

The AMPM Drinks List - Vol 4 March 2023

First published in 2020 by

AMPM Restaurant

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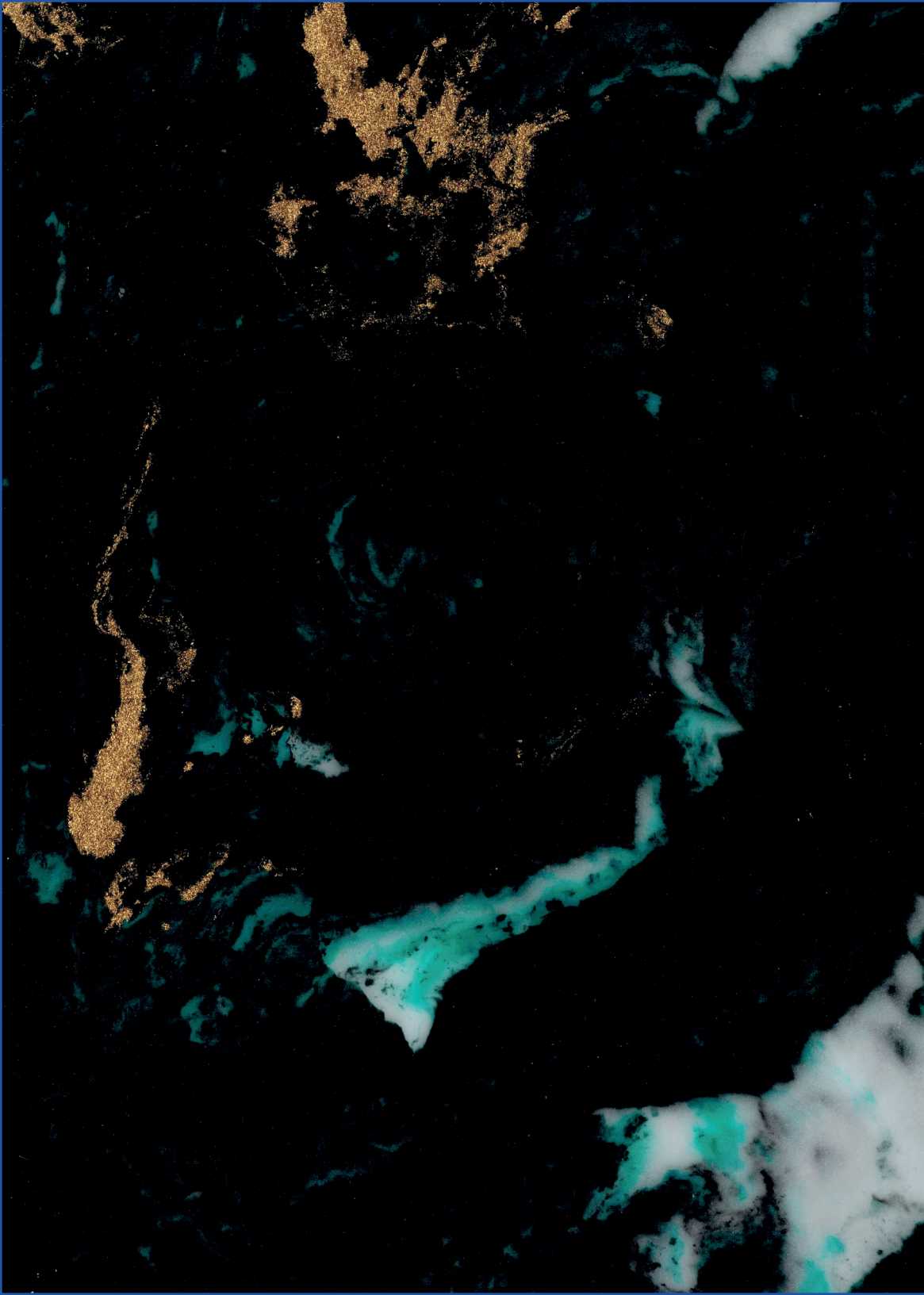
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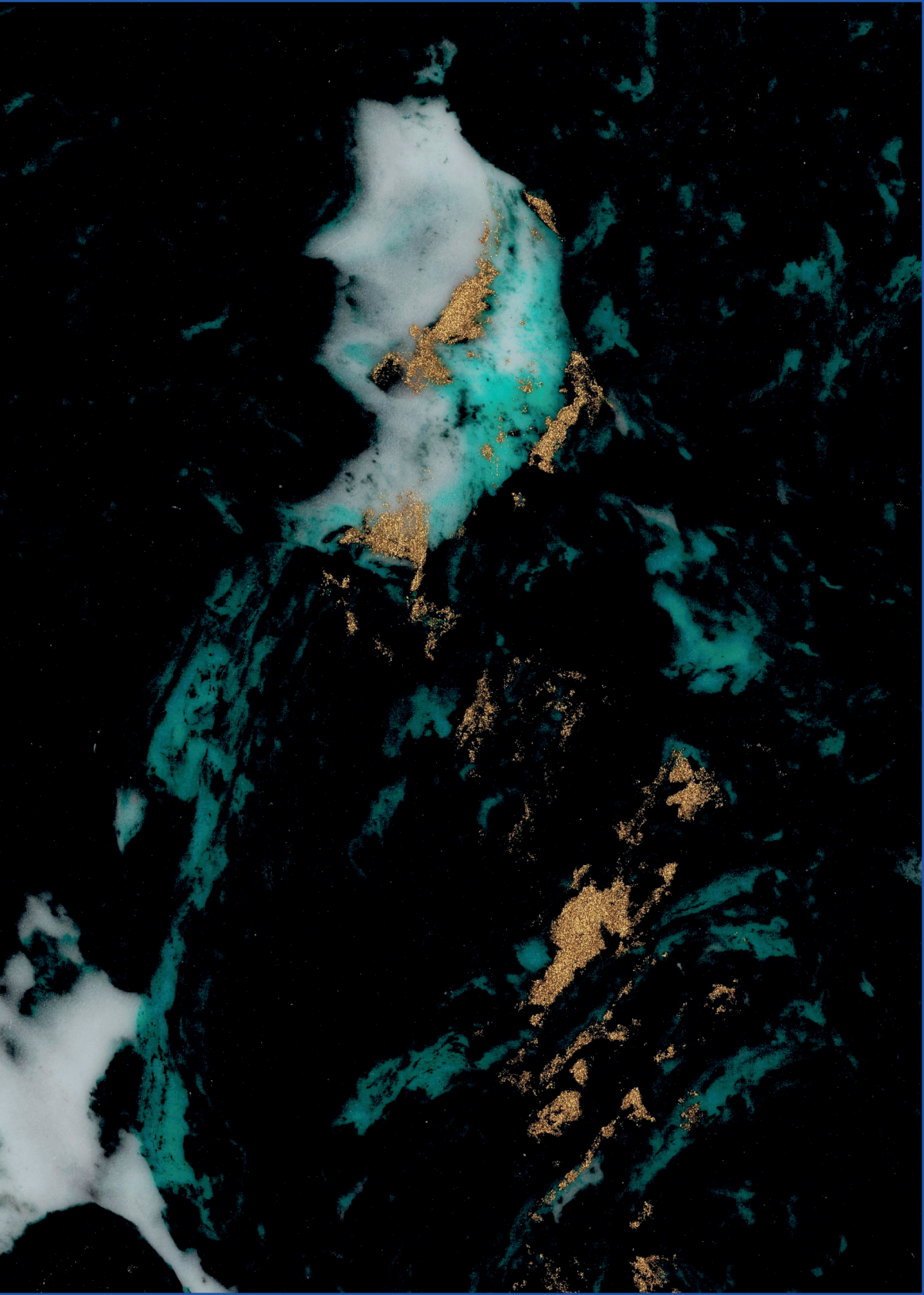
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STRAWBERRY DAIQUIRI



STRAWBERRY DAIQUIRI

£11.90

Daiquirí is the name of a beach on the south-eastern shore of Cuba and an iron mine near Santiago de Cuba. The Daiquiri was supposedly invented by an American mining engineer, named Jennings Cox, who was in Cuba at the time of the Spanish-American War. William A. Chanler, a US congressman who purchased the Santiago iron mines in 1902, is rumoured to have introduced the Daiquiri to clubs in New York in that year.

QUICK FACTS

July 19th is International Daiquiri day, the drink was also a tipple of choice of author Ernest Hemingway.

INGREDIENTS

50 ml **White Rum**
 25 ml **Lime Juice**
Freshly Squeezed
 25 ml **Sugar Syrup**
 5 **Strawberries**

01. Add ice, rum, lime juice, sugar syrup and strawberries to a blender and blend
02. Pour the blended mixture into a chilled coupe glass
03. Garnish with a strawberry

GARNISH

Strawberry

EQUIPMENT & GLASSWARE

Blender, Coupe glass

BRAMBLE

£11.90

The Bramble was created in the mid-1980s by Dick Bradsell at Fred's Club in Soho, London. Created while working as the bar manager at Fred's Club, he planned to invent a genuinely British drink. The drink is said to take its name from the winding nature the liqueur takes when poured into the glass. As though it were dodging through brambles.

QUICK FACTS

The original Bramble was garnished with raspberry as blackberries were not as available in the 1980s according to the drink's inventor, Dick Bradsell.

INGREDIENTS

50 ml **Gin**

25 ml **Crème de mure**

30 ml **Lemon Juice**

Freshly Squeezed

15 ml **Sugar Syrup**

GARNISH

Blackberry, Lemon peel, Mint leaves

EQUIPMENT & GLASSWARE

Cocktail Shaker, Strainer, Goblet

01. Add ice to a cocktail shaker, then gin, lemon juice and sugar syrup. Shake vigorously
02. Add crushed ice to a goblet
03. Strain into glass
04. Gently add Crème de mure
05. Garnish with blackberries and a lemon wedge





COSMOPOLITAN

£10.90

Like many drinks on this list, the Cosmopolitan's origins aren't exactly clear. While it's origins are disputed the most recognised creator of the 'Cosmo' is Toby Cecchini, of the Odeon in Manhattan, NYC.

QUICK FACTS

The Cosmopolitan gained significant popularity in the 1990s partly because of Sarah Jessica Parker's character, Carrie Bradshaw, in the hit television programme Sex and the City. The Cosmopolitan was the perfect accompaniment to Carrie's fashionista lifestyle and the Sex and the City Movie (2008) ended with Carrie, Miranda, Charlotte and Samantha questioning why they had ever stopped drinking them.

INGREDIENTS

30 ml **Vodka**
 30 ml **Cointreau**
 45 ml **Cranberry Juice**
 15 ml **Lime Juice**
Freshly Squeezed
 1 Dash **Orange Bitters**

GARNISH

Orange peel

EQUIPMENT & GLASSWARE

Coupe Glass, Cocktail Shaker, Strainer

01. Add Vodka, Cointreau, cranberry juice and lime juice to a cocktail shaker then add ice. Shake vigorously
02. Strain into a chilled coupe glass
03. Top with a dash of orange bitters
04. Garnish twisted orange peel

DARK AND STORMY

£10.90

The Dark and Stormy has little to do with bad literary tropes and gothic language; the drink came to be in the Caribbean waters, where the rum is plentiful, and so are sailors. Its exact history is hard to place, but legend goes that sometime after World War I a sailor who, while enjoying the cocktail commented that it was the "*colour of a cloud-only a fool or a dead man would sail under*".

QUICK FACTS

In the United States, "*Dark' n' Stormy*" has been a registered trademark of Gosling Brothers Ltd of Bermuda since 1991.

INGREDIENTS

50 ml **Rum**
 50 ml **Ginger Beer**
 30 ml **Lime Juice**
 Freshly Squeezed
 15 ml **Sugar Syrup**
 2 Dashes **Angostura Bitters**

GARNISH

Dehydrated lime wheel

EQUIPMENT & GLASSWARE

Cocktail Shaker, Bar Spoon, Collins glass

01. Add rum, lime juice, sugar syrup and bitters to a cocktail shaker, then add ice. Shake vigorously
02. Add ice to a collins glass
03. Strain contents of shaker into the glass
04. Top with ginger beer and gently stir with a bar spoon
05. Garnish with dehydrated lime wheel



ESPRESSO MARTINI



ESPRESSO MARTINI

£11.50

The Espresso Martini was invented in 1983 by Dick Bradsell at the Soho Brasserie. The Espresso Martini started life when a customer asked for a drink that would wake her up. When asked why he settled on this particular mix of ingredients, he told Difford's Guide, *"The coffee machine at the Soho Brasserie was right next to the station where I served drinks. It was a nightmare, as there were coffee grounds everywhere, so coffee was very much on my mind, and it was all about Vodka back then - it was all people drank"*.

QUICK FACTS

While the recipe has mainly stayed the same, the espresso martini was initially called the 'Vodka Espresso', and later a variation called the 'Pharmaceutical Stimulant' was created and served on-the-rocks at Pharmacy in Nottinghill, London

INGREDIENTS

35 ml **Vodka**

35 ml **Kalúha**

35 ml **Espresso**

Freshly Squeezed

10 ml **Sugar Syrup**

GARNISH

Three Coffee Beans

EQUIPMENT & GLASSWARE

Cocktail shaker, Strainer, Coffee maker of choice, Martini glass

01. Add Vodka, Kahlúa, freshly made espresso, and sugar syrup to a cocktail shaker then add ice. Shake vigorously
02. Strain into a martini glass
03. Garnish with 3 coffee beans

FRENCH MARTINI

£11.50

Rumour has it that Chambord invented the French Martini as part of an elaborate marketing campaign. In reality, however, the drink emerged in the late 1980s in New York. Named for its use of the French liqueur and served in a martini glass. The French Martini is anything but a bonafide Martini. However, during the 1980s and 1990s cocktail explosion, almost any drink served in a V-shaped glass became known as a Martini.

QUICK FACTS

Chambord's recipe, according to the company, comes from a raspberry liqueur made in the Loire Valley in the late 1600s, created from raspberries, blackberries, Madagascar vanilla, Moroccan citrus peel, honey, cognac and herbs and spices.

INGREDIENTS

50 ml **Vodka**
25 ml **Chambord**
45 ml **Pineapple Juice**

GARNISH

Edible Flower

01. Add vodka, Chambord, pineapple juice and sugar syrup to a cocktail shaker, then add ice. Shake vigorously
02. Strain into a chilled martini glass
03. Garnish with an edible flower

EQUIPMENT & GLASSWARE

Cocktail Shaker, Strainer, Martini Glass



PORN STAR MARTINI



PORN STAR MARTINI

£15.50

Douglas Ankrah of the Townhouse created the Porn Star Martini in Knightsbridge, London in 2002. Despite the raunchy name of this cocktail, Ankrah maintains that there is nothing sexual at all about the name. *"The drink is very evocative and tantalising. I called it Pornstar because I thought it was something that a Pornstar would drink, there's nothing sexual there".*

QUICK FACTS

The Porn Star Martini served with a shot of champagne or prosecco on the side; there are supposedly seven styles of drinking the cocktail according to Viper Mag. The Snap Drinker (takes a photo before drinking anything), The Shot Drinker (shots the champagne/prosecco). The Savour Drinker (takes their time to enjoy the cocktail). The Sip Drinker (goes back and forth between the shot and cocktail). The Squeeze Drinker (squeezes the passion fruit into the cocktail). The Share Drinker (gives the shot away) and last but not least The Sink Drinker (pours the shot into the cocktail).

INGREDIENTS

50 ml **Vanilla Vodka**
25 ml **Passoa**
30 ml **Prosecco**
15 ml **Vanilla Syrup**
15ml **Lime Juice**

Freshly Squeezed

GARNISH

Half a passion fruit

EQUIPMENT & GLASSWARE

Cocktail Shaker, Strainer, Martini Glass

01. Cut passion fruits into halves
02. Scoop the seeds of 1 half of the passion fruits then add to a shaker
03. Add vodka, Passoa, vanilla syrup and lime juice to the shaker. Shake vigorously
04. Strain into a martini glass
05. Garnish with the remaining half of passion fruit and serve with a shot of prosecco on the side

MOJITO/PINEAPPLE MOJITO

£11.50/£12.50

Like many classic cocktails, the origin of the Mojito isn't precisely clear, some have traced it back to 1586 and a medicinal drink named after Sir Francis Drake. What we do know is Bacardi saw the potential in this iconic cocktail and decided to use it for marketing their rum, and the two have been synonymous ever since.

QUICK FACTS

This Cuban drink was among the favourites of Ernest Hemingway. Its believed that the cocktail was served to Hemingway regularly. The famous author once wrote on a wall of a bar, "My Mojito in La Bodeguita, My daiquiri in El Floridita." This famous epigraph preserved in La Bodeguita del Medio, which is a typical bar in Havana, Cuba.

INGREDIENTS

- 50 ml **Rum**
Gold
- 60 ml **Lime or Pineapple Juice**
Freshly Squeezed
- 15 ml **Lime Juice**
Freshly Squeezed
- 15 ml **Sugar Syrup**
- 12 **Mint Leaves**

GARNISH

Lime, Mint Leaves

EQUIPMENT & GLASSWARE

Muddler, Bar Spoon, Collins Glass

01. Add mint leaves, rum, pineapple juice, lime juice and sugar syrup to a collins glass and top with crushed ice until two-thirds of the glass is full
02. Stir with a bar spoon until well mixed. Top with more crushed ice until the glass is full. Stir again
03. Garnish with a few mint leaves



MAI TAI



MAI TAI

£11.90

In 1934, Victor Jules Bergeron, or Trader Vic as he became known, opened his first restaurant in San Francisco. Legend has it that in 1944 he tested a new drink on two friends from Tahiti, Ham and Carrie Guild, after the first mouthful, Carrie allegedly proclaimed "*mai -tai-roa a'é!*", which means "*out of this world!*" in Tahitian.

QUICK FACTS

June 30th is National Mai Tai Day.

INGREDIENTS

40 ml **Tiki Mix**
15 ml **Cointreau**
20 ml **Pineapple juice**
25 ml **Lime Juice**
Freshly Squeezed
10 ml **Orgeat Syrup**
10 ml **Sugar Syrup**

01. Add all ingredients to a shaker with ice and shake vigorously
02. Strain into a glass filled with crushed ice
03. Garnish with a mint leaf and a pineapple wedge

GARNISH

Mint leaf, Pineapple wedge, Dehydrated
Lime Wheel

EQUIPMENT & GLASSWARE

Cocktail Shaker, Strainer, Hiball Glass

MARGARITA

£11.90

Part of the sour family the Margarita takes its name from the Spanish word for 'Daisy', the daisy was a category of cocktail that was popular in the early 20th century. Like many cocktails, many have claimed to have invented the Margarita; it is possible the Margarita was a British creation by William J. Tarling, as his book the Café Royal Cocktail Book includes a recipe for a 'Picador' with proportions identical to what is known as the Margarita today.

QUICK FACTS

National Tequila day is Wednesday, July 24th.

INGREDIENTS

35 ml **Tequilla**

25 ml **Cointreau**

25 ml **Limoncello**

25 ml **Lime Juice**
Freshly squeezed

10 ml **Sugar Syrup**

01. Add ice to a cocktail shaker, then add tequila, limoncello, lime and sugar syrup. Shake vigorously
02. Strain into a chilled coupe glass
03. Garnish with a dehydrated orange wheel

GARNISH

Dehydrated Orange Wheel

EQUIPMENT & GLASSWARE

Cocktail Shaker, Strainer, Coupe Glass



PINA COLADA



PIÑA COLADA

£11.90

The name Piña Colada translates from Spanish as 'strained pineapple'. The creation of the Pina Colada has been claimed by three Puerto Ricans, Ramón Marrero Pérez, Ricardo Garcia, and Ramón Portas Mingot whomever the actual creator may be. Its thought that rum, pineapple and coconut have mixed for as long as the distillation of rum.

QUICK FACTS

In 1978 the government of Puerto Rico named the Pina Colada as the official drink of Puerto Rico and National Pina Colada day is celebrated every 10th July on the Caribbean island.

INGREDIENTS

50 ml **Rum**

105 ml **Pineapple Juice**

25 ml **Cream of Coconut**

GARNISH

Pineapple Wedge, Pineapple leaf

EQUIPMENT & GLASSWARE

Cocktail Shaker, Vintage Cocktail Glass

01. Add ice to a cocktail shaker followed by rum, pineapple juice, cream of coconut, and shake
02. Add blended mixture to a large Vintage Cocktail Glass
03. Garnish with a wedge of pineapple and pineapple leaf

APEROL SPRITZ

£12.50

The origin of the Aperol Spritz dates back to the early 1800s and the Napoleonic wars. In the aftermath of the wars, Austria-Hungary took ownership of the Veneto region of northern Italy, where Venice is located. For the next 50 years, Austrians took the local Italian wine and added a splash, or in German, a "spritz," of water. Over time the water turned to sparkling water, and the still wine morphed into wine fortified with a liqueur. The liqueur of choice quickly became Aperol.

QUICK FACTS

In 2003, Gruppo Campari bought the Aperol brand and used its global distribution to its advantage, and it wasn't long until Aperol became the best-selling liquor in Italy.

INGREDIENTS

90 ml **Prosecco**
Freshly Squeezed
60 ml **Aperol**
60 ml **Soda Water**

01. Add ice to a glass, then add Aperol and prosecco.
02. Top with soda water
03. Garnish with a dehydrated orange slice

GARNISH

Dehydrated Orange Wheel

EQUIPMENT & GLASSWARE

Vintage Cocktail Glass



SOURS



SOURS

£11.90

Up to the 20th century, refrigeration was lacking, and the concept of germs was mostly unknown. In this time sea travel, especially from Europe to North America, took weeks if not months. Food and water will spoil over a multi-month trip, and water wasn't exactly considered safe. Sailors suffered from scurvy, malnutrition and sea-sicknesses, up until a bartender's hero named Vice Admiral Edward Vernon began mixing a few ingredients to serve to his crew. Sailors had a ration of things, like limes and lemons, to prevent scurvy, and liquor for something safe to drink. To avoid a shipful of intoxicated shipmates the alcohol, usually, rum was watered down, then lemon or lime juice was added to mask the flavour of the rum. The sailors then brought this concept to shore, and eventually, formed the basis of the sour cocktail we know today.

QUICK FACTS

The first written recipe for a sour date back to 1862 in Jerry Thomas', The Bartender's Guide.

INGREDIENTS

50 ml **Bourbon, Amaretto or Tequila**

30 ml **Lemon Juice**
Freshly squeezed

1 **Egg White**
Pasteurised

15 ml **Sugar Syrup**

3 Dashes **Angostura Bitters**

GARNISH

Dehydrated Lime Wheel

EQUIPMENT & GLASSWARE

Cocktail Shaker, Strainer, Goblet

01. Add your choice of spirit to a shaker, then lemon juice, egg white and sugar syrup. Shake vigorously to emulsify the egg white. Add ice, shake vigorously
02. Add ice to a goblet
03. Strain the contents of the shaker into the glass
04. Garnish with a dehydrated lime wheel and bitters



AMPM OR

Looking for some delicious and unique cocktails to spice up your meal?

Look no further than AMPM, where our expert mixologists have



ORIGINALS

meal at AMPM, or to enjoy during a show at Cabaret Supper Club?

have created some truly unforgettable drinks in the next section.

RITA PEACH BELLINI

£15.50

The original Bellini was created by Giuseppe Cipriani at Harry's Bar, Venice, Italy in 1945 and named after the 15th century Venetian painter Giovanni Bellini however our version is much cheekier and more mischievous, just like our own resident burlesque performer Miss Rita Peach.

QUICK FACTS

The Bellini's home, Harry's Bar is said to have been often frequented by Ernest Hemingway, Scott Fitzgerald, Dorothy Parker and Orson Wells, and it continues to be a celebrity haunt to this day.

INGREDIENTS

90 ml **Prosecco**35 ml **Peach Schnapps**25 ml **Peach purée**10 ml **Lemon juice***Freshly Squeezed*

GARNISH

Freshly peeled Lemon peel ribbon

EQUIPMENT & GLASSWARE

Cocktail shaker, Champagne flute

01. Add ice to a cocktail shaker, then add, blended freshly puréed peach and lemon juice. Shake vigorously
02. Strain contents into a champagne flute
03. Top with prosecco
04. Garnish with a freshly peeled lemon peel ribbon



BOHEMIAN BLOSSOM



BOHEMIAN BLOSSOM

£12.50

Created in 2018 by our own Mixologists at AMPM, this cocktail is a celebration of all things bohemian, floral and colourful.

QUICK FACTS

Butterfly Pea Flower Tea used in this drink, is made from a combination of the Clitoria ternatea plant flowers and lemongrass. It's been making waves due to its colour changing properties add a little bit of citrus juice and the deep navy changes to purple.

INGREDIENTS

35 ml **Gin**
 15 ml **Elderflower Liqueur**
 1 dp **Butterfly Pea Tea**
 25 ml **Orange Juice**
 25 ml **Grapefruit Juice**
 15 ml **Sugar Syrup**
 30 ml **Lime Juice**
Freshly squeezed
 15 ml **Sugar Syrup**

GARNISH

Basil Leaves, Thinly sliced Raddish

EQUIPMENT & GLASSWARE

Collins Glass, Cocktail Shaker, Bar Spoon

01. Add gin, orange juice, grapefruit juice, sugar syrup and elderflower liqueur to a shaker, then add ice and shake vigorously.
02. Add ice to a chilled collins glass and strain
03. Garnish with basil leaves and radish

CURTAIN CALL

£12.50

Inspired by our decadent Cabaret Supper Club. Cabaret is playful, surprising, shocking, intriguing, raucous, exciting, loving, and truly welcoming. We believe we have created one drink that captures the energy of our applauding audiences as our stars take centre stage at the end of a joyous evening.

QUICK FACTS

In a theater, when actors or performers take a curtain call, they come forward to the front of the stage after a performance in order to receive the applause of the audience.

INGREDIENTS

35 ml **Whisky**

15 ml **Cassis**

10 ml **Lime juice**

Freshly Squeezed

50 ml **Cloudy Apple Juice**

GARNISH

Dehydrated Lime Wheel, Blackberry & a Top Hat

EQUIPMENT & GLASSWARE

Cocktail shaker & Sling glass

01. Add ice to a cocktail shaker, then add, whisky, cassis and lime juice. Shake vigorously
02. Add crushed ice to a sling glass, decant the contents of the cocktail shaker into the glass. Top with cloudy apple juice
03. Garnish with lime wheel, blackberry and a top hat



BITTER QUEEN



BITTER QUEEN

£15.50

Created by our own mixologists at AMPM, the Bitter Queen is a bold and flavorful cocktail that packs a punch. This drink is made with a combination of Blood Orange Tonic, which provides a tangy and bitter taste, Amaretto, which adds a sweet and nutty flavor, and Vodka, which gives it a potent kick

Additionally, the drink is infused with Cassis, which offers a rich and fruity taste, and a splash of Lemon Juice, which balances the flavors with a sour note. The combination of these ingredients creates a unique and complex taste that is sure to satisfy the palate of any adventurous cocktail enthusiast.

INGREDIENTS

35 ml **Vodka**

15 ml **Cassis**

10 ml **Amaretto**

25 ml **Lemon juice**

Freshly Squeezed

15 ml **Blood Orange Tonic**

GARNISH

Dehydrated Orange Wheel & Blackberry

EQUIPMENT & GLASSWARE

Cocktail shaker , Cutglass Rocks glass

01. Add ice to a cocktail shaker, then add, vodka, cassis, amaretto, lemon juice and blood orange tonic. Shake vigorously
02. Decant into rocks glass with ice
03. Garnish with dehydrated orange wheel and blackberry

TRIXIE FIRECRACKER

£12.50

Introducing the fiery and tantalizing Trixie Firecracker cocktail, inspired by our vivacious burlesque performer Trixie at Cabaret Supper Club, Belfast!

Crafted from a perfect blend of white rum, dark rum, overproof rum, Cointreau, pineapple juice, and grapefruit juice, this cocktail is guaranteed to take your taste buds on a rollercoaster ride of flavors.

The Trixie Firecracker packs a punch with its potent rum blend and a subtle sweetness from the juicy pineapple and tangy grapefruit. It's the perfect drink to add a bit of spark to your night at Cabaret Supper Club and best enjoyed with friends.

Try it out and let the fiery flavors and sultry vibes of Cabaret Supper Club transport you to another world!

INGREDIENTS

20ml **White Rum**
20ml **Dark Rum**
10ml **Overproof Rum**
15ml **Cointreau**
15ml **Pineapple Juice**
15ml **Grapefruit Juice**
25ml **Sugar Syrup**

GARNISH

Mint leaves, cinnamon stick and a slice of passion fruit

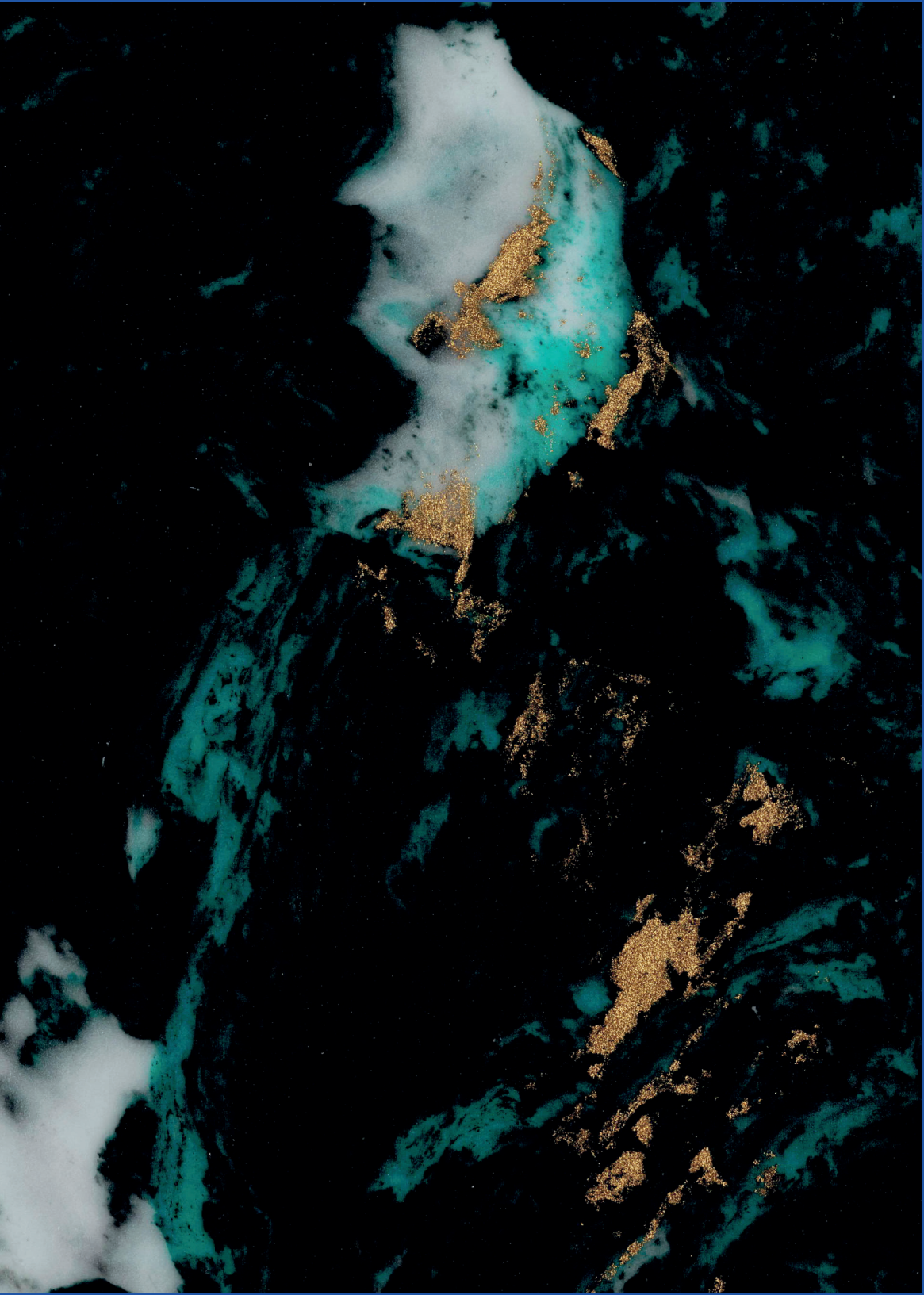
EQUIPMENT & GLASSWARE

Cocktail shaker, Strainer, Collins glass

01. Add ice to a cocktail shaker, then white rum, dark rum, overproof rum, Cointreau, pineapple juice, grapefruit juice, sugar syrup and then shake vigorously
02. Add ice into collins glass
03. Strain contents of the cocktail shaker into the collins glass.
04. Top with crushed ice
05. Garnish with a cinnamon stick, slice of passionfruit and mint leaves







WHITE WINE

WHITE WINE

San Abello Sauvignon Blanc

 7.25  23.95

Chile. Crisp fresh tropical fruit aromas and flavours of gooseberry and lime with grassy, herbaceous notes

La Serre Sauvignon Blanc

 8.25  29.25

Languedoc-Roussillon, France. Intense notes of toasty spice, lemons and crisp green apples. It has a soft, smooth texture and a bright and refreshing finish

Tokomaru Bay Marlborough Sauvignon Blanc

 32.50

New Zealand. Is deliciously fruity with lots of ripe, citrus and tropical fruit flavours, good grip. Zesty and refreshing

Little Eden Chardonnay

 7.65  28.95

S.E Australia. Aromas of stone fruit and citrus, with a long elegant finish

Antonio Rubini Pinot Grigio

 7.45  26.95

Italy. Rich pear drop and Eldeflower notes with lingering apple finish

Conde Villar Vinho Verde

 25.50

Portugal. Tropical aromas of pineapple and mango, with interesting floral notes, soft minerality, is well-balanced

Laurenz Singing Gruner Veltliner

 32.50

Niederosterreich, Austria. The nose is perfumed with white flowers. The palate is super fresh and citrusy with a refreshing bitterness

Terra de Cigarron Godello

 24.50

Spain. Apple and pear predominate with intense hints of wild flowers and subtle nuances of lime citrus

Domaine Paul Nicolle Chablis Viellies Vignes

 45.00

Chablis, France. A classic expression of cool climate Chardonnay. Light and crisp, it's a textbook bottle that shows why real Chablis is famous around the world

ROSÉ

O&G White Zinfandel Rose

 7.25  23.95

USA. Strawberry, cranberry & raspberry fruits, medium sweetness with balanced acidity

Du kif Rose

 7.45  29.50

Southern France. Fresh and fruity, with intense notes of cranberry and cherry, crisp finish and long mineral aftertaste

RED WINE

Acacia Tree Pinotage

 7.25  23.95

Western Cape, South Africa. Soft, medium bodied red wine, with flavours of blackcurrants, cherries and plums

Circa Shiraz

 8.25  29.25

SE Australia. Rich plummy and red berry aromas and flavours, along with a bit of spice and pepper, full-bodied and rich.

Nyala Cabernet Sauvignon

 7.65  28.95

South Africa. Full of blackberry and blackcurrant flavours, with a touch of sweet spice

Hubert et Fils Rhone Rouge

 29.50

Rhone, France. Aromas of redcurrant, thyme, rosemary and liquorice, with soft and smooth tannins

Alto Bajo Merlot

 26.00

Chile. Aromas and flavours of ripe plums, sweet spices, coffee and chocolate

Ara Single Estate Pinot Noir

 38.50

Marlborough, New Zealand. Complex bright red fruits and deep mocha spice burst with a rich mid palate

Oscuro Malbec

 29.50

Mendoza, Argentina. Pure, juicy flavours of plum and blackberry, with a hint of chocolate and vanilla

Quinta do Vallado Douro

 35.00

Douro, Portugal. Full-bodied, flavours of plums, blackberries, cocoa, cinnamon and vanilla, the tannins are ripe and the finish is long and clean

Masseria Borgo Dei Trulli Lucale Promitativo Appasimento

 34.00

Puglia, Italy. Earthy aromas of blackcurrants, vanilla and chocolate, elegant and complex

DESSERT WINES & PORT

Lafage Muray Grenat ^{50ml}





 6.95

Churchils LBV late btled vintage ^{50ml}



 8.75

BUBBLES, PROSECCO AND CHAMPAGNE

SPARKLING WINE & PROSECCO

Vitelli Prosecco	 34.50
Veneto, Italy	
Bottega Gold	 52.00
Venice, Italy	
Bottega Pink	 52.00
Venice, Italy	
Maschio Del Cav Frizzante Rose	 34.50
Veneto, Italy	

CHAMPAGNE

Champagne Deutz Classic Brut NV	 67.50
Champagne, France	
Moët et Chandon	 82.50
Champagne, France	
Taittinger Brut Reserve NV	 95.00
Champagne, France	
Taittinger Prestige Rose NV	 125.00
Champagne, France	
Veuve Clicquot	 87.50
Champagne, France	
Laurent Perrier Rose	 125.00
Champagne, France	
Dom Perignon	 240.00
Champagne, France	

BUBBLES, PROSECCO AND CHAMPAGNE



PROSECCO SPRITZERS & MR FITZ AQUA SPRITZ



PROSECCO SPRITZERS

Sprizzatto **12.90**

Sprizzato Apertivo Italiano is a bitter citrus & rhubarb infused spirit designed to be served with Prosecco topped with ice, soda water & infused with slices of orange

Florence Fizz **12.90**

Fiorente Italian Elderflower Liqueur - blended with a small amount of mint spearmint essence, lemon juice & beet sugar served with Prosecco, soda water & infused with mint & lemon slices

Galliano Spritz **12.90**

Galliano L Apertivo Bitter - Made with infusions of mediterranean citrus, oranges, bergomats, chinotto, tangerine & grapefruit, anise, juniper, cardamon, sandal wood, sage, lavender, peppermint, cinnamon & vanilla served with Prosecco, soda water & infused with slices of orange & grapefruit

Sofia Lorraine **16.90**

Bepi Tosolini Vecchio 800 Italian Brandy - slightly sweet honeyed grape juice, vanilla, honeysuckle & dry spicy buttery oak served with Prosecco, soda water & cane syrup - garnished with an Amarena cherry

AQUA SPRITZERS WITH PROSECCO

Plum, pear & mixed spice **12.90**

Sour cherry, red grape & hibiscus **12.90**

Rhubarb & rosehip **12.90**

Elderflower & apple **12.90**

Cranberry & pomegranate **12.90**

Blackcurrant & liquorice **12.90**

Gooseberry & elderflower **12.90**

SPIRITS

BOURBON

Bulleit	5.60
Bulleit Rye	5.80
Canadian Club	6.40
Gentleman Jack	8.50
Jack Daniels	5.50
Makers Mark	6.10
JD Single Barrel	9.25

COGNAC

Hennessy	5.50
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GIN

Gordons	4.90
Gordons White Peach	5.20
Gordons Mandarin	5.20
Tanquery	5.40
Tanquery 10	6.80
Tanquery Flor De Sevilla	6.50
Tanquery Rangpur	6.50
Tanquery Malacca	6.50
Henricks	5.90
Jawbox	6.25
Peddlers	6.40
Shortcross	6.10
Ginato Pomelo	5.90
Ginato Clementino	5.90
Ginato Pinot Grigio	5.90
Ginato Melgrano	5.90

LIQUERS

Absinthe	6.50
Baileys	4.90
Benedictine	4.90
Chambord	4.90
Disaronno	4.95
Drambuie	4.90
Frangelico	4.90
Galliano	4.90
Gran Mariner	4.90
Irish Mist	4.90
Jagermeister	4.90
Kahlua	4.90
Sambuca	4.90
Southern Comfort	4.90
Tia Maria	4.90

PORT

Churchills LBV	8.75
Fernet Branca	4.80
Taylors Port LBV	5.20

RUM

Bacardi	4.90
Captain Morgan	4.90
Grand Kadoo Pineapple	6.25
Havana 3 year	4.90
Havana 7 year	5.60
Kraken	4.70
Malibu	4.70
Plantation 5 year	6.50
Plantation 20 year	12.70
Red Bonny Dark Rum	4.90
Ron Zacapa 23yr Rum	12.90
Sagatiba Cachaca	4.90

SHOOTERS

Baby Guinness	4.90
Choc Pop	4.90

TEQUILA

1800 Coconut Tequila	8.95
Olmeca Blanco	4.80
Omelca Chocolate	4.80
Patron	6.50
Tequilla Rose	4.80

VODKA

Smirnoff	4.90
Absolut Vanilla	4.90
Grey Goose	6.75
Kettle One	5.70
Kettle One Citreon	5.80
Kettle One Oranje	5.80
Kettle One Grapefruit & Rose	5.90
Kettle One Cucumber & Mint	5.90
Kettle One Peach & Orange	5.90
Ukiyo Japanese Rice Vodka	8.20

WHISKEY

Bushmills	5.00
Bushmills Black	6.30
Bushmills 10 year	7.90
Glendalough 13	10.00
Jameson	4.90
Born Irish	8.50

A smooth triple distilled Irish whisky with rich stout, chocolate malt & roasted barley before bottling @ 40%

WHISKY

Johnnie Walker Red Label	5.20
Johnnie Walker Black Label	5.90
Famous Grouse	5.10

McCONNELL'S 5YR WHISKY

AMPM's House Pour

4.80

McConnell's 5 year old is a fine blend of Irish malt and Irish grain whiskies which have been gently rested in select bourbon casks, bringing out beautiful over tones of vanilla sweetness, ripe fruits, butterscotch, and pepper spice... But how did it all begin?

The original home of this iconic brand was the Cromac Distillery, with warehousing situated at Dunbar Street in the heart of Belfast. The McConnell's brothers, John and James, produced huge volumes of Irish whisky until they closed the distillery doors in 1930.

It's fair to say the brand had its share of troubles over their 150 years of production, with a warehouse fire at Dunbar Street and prohibition bringing that great era to an end. However, today McConnell's is once again thriving in the City of Belfast!

Belfast Distillery Company are building a state-of-the-art distillery and visitor centre so that McConnell's Irish Whisky will be once again alive and flourishing our great city.

Play Your Part in restoring the legend!

SHERRY CASK FINISH

Sherry Cask Finish

6.50

McConnell's Sherry Cask Finish is aged for 5 years in 1st fill select Bourbon barrels. It is then finished in the finest Oloroso Sherry Casks which bring out rich aromas of dried figs, dark chocolate and lingering spice.

Bottled at 46% ABV, non-chill filtered.

Tasting Notes

Nose

Dried figs and currants followed by Christmas spices such as nutmeg and cinnamon, dark chocolate, and a hint of fresh leather.

Palate

Demerara sugar, dark ripe cherries and black raspberry followed by bitter dark chocolate shavings and rich red apples.

Finish

Lingering oak notes, with a hint of leather and subtle clove spice.



GIN PERFECT SERVES

To all gin lovers, enjoy your next glass of craft gin the way the distiller intended. The best gins are often served with an accompaniment to enhance the flavour and complement their distinct botanical blends. All of our gin perfect serves are accompanied by premium tonic or ginger ale

Tanqueray London Dry Gin 8.90

Tanqueray London Dry is a juniper-forward gin with distinctive flavours of piney juniper and feint lemon zest. It is these perfectly balanced botanicals of juniper, coriander, angelica and liquorice which create a classic base for every gin cocktail without overpowering it. Served with a premium tonic cucumber & mint

Tanqueray No. Ten 9.80

Juniper is integrated with freshly squeezed lime, orange and pink grapefruit juice while white pepper and coriander spice add depth. All these flavours continue through the long, smooth almost creamy finish. Served with a premium tonic and grapefruit & lime wedge

Tanqueray Rangpur 9.80

Tanqueray Rangpur is distilled with Tanqueray's iconic base of juniper, coriander, angelica and liquorice and it is then complemented with ginger bay leaves and rare rangpur limes. The result is a zesty flavoured gin which also still maintains its juniper forward style that Tanqueray is known for. Served with a premium tonic and a lime wedge with rosemary

Tanqueray Flor de Sevilla 9.80

Made from the essence of quality bittersweet Seville oranges, orange blossom and other botanicals the result is a sophisticated gin with a tangy and sweet flavour profile. Served with a premium tonic and an orange wheel

Tanqueray Malacca 9.80

Made with peppercorns, rose petals, cloves and cardamom as well as the four Tanqueray botanicals in Tanqueray London Dry, Tanqueray Malacca has a complex and spicy finish. Served with a premium tonic, pink peppercorns & a sprig of mint

Glendalough 8.95

Premium tonic served with rhubarb bitters & fresh basil

Jawbox 9.90

Premium ginger ale, lime wedge & plenty of ice & honey comb

Shortcross 9.50

Premium tonic with grapefruit & rosemary

Tanqueray 10 9.75

Premium tonic served with orange & cloves

Ginato Pompelmo 8.90

Premium Tonic, Ginato Pompelmo Gin, garnished with grapefruit wedge

Ginato Melograno 8.90

Premium Tonic, Ginato Melograno Gin, garnished with pomegranate seeds

Ginato Clementin 8.90

Premium Tonic, Ginato Clementino Gin, garnished with clementine wedge

Ginato Pinot Grigio 8.90

Premium Elderflower Tonic, Ginato Pinot Grigio Gin garnished with lime wedge

DRAUGHT BEER

Estrella	1/2 Pt 3.10	Pint 5.90
Guinness	1/2 Pt 3.10	Pint 5.70
Heverlee	1/2 Pt 3.10	Pint 5.95
Tennents	1/2 Pt 3.10	Pint 5.60
Stella	1/2 Pt 3.10	Pint 5.95

BOTTLED BEERS

Corona ^{330ml}	4.95
Estrella ^{330ml}	4.95
Menabrea ^{330ml}	4.95
Moretti ^{330ml}	4.95
Peroni ^{330ml}	4.95
Peroni Gluten Free ^{330ml}	4.95
Gluten Free	
Tsing Tao ^{330ml}	4.95

ZERO ALCOHOL BEER

Heineken Zero ^{330ml}	4.70
Non-alcoholic	
Peroni Libera ^{330ml}	4.75
Non-alcoholic	

BOTTLED CIDER

Kopperberg	7.40
Mixed fruit	
Kopperberg	7.40
Strawberry and lime	
Kopperberg Non-Alcoholic	7.25
Pear flavoured	
Tempted Cider	6.95
Medium	
Tempted Cider Elderflower	6.95
Medium	

SOFT DRINKS

Bitter Lemon ^{200ml}	2.80
Coca Cola ^{200ml}	2.90
Coca Cola ^{330ml}	3.60
Diet Coca Cola ^{200ml}	2.90
Diet Coca Cola ^{330ml}	3.60
Eco Pure Still	3.70
Eco Pure Sparkling	3.70
Fanta ^{330ml}	3.60
Ginger Ale ^{200ml}	2.80
Lemonade ^{200ml}	2.80
Slim line tonic ^{200ml}	2.80
Sprite ^{330ml}	3.60
Tonic ^{200ml}	2.80

PREMIUM MIXERS

Fevertree Elderflower	3.50
Fevertree Mediterranean	3.50
Fevertree Indian Tonic	3.50



NON-ALCOHOLIC DRINKS

Nozecco

 5.95  19.50

Carbonated Flavored Drink Based on De-Alcoholised Wine. Natural grape profile with fine & elegant bubbles

Fluère Spiced Cane

4.25

Fluère Spiced Cane has lovely notes of chocolate and coffee on the nose and a sweet, complex, earthy palate. The richness of the Dominican sugar cane mixes with hints of tonka bean and spice to create a truly luxurious liquid. Fluère Spiced cane is perfect with Cola and ice or even add some bitters, orange peel & maple syrup to make an old-fashioned

Lyre Gin

4.95

Firm flavours with juniper and citrus. Earthy notes fill the mid-palate which has lovely vinous qualities. The pepperberry adds warmth and delivers a generous, dry finish

Gordons 0% Gin

4.25

New Gordon's Alcohol Free 0.0%. Made using only the finest distilled botanicals, just like the original Gordon's London Dry Gin, Gordon's 0.0% provides the bold, juniper led character you'd expect from Gordon's. The perfect alcohol-free alternative to your usual choice of Gordon's & tonic

MR FITZ AQUA SPRITZ

The bittersweet flavour of the Italian Spritz is like sunshine itself, bright with flavours typical of its origins. The sweetness from orange is perfectly fused with the complex and astringent flavours of rhubarb, finishing dry and deliciously refreshing. If you like Aperol you will love this.

Clementine orange & Bergamot

5.95

Cranberry & Pomegranate

5.95

Elderflower & Apple

5.95

Gooseberry & Elderflower

5.95

Lemon, Cucumber & Mint

5.95

Raspberry & Lavender

5.95

Rhubarb & Rose

5.95

Sour cherry, Grape & Hibiscus

5.95

THREE LADIES

£6.95

Introducing the exquisite and refreshing Three Ladies, a delightful alcohol-free cocktail. Crafted from a perfect blend of non-alcoholic Prosecco, tangy grapefruit juice, and non-alcoholic gin, this drink is sure to impress even the most discerning palate. The Three Ladies is a delicious and elegant drink that is perfect for any occasion, whether you're celebrating with friends, enjoying a meal, or just want a tasty and refreshing drink to quench your thirst.

Sip on the bubbly and bright flavors of the non-alcoholic Prosecco, paired with the tangy grapefruit and the subtle botanical notes of the non-alcoholic gin. It's the perfect drink for those who want to enjoy the taste of a cocktail without the alcohol content.

INGREDIENTS

120 ml **Non-alcoholic prosecco**

60 ml **Grapefruit Juice**

Freshly Squeezed

15 ml **Non-alcoholic Gin**

GARNISH

Twisted Lemon

EQUIPMENT & GLASSWARE

Cocktail shaker and champagne flute

01. Add ice to cocktail shaker, then add grapefruit juice and non alcoholic gin
02. Strain the contents of the cocktail shaker into the flute.
03. Top with non alcoholic prosecco.
04. Garnish with twisted lemon



VIRGIN BRAMBLE



VIRGIN BRAMBLE

£6.95

Introducing the refreshing and delicious Virgin Bramble, a non-alcoholic twist on the classic cocktail, made with only the finest ingredients!

Crafted from a blend of non-alcoholic gin, blackberry syrup, lemon juice, and sugar syrup, this alcohol-free version of the Bramble is the perfect choice for those who want to enjoy the flavors of a cocktail without the buzz.

The Virgin Bramble is bursting with the sweet and tangy flavors of blackberry and lemon, complemented by a subtle sweetness from the sugar syrup. It's the perfect drink to quench your thirst on a warm summer day, or to pair with a delicious meal at any time of year.

INGREDIENTS

50 ml **Non-alcoholic Gin**

25 ml **Blackberry Syrup**

30 ml **Lemon Juice**

Freshly Squeezed

15 ml **Sugar Syrup**

GARNISH

Blackberry, lemon peel and mint leaves

EQUIPMENT & GLASSWARE

Cocktail shaker, Cocktail Strainer and Goblet

01. Add ice to a cocktail shaker, then non alcoholic gin, lemon juice and sugar syrup and shake vigorously
02. Add black syrup to the goblet.
03. Add crushed ice to the goblet on top of the blackberry syrup
04. Strain contents of cocktail shaker into the goblet
05. Garnish with a blackberry, lemon peel and mint leaf

VIRGIN STRAWBERRY DAIQUIRI

£6.95

Introducing the luscious and fruity Strawberry Daiquiri - Non-alcoholic version, crafted from a perfect blend of juicy strawberry puree, lime juice, and sugar syrup, this alcohol-free version of the classic cocktail is guaranteed to tantalize your taste buds and transport you to a tropical paradise.

INGREDIENTS

125ml **Strawberry Purée**

30 ml **Lime Juice**

Freshly Squeezed

25 ml **Sugar Syrup**

GARNISH

Strawberry Slice

EQUIPMENT & GLASSWARE

Blender and coupe glass

01. Add large scoop of crushed ice into the blender and add strawberry puree, lime juice and sugar syrup and blend for 30 seconds
02. Pour the blended mixture into a chilled coupe glass
03. Garnish with strawberry slice

VIRGIN STRAWBERRY DAIQUIRI



VIRGIN APPLE / PINEAPPLE MOJITO



VIRGIN APPLE / PINEAPPLE MOJITO

£6.95

Introducing the refreshing and minty Non-alcoholic Mojito, the perfect drink to quench your thirst on a hot summer day or to enjoy anytime you want a refreshing pick-me-up!

Crafted from the finest ingredients including fresh lime juice, muddled mint leaves, and a hint of sweetness from the sugar syrup, this alcohol-free version of the classic cocktail is sure to hit the spot and cool you down.

Sip on the crisp and clean flavors of the Non-alcoholic Mojito and let the zesty lime and refreshing mint transport you to a tropical paradise. The drink is so delicious that you won't even miss the alcohol!

INGREDIENTS

60 ml **Apple or Pineapple Juice**

15 ml **Lime Juice**

Freshly Squeezed

15 ml **Sugar Syrup**

15 ml **Soda Water**

12 **Mint Leaves**

GARNISH

Lime wedge and Mint leaves

EQUIPMENT & GLASSWARE

Muddler, Bar spoon and Collins glass

01. Add mint leaves, pineapple/apple juice, lime juice and sugar syrup to the collins glass and top with crushed ice until two-thirds of the glass is full.
02. Stir mixture with a bar spoon until well mixed
03. Add more crushed ice and top with soda water
04. Garnish with lime wedge and mint leaves.

VIRGIN APEROL SPRITZ

£6.95

Introducing our vibrant and refreshing non-alcoholic Aperol Spritz, a delicious and healthy twist on the classic cocktail.

Crafted from a blend of fresh orange juice, soda water, and a dash of non-alcoholic Aperol, this drink is perfect for those who want to enjoy the flavors of a cocktail without the alcohol content.

Sip on the bright orange goodness and savor the sweet and bitter flavors of the Aperol with a zesty orange finish. It's the perfect drink for those who want to enjoy a flavorful and refreshing drink without the buzz.

INGREDIENTS

90 ml **Non-alcoholic Prosecco**

60 ml **Non-alcoholic Aperol**

60 ml **Soda Water**

GARNISH

Orange Wedge

EQUIPMENT & GLASSWARE

Large Wine Goblet

01. Add ice to the goblet
02. Add non alcoholic aperol and non alcoholic prosecco
03. Top with soda water
04. Garnish with orange wedge



HOT DRINKS



SPECIALTY COFFEES

Baileys Coffee	8.90
With Baileys	
Calypso Coffee	8.90
With Tia Maria	
Coffee Royale	10.50
With Brandy	
Irish Coffee	8.90
With Irish Whisky	
Italian Coffee	8.90
With Amaretto	

COFFEE

Americano	3.30
Cappuccino	3.50
Espresso	3.20
Flat White	3.50
Latte	3.60
Macchiato	3.40
Mocha	3.60

TEAS

Luxury Teas	3.00
Please ask your server for our current list of teas	



