



CHRISTOPHER'S

MARTINI BAR

MARTINI BAR FOOD

AVAILABLE TUESDAY - FRIDAY, 11AM - 10PM
& SATURDAYS FROM 5PM

NIBBLES

Warm bread	5
Sea-salted butter	
Kalamata & nocellara olives (vg)	4
Padrón peppers	8
Mixed Almonds	6
Chunky fries, chilli mayo	6
Parmesan truffle fries	8.5
Popcorn shrimp, chilli mayo	12

TACOS

Jerk-spiced shredded chicken	16
Red cabbage slaw, smashed avocado, sweet potato crisps, crème fraîche	
BBQ wagyu beef	19
Mixed peppers, chipotle chilli, truffle mayo	
Spicy shrimp	18
Mango & lettuce slaw, peppers, chilli mayo	
Beetroot, zucchini & kohlrabi (vg)	14
Harissa coconut cream, black bean salsa coriander cress, blue corn tortilla	

DESSERTS

Warm chocolate fudge brownie	10.5
Vanilla bean ice cream, valrhona chocolate sauce	
Pecan pie	10
Salted caramel ice cream, candied pecans	

BIGGER BITES

Tuna tartare	17.5
Avocado, wasabi mayo	
Santa fe salad (vg)	15
Avocado, blackbeans, tomato, corn, cilantro & lime dressing (add chargrilled chicken)	(+6)
Wagyu burger	24
Lettuce, tomato, mayo, caramelised onions, dill pickle, monterey jack cheese	
Buttermilk fried chicken sandwich	18
(available grilled) chilli mayo, arugula, lettuce, tomato, brioche bun	
Ham & cheese quesadilla	15
Salsa cruda	
Lobster mac 'n' cheese	36
Fried chicken wings	14
Ranch Dressing	
Cheese plate	16
Quince jelly, crackers	

New York vanilla cheesecake	10
Honeycomb ice cream, berry compote	
Chocolate brioche french toast	16.5
(Milk or dark), vanilla ice cream, chocolate sauce	

FOLLOW US



@CHRISTOPHERSWC2



@CHRISTOPHERSWC2



@CHRISTOPHERSWC2

CHRISTOPHERSGRILL.COM

LIQUEURS, APERITIF, DIGESTIF & BRANDY

LIQUEURS		APERITIF	
Disaronno amaretto	10	Aperol	10
Bailey's	10	Cynar	10
Mozart Chocolate	10	Antica formula	13
Mandarine napoleon	12	Lillet blanc	10
Cherry heering	10	Martini extra dy	10
Drambuie	10	Martini ambrato	11
Jack daniel's honey	10	Martini rubino	11
Velvet falernum	10	Martini bianco	10
Kahlua	10	DIGESTIF	
Midori	10	Jägermeister	8
Mozart white chocolate	11	Bénédictine	12
Mozart chocolate cream	11	Grand marnier	12
Mr. black coffee liqueur	12	Chambord	10
Cointreau	10	Frangelico	10
Cointreau blood orange	11	Martini bitter	10
St germain	12	Fernet branca	10
Luxardo sambuca white	8	Amaro montenegro	10
Luxardo sambuca black	8	Luxardo limoncello	8
BRANDY		Yellow chartreuse	13
Courvoisier VS	10	JAPANESE	
Hennessy	12	Akashi-tai yuzushu (citrus)	11
Courvoisier VSOP	14	Akashi-tai umeshu (plum)	10
Courvoisier XO	30		
La diablada pisco	12		

Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu and we cannot guarantee that our food/drinks will be free of any traces of allergens, including **peanuts**.

A discretionary 13.5% service charge will be added to your bill | All prices are inclusive of VAT
Private Room Available | (v) vegetarian, (vg) vegan, (gf) gluten free

DRINKS

JUICE		SODA	
Fresh orange juice	4.5	Coca cola & diet coke	4.5
Fruit juices	4	200ml	
Cranberry, cloudy apple, pineapple, lychee, pink grapefruit, tomato		MINERALS	
Available until 4pm		Fever tree tonics (200ml)	4.5
Brownie & bourbon (alcoholic)	14	Indian tonic water, light tonic water, elderflower tonic, mediterranean tonic, light cumber tonic	
Triple chocolate	8	Fever tree minerals (200ml)	5
Caramel & honeycomb	8.5	Soda water, ginger ale, ginger beer, lemonade	
HOT DRINKS		MINERAL WATER	
Loose leaf tea	4.5	Kingsdown 750ml	5.5
English breakfast, earl grey, decaffeinated english breakfast		Still, sparkling water	
Herbal Infusion	4.5	BEERS & CIDERS	
Fresh mint, Chun mee green, jasmine pearl, chamomile		Stella artois	7
Espresso, americano, macchiato, Cappuccino, latte, flat white, mocha	4.5	Belgium, 330ml, 5.0%	
Iced latte	5.5	Staropramen	7
Vanilla, caramel		Czech republic, 330ml, 5.0%	
Hot chocolate	4.5	Brewdog punk IPA	8
Almond & oat milk available on request		Scotland, 330ml, 5.6%	
		Rekorderlig apple cider	9
		Sweden, 500ml, 4.5%	
		Lucky saint (non-alcoholic)	8
		German, 330ml, 0.5%	

Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu and we cannot guarantee that our food/drinks will be free of any traces of allergens, including **peanuts**.

A discretionary 13.5% service charge will be added to your bill | All prices are inclusive of VAT
Private Room Available | (v) vegetarian, (vg) vegan, (gf) gluten free

MARTINIS

CLASSIC

Martini

Your choice of gin or vodka and aperitif wine in a ratio of 6 to 1. shaken or stirred and finished with your chosen garnish

Vesper

A large measure of gin, vodka and Lillet Blanc shaken over ice finished with a twist of lemon

Dirty gin or vodka

Gently stirred over ice, served muddled with olives or with a dash of olive brine

DECADENT

New York tart

Stolichnaya vanilla vodka, Limoncello, Frangelico, fresh lemon, demerara sugar & mascarpone

Karamel apple pie tini

Cinnamon infused Stolichnaya salted karamel vodka, maple syrup, apple & fresh lemon juice

Espresso martini

Stolichnaya vodka, Kahlua coffee liqueur & a double espresso

Nutella martini

Stolichnaya vanilla vodka, crème de cacao, cream & Nutella

SIGNATURE

Pear & blueberry

Grey goose la poire vodka, blueberries, crème de cassis, Martini bianco & cranberry juice

Apple & raspberry

Stolichnaya red vodka, raspberry puree, Chambord liqueur, apple juice, lemon juice & cinnamon dust

Almond cigar

Bacardi spiced rum, Disaronno amaretto, lime cordial & orange bitters

Sweet rum passion

Bacardi carta blanca rum, mango juice, raspberry & passionfruit puree, homemade lavender syrup

Thai spice

Chilli & lemongrass infused Stolichnaya vodka, lychee liqueur, lychee juice & Peychaud's bitters

Lychee rose

Grey goose vodka, rose liqueur, lychee juice, lime juice & Peychaud's bitters

Chicago

Stolichnaya vodka, crème de cassis, St-Germain elderflower liqueur, blueberry puree & topped with carbonated raspberry champagne foam

Tokyo sour

Suntory Toki Japanese whisky, Akashi-tai yuzushu, sugar syrup & plum bitters

WHISKEY

SINGLE MALT

Highland park 12yo

Glenlivet 12yo

Talisker 10yo

Glenmorangie 10yr

Laphroaig 10yo

Aberfeldy 12yo

Auchentoshan 3 wood

Macallan 12yo sherry oak

Glenlivet 15yo

Lagavulin 16yo

Glenfiddich 18yo

SCOTCH

Naked grouse

Chivas regal 12yo

Johnnie walker black

Dewars 12yo

Bowmore 12yo

Craigellachir 13yo

Chivas regal 18yo

Johnnie walker blue

CANADIAN

Canadian club

AMERICAN

Jack daniel's

Buffalo trace

Gentleman jack

Jim beam double oak

Maker's mark

Knob creek

Woodford reserve

Eagle rare 10yo

Elijah craig 12yo

Old forester

Jack daniel's single barrel

Woodford reserve rye

Angel's anvy

IRISH

Jameson

Slane

Redbreast 12 yo

JAPANESE

Toki

Hibiki

Yamazaki 12yo

Hakushu 12yo

We are able to make majority of Classic cocktails upon request

Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu and we cannot guarantee that our food/drinks will be free of any traces of allergens, including **peanuts**.

Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu and we cannot guarantee that our food/drinks will be free of any traces of allergens, including **peanuts**.

A discretionary 13.5% service charge will be added to your bill | All prices are inclusive of VAT
Private Room Available | (v) vegetarian, (vg) vegan, (gf) gluten free

A discretionary 13.5% service charge will be added to your bill | All prices are inclusive of VAT
Private Room Available | (v) vegetarian, (vg) vegan, (gf) gluten free

SPIRITS

VODKA

Stolichnaya / vanilla / salted caramel	10
Ketel One	11
Finlandia grapefruit	11
Tito's	11
Belvedere	12
Grey goose / citron / orange / pear	12
Staritsky & Levitsky	12
Cîroc	12
Stolichnaya Elit	14

CACHACA

Leblon	11
--------	----

MEZCAL

Casamigos mezcal	17
------------------	----

RUM

Bacardi carta blanca	10
Bacardi spiced	10
Bacardi carta Negra	10
Havana club 7yo	11
Bacardi anejo cuatro	11
Bacardi coconut	11
Bacardi 8yo	12
El Dorado 8yo	12
Appleton 12yo	12
Diplomático exclusiva res.	13
Ron zacapa 23 yo	15
El dorado 15yo	15
Zacapa XO	25

GIN

Bombay sapphire	10
Tanqueray	10
Hayman's old tom	10
Plymouth	11
Plymouth sloe	11
Beefeater 24	11
Bombay bramble / sunset / citrus presse	12
Hendricks	13
King of soho	12
Opihr	12
Pink pepper gin	12
Sipsmith's	12
Gin mare	13
Elephant gin	13
Tanqueray ten	13
Monkey 47	15
Four pillars bloody shiraz gin	14

TEQUILA

Jose cuervo gold	10
Cazcabel Coffee / honey / coconut	12
Cenote silver	15
Patrón silver	15
Cenote reposado	17
Patrón reposado	17
Cenote anejo	19
Patrón anejo	19
Don julio 1942	50

COCKTAILS

SIGNATURE

Skinny pink grapefruit (low-calorie) Finlandia grapefruit vodka, fresh grapefruit, honey water, lemon juice	15
Cucumber Collins Bombay Sapphire gin, fresh cucumber, elderflower cordial & fresh lemon juice. Topped with soda water	15
Gin & regret Bombay sapphire gin, kiwi fruit, elderflower cordial, apple juice & lime	15
Toffee sour Bacardi spiced rum, butterscotch liqueur, fresh lemon, caramel syrup & cinnamon dust	14
Dark knight Bacardi spiced rum, mandarine Napoléon, kumquats, mint, demerara sugar & sweet vermouth	15
Ginger mule Patron silver tequila, lime juice, homemade ginger syrup, ginger beer & angostura bitters	15
New-fashioned Woodford reserve bourbon, Madagascar vanilla pod, orange marmalade, agave, angostura bitters & served smoked	18

CLASSIC

Mojito Bacardi carta blanca rum, lime wedges, mint, demerara sugar & a splash of soda	15
Flavoured mojitos Vanilla & berry, coconut, passionfruit	15.5
Pisco sour La diablada pisco, fresh lime juice, sugar syrup & angostura bitters	15
Old fashioned Woodford reserve bourbon, angostura bitters, demerara sugar & orange zest	15
Picante Patron reposado tequila, lime juice, agave, fresh chilli & fresh coriander	15

CHAMPAGNE COCKTAILS

Bellini Peach puree, crème de pêche & prosecco	16
Flavored bellinis Strawberry, blueberry, raspberry	16
French 75 Bombay premier cru gin, fresh lemon juice, sugar syrup & champagne	18
Grey goose le fizz Grey goose vodka, St-Germain elderflower liqueur, lime juice & prosecco	17
Porn star martini Stolichnaya vanilla vodka, passionfruit liqueur, fresh passion fruit & a shot of prosecco	17

MOCKTAILS

Virgin rose Rose syrup, peach puree, lychee & lime juice	9.5
No-jitos Apple juice, lime wedges, mint, demerara sugar & a splash of soda	9.5
Flavoured no-jitos Apple & ginger, elderflower, mixed berry	10
Amaretti sour (vg option available) Lyre's amaretti (non-alcoholic amaretto), fresh lemon juice, sugar syrup & egg white	10
Mango passion Mango juice, raspberry & passionfruit puree, homemade lavender syrup, crushed ice	10

WINE

WHITE

		Glass	Bottle
176	Sauvignon Blanc Greywacke, 2021, Marlborough, New Zealand	11	60
160	Chablis Domaine Corinne Perchaud, 2019, Burgundy, France	12	70
115	Viognier Mas La Chevaliere, 2020, Langudeoc, France		40
132	Terren Antiche, Gavi di Gavi 2021, Piedmonte, Italy		46

RED

		Glass	Bottle
221	Malbec Altos ‘Terroir Uco’, 2018, Mendoza, Argentina	9	50
234	Cabernet Sauvignon Fog Mountain, 2019, California, USA	10	55
209	Chianti Classico Dievole, 2019, Tuscany, Italy		70
251	Brunello di Montalcino Fossacolle, 2017, Tuscany, Italy		115

Full wine list available

Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu and we cannot guarantee that our food/drinks will be free of any traces of allergens, including **peanuts**.

A discretionary 13.5% service charge will be added to your bill | All prices are inclusive of VAT
Private Room Available | (v) vegetarian, (vg) vegan, (gf) gluten free

CHAMPAGNE & WINE

ROSE

		Glass	Bottle
191	Primitivo Rosato A Mano, 2021, Puglia, Italy	11	45
195	Château Beaulieu, `Cuvée Alexandre` 2021, Coteaux d'Aix-en-Provence, Provence, France		52

CHAMPAGNE

		Glass	Bottle
02	Laurent-Perrier La Cuvée Brut, NV	16	90
08	Laurent-Perrier Cuvée Rosé NV	25	140
12	Vintage, Charles Heidsieck Millésimé 2012		160
14	Veuve Clicquot Ponsardin ‘La Grande Dame’ 1998		280

ENGLISH SPARKLING

		Glass	Bottle
03	Rathfinny Wine Estate Classic Cuvée Brut, NV	14	80
18	Rathfinny Wine Estate Blanc de Noirs		95