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Christophersgrill.com



CHRISTOPHER'S

MARTINI BAR

MARTINI BAR FOOD

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

NIBBLES

Kalamata & nocellara olives (vg)	4
Mixed Almonds	6
Guacamole , chilli, lime, coriander, smoked paprika, corn tortilla chips	9
Crispy tuna tacos , tuna tartare, avocado, wasabi mayo	16
Popcorn shrimp , chilli mayo	14

Sliders

Wagyu beef truffle aioli, Monterey jack cheese	22
Crispy shrimp chilli mayo, iceberg lettuce	21
Portobello mushroom (v) Kimchi slaw, swiss cheese	18

fries

Skinny Fries	6
Sweet potato fries , basil mayo	6
Triple-cooked potato wedges , chilli mayo	6
Parmesan truffle fries	8.5

Large plates

Smoked salmon capers, crème fraiche, sourdough	18
Santa fe salad (vg) Avocado, blackbeans, tomato, corn, cilantro & lime dressing (add chargrilled chicken / shrimps) (+8/+9)	16
Wagyu burger Lettuce, tomato, mayo, caramelised onions, dill pickle, monterey jack cheese	26
Chicken club grilled chicken, lettuce, tomato, bacon, fried egg, mayo, sourdough	19
Ham & cheese quesadilla salsa cruda, sour cream	16
Lobster mac 'n' cheese	36.5
Cheese & charcuterie plate Quince jelly, crackers	18

Dessert menu available upon request

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

LIQUEURS, APERITIF, DIGESTIF & BRADY

LIQUEURS

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

COGNAC

Courvoisier VS	11
Hennessy	12
Courvoisier VSOP	14
Hennessy XO	30

JAPANESE

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

APERITIF

Aperol	10
Cynar	10
Lillet blanc	10
Martini extra dry	10
Martini bianco	10
Martini ambrato	11
Martini rubino	11

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

Talisker 10yo	12
Glenmorangie 10yr	12
Benriach 10y	13
Laphroaig 10yo	13
Aberfeldy 12yo	14
Macallan 12yo sherry oak	16
Lagavulin 16yo	17
Glenfiddich 18yo	20

SCOTCH

Naked grouse	10
Johnnie walker black	12
Dewars 12yo	12
Bowmore 12yo	14
Craigellachir 13yo	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	

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 & oat milk available on request</i>	
Irish coffee	14
Slane Irish whisky, espresso, cream & brown sugar	

MOCKTAILS

Elderflower kiss	9
Cloudy apple juice, elderflower & fresh lemon juice	
Virgin rose	9
Rose syrup, blood peach puree, lychee & fresh 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	

SODA

Coca cola, diet coke & Coca cola zero	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	

MILKSHAKES

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

BEERS & CIDERS

Prime time lager (gluten free)	7
England, 330ml, 4.2%	
Pilsner Urquell	8
Czech republic, 330ml, 4.4%	
Brooklyn lager pilsner	7
USA, 330ml, 4.6%	
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

		Carafe 500ml	Glass 125ml	Bottle
110	Izadi, Rioja `seleccion` blanco 2022, Rioja Alavesa, Rioja, Spain	42	11	60
176	Greywacke, Sauvignon Blanc 2022, Marlborough, New Zealand	46	12	70
160	Domaine corinne perchaud, Chablis 2022, Burgundy, France	46	12	70
129	De loach, Russian river valley Chardonnay 2020, Sonoma County, California, USA	55	14	80
126	Domaine du Tunnel, Sauvignon Blanc 2019, Rhone, France	 CORAVIN	19	120

RED

		Carafe 500ml	Glass 125ml	Bottle
221	Altos `Terroir Uco`, Malbec 2021, Mendoza, Argentina	42	11	60
234	Fog Mountain, Cabernet Sauvignon 2021, California, USA	42	11	60
212	De loach `Heritage collection`, Pinot noir 2021, California, USA	55	14	80
244	San Polo, Rosso di Montalcino 2021, Montalcino, Tuscany, Italy	55	14	80
276	Dueling Pistols, Petit Syrah/Cabernet Sauvignon 2016, California, USA	 CORAVIN	26	160

Full wine list available

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SPIRITS

VODKA

Stoli	10
Stoli vanilla	10
Stoli 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
Grey goose strawberry & lemongrass	14
Beluga	14
Stoli Elit	14

TEQUILA

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

RUM

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

CACHACA

Leblon	13
MEZCAL	
Casamigos mezcal	17

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CHRISTOPHER'S GIN SELECTION

Bombay sapphire England, abv 40% <i>(strong citrus nose, acidic lemon dominating)</i> served with lemon	11	Gin mare Spain, abv 42.7% <i>(herbal with hints of rosemary)</i> served with olives & rosemary	13
Plymouth England, abv 41.2% <i>(peppery & floral)</i> served with lime	11	California gin England, abv 44% <i>(orange notes with juicy citrus flesh)</i> served with orange zest	13
Plymouth sloe England, abv 26% <i>(intense plum & a hint of almonds)</i> served with maraschino cherries & lemon	11	Tanqueray ten Scotland, abv 47.3% <i>(soft juniper, orange & pink grapefruit shine)</i> served with pink grapefruit	14
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	15
Marrakech gin England, abv 42.5% <i>(hints of lemon, mint, coriander & turmeric)</i> served with lemon and mint	13	Monkey 47 Germany, 47% <i>(hints of spice, herbal & fruit)</i> served with orange zest & lime	15
Hendricks Scotland, abv 41.4% <i>(heavy on rose, bright & floral)</i> served with cucumber	13	Roku Japan, abv 47% <i>(top note cherry blossom with hints of green tea & bergamot)</i> served with ginger	15

Fever-tree mixer choices

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

CHAMPAGNE & WINE

ROSE

		Carafe 500ml	Glass 125ml	Bottle
191	A Mano, Primitivo Rosato 2022, Puglia, Italy	42	11	60
195	Château Beaulieu, `Cuvée Alexandre` 2022, Coteaux d'Aix-en-Provence, Provence, France	42	11	60

CHAMPAGNE

		Glass 125ml	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 125ml	Bottle
03	Rathfinny Wine Estate Classic Cuvée Brut, 2018	14	80
19	Rathfinny Wine Estate Cuvée Rosé Brut, 2019	17	100

MARTINIS

CLASSIC

Vodka martini 16
Stoli 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** or **dry** martini with a
garnish of **olives** or **lemon twist**

Gin dirty martini 16
Gin mare, dry vermouth, olive brine
garnished with **olives**

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

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

Nutella martini 15
Stoli vodka, crème de cacao,
cream & Nutella

Espresso martini 16
Stoli vodka, Kahlua coffee
liqueur & espresso

SIGNATURE

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

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

Rude cosmopolitan 16
Patron reposado tequila, Cointreau,
cranberry juice, fresh lime juice & pinch
of sea salt

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

Last whisper 15
Bacardi Caribbean spiced rum, yellow
Chartreuse, Cointreau, Luxardo
maraschino liqueur & fresh lime juice

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

Diplomat's blend 16
Diplomatico rum, Woodford reserve
bourbon, Benedictine, Martini rubino,
Angostura & Peychaud bitters

Honey bee 16
Fords gin infused with Jasmine, King's
ginger, honey & fresh lemon juice

COCKTAILS

SIGNATURE

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

Pandan colada 15
Bacardi coconut, crème de melon,
pandan coconut cream, pineapple juice &
fresh lime juice

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

CHAMPAGNE COCKTAILS

Bellini 17
Peach puree, 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
Stoli vanilla vodka, crème de la
passion, fresh passion fruit & a shot
of prosecco

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

CLASSIC

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

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

Picante 15
El Jimador reposado tequila, chilly, agave
& fresh lime juice

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

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

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