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CHRISTOPHER'S

MARTINI BAR

MARTINI BAR FOOD

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

NIBBLES

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	14

TACOS

Jerk-spiced shredded chicken	18
Red cabbage slaw, smashed avocado, sweet potato crisps, crème fraîche	
BBQ wagyu beef	21
Mixed peppers, chipotle chilli, truffle mayo	
Spicy shrimp	19
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	11
Vanilla bean ice cream, valrhona chocolate sauce	
Pecan pie	10.5
Salted caramel ice cream, candied pecans	

BIGGER BITES

Tuna tartare	18
Avocado, wasabi mayo	
Santa fe salad (vg)	16
Avocado, blackbeans, tomato, corn, cilantro & lime dressing (add chargrilled chicken)	(+6)
Wagyu burger	26
Lettuce, tomato, mayo, caramelised onions, dill pickle, monterey jack cheese	
Buttermilk fried chicken sandwich (available grilled) chilli mayo, arugula, lettuce, tomato, brioche bun	19
Ham & cheese quesadilla	15
Salsa cruda	
Lobster mac 'n' cheese	36.5
Fried chicken wings	15
Ranch Dressing	
Cheese plate	16
Quince jelly, crackers	

New York vanilla cheesecake	10
Honeycomb ice cream, berry compote	
Chocolate brioche french toast (Milk or dark), vanilla ice cream, chocolate sauce	18

Please note that after 5pm, any guests ordering only desserts are required to order 1 dessert per person.

LIQUEURS, APERITIF, DIGESTIF & BRANDY

LIQUEURS

Luxardo sambuca white	8
Luxardo sambuca black	8
Bailey's	10
Cherry heering	10
Drambuie	10
Velvet falernum	10
Kahlua	10
Midori	10
Cointreau	10
Cointreau blood orange	11
Mozart white chocolate	11
Mozart chocolate cream	11
Mandarine napoleon	12
St germain	12
Saliza amaretto	12
Tosolini coffee liqueur	12
Briottet liqueur flavours	12
Rose, melon, passion fruit, pear, apple, mint, fig, banana, blackberry, hazelnut, orange, black currant, strawberry, raspberry, peach, lychee	

COGNAC

Courvoisier VS	11
Hennessy	12
Courvoisier VSOP	14
Courvoisier XO	30

JAPANESE

Akashi-tai umeshu (plum)	10
Akashi-tai yuzushu (citrus)	11

APERITIF

Aperol	10
Cynar	10
Lillet blanc	10
Martini extra dy	10
Martini bianco	10
Martini ambrato	11
Martini rubino	11
Antica formula	13

DIGESTIF

Jägermeister	8
Luxardo limoncello	8
Chambord	10
Frangelico	10
Martini bitter	10
Fernet branca	10
Amaro montenegro	10
Bénédictine	12
Grand marnier	12
Yellow chartreuse	13

PISCO

La diablada pisco	12
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CALVADOS

Dupont VSOP	16
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GRAPPA

Tosolini Di Moscato	12
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ARMAGNAC

Clos martin VSOP 8y	14
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WHISKY

SINGLE MALT

Highland park 12yo	11
Glenlivet 12yo	11
Talisker 10yo	12
Glenmorangie 10yr	12
Laphroaig 10yo	13
Aberfeldy 12yo	14
Auchentoshan 3 wood	15
Macallan 12yo sherry oak	16
Glenlivet 15yo	17
Lagavulin 16yo	17
Glenfiddich 18yo	20

SCOTCH

Naked grouse	10
Chivas regal 12yo	10
Johnnie walker black	12
Dewars 12yo	12
Bowmore 12yo	14
Craigellachir 13yo	15
Chivas regal 18yo	15
Johnnie walker blue	45

CANADIAN

Canadian club	10
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AMERICAN

Jack daniel's	10
Gentleman jack	11
Jim beam double oak	11
Maker's mark	11
Knob creek	11
Woodford reserve	12
Eagle rare 10yo	12
Elijah craig 12yo	12
Old forester	13
Jack daniel's single barrel	13
Woodford reserve rye	13
Basil Hayden	14
Bookers	15
Angel's anvy	15

IRISH

Jameson	10
Slane	12
Redbreast 12 yo	14

JAPANESE

Toki	12
Hibiki	20
Yamazaki 12yo	30
Hakushu 12yo	35

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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

Fresh orange juice	5.5
Fruit juices	4.5
Cranberry, cloudy apple, pineapple, lychee, pink grapefruit, tomato	

MILKSHAKES

Available until 4pm	
Brownie & bourbon (alcoholic)	14
Triple chocolate	8
Caramel & honeycomb	8.5

HOT DRINKS

Loose leaf tea	4.5
English breakfast, earl grey, darjeeling, decaffeinated English breakfast	
Herbal Infusion	4.5
Fresh mint, Chun mee green, jasmine pearl, chamomile	
Espresso, americano, macchiato, Cappuccino, latte, flat white, mocha	4.5
Iced latte	6.5
Vanilla / caramel / rose / pistachio	
Hot chocolate	4.5
Almond & oat milk available on request	
Irish coffee	14
Slane Irish whisky, espresso, cream & brown sugar	

SODA

Coca cola & diet coke	5
330ml	

MINERALS

Fever tree tonics (200ml)	4.5
Indian tonic water, light tonic water, elderflower tonic, mediterranean tonic, light cumber tonic	
Fever tree minerals (200ml)	5
Soda water, ginger ale, ginger beer, lemonade	

MINERAL WATER

Kingsdown 750ml	6
Still, sparkling water	

BEERS & CIDERS

Stella artois	7
Belgium, 330ml, 5.0%	
Staropramen	7
Czech republic, 330ml, 5.0%	
Brewdog punk IPA	8
Scotland, 330ml, 5.6%	
Sassy organic apple cider	7
France, 330ml, 5%	
Lucky saint (low alco beer)	8
German, 330ml, 0.5%	

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WINE

WHITE

		Glass	Bottle
110	Izadi, Rioja `seleccion` blanco 2021, Rioja Alavesa, Rioja, Spain	11	60
176	Greywacke, Sauvignon Blanc 2021, Marlborough, New Zealand	12	70
160	Domaine corinne perchaud, Chablis 2019, Burgundy, France	12	70
129	De loach, Russian river valley Chardonnay 2019, Sonoma County, California, USA	14	80

RED

		Glass	Bottle
221	Altos `Terroir Uco`, Malbec 2018, Mendoza, Argentina	11	60
234	Fog Mountain, Cabernet Sauvignon 2019, California, USA	11	60
212	De loach `Heritage collection`, Pinot noir 2020, California, USA	10	55
244	San Polo, Rosso di Montalcino 2019/2020, Montalcino, Tuscany, Italy	14	80

Full wine list available

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SPIRITS

VODKA

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

TEQUILA

El jimador blanco	11
El jimador reposado	11
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

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
Discarded banana peel	13
Diplomático exclusiva res.	13
El dorado 15yo	15
Bumbu spiced rum	15
Ron zacapa 23 yo	17
Zacapa XO	25

CACHACA

Leblon	13
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MEZCAL

Casamigos mezcal	17
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CHRISTOPHER'S GIN SELECTION

Plymouth England, abv 41.2% <i>(peppery & floral)</i> served with lime or lemon	11	Hendricks Scotland, abv 41.4% <i>(heavy on rose, bright & floral)</i> served with cucumber	13
Plymouth sloe England, abv 26% <i>(intense plum & a hint of almonds)</i> served with maraschino cherries & lemon	11	Gin mare Spain, abv 42.7% <i>(herbal with hints of rosemary)</i> served with olives & rosemary	13
Beefeater 24 England, abv 45% <i>(sweet citrus)</i> served with pink grapefruit zest	11	California gin England, abv 44% <i>(orange notes with juicy citrus flesh)</i> served with orange zest	13
Opihr England, abv 42.5% <i>(cardamon & ginger)</i> served with orange slice	12	Tulchan gin Scotland, abv 45% <i>(piney juniper, gentle cardamon spice)</i> served with orange slice	13
Four pillars bloody shiraz Australia, abv 37.8% <i>(pine needles, citrus, spice & raspberry notes)</i> served with lemon slice	12	Tanqueray ten Scotland, abv 47.3% <i>(soft juniper, orange & pink grapefruit shine)</i> served with pink grapefruit	13
Bombay bramble England, abv 43% <i>(tart and rather dry)</i> served with raspberries & lemon	12	Bombay sapphire premier cru England, abv 47% <i>(zingy citrus with soft juniper)</i> served with lemon	14
Fords England, abv 45% <i>(piney juniper, mild & fresh hints of lavender)</i> served with lavender	12	Monkey 47 Germany, 47% <i>(hints of spice, herbal & fruit)</i> served with orange zest & lime	15
Pink pepper gin France, abv 44% <i>(rich with peppercorn & vanilla)</i> served with lemon zest	12	Roku Japan, abv 47% <i>(top note cherry blossom with hints of green tea & bergamot)</i> served with ginger	15

CHAMPAGNE & WINE

ROSE

		Glass	Bottle
191	A Mano, Primitivo Rosato 2021, Puglia, Italy	11	60
195	Château Beaulieu, `Cuvée Alexandre` 2021, Coteaux d'Aix-en-Provence, Provence, France	10	55

CHAMPAGNE

		Glass	Bottle
02	Laurent-Perrier La Cuvée Brut, NV	20	110
08	Laurent-Perrier Cuvée Rosé NV	28	160
12	Vintage, Charles Heidsieck Millésimé 2008		190
14	Veuve Clicquot Ponsardin 'La Grande Dame' 2012		360

ENGLISH SPARKLING

		Glass	Bottle
03	Rathfinny Wine Estate Classic Cuvée Brut, NV	14	80
18	Rathfinny Wine Estate Blanc de Noirs		100

MARTINIS

CLASSIC

Vodka Martini 16
Stolichnaya elit vodka, dry vermouth
your choice of **wet, dry** or **dirty** martini
with a garnish of **olives** or **lemon twist**

Gin martini 16
Bombay premier cru gin, dry vermouth
your choice of **wet, dry** or **dirty** martini
a garnish **olives** or **lemon twist**

Vesper 14
A large measure of gin, vodka and Lillet
Blanc shaken over ice finished with a
twist of lemon

DECADENT

New York tart 15
Stolichnaya vanilla vodka, Limoncello,
Frangelico, fresh lemon, demerara
sugar & mascarpone

Apple pie tini 15
Cinnamon infused Stolichnaya salted
karamel vodka, Briottet crème de
manzana verde, caramel syrup, apple
& fresh lemon juice

Nutella martini 15
Stolichnaya vanilla vodka, Briottet
crème de cacao, cream & Nutella

Banana split 15
Bailey’s, Briottet crème de cacao,
Briottet crème de banane &
half and half

Espresso martini 16
Stolichnaya vodka, Kahlua coffee
liqueur & a double espresso

SIGNATURE

A berry fine pair 15
Grey goose la poire vodka, blueberries,
Martini bianco & cranberry juice

Drink me appley 15
Stolichnaya red vodka, raspberry puree,
Chambord liqueur, apple juice & lemon
juice

Black & berry 15
Fords gin, Briottet crème de mûre, fresh
llemon juice & sugar

Almond cigar 14
Bacardi spiced rum, Disaronno amaretto,
lime cordial & orange bitters

Sweet rum passion 16
Bacardi carta blanca rum, mango juice,
raspberry & passionfruit puree,
homemade lavender syrup

Thai spice 15
Chilli & lemongrass infused Stolichnaya
vodka, Briottet crème de litchi, lychee
juice & Peychaud’s bitters

Lychee rose 15
Grey goose vodka, Briottet crème de
rose, lychee juice, lime juice &
Peychaud’s bitters

Chicago 17
Stolichnaya vodka, Briottet crème de
cassis, St-Germain elderflower liqueur,
blueberry puree & topped with
carbonated raspberry champagne foam

Tokyo 15
Suntory Toki Japanese whisky, Akashi-tai
yuzushu, sugar syrup & plum bitters

We are able to make the majority of classic cocktails upon request

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COCKTAILS

SIGNATURE

Skinny pink grapefruit (low-calorie) 15
Finlandia grapefruit vodka, fresh
grapefruit, honey water, lemon juice

Cucumber collins 15
Bombay Sapphire gin, fresh cucumber,
elderflower cordial & fresh lemon juice.
Topped with soda water

Gin & regret 15
Bombay sapphire gin, kiwi fruit,
elderflower cordial, apple juice & lime

Toffee sour 14
Bacardi spiced rum, butterscotch
liqueur, fresh lemon, caramel syrup
& cinnamon dust

Dark knight 15
Bacardi spiced rum, mandarine
Napoléon, orange, mint, demerara
sugar & sweet vermouth

Cherry me home
Bombay sapphire, Heering cherry liqueur,
Benedictine, Grand marnier, grenadine &
fresh lime juice

Ginger mule 15
Patron silver tequila, lime juice,
homemade ginger syrup, ginger beer &
angostura bitters

New-fashioned 18
Woodford reserve bourbon, Madagascar
vanilla pod, orange marmalade, agave,
angostura bitters & served smoked

CLASSIC

Classic mojito and flavoured mojitos 15.5
Vanilla & berry, coconut, passionfruit,
strawberry

Old fashioned 15
Woodford reserve bourbon, angostura
bitters, demerara sugar & orange zest

Zombie 18
Bacardi blanco, spiced and dark rum,
orange juice, pineapple juice, lime juice,
grenadine & angostura bitters

CHAMPAGNE
COCKTAILS

Bellini 17
Peach puree, Briottet crème de
pêche & prosecco

Flavored bellinis 17
Strawberry, blueberry, raspberry

Grey goose le fizz 17
Grey goose vodka, St-Germain
elderflower liqueur, lime juice
& prosecco

Porn star martini 17
Stolichnaya vanilla vodka, Briottet
crème de la passion, fresh passion
fruit & a shot of prosecco

French 75 18
Bombay premier cru gin, fresh lemon
juice, sugar syrup & champagne

Chambord royale 18
Chambord & champagne

MOCKTAILS

Elderflower kiss 9
Cloudy apple juice, elderflower & fresh
lemon juice

Virgin rose 9.5
Rose syrup, peach puree, lychee & lime juice

No-jito 9.5
Apple juice, lime wedges, mint,
demerara sugar & a splash of soda

Flavoured no-jitos 10
Apple & ginger, elderflower, mixed berry

Mango passion 10
Mango juice, raspberry & passionfruit
puree, homemade lavender syrup,
crushed ice