	330ml	9
Lucky Saint	0.5%	330ml	7

Ales

Meantime London Pale Ale	4.3%	330ml	9
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Porter / Stout

Meantime Chocolate Porter	6.5%	330ml	9
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Cider

Aspall	5%	330ml	9
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Beer Flight with Sharing Platter

Please ask your waiter for details (for two) **79.00**

PREMIUM TERMANA TEQUILA COCKTAILS

Royal Margarita 25

Tequila Termana, Fresh Lime, Cointreau, Rose Syrup, Champagne

Termana Tequila 25

Benedictine, Lime Juice, Champagne

MATCHA TEA COCKTAILS

Matcha Rubens 22

Pisco, Fresh Lime Juice, Lillet Blanc, Raspberry Syrup, Macha Tea

Matcha Palace 22

Cognac VS, Benedictine, Crème de Violette, Fresh Lemon, Macha Tea, Champagne

NON-ALCOHOLIC COCKTAILS

Birds of Paradise 15

Pentire Seaward, Citrus Agave, London Essence Grapefruit Soda

Tropical Sunrise 15

Orange Juice, Citrus, London Essence Roasted Pineapple Soda, Grenadine

Wayfarer 15

Pentire Adrift, Citrus, Roses Lime Cordial

P&T 15

Pentire (Adrift or Seaward) served with a choice of tonic water

LOW CALORIE COCKTAILS

Venetian Spritz 17

Aperitivo Select, London Essence White Peach & Jasmine Soda, Wild Idol

Garibaldi 17

Campari, Fluffy Citrus

Pomelo Cooler 17

Tequila, Aperol, Lime, Agave, London Essence Grapefruit Soda

Gingerella 17

King's Ginger Liqueur, Apple, Lemon, Honey

THE CLASSICS

Old Fashioned 19

The old fashioned class cocktail was possibly invented by a Mixologist at that club in honour of Colonel James E. Pepper, who then introduced it to the Waldorf-Astoria Hotel Bar in New York City.

Maker's Mark, Angostura Bitters, Brown Sugar

Pina Colada 19

It hails from San Juan, Puerto Rico where it was created by bartender Ramón “Monchito” Harrero at the Caribe Hilton in 1954.

Havana 3-Year Rum, Fresh Pineapple, Coconut, Cream, Sugar

Margarita 19

Created around 1938 by Carlos "Danny" Herrera at his restaurant.

Tequila Silver, Lime Juice, Cointreau

Deep Sea 19

Gin, Orange Bitter, Dry Vermouth, Absinthe

The Franknenjack 19

This classic recipe originally invented in 1920 by Frank and Jack the two owners of the well-known New York Speakeasy bar.

Gin, Dry Vermouth, Apricot Brandy, Cointreau

Million Dollar 19

The million dollar cocktail was created in 1910 in by Ngiam Tong Boon at the long bar Raffles in Singapore.

Gin, Sweet Vermouth, Egg White, Grenadine Syrup, Pineapple Juice

White Rose 19

This cocktail recipe first mentioned by Hugo Ensslin who published his Mixed drinks book in 1916.

Gin, Maraschino, Egg White, Fresh Orange, Lemon Juice

Sandmartin 19

Created in 1930 by a bartender named Jimmy at the Late Giro's London.

Gin, Sweet Vermouth, Yellow Chartreuse

Bobby Burns 19

The Bobby Burns is an old cocktail recipe which appeared around 1900s.

Blended Scotch, Sweet Vermouth, Benedictine

Bombay Cocktail N.2 19

This cocktail was created in 1930s and has appeared in many cocktail books.

Cognac, Sweet & Dry Vermouth, Triple Sec, Absinthe

RUM

Gold

		ABV	50ml
Havana	3 Years	40%	13
Havana Añejo Especial		40%	14

Dark

Gosling		40%	14
Havana	7 Years	40%	16
El Dorado	8 Years	40%	16
Diplomatico Reserva Exclusiva		40%	16
El Dorado	12 Years	40%	18
Ron Zacapa Centenario	23 Years	40%	25

Spiced

Pink Pigeon Vanilla Spiced		40%	14
The Kraken Black		40%	14

Coconut

Malibu		21%	13
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TEQUILA

			50ml
Herradura Blanco		40%	13
Jose Cuervo Silver		38%	13
Jose Cuervo Gold		38%	14
Don Julio Blanco		38%	14
Patron Silver		40%	15
Don Julio Añejo		38%	18
Don Julio Reposado		38%	20
Casa Dragones Blanco		40%	45
Clase Azul Tequila Reposado		40%	60

MEZCAL

Monte Alban Mezcal		40%	17
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VODKA

	ABV			50ml
Absolut Blue	40%	Wheat	Sweden	13
Tito's	40%	Corn	USA	14
Chopin	40%	Potato	Poland	14
Belvedere	40%	Rye	Poland	14
Chase Marmalade	40%	Potato	British	14
Grey Goose	40%	Wheat	France	14
Grey Goose L'Orange	40%	Wheat	France	14
Ketel One	40%	Wheat	Holland	15
Black Cow	40%	Milk	British	15
Mamont Siberian	40%	Wheat	Russia	15
Ciroc	40%	Grapes	France	20

COGNAC

	ABV	10ml	25ml	50ml
Martell VS	40%			13
Courvoisier VS	40%			14
Hennessy VS	40%			14
Chateau du Breuil	40%			14
Martell VSOP	40%			15
Courvoisier VSOP	40%			15
Rémy Martin VSOP	40%			15
Hennessy Fine de Cognac	40%			15
Remy Martin 1738	40%			18
Hennessy XO	40%	12	20	40
Rémy Martin XO	40%	12	20	40
Hennessy Paradis	40%	45	95	180

ARMAGNAC

Janneau VSOP	40%	15
Janneau XO	40%	28

ABSINTH

La Fee	68%	12
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THE CLASSICS

Corpse Reviver N.2. 19

This version of Corpse Reviver N.2. was invented by Harry Craddock and published in many famous cocktail books.

Gin, Lillet Blanc, Cointreau, Fresh Lemon Juice, Absinth

Cooperstown 19

Originated from the Waldorf Bar around the turn of the 20th century. Named in honour of Craig Wadsworth a diplomat who lived in Cooperstown, New York.

Gin, Sweet & Dry Vermouth

THE VINTAGE MARTINIS

Franklin 19

Created around 1930 by Franklin Roosevelt, who enjoyed his martini with two olives.

Vodka or gin, stirred with two dashes of Vermouth and poured in a martini glass, served with two olives

Dickens 19

Inspired by Charles Dickens' Oliver Twist.

Chilled vodka or gin, stirred with two splashes of Vermouth and poured in a martini glass, served with no garnish.

Bradford 19

Published in 1900 in the United States in Harry Jonson's cocktail book as 'Bradford a la Martini'.

Gin with a dash of dry Vermouth and orange bitter, shaken and served in a martini glass, garnished with an olive.

The Vesper 19

Created in 1953, this drink is famous for being ordered by James Bond in both the book and the movie Casino Royale.

Gin, vodka and Lillet Blanc, shaken and "not stirred" served in a martini glass.

Gibson 19

Created around 1940 for the author Charles Dana Gibson at the Players Club in New York. It's a martini with a special twist.

Gin and dry Vermouth stirred and served with a small onion.

CHAMPAGNE & SPARKLING WINE

Brut Non Vintage	ABV	750ml
Lanson Le Black Reserve	12.5%	125
Moët & Chandon	12%	150
Lanson White Label	12.5%	150
Lanson Le Green	12.2%	170
Brut Vintage		750ml
Bollinger Grand Anne 2007	12%	240
Lanson Noble 2004	12.5%	350
Lanson Noble, Blanc de Blanc, 2004	12.5%	370
Dom Pérignon 2012	12.5%	675
Louis Roederer Cristal 2009	12%	800
Rosé Non Vintage		750ml
Lanson Rosé	12.5%	150
Lanson Extra Age Rosé	12.5%	170
Louis Roederer Rosé	12%	170
Non-Alcoholic		
So Jennie	0%	95
Wild Idol	0%	95
Prosecco		750ml
Botter Prosecco Superiore	11.5%	22
By The Glass		125ml
Botter Prosecco Superiore	11.5%	13
So Jennie	0%	17
Wild Idol	0%	17
Lanson Le Black Reserve	12.5%	22
Lanson Rosé	12.5%	25
Lanson White Label	12.5%	25
Lanson Le Green	12.5%	26

GIN

FRAGRANT

Fruity/Floral/Sweet

ABV	50ml
Whitley Neill	43% 14
Darnley's View	40% 14
Gin Lane Old Tom	40% 14
Brockmans	40% 15
City London Authentic	41.3% 15
City of London Old Tom	43.3% 15
Jinzu	41.3% 15
Warner's Rhubarb	40% 15
Tanqueray Flor De Sevilla	41.3% 15
Hayman's Old Tom	40% 15
Pinkster	37.5% 15
Hendrick's	44% 15
Gin Del Professore Madame	42.9% 15
Bloom London	40% 17

NON-ALCOHOLIC

Seedlip Gin alcohol free	11
Sipsmith gin alcohol free	11

THE GIN EXPERIENCE

A Gin Master Class Journey with Snacks (per person)	100
Please ask your waiter for details	

GIN

DRY AND CITRUS

Crisp/ Zesty/ Juniper beary

	ABV	50ml
Tanqueray	43.1%	13
Hawthorns	41%	13
King of Soho	42%	14
No. 1 Original Blue	47%	14
Martin Miller's	40%	14
Bols Genever	42%	14
Sipsmith	41.6%	15
Tanqueray 10	47.3%	15
Portobello Road No 171	42%	15
Death's Door	47%	16
Bobby's Schiedam Dry	42%	18
Few Spirits American	40%	18
No. 3 London Dry	46%	20
Iron Balls Gin	40%	25

DOWN TO EARTH

Woody/ Herbaceous/ Rooty/ Aromatic

		50ml
Dà Mhìle Botanical	42%	13
Anno Dry	43%	13
Eden Mill Hop	46%	14
Twisted Nose Winchester Dry	40%	14
Plymouth Navy Strength	57%	14
Sacred	40%	14
Aviation	42%	15
Gin del Professore Monsieur	43.7%	15
Gin Mare	42.7%	15
Monkey 47	47%	20

SPICE & FIERY

Warm/ Medicinal/ Smooth/ Powerful

		50ml
Four Pillars Rare Dry	41.8%	15
St. George Terroir	45%	15
Elephant	45%	15
15% of Profit is donated to SA Elephant Foundations		
Indian Summer	46%	16
Infused with Saffron, World's Most Expensive Spice		

BOUCHARD FINLAYSON WHITE WINES

	ABV	175ml	250ml	750ml
Blanc de Mer Walker Bay, South Africa, 2021	13%	13	17	45
Sauvignon Blanc Walker Bay, South Africa, 2022	13%	15	18	50
Sans Barrique Chardonnay Walker Bay, South Africa, 2020	13.5%	15	18	50
Sauvignon Blanc Reserve Walker Bay, South Africa, 2018	13%	16	22	58
Crocodile's Lair Chardonnay Walker Bay, South Africa, 2021	13.5%	18	24	64
Missionvale Chardonnay Bouchard Finlayson, South Africa 2021	13.5%	22	26	80
Crocodile's Lair Chardonnay Limited Edition Walker Bay, South Africa, 2014	12.5%	22	26	80

BOUCHARD FINLAYSON RED WINES

	ABV	175ml	250ml	750ml
Hannibal Walker Bay, South Africa, 2020	13.5%	23	30	85
Galpin Peak Pinot Noir Walker Bay, South Africa, 2021	14%	26	32	95
Galpin Peak Pinot Noir Tête de Cuvée Walker Bay, South Africa, 2007	14.5%			195

RECENT AWARDS

2015 GALPIN PEAK PINOT NOIR

5 Stars - Platter Guide, 2018

2016 GALPIN PEAK PINOT NOIR

Trophy, SA Best Wine - International Wine Challenge, 2018

2019 GALPIN PEAK PINOT NOIR

Double Gold - Michelangelo Wine and Spirits Awards, 2021

2020 GALPIN PEAK PINOT NOIR

WHITE WINES

	ABV	175ml	250ml	750ml
La Campagne Viognier Vin de Pays D'Oc, France, 2019	12.5%	11	14	39
Domain Road Riesling Central Otago, NZ, 2019	12.5%	18	24	70
Amori Pinot Grigio Delle Venezie, Italy, 2021/22	12%	13	16	45
Gloire de Chablis, J. Moreau & Fils AOC Chablis, France, 2018	12.5%	18	24	70

RED WINES

	ABV	175ml	250ml	750ml
Primativo di Puglia Amanti del Vino, Italy, 2021	13%	11	14	39
Merlot Tannat Côtes du Gascogne, France, 2021	12.5%	12	15	43
Bodega Bagordi Rioja Organic, Spain, 2021	14%	14	17	47
Zuccardi Serie A Malbec Mendoza, Argentina, 2016	13.5%	17	21	60

ROSÉ WINES

	ABV	175ml	250ml	750ml
Wicked Lady Zinfandel Chateau du Seuil Organic, 2018	10.5%	15	18	52
Rosé du Sophie	10.5%	16	19	55

WHISKIES

SCOTTISH BLENDED WHISKY

	ABV	50ml
Johnnie Walker Red Label	40%	13
Johnnie Walker Black Label	40%	15
Johnnie Walker Blue Label	40%	45

AMERICAN BOURBON

Maker's Mark	45%	13
American Eagle 4 Years	40%	15
Woodford Reserve	43.2%	15

TENNESSEE WHISKEY

Jack Daniel's Single Barrel	45%	14
Uncle Nearest 1856 <i>(Served with Salted Caramel Chocolate Truffle)</i>	50%	25

RYE WHISKEY

Rittenhouse	50%	14
Sazerac	45%	15

CANADIAN WHISKEY

Crown Royal	40%	15
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IRISH BLENDED WHISKEY

Jameson	40%	13
Bushmills Black Bush	40%	13
Bushmills	40%	13

WHISKIES

SCOTTISH SINGLE MALTS

		ABV	50ml
Highlands			
Glenmorangie	10 Years	40%	13
Oban	14 Years	43%	16
Speyside			
Glenfiddich	12 Years	40%	14
Glenlivet	12 Years	40%	14
MacCallan Double Cask	12 Years	40%	16
Balvenie Double Wood	12 Years	40%	16
Islay			
Bowmore	12 Years	40%	13
Ardbeg	10 Years	46%	15
Laphroaig	10 Years	40%	16
Lagavulin	16 Years	43%	16
Lowlands			
Auchentoshan	12 Years	40%	14
Orkney			
Highland Park	12 Years	40%	15
Highland Park	18 Years	43%	35

APERITIFS & VERMOUTH

	ABV	50ml
Martini Bianco	15%	12
Martini Rosso	15%	12
Martini Extra Dry	15%	12
Dubonnet	14.8%	12
Pernod	40%	12
Lillet Blanc	17%	12
Fernet Branca	39%	12
Carpano Antica	16.5%	12
Carpano Punt E Mes Formula	16%	12
Campari	25%	12
Kamms & Sons	33%	12
Aperol	11%	12
Pimm's No. 1	25%	12

PORT & FORTIFIED WINE

		100ml
Fonseca Ruby Port "Bin 27"	20%	11
Adriano White Port Ramos Pinto	19.50%	11
Tio Pepe Sherry	15%	13
Taylor's Late Bottled Vintage 2011	20%	14
Taylor's Ten Year Old Tawny Port	20%	16

LIQUEURS & DIGESTIFS

	ABV	50ml
Amarula	17%	13
Cointreau	40%	13
Bénédictine Dom	40%	13
Drambuie	40%	13
Grand Marnier	40%	13
Kahlúa	20%	13
Frangelico	20%	13
Southern Comfort	35%	13
Tia Maria	20%	13
Baileys	17%	13
Amaretto Disaronno	28%	13
Patron XO Café	35%	13
Sambuca	38%	13