

DRINKS MENU ~ COCKTAILS



APPLES & PEARS £13

Our house classic served straight up from the stairs.

Moskovskaya Vodka, Merlet Creme de Poire, Homemade Garam Masala Caramel, Cloudy Apple, Lemongrass, Lemon Juice, Angostura Bitters.



BLACK AND STORMIER £14

Once you go black...! A remake on the Dark-N-Stormy that's like a refreshing but dangerous dip into the exotic.

Kraken Black Spiced Rum, Pimento Dram, Blackberry Jam, Ginger Beer, Lime Juice, Absinthe.



COCOCABANA £13

A surprisingly light but boozy-banoffee fizz; need we say more?

Bushmills Irish Whiskey, Aluna Coconut Liqueur, Banane de Basil Liqueur, Walnut Liqueur, Donut Syrup, Chocolate Bitters, Milk, Coco Real, Egg White.



ELEANOR RIGBY £12

{Names drink after niche reference no one will understand} nevermind... It's basically a very posh Long Island Iced Tea on crack.

Havana 3yo Rum, Triple Sec, Cola Syrup, Agave, Martini Bianco, Orange Bitters.



#FYREFESTIVAL £14

No lengthy description, integrity or excessive substance needed... A bright and floral stone fruit sour.

Abelha Organic Cachaca, Triple Sec, Apricot Liqueur, Orange Flower Water, Salt, Honey, Lemon, Egg White.



FRENCH CONNECTION

£14

Like a night out at the Moulin Rouge for your mouth.

Courvoisier VS, Suntory Whisky Toki, Amaretto, Apricot Liqueur, Cochi Torrino, Absinthe, Montenegro Amaro, Salt, Chocolate Bitters.



CAN FROM DEL MONTE £13

The man from Del Monte knows the perfect pineapple; the man from Del Monte say's YES!

Angostura Amaro, Chairman's Reserve Spiced Rum, Smith & Cross Rum, Pineapple Juice, Fresh Lime Juice, Orgeat, Angostura Bitters.



OLD MARY ROSE £13

East meets East by an Asian Persuasion.

Boodles Gin, A&P Violet Lime Sherbet, Ginger Ale, Flying Saucers.



MATCHA MAN BRANDY SAVAGE £13

The cream of the crop! The tower of power! Too sweet to be sour! Funky like a monkey! Space is the place for this intergalactically, quaffable bevvy!

Courvoisier VS, Coconut Cream, Orgeat, Maple Syrup, Pimento Dram, Pineapple Juice, Lemon Juice, Bitters.



NOT A NEGRONI £13

Well, it's not. Bitter, boozy with a splash of forest fruits and woken up with Prosecco.

Makers Mark, Kummel Wolfschmidt, Chambord, Martini Rosso, Campari, Maple Syrup, Prosecco.



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NO WHEY, JOSE £14

Mexicana meets Tropicana: fruit and fiery with just a touch of smoke.

Montelobos Mezcal, Jose Cuervo Traditional Reposado, Laphroaig, Agave, Lemongrass, Pineapple Liqueur, Ginger Liqueur, Pineapple Juice, Lime Juice.



RASPRESSO MARTINI £13

One to wake you up and f*%k you up... and in memory of a true London legend.

Black Cow Vodka, Chambord, Coffee Liqueur, Double Espresso shot.



PICNIC IN MANHATTAN

£13

Big Bear: "Hey Boo boo! Somebody stole my pic-i-nic basket!"

Small Bear: "No, they didn't Yogi. They just put a turbo-tasty, strawberry, vanilla and elderflower delicious cocktail in it, and legged it".

Reyka Vodka, Strawberry Vermouth, Marsala Wine, Vanilla, Creme de Fraise, Elderflower, Rosewater, Lime.



SILVER FOX £13

A smokey and allusive drink with a mature sex appeal.

Bruxo No 1. Mezcal, Gran Centenario Tequila, Kummel, Grapefruit Chilli Shrub, Ancho Reyes, Agave Syrup.

DESSERT COCKTAILS



VANILLA CHEESECAKE MARTINI £14

Stoli Vanilla Vodka, vanilla syrup, salted caramel syrup, lemon juice, egg white.



CHOCOLATE ORANGE MARTINI £12

Cointreau, Baileys, dark chocolate sauce, milk, chocolate orange. Low ABV.



CRUMBLE MARTINI £12

Xante Dark Chocolate and Pear Liqueur, pear and ginger juice, egg white, grated chocolate and cinnamon. **Low ABV**.



MINT CHOCOLATE MARTINI £12

Creme de Menthe, Creme de Cacao Blanc, Baileys, milk, mint sticks. **Low ABV**.

COCKTAIL SPECIALS*

WEDNESDAY TO SATURDAY 5PM - 8PM £8.50 COCKTAILS

*Classic Daiquiri (flavours available), Tommy's Margarita, Bramble, French Martini, Planters Punch, Lychee Martini and Paloma.



DRINKS MENU~WINE/BEERS

RED

Tooma River Shiraz

Juicy dark fruits, chocolate, spices

175ml | 250ml **£7** | **£8.50 B**ottle **£24**

Amaru Malbec, El Esteco

Baked plums, raisins, chocolate, vanilla

175ml | 250ml **£7.50** | **£9 B**ottle **£26**

WHITE

Chenin Blanc, Stormy Cape

Crisp, dry and refreshing

175ml | 250ml **£7** | **£8.50** Bottle **£24**

Stump Jump White

Citrus, stone fruits, passionfruit, guava

175ml | 250ml **£7.50** | **£9**Bottle **£26**

ROSE

Pinot Grigio Blush, Via Nova

Light, refreshing with citrus flavours

175ml | 250ml **£7.50** | **£9 B**ottle **£26**

125ml glasses available. Please ask us at the bar.

SPARKLING / CHAMPAGNE

Prosecco Quadri NV Extra Dry, Botter
By the glass 125ml
Bottle
£7
£30

NV Brut Baron De Marck, £70 Gobillard, FRA

Laurent Perrier Rose £140

BEERS

Peroni £5
Peroni Libera (non-alcoholic) £5
Asahi Super Dry £5.50
Harviestoun Schiehallion £5.50
Empress £5.50
Tidal Wave £5.50
Sierra Nevada Pale Ale £6.50

ON TAP

Asahi Super Dry 5% £7

CIDER

Kopparberg Apple £6.50 Kopparberg Strawberry & Lime £6.50

ALL COCKTAIL CLASSICS AND NON-ALCOHOLIC COCKTAILS ARE AVAILABLE, INCLUDING PREMIUM SPIRITS AND MIXERS.

FANCY A PIZZA?

A wood fired pizza menu is available for pre-orders.

For a menu, please email us on **bookings@applesandpearsbar.com**

SOCIAL MEDIA

FACEBOOK / Apples and Pears Bar INSTAGRAM / Apples Pears Bar

PARTY FOOD

For private hire for 30 guests and above, we have canape and bowl menus available.

Please email Kim for a menu:

bookings@applesandpearsbar.com