

# VALENTINE'S

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## COCKTAIL EXPERIENCE

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THURSDAY 12 - SATURDAY 14 FEBRUARY

29.99

COCKTAILS • CHOCOLATES • CHARCUTERIE

OR ENJOY 2 COCKTAILS  
AND CHOCOLATES FOR £19.99

THE  
HOCKLEY  
ARTS  
CLUB

# LONG ZOMBIE NATION

Rum and tiki flavours take the stage in this devilish twist on a classic Zombie. This sweet yet deceptively boozy delight is so good, it might just wake the dead.

Wray & Nephew, Appleton 8 Year, Old J Tiki Fire, Goslings Black Seal, Orange, Peach, Jabuticaba, Grenadine



# FAYAWAY

A light and refreshing Tequila spritz with berry notes. Easy to drink - easy on the eyes too.

Rooster Rojo Blanco, Chambord, Crème de Mure, Mint, Ginger Beer



# ALL TOMORROW'S PARTIES

A sherry-forward serve with depth and poise. Dark berry flavours are lifted by elderflower, finished with a crisp tonic.

St Germain, Crème de Mure, Sloe Gin, Pedro Ximenez Sherry, Elderflower and Cucumber Tonic



# STRAIGHT FROM HOCKLEY WITH LOVE

A love letter to Gin, sweet yet sharp, this is a cocktail irresistible enough to seduce you into another round.

Tanqueray, Tanqueray Sevilla, Cassis, Violet



# AMATEUR ONOMATOLOGY

Naming things might be an art, but this cocktail is pure science: a rich, intense experience reminiscent of a banoffee pie.

Appleton 8 Year, Buffalo Trace, Licor 43, Angostura Bitters, Banana puree



## O-HANAMI

A Martini twist with notes of chrysanthemum: imagine slow days in Tokyo tea shops, surrounded by blossom trees.

Ciroc, Absolut, White Chrysanthemum, Szechuan Pepper



## BASTILLE BURNING

Our innovative take on the classic Brandy Alexander; a creamy, zesty, complex drink with all the indulgence of your favourite desserts.

Baileys, Martell, Cinnamon, Crème de cacao, Lemon Oleo



## RED FLAGS

Citrus and spice, chocolate and orange. A playful take on classic flavour combinations that comforts and intrigues.

Tanqueray Sevilla, Penja Pepper, Blood Orange Syrup, Crème de Cacao, Chocolate Bitters



## TONKOTSU RUM

A marriage of Caribbean rum with Asian sesame makes a sharp, minimalist drink. Served with a homemade sesame snap.

Spiced Rum, Sesame Oil, Ginger Beer



## THE BITTER END

A post-modern, clean drink inspired by classic American bartending. Herbal notes and sweetness give way to a smooth but bitter end.

Pisco, Cointreau, Campari, Peyschaud, Bitters



## IRISH WOLFHOUND

Man's best friend. Warm and sweet but deceptively boozy, it's both nostalgic comfort and grown-up indulgence.

Fat Washed Butter Cognac, Peanut Butter Whiskey, Guinness Bitters, Sweet Vermouth, with Salted Peanut and Marshmallows.



## ES NIGHTHAWK HAWK TONK ONO

A late-night seduction of coffee and Tequila. Smooth, slightly bitter, slightly sweet and tastes like the best Espresso Martini you've never had.

Casamigos Blanco, Kahlua, Frangelico, Triple Sec, Vanilla, Hazelnut



## CITY OF DUBLIN

A whiskey fronted drink with a malty backing from house-made Guinness bitters. Clean, classic mixology.  
Jameson, Dry and Sweet Vermouth, Yellow Chartreuse, Maraschino Liqueur, Angostura Bitters, Guinness Bitters with a Chocolate Button



## BOLIVAR'S HOUSE BLEND

A strong, spicy ginger note gives over to malted scotch, served with candied ginger. Off-piste, but approachable.  
Johnnie Walker 12 Year, Chartreuse, Paolo Santo, Ginger with candied Ginger



Can't find what you're looking for? Just ask your server and we will try to accommodate any off-menu requests.

# CLASSICS

## ESPRESSO MARTINI

Absolut Vanilia, Kahlua, Sugar, Espresso

## APEROL SPRITZ

Aperol, Prosecco, Soda

## MARGARITA

Rooster Rojo Blanco, Cointreau, Sugar, Lime

## COSMOPOLITAN

Absolut, Absolut Citron, Cointreau, Lime, Cranberry, Saline Solution

## MOJITO

Havana Club 3yo, Sugar, Lime, Mint, Soda

## DAIQUIRI

Havana Club 3yo, Sugar, Lime

## MANHATTAN

Buffalo Trace, Sazerac Rye, Dolin Rouge,  
Angostura Bitters, Maraschino Cherry

## NEGRONI

Campari, Tanqueray, Dolin Rouge

## PINA COLADA

Captain Morgan White, Malibu, Pineapple, Cream of Coconut, Sugar, Saline Solution

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# ALCOHOL FREE COCKTAILS

## VIOLET BEAUREGARDE

Violet, Vetiver, Citrus, Rhubarb, Soda

## FLAPJACK OLD FASHIONED

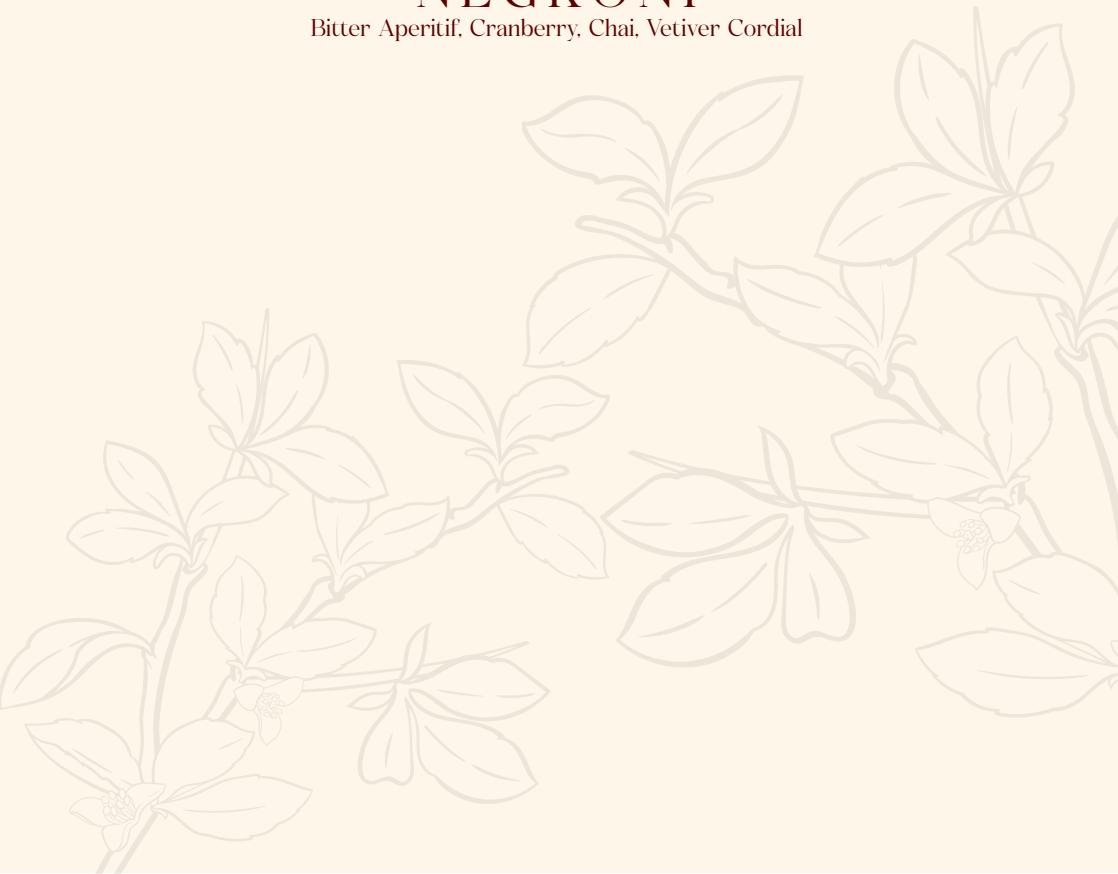
Apple, Caramel, Paolo Santo, Flapjack

## APPLE A DAY

London Dry Gin 0%, Apple, Kiwi, Lime

## “NEGRONI”

Bitter Aperitif, Cranberry, Chai, Vetiver Cordial



# CHARCUTERIE

## CLASSIC

A selection of charcuterie, including:  
Prosciutto, Salami, Chorizo, Brie, Mature Cheddar  
Gherkins, Onion Chutney, Grapes, Biscuits.

## VEGETARIAN

Grilled Artichokes, Sundried Tomatoes, Brie, Mature  
Cheddar, Olives, Gherkins, Onion Chutney,  
Grapes, Biscuits

## VEGAN

Grilled Artichokes, Sundried Tomatoes, Vegan Greek-  
Style Cheese, Vegan Mature Cheese, Gherkins, Onion  
Chutney, Grapes, Biscuits.



