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**CHRISTOPHER'S**

Martini Bar

## Martini bar FOOD

Available Tuesday – Friday, 11am – 10pm  
& Saturdays from 5pm

### NIBBLES

<b>Kalamata &amp; nocellara olives (vg)</b>	4
<b>Padrón peppers</b>	9
<b>Mixed Almonds</b>	6
<b>Chunky fries, chilli mayo</b>	6
<b>Parmesan truffle fries</b>	8.5
<b>Popcorn shrimp, chilli mayo</b>	14

### TACOS

<b>Jerk-spiced shredded chicken</b>	18
Red cabbage slaw, smashed avocado, sweet potato crisps, crème fraiche	
<b>BBQ wagyu beef</b>	22
Mixed peppers, chipotle chilli, truffle mayo	
<b>Spicy shrimp</b>	19
Mango & lettuce slaw, peppers, chilli mayo	
<b>Beetroot &amp; broccoli(vg)</b>	16
Harissa coconut cream, black bean salsa, sweet potato & chickpea tortilla, coriander cress	

### BIGGER BITES

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

Dessert menu available upon request

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Private Room Available | (v) vegetarian, (vg) vegan, (gf) gluten free

## LIQUEURS, APERITIF, Digestif & brandy

### LIQUEURS

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

### cognac

<b>Courvoisier VS</b>	11
<b>Hennessy</b>	12
<b>Courvoisier VSOP</b>	14
<b>Courvoisier XO</b>	30

### Japanese

<b>Akashi-tai umeshu (plum)</b>	10
<b>Akashi-tai yuzushu (citrus)</b>	11

### APERITIF

<b>Aperol</b>	10
<b>Cynar</b>	10
<b>Lillet blanc</b>	10
<b>Martini extra dy</b>	10
<b>Martini bianco</b>	10
<b>Martini ambrato</b>	11
<b>Martini rubino</b>	11
<b>Antica formula</b>	13

### Digestif

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

### Pisco

<b>La diablada pisco</b>	12
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### Calvados

<b>Dupont VSOP</b>	16
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### Grappa

<b>Tosolini Di Moscato</b>	12
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### Armagnac

<b>Clos martin VSOP 8y</b>	14
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## WHISKY

### SINGLE MALT

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

### SCOTCH

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

### IRISH

Jameson	10
Slane	12
Redbreast 12 yo	14

### AMERICAN

Jack daniel's	10
Gentleman jack	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

### JAPANESE

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

### CANADIAN

Canadian club	10
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## 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	

Coffee	4.5
Espresso / americano / macchiato / cappuccino / latte / flat white / mocha	

Iced latte	6.5
Vanilla / caramel / rose / pistachio /	

Hot chocolate	4.5
<i>Almond &amp; oat milk available on request</i>	

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

Prime time lager (gluten free)	7
England, 330ml, 4.2%	

Pilsner Urquell	8
Czech republic, 330ml, 4.4%	

Meantime Pale Ale	7
England, 330ml, 4.3%	

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	<b>Izadi, Rioja `seleccion` blanco</b> 2022, Rioja Alavesa, Rioja, Spain	11	60
176	<b>Greywacke, Sauvignon Blanc</b> 2022, Marlborough, New Zealand	12	70
160	<b>Domaine corinne perchaud, Chablis</b> 2022, Burgundy, France	12	70
129	<b>De loach, Russian river valley Chardonnay</b> 2020, Sonoma County, California, USA	14	80

### RED

		Glass	Bottle
221	<b>Altos `Terroir Uco`, Malbec</b> 2020, Mendoza, Argentina	11	60
234	<b>Fog Mountain, Cabernet Sauvignon</b> 2021, California, USA	11	60
212	<b>De loach `Heritage collection`, Pinot noir</b> 2021, California, USA	10	55
244	<b>San Polo, Rosso di Montalcino</b> 2021, Montalcino, Tuscany, Italy	14	80

Full wine list available

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## SPIRITS

### VODKA

<b>Stolichnaya</b>	10
<b>Stolichnaya vanilla</b>	10
<b>Stolichnaya salted caramel</b>	10
<b>Ketel One</b>	11
<b>Finlandia grapefruit</b>	11
<b>Tito's</b>	11
<b>Belvedere</b>	12
<b>Grey goose</b>	12
<b>Grey goose citron</b>	12
<b>Grey goose orange</b>	12
<b>Grey goose pear</b>	12
<b>Grey goose strawberry &amp; lemongrass</b>	14
<b>Stolichnaya Elit</b>	14

### TEQUILA

<b>El jimador blanco</b>	11
<b>El jimador reposado</b>	11
<b>Cazcabel Coffee / coconut</b>	12
<b>Cenote silver</b>	15
<b>Patrón silver</b>	15
<b>Cenote reposado</b>	17
<b>Patrón reposado</b>	17
<b>Cenote anejo</b>	19
<b>Patrón anejo</b>	19
<b>Clase azul reposado</b>	40
<b>Don julio 1942</b>	50

### RUM

<b>Bacardi carta blanca</b>	10
<b>Bacardi carta negra</b>	10
<b>Bacardi spiced</b>	10
<b>Bacardi Caribbean spiced</b>	11
<b>Havana club 7yo</b>	11
<b>Bacardi anejo cuatro</b>	11
<b>Bacardi coconut</b>	11
<b>Bacardi 8yo</b>	12
<b>El Dorado 8yo</b>	12
<b>Appleton 12yo</b>	12
<b>Discarded banana peel</b>	13
<b>Diplomático exclusiva res.</b>	13
<b>El dorado 15yo</b>	15
<b>Bumbu spiced rum</b>	15
<b>Ron zacapa 23 yo</b>	17
<b>Zacapa XO</b>	25

### CACHACA

<b>Leblon</b>	13
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### MEZCAL

<b>Casamigos mezcal</b>	17
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## Christopher's Gin selection

<b>Bombay sapphire</b> England, abv 40% <i>(strong citrus nose, acidic lemon dominating)</i> <b>served with lemon</b>	11	<b>Gin mare</b> Spain, abv 42.7% <i>(herbal with hints of rosemary)</i> <b>served with olives &amp; rosemary</b>	13
<b>Plymouth</b> England, abv 41.2% <i>(peppery &amp; floral)</i> <b>served with lime</b>	11	<b>California gin</b> England, abv 44% <i>(orange notes with juicy citrus flesh)</i> <b>served with orange zest</b>	13
<b>Plymouth sloe</b> England, abv 26% <i>(intense plum &amp; a hint of almonds)</i> <b>served with maraschino cherries &amp; lemon</b>	11	<b>Tulchan gin</b> Scotland, abv 45% <i>(piney juniper, gentle cardamon spice)</i> <b>served with orange slice</b>	13
<b>Bombay bramble</b> England, abv 43% <i>(tart and rather dry)</i> <b>served with raspberries &amp; lemon</b>	12	<b>Tanqueray ten</b> Scotland, abv 47.3% <i>(soft juniper, orange &amp; pink grapefruit shine)</i> <b>served with pink grapefruit</b>	14
<b>Pink pepper gin</b> France, abv 44% <i>(rich with peppercorn &amp; vanilla)</i> <b>served with lemon zest</b>	12	<b>Bombay sapphire premier cru</b> England, abv 47% <i>(zingy citrus with soft juniper)</i> <b>served with lemon</b>	15
<b>Marrakech gin</b> England, abv 42.5% <i>(hints of lemon, mint, coriander &amp; turmeric)</i> <b>served with lemon and mint</b>	13	<b>Monkey 47</b> Germany, 47% <i>(hints of spice, herbal &amp; fruit)</i> <b>served with orange zest &amp; lime</b>	15
<b>Hendricks</b> Scotland, abv 41.4% <i>(heavy on rose, bright &amp; floral)</i> <b>served with cucumber</b>	13	<b>Roku</b> Japan, abv 47% <i>(top note cherry blossom with hints of green tea &amp; bergamot)</i> <b>served with ginger</b>	15

### Fever-tree mixer choices

Tonic water, light tonic, mediterranean tonic, elderflower tonic, cucumber tonic, aromatic tonic

## CHAMPAGNE & WINE

### ROSE

		Glass	Bottle
191	<b>A Mano, Primitivo Rosato</b> 2022, Puglia, Italy	11	60
195	<b>Château Beaulieu, `Cuvée Alexandre`</b> 2022, Coteaux d'Aix-en-Provence, Provence, France	10	55

### CHAMPAGNE

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

### ENGLISH SPARKLING

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

## MARTINIS

### CLASSIC

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

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

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

### DECADENT

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

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

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

**Espresso martini**  
Stolichnaya vodka, Kahlua coffee  
liqueur & espresso

### SIGNATURE

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

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

14 **Flower drop** 15  
Fords gin, St germain elderflower  
liqueur, lemon juice & sugar

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

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

15 **Spice me up** 15  
Patron reposado tequila, spicy mango &  
lime juice

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

15 **Old Caribbean** 15  
Bacardi Caribbean spiced, fresh mint,  
fresh lime & sugar

## COCKTAILS

### SIGNATURE

15 **Skinny pink grapefruit (low-calorie)**  
Finlandia grapefruit vodka or El jimador  
blanco, 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

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

15 **Pandan colada**  
Bacardi coconut, pandan coconut cream,  
pineapple juice & fresh lime juice

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

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

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

### CLASSIC

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

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

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

### CHAMPAGNE COCKTAILS

17 **Bellini**  
Peach puree, Briottet crème de  
pêche & prosecco

17 **Flavored bellinis**  
Strawberry, blueberry, raspberry

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

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

18 **French 75**  
Bombay Sapphire gin, fresh lemon  
juice, sugar syrup & champagne

### MOCKTAILS

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

9 **Virgin pandan colada**  
Pineapple juice, pandan coconut cream &  
fresh lime juice

9 **Virgin rose**  
Rose syrup, blood peach puree, lychee &  
fresh lime juice

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

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

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

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

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