



HAPPY HOUR

**MON-FRI 4 - 7 PM
ALL COCKTAILS FOR**

5

*Food must be consumed with alcohol

COCKTAILS

.....**TODAY'S SHRUB**.....
: we preserve fruit in sugar + vinegar, then top w/ soda or Cava **3.5/5** :
.....

MIMOSA

Cava + fresh orange or grapefruit **5**

SAZARAK

Wild Turkey, St Germain, lemon, bitters, Arak **9**

DIRTY MARTINI

Hendrick's gin or Absolut Vodka, dry vermouth, cucumber pickle brine **9**

SLIVOVITZ NEGRONI

plum shrub, gin, Campari **5**

CARDAMOM ESPRESSO MARTINI

Absolut Vodka + coffee liqueur shaken w/ cardamom syrup + green pistachio **9**

BONE MARROW OLD FASHIONED

bone marrow-washed Wild Turkey, bitters, orange **9**

BLOOD ORANGE G+T

Hendrick's, St Germain, blood orange, tonic **9**

PICKLEBACK

Wild Turkey bourbon + pickle brine **5**

AMARETTO SOUR

Disaronno, bitters, lemon, egg white **9**

BEER AND CIDER

BREWER	BEER				
<i>Freedom</i>	ORGANIC HELLES	<i>organic lager</i>	4.8%	330ml	5
<i>Wild Beer Co</i>	POGO	<i>fruit pale ale</i>	4.1%	330ml	5.5
<i>Six Degrees North</i>	HOPOCRISY	<i>Belgian-style pale</i>	4.6%	330ml	5.75
<i>Magic Rock</i>	FANTASMA	<i>gluten free IPA</i>	4.5%	330ml	6
<i>Beer 52</i>	HE BREW	<i>Victorian IPA</i>	6.5%	330ml	6
<i>Wiper and True</i>	CITRA + RYE	<i>amber ale</i>	5.4%	330ml	5.5
<i>Hawkes</i>	URBAN ORCHARD	<i>cider</i>	4.5%	330ml	5

SPIRITS

VODKA

Absolut Blue 25 | 50ml 3.75 | 7.5 our|London 25 | 50ml 6 | 12

GIN

Beefeater | Hendricks 25 | 50ml 3.75 | 7.5

WHISKY

Glenlivet 18yr 25ml 10.5

BOURBON

Wild Turkey 101 25 | 50ml 4.25 | 8.5

RUM

Havana Club 3yr 25 | 50ml 3.75 | 7.5

UP ^{AND} AFTERS

digestifs to round off your meal

DOMAINE MAS AMIEL

chilled red dessert wine; delicately sweet, rich + plummy (125ml) 6.5

ARAK

Middle Eastern anise digestif (50ml) 5

FINO

chilled + crisp dry sherry (125ml) 6

GLENLIVET 18

a malt whisky of unmistakable honey-rich maturity and depth (25ml) 10.5

FRESH JUICES

ORANGE / APPLE / PINK GRAPEFRUIT / TOMATO



TAHINI SHAKE

a house hit:
tahini, banana + oatmilk shaken, poured over ice +
topped w/ date syrup + a date + sesame bite **(Ve)**

5

HOUSE SODAS

SEASONAL SHRUB

the drinks equivalent of pickling: we preserve fruit in sugar + vinegar + top w/ soda **3.5**

ROSE + CARDAMOM ICE TEA

iced Brockley Breakfast tea infused w/ cardamom + rose **4.5**

SUMAC + POMEGRANATE LEMONADE

tangy sumac + pomegranate syrup topped w/ soda + fresh mint **4.5**

Coke | Diet Coke | lemonade or ginger beer by Franklin & Sons **3**
mineral water – still or sparkling **2.8/4**

WINE

SPARKLING

DOMINIO DE THARSYS CAVA BRUT NATURE 6 / 32
MACABEO PARELLADA, Burgundy, France - NV (125ml|750ml)

BELLENDIA 8 / 40
GLERA, Prosecco di Conegliano, Italy - 2017 (125ml|750ml)

WHITE

MADREGALE BIANCO, CANTINA DI TOLLO 5.5 / 14 / 20
CHARDONNAY, Abruzzo, Italy - 2017

FRENTANO, CANTINA SOCIALE FRENTANA 6.1 / 15 / 21.5
TREBBIANO D'ABRUZZO, Abruzzo, Italy - 2017

COTES DE GASCOGNE, DOMAINE DE MENARD 6.4 / 16.1 / 23
COLOMBARD-SAUVIGNON, Gascony, France - 2017

RIOJA BLANCO, GRAN CERDO 6.8 / 17.5 / 24.5
VIURA, Rioja, Spain - 2017

MOULIN DE GASSAC 7.25 / 18.25 / 26
VIOGNIER-CHARDONNAY, Languedoc, France - 2017

CEDRIC ALLION, LES GRAND VIGNES 7.75 / 19.5 / 27.5
SAUVIGNON, Loire, France - 2017

GAVI DI TASSAROLO 'LA FORNACE' 8.5 / 22 / 31
CORTESE, Piedmont, Italy - 2017

125ml also available – please ask your server.

AND MORE WINE

ROSE

CHATEAU OLLIEUX ROMANIS 7.8 / 19.6 / 28
GRENACHE GRIS-CINSAULT, Corbières, France - 2017

2017 CHATEAU D'OLLIERES, COTEAUX VAROIS 8.3 / 21.1 / 30
CINSAULT, Provence, France - 2017

RED

BERGERIE DE LA BASTIDE, VIN DE PAYS D'OC 5.5 / 14 / 20
GRENACHE-SYRAH-MERLOT, Languedoc, France - 2018

CIELLO ROSSO 6.1 / 15 / 21.5
NERO D'AVOLO, Sicily, Italy - 2017

LA BOUSSOLE, IGP 7 / 17.5 / 25
PINOT NOIR, Languedoc, France - 2017

REVERTE TINTO, VINICOLA CORELLANA 7.25 / 18 / 25.5
GARNACHA, North Centra, Spain - 2017

TERRE DE MISTRAL 7.4 / 18.5 / 25.5
SYRAH-GRENACHE-MOURVEDRE, Côtes du Rhône, France - 2018

RIOJA TEMPRANILLO, HACIENDA GRIMON 7.8 / 19.6 / 28
CORTESE, Rioja, France - 2017

CAHORS, CHÂTEAU PAILLAS 9.25 / 23.5 / 33
MALBEC, South West, France - 2015

if you enjoyed your wine, take any bottle home for 40% off list price

COFFEE

Our beans come via Brixton-based small-batch roastery, Volcano Coffee Works, who partner only w/ those who promote sustainability + community enhancement. Volcano also pay farmers significantly more than Fair Trade price, enabling communities to improve both their farms + their living standards.

ESPRESSO 2.4

AMERICANO (BLACK / WHITE) 2.4 / 2.8

FLAT WHITE / LATTE / CAPPUCCIO 2.8

CORTADO / MACCHIATO 2.8

ICED COFFEE 3.5

HOT CHOCOLATE 3.4

MOCHA 3.4

+ OAT 0.5

TEA

BROCKLEY BREAKFAST / EARL GREY / PEPPERMINT

JADE TIPS / WILD ROOIBOS

3

all our teas come via Good & Proper Tea: passionate South East London-based blenders, curators and – perhaps most importantly – drinkers of single origin loose-leaf tea, who work only w/ tea suppliers who employ both ethical + sustainable farming practices.