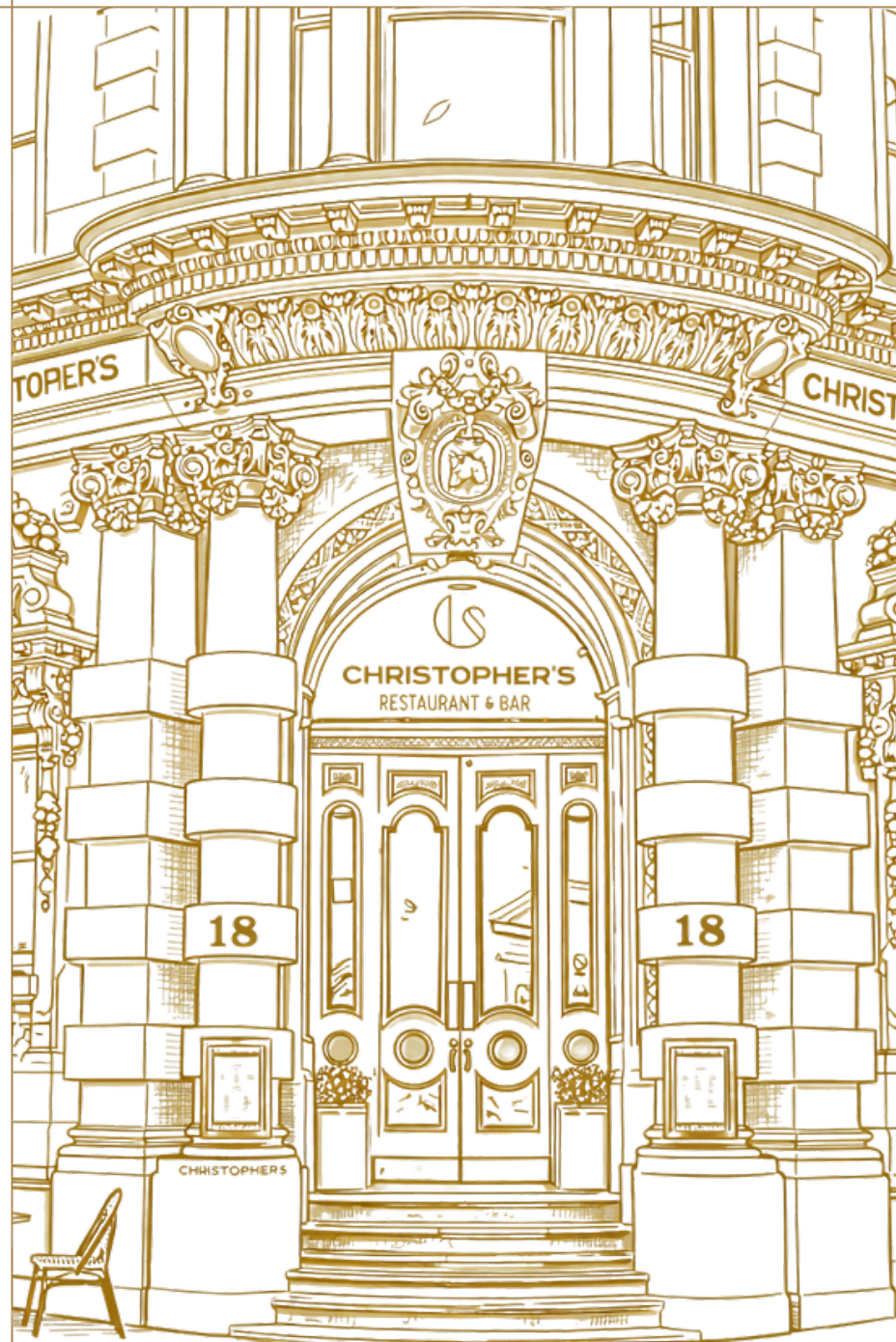




CHRISTOPHER'S
MARTINI
BAR



	HOT DRINKS LOOSE LEAF TEA English breakfast / earl grey / darjeeling / decaffeinated English breakfast 4.5 DARJEELING TEA CHAI LATTE Classic chai spice, darjeeling tea & milk 6 HERBAL INFUSION Fresh mint / Chun mee green / jasmine pearl / chamomile 4.5 COFFEE Espresso / americano / macchiato / cappuccino / latte / flat white / mocha 4.5 ICED LATTE Vanilla / caramel / rose / pistachio 6.5 HOT CHOCOLATE Almond & oat milk available on request 4.5 IRISH COFFEE Slane Irish whisky, espresso, cream & brown sugar 10 MINERAL WATER KINGSDOWN 750ML Still / sparkling water 6 KINGSDOWN PRESSE 330ML Ginger beer / lemonade 5				JUICE FRESH ORANGE JUICE 6 FRUIT JUICE Cranberry / cloudy apple / pineapple / lychee / pink grapefruit / tomato 5.5 SODA COCA COLA, DIET COKE & COCA COLA ZERO 5 MINERALS FEVER TREE TONICS (200ML) Indian tonic water / light tonic water / elderflower tonic / mediterranean tonic 4.5 FEVER TREE MINERALS (200ML) Soda water / ginger ale / ginger beer / lemonade 5 BEER & CIDERS STELLA ARTOIS Belgian, 330ml, 5.2% 6 STAROPRAMEN Czech republic, 330ml, 5% 7 MEANTIME PALE ALE England, 330ml, 4.3% 7 SASSY ORGANIC APPLE CIDER France, 330ml, 5% 7 LUCKY SAINT (LOW ALCO BEER) German, 330ml, 0.5% 8	
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WINE & CHAMPAGNE				
WHITE				
		125ml	Carafe	Bottle
110	IZADI, RIOJA `SELECCION` BLANCO 2024, Rioja Alavesa, Rioja, Spain	11	42	60
176	GREYWACKE, SAUVIGNON BLANC 2025, Marlborough, New Zealand	12	46	70
160	DOMAINE EVE GROSSOT, CHABLIS 2023, Burgundy, France	12	46	70
129	DE LOACH, RUSSIAN RIVER VALLEY CHARDONNAY 2023, Sonoma County, California, USA	14	55	80
148	LITTORAI `B.A. THIEROT VINEYARD`, BIODYNAMIC CHARDONNAY 2018/2019, Sonoma Coast, USA	CORAVIN 34		210
RED				
		125ml	Carafe	Bottle
221	ALTOS `TERROIR UCO`, MALBEC 2023, Mendoza, Argentina	11	42	60
234	FOG MOUNTAIN, CABERNET SAUVIGNON 2023, California, USA	11	42	60
212	DE LOACH `HERITAGE COLLECTION`, PINOT NOIR 2022, California, USA	14	55	80
244	SAN POLO, ROSSO DI MONTALCINO 2023, Montalcino, Tuscany, Italy	14	55	80
276	DUELING PISTOLS, PETIT SYRAH/CABERNET SAUVIGNON 2016, California, USA	CORAVIN 26		160
ROSÉ				
		125ml	Carafe	Bottle
191	A MANO, PRIMITIVO ROSATO 2024, Puglia, Italy	11	42	60
195	CHÂTEAU BEAULIEU, `CUVÉE ALEXANDRE` 2025, Coteaux d'Aix-en-Provence, Provence, France	11	42	60
CHAMPAGNE				
		125ml	Bottle	
02	LAURENT-PERRIER La Cuvée Brut, NV		20	110
08	LAURENT-PERRIER La Cuvée Rosé, NV		28	160
12	VINTAGE, CHARLES HEIDSIECK MILLÉSIMÉ 2013			190
14	VEUVE CLICQUOT PONSARDIN `LA GRANDE DAME` 2018			360
ENGLISH SPARKLING				
		125ml	Bottle	
03	RATHFINNY WINE ESTATE Classic Cuvée Brut, 2019		14	80
19	RATHFINNY WINE ESTATE Cuvée Rosé Brut, 2019		17	100
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FULL WINE LIST AVAILABLE				

	COCKTAILS SIGNATURE SKINNY PINK GRAPEFRUIT (LOW-CALORIE) Stoli vodka infused with grapefruit skin, fresh grapefruit, honey water & lemon juice 15 CUCUMBER COLLINS Bombay Sapphire gin, fresh cucumber, elderflower cordial & fresh lemon juice. Topped with soda water 15 TOFFEE SOUR Bacardi spiced rum, butterscotch liqueur, fresh lemon, caramel syrup & cinnamon dust 14 VANILLA & BERRY MOJITO Bacardi carta blanca rum, lime, mint, raspberry & blueberry purée 14 GINGER MULE Patron silver tequila, lime juice, homemade ginger syrup, ginger beer & angostura bitters 15 PICANTE Rooster rojo blanco tequila, chilly, agave & fresh lime juice 15 NEW-FASHIONED Woodford reserve bourbon, Madagascar vanilla pod, orange marmalade, agave, angostura bitters & served smoked 18			MOCKTAILS LEMONGRASS LEMONADE Homemade lemongrass syrup, fresh lemon juice & soda water 6 ELDERFLOWER KISS Cloudy apple juice, elderflower & fresh lemon juice 9 VIRGIN ROSE Rose syrup, blood peach puree, lychee & fresh lime juice 9 APPLE & GINGER NO-JITO Apple juice, lime, mint, homemade ginger syrup & topped with ginger beer 9 MANGO PASSION Mango juice, raspberry & passionfruit puree, homemade lavender syrup 9	
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	MARTINIS CLASSIC CLASSIC MARTINI Stoli vodka or Bombay sapphire gin, dry vermouth your choice of wet or dry martini with a garnish of olives or lemon twist 16 CLASSIC DIRTY MARTINI Gin mare or Stoli vodka, dry vermouth, olive brine garnished with olives 16 VESPER A large measure of gin, vodka and Lillet Blanc shaken over ice finished with a twist of lemon 14 DECADENT NEW YORK TART Stolichnaya vanilla vodka, Limoncello, Frangelico, fresh lemon, demerara sugar & mascarpone 15 APPLE PIE TINI Cinnamon infused Stoli salted caramel vodka, crème de manzana verde, caramel syrup, apple & lemon juice 15 ESPRESSO MARTINI Stolichnaya vodka, Kahlua coffee liqueur & a double espresso 15 NUTELLA MARTINI Stoli vodka, crème de cacao, cream & Nutella 14			SIGNATURE CHRISTOPHER’S CLASSIC MARTINI Beluga gold line premium vodka, extra dry vermouth served ice-cold with pickles & lime zest 50 *Excluded from all promotions and discounts A BERRY FINE PAIR Grey goose la poire vodka, blueberries, Martini bianco & cranberry juice 15 DRINK ME APPLE Stoli vodka, raspberry puree, Chambord liqueur, apple juice & lemon juice 15 RUDE COSMOPOLITAN Patron reposado tequila, Cointreau, cranberry juice, fresh lime juice & pinch of sea salt 15 ALMOND CIGAR Bacardi spiced rum, Disaronno amaretto, lime cordial & orange bitters 14 SWEET RUM PASSION Bacardi carta blanca rum, mango juice, raspberry & passionfruit puree, homemade lavender syrup 16 LYCHEE ROSE Grey goose vodka, kwai feh, lychee juice, lime juice & Peychaud’s bitters 15 DIPLOMAT’S BLEND Diplomatico rum, Woodford reserve bourbon, Benedictine, Martini rubino, Angostura & Peychaud bitters 16	
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GIN

BOMBAY SAPPHIRE	10
PLYMOUTH	11
FORDS GIN	11
TANQUERAY	11
TANQUERAY 0%	12
BOMBAY BRAMBLE	12
ROKU	13
MARRAKECH GIN	13
HENDRICKS	13
GIN MARE	13
CALIFORNIA GIN	13
AVIATION	14
TANQUERAY TEN	15
BOMBAY SAPPHIRE PREMIER CRU	15
MONKEY 47	15
SIPSMITH	15
SIPSMITH SLOE	16

VODKA

STOLI	10
STOLI VANILLA	10
STOLI SALTED CARAMEL	10
KETEL ONE	11
TITO'S	11
BELVEDERE	12
GREY GOOSE	12
GREY GOOSE CITRON	12
GREY GOOSE PEAR	12
BELUGA	14
STOLI ELIT	14
BELUGA GOLD LINE PREMIUM	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 RESERVA	13
EL DORADO 15YO	15
BUMBU SPICED RUM	15
RON ZACAPA 23 YO	17
ZACAPA XO	25

TEQUILA

ROOSTER ROJO BLANCO	10
CAZCABEL COCONUT	12
CASAMIGOS BLANCO	14
HERRADURA PLATA	14
PATRÓN XO CAFÉ	15
PATRÓN SILVER	15
PATRÓN REPOSADO	17
CASAMIGOS REPOSADO	18
HERRADURA REPOSADO	18
PATRÓN ANEJO	19
CLASE AZUL REPOSADO	40
DON JULIO 1942	50

CACHACA

LEBLON 13

MEZCAL

UNION UNO MEZCAL	15
CASAMIGOS MEZCAL	17

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STANDARD SERVE 50ML. 25ML MEASURE AVAILABLE UPON REQUEST

	WHISKY SINGLE MALT TALISKER 10YO12 GLENMORANGIE 10YR12 BENRIACH 10Y13 LAPHROAIG 10YO13 GLENDRONACH 12YO13 ABERFELDY 12YO14 MACALLAN 12YO SHERRY OAK16 LAGAVULIN 16YO17 GLENFIDDICH 18YO20 SCOTCH NAKED GROUSE10 JOHNNIE WALKER BLACK12 DEWARS 12YO12 BOWMORE 12YO14 CRAIGELLACHIR 13YO15 JOHNNIE WALKER BLUE45 IRISH JAMESON10 SLANE10 REDBREAST 12 YO14			AMERICAN JACK DANIEL’S10 BUFFALO TRACE11 GENTLEMAN JACK11 MAKER’S MARK11 KNOB CREEK11 BULLEIT12 WOODFORD RESERVE12 EAGLE RARE 10YO12 ELIJAH CRAIG 12YO12 OLD FORESTER13 JACK DANIEL’S SINGLE BARREL13 WOODFORD RESERVE RYE13 BOOKERS15 ANGEL’S ANVY16 JAPANESE TOKI12 HIBIKI20 YAMAZAKI 12YO30 HAKUSHU 12YO35 CANADIAN CANADIAN CLUB10	
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	BRANDY COGNAC COURVOISIER VS11 HENNESSY12 COURVOISIER VSOP14 HENNESSY XO30 ARMAGNAC CLOS MARTIN VSOP 8Y14 PISCO LA DIABLADA PISCO12 CALVADOS DUPONT VSOP16 GRAPPA TOSOLINI DI MOSCATO12			APERITIF & DIGESTIF APERITIF APEROL10 CYNAR10 LILLET BLANC10 MARTINI EXTRA DRY10 MARTINI BIANCO10 MARTINI AMBRATO11 MARTINI RUBINO11 DIGESTIF JÄGERMEISTER8 LUXARDO LIMONCELLO8 CHAMBORD10 FRANGELICO10 MARTINI BITTER10 FERNET BRANCA10 AMARO MONTENEGRO10 BÉNÉDICTINE12 GRAND MARNIER12 YELLOW CHARTREUSE13	
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LIQUEURS

LIQUEURS

LUXARDO SAMBUCA WHITE	8
LUXARDO SAMBUCA BLACK	8
BAILEY'S	10
CHERRY HEERING	10
DRAMBUIE	10
COINTREAU	10
MOZART CHOCOLATE CREAM	11
MANDARINE NAPOLEON	12
ST GERMAIN	12
SALIZA AMARETTO	12
TOSOLINI COFFEE LIQUEUR	12



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