

**CONTENTS**

Bar Eats.....2

Cocktail List .....3-5

Bloody Marys.....5

Spirit Selection.....6-8

Liqueurs.....9

Beer.....9

Soft Drinks.....10

Champagne.....10

White Wine .....10

Rose Wine.....11

Red Wine .....11

Sweet Wine.....11

Cigar Menu .....12

*An optional 12.5% service charge  
will be applied to your bill*

**BAR EATS**

Mixed Olives.....3.00

Wedge – romaine, crisp chicharrón,  
blue cheese dressing ..... 8.50

Watermelon rind - Pickle ..... 3.50

Mac & Cheese Crisps .....5.50

Reuben Sandwich- Sauerkraut,  
salt beef, Russian dressing & rye bread .....9.50

**‘Sliders’** – Beef patty, brioche bun, relish

Classic.....6.50

Bacon & Swiss..... 6.50

Beef on Beef – shortrib, & shallot ..... 6.50

**The Avenue Black Angus Hamburger**

brioche bun, house hot relish, green pickle, house  
fries

Classic.....13.50

Bacon & Swiss.....14.50

Beef on Beef.....16.50

Seven hour short rib & shallot

## COCKTAIL LIST

### NEW YORK NEW YORK

#### *Satan's Whiskers* ..... 9.50

Inspired by the first recipe from Harry Craddock's Savoy Cocktail Book, 1930. Miller's Gin, Vermouths and fresh orange juice enthusiastically shaken and served straight up.

#### *Boulevardier*..... 9.50

If Negroni is your favourite cocktail, this version will become your favourite choice! Buffalo Trace Bourbon stirred with Italian sweet Vermouth and Campari.  
Served short on cubed ice.

#### *New York Sour*..... 9.50

The classic American Whiskey sour treated with rich red wine. Rittenhouse Rye shaken with fresh lemon juice and sugar syrup served short on rock ice with a red wine float.

#### *Moscow Mule*..... 9.50

Born circa 1940s, America's first major vodka cocktail the Moscow Mule is truly one of the most satisfyingly thirst-quenching cocktails around. Russian Standard Vodka, fresh lime and angostura bitters brought to life with ginger beer, served long on cubed ice.

#### *Old Cuban Cocktail*..... 9.50

A modern twist on the classic Mojito - from New York libation goddess Audrey Saunders. Havana 7 Y.O. Rum shaken with freshly squeezed lime juice, home-made sugar syrup and mint served straight up then finished with house champagne.

#### *Bronx Twist*..... 9.50

The original recipe, created at the Waldorf-Astoria hotel in the early 1900s, was a twist on the perfect martini (gin with equal parts French and Italian vermouths), adding orange peel and two dashes of orange bitters. They also had this version paying tribute to a great spirit that Tequila is!

## COCKTAIL LIST

### LONDON CALLING

*Carol Channing*..... 9.50

Created in 1984 by London Bar scene legend Dick Bradsell. Fresh raspberries and raspberry liqueur give life to a delicious slow sipping Champagne cocktail.

*Rules of Bryan*..... 9.50

London bartending legend Bryan Silva's Galvados sour is back in full and original effect. Boulard Galvados shaken with fresh green apple, lemon juice and a splash of homemade sugar syrup, served short on rock ice with Nutmeg dust, Sláinte Mr Silva!

*Sentimental Melody*..... 9.50

Created by Peter Dorelli at Savoy Hotel in London. Bacardi rum shaken with orange Curacao, St Germain elderflower liquor, cranberry and lemon juice. Legend at his best!

*Dottore*..... 9.50

Our house twist on the classic Breakfast Martini cocktail originally created by London famed Salvatore Calabrese, Tanqueray gin infused with dried apricots, apricot brandy shaken with fresh lemon juice and a touch of orange bitters, served straight up.

*Sidecar* ..... 9.50

Probably invented at the Buck's Club in London, this drink found fame at the hands of Harry McElhorne owner of Harry's New York bar, Paris circa 1930. Hennessy Fine De Cognac shaken with fresh lemon juice and triple sec, served straight with a sugar rim.

*Kentucky Express*..... 9.50

Drink created by Nidal Ramini former owner of Montgomery Place in London. Nothing to add. If you need a boost for today, this is the cocktail for you! A shot of espresso, delicious coffee liqueur and a large measure of Woodford Reserve Bourbon all sweetened with a touch of homemade vanilla sugar.

## COCKTAIL LIST

### AN AMERICAN IN LONDON

Harry Craddock was a United States citizen who left during prohibition and joined the American bar at the Savoy Hotel, London in 1920.

Craddock was one of the most famous cocktail barmen of the 1920s and 1930s. Craddock's "The Savoy Cocktail Book" was published in 1930, and is still in print today. Craddock invented a number of classic cocktails, including the famous Corpse Reviver #2 and possibly including the White Lady, and popularised the dry martini.

*White Lady* ..... 9.50  
No.3 Gin, Cointreau, lemon juice shaken with egg white and served straight up. The recipe appears in his Savoy Cocktail Book, published in 1930. Joe Gilmore former Head Barman at The Savoy, says this was one of Laurel and Hardy's favourite drinks.

*Corpse Reviver No.3* ..... 9.50  
No.3 Gin, Cointreau lemon juice, Absinthe. Originally made to be "hair of the dog" hangover cure. Absinthe is added to the drink as an ingredient or as a perfume to your liking.

*Bradford Martini*..... 9.50  
No.3 Gin, Dry Vermouth, lemon twist. The proper Martini according to Mr Craddock is always shaken and not stirred as it is published in the Savoy Cocktail Book. Very James Bond!

### BLOODY MARYS

*Classic Mary*.....9.50  
Russian Standard vodka mixed with our spice mix topped with tomato juice and served in a high ball glass with a lemon slice, celery stick & a celery salt rim.

*Avenue Spice*.....9.50  
Nutmeg, cinnamon & clove infused Russian Standard vodka mixed with our spice mix, served in a high ball glass rimmed with celery salt and garnished with a cinnamon stick & orange peel.

*1771* .....9.50  
Spiced chai tea infused Russian Standard vodka served with house spice Mary mix and topped with tomato juice. Served in a high ball and garnished with fresh mint and cucumber.

*Touch of Port*.....9.50  
10 year old tawny port mixed with homemade spice mix, topped with tomato juice and served in a wine glass, with an orange twist.

*Boston Bourbon Mary* .....9.50  
Woodford Reserve infused with Red chilli mixed with homemade spice mix and topped with tomato juice. Served in a high ball glass with orange slice, celery stick & celery salt.

*Avenue Bloody Shame* .....6.50  
Non-alcoholic Mary made with our spice mix, topped with tomato juice and served in a high ball glass with lemon slice, celery stick & celery salt.

**SPIRIT SELECTION****BOURBON**

Bourbon has been made in the United States since the 18<sup>th</sup> Century. Cocktails made from this most American of whiskies are a great accompaniment to the richly decadent flavours of stateside cuisine and its sweet vanilla and caramel flavours make it ideal for those looking for an alternative to Scotch's smokier punch. Rules for making bourbon include: it has to be made in the US, it has to contain at least 51% corn and it has to be aged in new, charred white-oak barrels. The name derives from its association

with Old Bourbon, a place in Kentucky now known as Bourbon County, and where much of it was – and still is – made.

	<i>50ml</i>
<i>Buffalo Trace</i> .....	7.50
<i>Maker's Mark</i> .....	7.50
<i>Bulleit</i> .....	7.50
<i>W.L. Weller 12Y.O.</i> .....	8.50
<i>Woodford Reserve</i> .....	8.50
<i>Blantons Original</i> .....	8.50
<i>Four Roses Small Batch</i> .....	8.50
<i>Rittenhouse Rye</i> .....	8.50
<i>Jim Beam Devil's Cut</i> .....	8.50
<i>Old Rip Van Winkle 10Y.O</i> .....	8.50
<i>Eagle Rare Single Barrel 10Y.O</i> .....	9.00
<i>Knob Greeck 9Y.O</i> .....	11.00
<i>Hudson Bay Baby</i> .....	13.50
<i>Bookers 'Cask Straight'</i> .....	22.50
<i>Hancock's Reserve Single Barrel</i> .....	27.00
<i>Four Roses 125<sup>th</sup> Limited Edition</i> .....	33.00
<i>Georges T. Stagg</i> .....	42.00
<i>Old Fitzgerald Shamrock Ceramic</i> .....	85.50

*The Bourbon Trail*..... 30.00

Hancock's Reserve Single Barrel, Old Rip Van Winkle, Hudson Bay Baby  
25ml measure of each Bourbon mentioned above

**TENNESSEE WHISKY**

Jack Daniels.....	7.00
Gentleman Jack.....	10.50
Jack Daniels Single Barrel.....	12.50

**RUM**

	<i>50ml</i>
Pampero Especial, Venezuela.....	7.00
Abelha Cachaca, Brasil.....	7.00
Bacardi Superior, Cuba.....	7.00
Bacardi Oro, Cuba.....	7.40
Gosling's Black Seal Bermuda.....	7.50
Havana Club, 7Y.O, Cuba.....	7.50
Bacardi Oakheart, Cuba.....	7.50
Bacardi, 8Y.O, Cuba.....	8.00
Havana Barrel Proof, Cuba.....	11.00
Ron Zacapa, 23Y.O, Guatemala.....	11.50
Ron Zacapa, XO, Guatemala.....	26.50

**SINGLE MALT SCOTCH WHISKY**

.....	50ml
Singleton of Dufftown, 12Y.O, Speyside .....	9.75
Glenlivet, 12Y.O, Speyside .....	8.00
Bowmore, 12Y.O, Islay .....	9.75
Isle of Jura, 16Y.O, Islay.....	9.50
Lagavulin, 16Y.O, Islay .....	12.50
Laphroaig, 10Y.O, Islay.....	9.50
Laphroaig, 18Y.O, Islay.....	15.50
Talisker, 10Y.O, Highland.....	7.50
Glenmorangie, 10Y.O, Highland.....	7.50
Glenmorangie Lasante, Highland.....	12.50
Glenmorangie Quinta, 10Y.O, Highland.....	10.00
Glenkinchie, 12Y.O, Highland .....	9.50
Macallan, Gold, Highland.....	11.00
Macallan, Amber, Highland.....	11.00
Dalmore, 12Y.O, Highland.....	10.50
Dalmore, 15Y.O, Highland.....	12.50
Dalmore King Alexander III, Highland.....	29.50
Oban, 14Y.O, Highland .....	10.50
Auchentoshan, 12Y.O, Lowland.....	9.00
Auchentoshan Three Wood, Lowland.....	11.50

**BLENDED SCOTCH WHISKY**

.....	50ml
Chivas Regal, 12Y.O .....	8.00
Chivas Regal, 18Y.O .....	13.50
Johnnie Walker, Black Label.....	7.00
Johnnie Walker, Gold Label.....	13.50
Johnnie Walker, Blue Label .....	42.00

**IRISH WHISKEY**

.....	50ml
Jameson's.....	7.00
Bushmill Blackbush .....	7.50

**JAPANESE WHISKY**

.....	50ml
Hibiki, 12Y.O, Japan.....	10.00
Hakushu, 12Y.O Japan.....	13.00
Yamazaki, 12Y.O, Japan .....	9.00

**GIN**

.....	50ml
Jensen Bermondsey Dry, England.....	9.00
Jensen Bermondsey Old Tom, England.....	9.00
Tanqueray 43.1, England .....	9.00
Portobello road, England.....	9.50
Martin Miller's, England.....	9.50
Beefeater 24, England .....	9.50
Sipsmith, England .....	9.50
Tanqueray Rangpur, England.....	9.50
Tanqueray Ten, England .....	10.50
Oxley, England.....	15.00
No.3, England.....	11.00
Distillery No209, USA .....	10.50
Junipero, USA .....	12.00
Monkey 47, Germany .....	14.00
Hendricks, Scotland.....	11.00

**VODKA**

.....	50ml
Russian Standard Platinum, Russia.....	7.00
Absolut (Vanilla, Citron & Rasp), Sweden ....	7.50
Sipsmith 'Barley Vodka', England.....	9.25
Zubrowka Bison, Poland.....	9.25
Konik's Tail, Poland.....	10.00
Marquis, Poland.....	10.00
Ivan the Terrible, Russia.....	10.00
Belvedere, Poland.....	10.50
Belvedere Unfiltered, Poland.....	10.50
Giroc, France.....	11.50
Crystal Skull, Canada.....	14.00
Stolichnaya 'Elit', Russia.....	15.00
Ultimat, Poland.....	15.00
Jewel of Russia Ultra, Russia.....	30.00

**TEQUILA**

.....	50ml
Jose Guervo Tradicional Reposado.....	7.00
Don Julio Blanco.....	8.00
Gran Centenario Anejo.....	8.50
Aquariva Blanco.....	8.50
Aquariva Reposado.....	9.00
Patron XO.....	9.00
Don Julio Reposado.....	11.00
Don Julio Anejo.....	12.50
Patron Anejo.....	12.50

**COGNAC**

.....	50ml
Hennessy Fine de Cognac, VSOP.....	7.00
Gourvoisier Exclusif.....	10.00
Delamain Pale and Dry XO.....	16.50
Hennessy XO.....	19.50

**BAS ARMAGNAC**

.....	50ml
Baron de Sigognac, 10Y.O.....	10.00

**CALVADOS**

.....	50ml
Boulard, Grand Solage.....	8.50
Dupond Du Pays D'Auge, VSOP.....	9.50

**GRAPPA**

.....	50ml
Italy	
Di Amarone Allegrini.....	8.00
Nonino Antica Cuvee.....	13.00

**PORT**

.....	75ml... Bottle
Portugal	
Graham's Six Grapes.....	5.00...37.00
10Y.O Warre's 'Otima', Tawny Port. 8.00...	40.00
Graham's Quina dos Malvedos 2011 9.00...	33.00
Blandy's, 10Y.O Malmsey.....	9.50...48.00
Blandy's, 10Y.O Verdelho.....	9.50...48.00

**SHERRY**

Spain	
Barbadillo, Fino NV.....	4.00...30.00
Emilio Hidalgo, Pedro Ximenez NV..	8.00...60.00



**LIQUEURS**

.....	50ml
Tia Maria, Jamaica.....	6.00
Limoncello, Italy.....	6.00
Kummel, Italy.....	6.00
Jägermeister, Germany.....	6.00
Strega Alberti, Italy.....	6.00
Martini, Italy (Extra Dry/Rosso/Bianco).....	6.00
Cointreau, France.....	8.00
Lillet Blanc, France.....	6.50
Ricard, France.....	6.50
Chambord, France.....	6.50
Noilly Prat Dry, France.....	6.50
Fernet Branca, Italy.....	6.50
Luxardo Sambuca, Italy.....	6.50
Grand Marnier, France.....	7.00
Chartreuse, France.....	7.00
Mandarine Napoleon, France.....	7.00
Frangelico, Italy.....	7.00
Amaretto Di Saronno, Italy.....	7.00
Campari, Italy.....	7.00
Aperol, Italy.....	7.00
Baileys Irish Cream, Ireland.....	7.00
Drambuie, Scotland.....	7.00
Kahlua, Mexico.....	7.00
Southern Comfort, U.S.....	7.00
Don Benedictine, France.....	7.50
Mozart Chocolate Cream, Black, Austria.....	7.50
Mozart Chocolate Cream, White, Austria.....	7.50
Luxardo Maraschino Liqueur, Italy.....	7.50
Punt-E-Mes, Italy.....	7.50
Carpano Antica Formula, Italy.....	8.00

**DRAUGHT BEER**

.....	Half...Pint
Anchor Steam, U.S.....	3.25...6.50

**BOTTLED BEERS**

U.S. Craft Beer	
Camden Hells Lager, U.S.....	4.50
Anchor Liberty Ale, U.S.....	4.50
Founders Centennial IPA, U.S.....	5.50
Brooklyn Black Ops, U.S.....	10.50

## U.K Craft Beer

Saint, England.....	4.50
Camden Hells Lager, England.....	4.50
Yakima Meantime Brewery, England.....	4.50

**INTERNATIONAL**

Asahi, Japan.....	4.50
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**BOTTLED CIDER**

Aspall, England.....	5.00
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**Non-Alcoholic**

Bitburger, Germany.....	3.00
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**SOFT DRINKS****SPARKLING**

Fever-Tree Range Lemonade, Ginger Ale, Tonic Water, Bitter Lemon, Ginger Beer, Slimline Tonic, Soda Water.....	3.25
Coca Cola, Diet Coke .....	3.25

**JUICES**

Tomato, Apple, Pineapple, Cranberry .....	3.25
Freshly squeezed orange.....	4.50

**MINERALS**

Belu Still & Sparkling Water 75cl.....	3.95
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**TEA**

English Breakfast, Peppermint, Earl Grey, Green Tea, Camomile,.....	3.75
Darjeeling, Fresh Mint .....	3.95

**COFFEE**

Espresso .....	3.00
Filter Coffee, Cappuccino, Hot Chocolate, Double Espresso, Americano, Latte .....	3.75

**WINE & CHAMPAGNE LIST****CHAMPAGNES**

.....	GLS....	BTL
NV Devaux, Grand Reserve .....	9 .....	49
NV Moët & Chandon 'Impérial' .....	12 .....	70
NV Moët & Chandon 'Rose Impérial' ...	14 .....	82
NV Ruinart, Blanc de Blancs .....	22 .....	130

**WHITE WINES**

.....	175.....	500....	BTL
Cuvee Jean-Paul Blanc de Blancs Sec 2012, Côtes de Gascogne, France .....	5.....	14.....	20

Familia Zuccardi, « Serie A » Torrontés 2012. Mendoza, Argentina .....	7.....	20.....	29
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La Chablisienne, « La Pierrelée » Chablis 2011. Burgundy, France .....	10.5.....	30.....	45
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Dry Creek, Fume Blanc 2012. Sonoma County, California, U.S.....	12.5.....	35.....	53
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Qupe, Marsanne 2012. Santa Barbara, California, U.S.....	15.....	42.....	64
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Heitz Cellars, Chardonnay 2010. Napa Valley, California, U.S. ....	16.....	45.....	68
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**ROSE WINES**

..... 175 .... 500.....BTL  
 Le Poussin, Rose 2012. Languedoc  
 Roussillon, France .....5.5.....15.....23

**RED WINES**

..... 175 .... 500.....BTL  
 Chakana, Malbec 2014.  
 Mendoza, Argentina.....6.....17.....25

Nicolas Perrin, Syrah-Viognier  
 2011. Northern Rhône, France....7.....20.....29

Miguel Torres, Pais  
 Reserve Du Pueblo 2012.  
 Itata Valley, Chile ..... 7.5.....21.....32

Byron, Pinot Noir 2012.  
 Santa Barbara County,  
 California, U.S..... 10.5.....30.....45

Gh. Cissac 2009.  
 Haut Médoc,  
 Bordeaux, France..... 13.....37.....56

Ridge, 'Lytton Springs' 2011.  
 Dry Creek Valley,  
 California, U.S..... 19.....54.....81

**SWEET WINES**

..... GLS .....BTL 375ML  
 Ch Petit Vedrines 2001.  
 Bordeaux, France.....8.5.....33

Edmeads, Late Harvest  
 'Perli' 2006. Mendocino  
 County, California..... 10.5.....39

Quady, Black Muskat  
 'Elysium' 2001, California.....12.....45

Bonny Doon Vineyard,  
 'Vinferno' 2008, California.....13.....48

Ch. Giraud Sauternes 2003.  
 Bordeaux, France..... 69

## Temperance

*Watermelon & Pomegranate Cooler* .....6.80  
Slices of watermelon & Pomegranate shaken With Fresh Lemon Juice and grenadine syrup, served tall over crushed ice.

*Southern Ginger*.....6.80  
Muddled fresh ginger & mint, shaken with apple juice and ginger&lemongrass cordial then topped up with ginger beer.

*The Crimsoned Avenue*.....6.80  
Mixed of fresh Berries shaken with home made lemon juice & sugar syrup and finished with a touch of cranberry juice.

*Gingerberry* .....6.80  
Ginger & lemongrass cordial added to a mix of fresh berries and topped up with pineapple juice.

## CIGAR MENU

*Upman Half Corona*.....10.00  
The Shortest hand made Havana in production, called the real espresso of the cigar world. It is light to medium bodied with a tangy and nutty finish.

*Montecristo Upon Junior*..... 15.00  
One of Montecristo smallest cigars, but anyway good thickness. This cigar has all the virtues of the Cuban brand, being a real aperitif, like a Dry Martini if we were talking about drinks.

*Hoyo de Monterrey Epicure No.2*..... 27.00  
Completely hand-made with tobacco leaves coming from Vuelta Abajo, this Robusto cigar, with excellent burn, is the last product from Hoyo de Monterrey. With a smooth strength, it has an intense tobacco taste, blended with cocoa, cinnamon and dried fruits.

*Partagas Serie D4 Tubos*..... 30.00  
A Robusto legend, the Serie D No.4 has always been one of the most famous cigars of its kind. D4 is strong and full bodied, exploring aromas of wood and spice in equal doses.

*Romeo Y Julietas Petit Churchill Tubos* ..... 25.00  
Petit Churchill is the ideal vitola for anyone looking for an aromatic, balanced Habano flavour that can be enjoyed in a short period of time.

*Cohiba Siglo VI*..... 75.00  
Created in 1966, exclusively for Fidel Castro to offer to visiting dignitaries. The most prestigious Havana cigar brand in production. The Siglo VI are modern classic due to its large format, medium flavoured with vanilla and earthy notes.