



DRINKS MENU ~ COCKTAILS

APPLES & PEARS £10

Our house classic served straight up from the stairs.

Stolichinaya Vodka, Garam Masala Caramel, Cloudy Apple, Lemongrass, Lemon Juice, Angostura Bitters.

BLACK AND STORMIER £10

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, Absinthe.

COCOCABANA £10

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 £9.50

{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 Maison Syrup, Agave, Martini Bianco, Orange Bitters.

#FYREFESTIVAL £10

No lengthy description, integrity or excessive substance needed... Look how pretty and cute the tiny donut is, like OMG. A bright and floral stone fruit sour.

Abelha Cachaca, Triple Sec, apricot liqueur, orange flower water, salt, honey, lemon, egg white.

FRENCH CONNECTION £10

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

Courvoisier, Suntori Toki, Amaretto, Apricot Liqueur, Cochi Torino, Absinthe, Montenegro Amaro, Salt, Chocolate Bitters.

KIRIGAMI HIGHBALL £9.50

Paper fact: Did you know if you folded a piece of paper 103 times it would be thicker than the (observable) universe? A bright and complex, bitter-sweet highball with a hint of spice.

Jura 10yo, Monkey Shoulder, Aperol, Marsala Wine, Orange Flower Water, Peach Liqueur, Rose Wine, Chilli bitters.

NOT A NEGRONI £10

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.

NO WHEY, JOSE £10.50

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.

OLD MARY ROSE £10

East meets East by an Asian Persuasion.

Boodles Gin, Violet Liqueur, Lime, Ginger Ale, Flying Saucers.

PICNIC IN MANHATTAN £10

Bigger 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.

PARADISE PIER £10

Oh, we do like to be beside the seaside, oh we do like to be beside the sea. Best sung whilst shamelessly drinking alone out of a tiny bucket.

Roku Gin, Sherry, Martini Rosso, Ginger Liqueur, Cherry Brandy, Blood Orange Syrup, Orange, Lemon, Ginger Ale.

RASPRESSO MARTINI £10

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.

THE CAN FROM DEL MONTE £10

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

Angostura Amaro, Elements 8 Spiced Rum, Smith & Cross Rum, Pineapple Juice, Fresh Lime Juice, Orgeat, Angostura Bitters.

COCKTAIL TASTING PACKAGE

Our Cocktail Tasting Package is £30 for 4 of our selected signature cocktails. Email us for details!

COCKTAIL CLASSICS AND NON-ALCOHOLIC COCKTAILS AVAILABLE

*If you have an allergy or intolerance, please speak to a member of our team about any drinks in our menu.



DRINKS MENU ~ WINE/BEERS

RED

Tooma River Shiraz

Juicy dark fruits, chocolate, spices

175ml | 250ml

Bottle

£6 | £7.50

£21

Amaru Malbec, El Esteco

Baked plums, raisins, chocolate, vanilla

175ml | 250ml

Bottle

£6.50 | £8

£23

WHITE

Journeymaker, Chenin Blanc

Peach, apricot and juicy citrus fruit

175ml | 250ml

Bottle

£6 | £7.50

£21

Stump Jump White

Citrus, stone fruits, passionfruit, guava

175ml | 250ml

Bottle

£6.50 | £8

£23

ROSE

Pinot Grigio Blush, Via Nova

Light, refreshing with citrus flavours

175ml | 250ml

Bottle

£6.50 | £8

£23

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

SPARKLING / CHAMPAGNE

Prosecco Quadri NV Extra Dry, Botter

By the glass 125ml

Bottle

£6.50

£30

NV Brut Baron De Marck,

Gobillard, FRA

Laurent Perrier Rose

£50

£95

BEERS

Peroni, Italy

Asahi Super Dry Japan

Blue Moon Canada

Sierra Nevada Pale Ale USA

Bethnal Pale Ale London

Great Eastern India IPA

Five Points Jupa London

Peroni Libera (non-alcoholic)

£4.50

£5

£5.50

£5.50

£5.50

£5.50

£5.50

£4.50

ON TAP

Asahi Super Dry 5%

£6

CIDER

Kopparberg Apple

Kopparberg Strawberry & Lime

£5.50

£5.50

PERFECT SERVE SPIRITS MENU AVAILABLE AT THE BAR

£6.50 COCKTAIL SPECIALS*

5PM - 8PM, TUESDAY TO SUNDAY

*ON SELECTED COCKTAILS INCLUDING NON-ALCOHOLIC COCKTAILS

BAR SNACKS

We serve a Chilli Mix (a mix of wasabi peas, chilli corn, giant chilli corn and chilli rice crackers) complimentary.

FANCY A PIZZA?

A wood fired pizza menu is available for pre-orders for large party bookings and we have a menu available on the night. For a menu, please email us on bookings@applesandpearsbar.com

SOCIAL MEDIA

TWITTER @ApplesPearsBar

FACEBOOK /ApplesandPearsBar

INSTAGRAM /ApplesPearsBar

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

Apples & Pears operates a bar service so please come to the bar to order. We don't charge a service charge.

Apples & Pears 26 Osborn Street, E1 6TD Call 020 7247 7717 Visit www.applesandpearsbar.com