

THE
WINEHOUSE
RESTAURANT

T H E B I B L E
"DRINK RESPONSIBLY - DON'T SPILL ANY"

The Moscow Mule kicked off in the 1940s when a vodka guy, a bartender and a copper mug collector walked into a bar (seriously). They mixed vodka, ginger beer and lime in shiny mugs—and boom, a star was born

-DCB 1940

MOSCOW MULE

VODKA, GINGER BEER,
LIME, MINT

£10



The Vodka Martini: sharp, stylish and
forever linked to James Bond. "Shaken, not
stirred" made it iconic -even if purists still
roll their eyes

-DOB 1941

AH, YOU WANT TO MEET THE MARTINI FAMILY?
EACH ONE'S A LITTLE MASTERPIECE—LET'S
BREAK 'EM DOWN:

VODKA MARTINI

A VODKA MARTINI WITH OLIVES:
BECAUSE SOMETIMES YOU NEED A
LITTLE BRINE TO BALANCE ALL THAT
SUAVE. OH, AND DRY VERMOUTH!

£10



PORNSTAR MARTINI

A TROPICAL PUNCH OF PASSION
FRUIT, VANILLA VODKA, WITH
PROSECCO ON THE SIDE—BECAUSE
WHY SETTLE FOR BASIC WHEN YOU
CAN HAVE BUBBLY BACKUP?

£10

FRENCH MARTINI

VODKA, CHAMBORD, AND PINEAPPLE
JUICE—LIKE A TROPICAL HOLIDAY
FOR YOUR LIVER, BUT WITH WAY
LESS SUNSCREEN

£10



ESPRESSO MARTINI

VODKA, COFFEE LIQUEUR AND
ESPRESSO—BECAUSE WHY SHOULD
YOUR COFFEE BE SOBER?

£10

CHOCOLATE MARTINI

VODKA, CHOCOLATE LIQUEUR AND
CREAM—BASICALLY DESSERT FOR
PEOPLE WHO DON'T WANT TO CHEW

£10



WHICH ONE'S GONNA MAKE YOU FORGET YOU HAVE RESPONSIBILITIES?

The Mojito: rum. mint. lime—Cuba's
ancient remedy for everything, now in
a glass, like a trip to the beach
without the tan lines

-DOB 1500s

BLACK MOJITO

MOJITO: RUM, LIME, MINT, SUGAR, SODA WATER, ICE—CUBA'S ORIGINAL "FEEL BETTER" DRINK. BLACK MOJITO: SAME, BUT WITH ACTIVATED CHARCOAL FOR THAT "I'M FANCY AND MYSTERIOUS" LOOK

£10



The Manhattan: invented in the 1870s
at the Manhattan Club for a party
honouring Samuel Tilden—because
nothing says “I’m running for
President” like a whiskey cocktail
-DOB 1870s

MANHATTAN

WHISKEY, VERMOUTH, BITTERS AND A
CHERRY—LIKE A SUIT IN A GLASS, BUT WITH
A HINT OF “I MIGHT MAKE QUESTIONABLE
DECISIONS LATER”

£12



The Old Fashioned: created in the
1800s by folks who thought cocktails
were getting too wild and just wanted
a drink that didn't need a tutorial

-DCB 1800s

OLD FASHIONED

WHISKEY, SUGAR, BITTERS—BECAUSE
SOMETIMES, YOU JUST NEED BOOZE,
SWEETNESS AND A DASH OF “KEEP IT
SIMPLE”

£12



The Long Island Iced Tea: invented in 1972 by Robert "Rosebud" Butt to showcase Triple Sec—vodka, tequila, rum, gin and cola, all pretending to be iced tea. No tea, just a strong kick and a bad decision in a glass!

-DOB 1972

LONG ISLAND ICED TEA

VODKA, TEQUILA, RUM, GIN, TRIPLE SEC,
LEMON JUICE, SIMPLE SYRUP AND COKE—
BASICALLY, A PARTY IN A GLASS THAT
SOMEHOW STILL CLAIMS TO BE "ICED TEA"

£12



The Whiskey Sour: born from sailors mixing rum and citrus to fight scurvy in the 18th century. By 1862, it made its way into Jerry Thomas's cocktail bible—and we've been sipping it ever since, now with a frothy egg white for that "fancy but still pirates" vibe

-DOB 1800s

LET ME SHOW YOU HOW THE AMARETTO SOUR AND COGNAC SOUR SPICE UP THE CLASSIC WHISKEY SOUR—BECAUSE SOMETIMES WHISKEY JUST NEEDS A SIDEKICK WITH A LITTLE MORE FLAIR

WHISKEY SOUR

WHISKEY, LEMON JUICE, SUGAR AND EGG WHITE—BASICALLY, A WHISKEY COCKTAIL THAT'S SWEET, SOUR AND FANCY ENOUGH TO MAKE YOU FEEL LIKE YOU KNOW WHAT YOU'RE DOING

£10

AMARETTO SOUR

THIS TWIST SWAPS WHISKEY FOR AMARETTO, AN ALMONDY ITALIAN LIQUEUR—BASICALLY TURNING YOUR WHISKEY SOUR INTO A SWEET, NUTTY VACATION IN A GLASS

£10

COGNAC SOUR

THIS VERSION TAKES THINGS UP A NOTCH WITH COGNAC, ADDING RICH, FRUITY AND OAKY FLAVOURS—BECAUSE SOMETIMES THE SOUR NEEDS A LITTLE CLASS

£10



BOTH OPTIONS ARE SMOOTH, CLASSY AND HAVE MORE PERSONALITY THAN YOUR LAST DATE!

The Aperol Spritz: born in Austria in the 19th century when wine got watered down, then perfected in Italy in the 1950s with Aperol, Prosecco and soda—basically the drink that says “I’m here for summer and low-effort class.”

-DCB 1950s

APEROL SPRITZ

APEROL, PROSECCO AND SODA WATER—
BECAUSE SOMETIMES, YOU JUST WANT TO
SIP SOMETHING THAT LOOKS FANCY
WITHOUT HAVING TO TRY TOO HARD

£10



The Mai Tai: A cocktail with a "who invented it?" drama—was it Trader Vic in 1944 or Don the Beachcomber in the 1930s? Who knows, but it's made with rum, lime, orgeat syrup and orange curaçao and either way, it'll transport you to a tiki bar where the only thing disputed is who's buying the next round!

-DOB 1944

MAI TAI

RUM, LIME, ORGEAT SYRUP AND ORANGE
CURAÇAO—BASICALLY, A TROPICAL
HOLIDAY IN A GLASS, WHERE THE ONLY
THING MORE QUESTIONABLE THAN THE
HISTORY IS HOW QUICKLY YOU'LL ORDER
A SECOND ONE

£10





Cherry Negroni: Born in 1919 when Count
Negroni asked for his Americano to be 'a little
stronger'—and accidentally invented the classy
way to get tipsy fast. with a cherry twist



-DOB 1919

CHERRY NEGRONI

GIN, CHERRY BRANDY,
AMARETTO, CAMPARI

£12



JOIN US FOR OUR TIPS Y LUNCH

**2 COURSES &
3 COCKTAILS, PROSECCO
OR BELLINIS SERVED
MONDAY-SATURDAY 12-5PM**

A decorative graphic in the bottom-left corner consisting of numerous pink and magenta splatters of varying sizes, creating a dynamic, liquid-like effect.

T H E B I B L E

"YOU CAN'T BUY HAPPINESS, BUT YOU CAN BUY A
COCKTAIL AND THAT'S PRETTY MUCH THE SAME THING"

