

## Our Cocktails

<b>JACQUE ROSE</b> <i>Spiced Père Magloire Calvados, Martini Rubino, cranberry liqueur, lime</i>	<b>8.5</b>
<b>LE JARDINE</b> <i>Green apple Plantation 3 Star Rum, cucumber, celery bitters, lime</i>	<b>8.5</b>
<b>THE ROAMING EARL</b> <i>Baron de Sigognac 10 year Armagnac, dried fig liqueur, house earl grey &amp; ginger syrup, bitters</i>	<b>9.0</b>
<b>BANANA REPUBLIC</b> <i>Bacardi Cuatro, Martini Rubino, cacao infused Martini bitters, Banane du Brésil</i>	<b>8.5</b>
<b>THE SECOND INTERVENTION</b> <i>Patron Silver, Dry Curacao, Marmalade, Lime, Sugar</i>	<b>8.5</b>
<b>FRENCH BLONDE</b> <i>Star of Bombay, Lillet Blanc, St Germain Elderflower Liqueur, grape-fruit juice</i>	<b>8.0</b>
<b>GOVERNOR'S WIFE</b> <i>Vanilla Aluna Coconut Rum, Mr Black Coffee Liqueur, Espresso, Chocolate</i>	<b>8.0</b>
<b>GOVERNOR'S WIFE</b> <i>Vanilla Aluna Coconut Rum, Mr Black Coffee Liqueur, Espresso,</i>	<b>8.0</b>

## Spritz

<b>ORCHARD SPRITZ</b> <i>Courvosier, Pêche De Vigne, Prosecco, Soda</i>	<b>7.5</b>
<b>ENGLISH GARDEN SPRITZ</b> <i>Cherry Heering, JJ Whitley Rhubarb Vodka, Prosecco, Soda</i>	<b>7.5</b>
<b>MIDSUMMER SPRITZ</b> <i>St Germain Elderflower Liqueur, Suze, Prosecco, Soda</i>	<b>7.5</b>
<b>ARTIST'S SPRITZ</b> <i>La Fee Absinthe, Mint, Lemon, Soda, Prosecco</i>	<b>7.5</b>
<b>APEROL SPRITZ</b> <i>Aperol, Sparkling, Soda</i>	<b>7.5</b>

## Hot Serves

<b>CAFÉ BRÛLOT</b> <i>Courvosier VSOP, Grand Marnier, Double Espresso</i>	<b>5.0</b>
<b>PARISIENNE HOT CHOCOLATE</b> <i>Hot Chocolate, with Grand Marnier &amp; Kahlua</i>	<b>5.0</b>
<b>IRISH COFFEE</b> <i>Slane Irish Whiskey, Double Espresso, Sugar, Brandy Cream</i>	<b>5.0</b>

## Eau D'Mineral

<b>EVIAN</b> SANS BULLES 70CL	<b>3.5</b>
<b>PERRIER</b> AVEC BULLES 70CL	<b>3.5</b>

## Classics

<b>SAZERAC</b> <i>Martell VS, Jack Daniel's Rye, La Fee Absinthe, Bitters</i>	<b>8.0</b>
<b>BOULEVARDIER</b> <i>Woodford Reserve, Martini Bitter, Martini Rubino, Bitters</i>	<b>8.0</b>
<b>FRENCH 75</b> <i>Bombay Sapphire, Lemon, Sugar, Sparkling Wine</i>	<b>9.0</b>
<b>CLOVER CLUB</b> <i>Portobello Road Gin, Raspberry Conserve, Lemon, Whites</i>	<b>8.0</b>
<b>GIMLET</b> <i>Star Of Bombay, Lime Cordial</i>	<b>7.0</b>
<b>MIMOSA</b> <i>Sparkling Wine &amp; Fresh Orange Juice</i>	<b>5.0</b>
<b>FRENCH MARTINI</b> <i>Absolut Vanilla, Chambord, Pineapple</i>	<b>8.0</b>
<b>DAIQUIRI</b> <i>Bacardi Carta Blanca, Lime, Sugar</i>	<b>7.5</b>
<b>OLD FASHIONED</b> <i>Gentleman Jack, Bitters, Sugar</i>	<b>8.0</b>
<b>CORPSE REVIVER</b> <i>Star Of Bombay, Grand Marnier, Lillet Blanc, Lemon, Absinthe</i>	<b>8.0</b>

## Biére

### DRAUGHT

<b>1664 LAGER</b>	<b>4.2</b>
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### BOTTLED

<b>MODELO</b>	<b>4.2</b>
<b>1936 LAGER</b>	<b>4.5</b>
<b>SAMUEL ADAMS</b>	<b>4.5</b>
<b>CAMDEN PALE ALE</b>	<b>4.8</b>
<b>MENABREA (VV)</b>	<b>4.5</b>
<b>PORTOBELLO PILSNER</b>	<b>4.5</b>
<b>ALHAMBRA RESERVA</b>	<b>5.0</b>
<b>EL GAITERO CIDER</b>	<b>5.0</b>
<b>MEANTIME CHOCOLATE PORTER</b>	<b>5.0</b>

## LIVE MUSIC

**THURSDAY 2100:** JEFF LOUIS  
**FRIDAY 2100:** THE MANOUCHETONES  
**SATURDAY 2230:** ALAN CROSS  
**SUNDAY**

## Bar Snacks

<b>SPICED NUTS (Vv)</b>	<b>2.0</b>
<b>BREAD &amp; OIL (Vv)</b>	<b>3.0</b>
<b>NOCELLARA OLIVES (Vv)</b>	<b>3.5</b>
<b>CURED MEATS &amp; FRESH BREAD</b>	<b>9.0</b>
<b>LPL CHEESE Co. CHEESEBOARD</b>	<b>10.9</b>
<i>Petit brie, Kick Ass Cheddar, Villa Verde, Blu D'Auvergne</i>	
<b>MEAT &amp; CHEESE BOARD</b>	<b>14.9</b>
<i>Petit brie, Kick Ass Cheddar, Villa Verde, Blu D'Auvergne, Pepper Salami, Serrano Ham, Chorizo with Fresh Bread</i>	

## Café

<b>DBL. SHOT ESPRESSO</b>	<b>2.0</b>
<b>LONG BLACK</b>	<b>2.5</b>
<b>FLAT WHITE, 5oz</b>	<b>2.8</b>
<b>CAPPUCCINO, 6oz</b>	<b>2.8</b>
<b>MOCHA, 6oz</b>	<b>2.8</b>
<b>LATTE, 8oz</b>	<b>2.8</b>
<b>HOT CHOCOLATE, 8oz</b>	<b>3.0</b>

*Oat & Soy Milk Available On Request*

## Tea

<b>BREAKFAST</b>	<b>2.5</b>
<b>GREEN</b>	<b>2.5</b>
<b>CHAI</b>	<b>2.5</b>
<b>EARL GREY</b>	<b>2.5</b>
<b>PEPPERMINT</b>	<b>2.5</b>
<b>MIXED BERRY</b>	<b>2.5</b>



**COCKTAILS • VIN • JAZZ**