

VALENTINE'S

— COCKTAIL EXPERIENCE —

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 UP

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, Peychaud, 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.



ON THE ROCKS NIGHTHAWK

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, Sugar, 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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accommodate any off-menu requests.

ALCOHOL FREE COCKTAILS

VIOLET BEAUREGARDE

Violet, Vetiver, Citrus, Rhubarb, Soda

FLAPJACK OLD FASHIONED

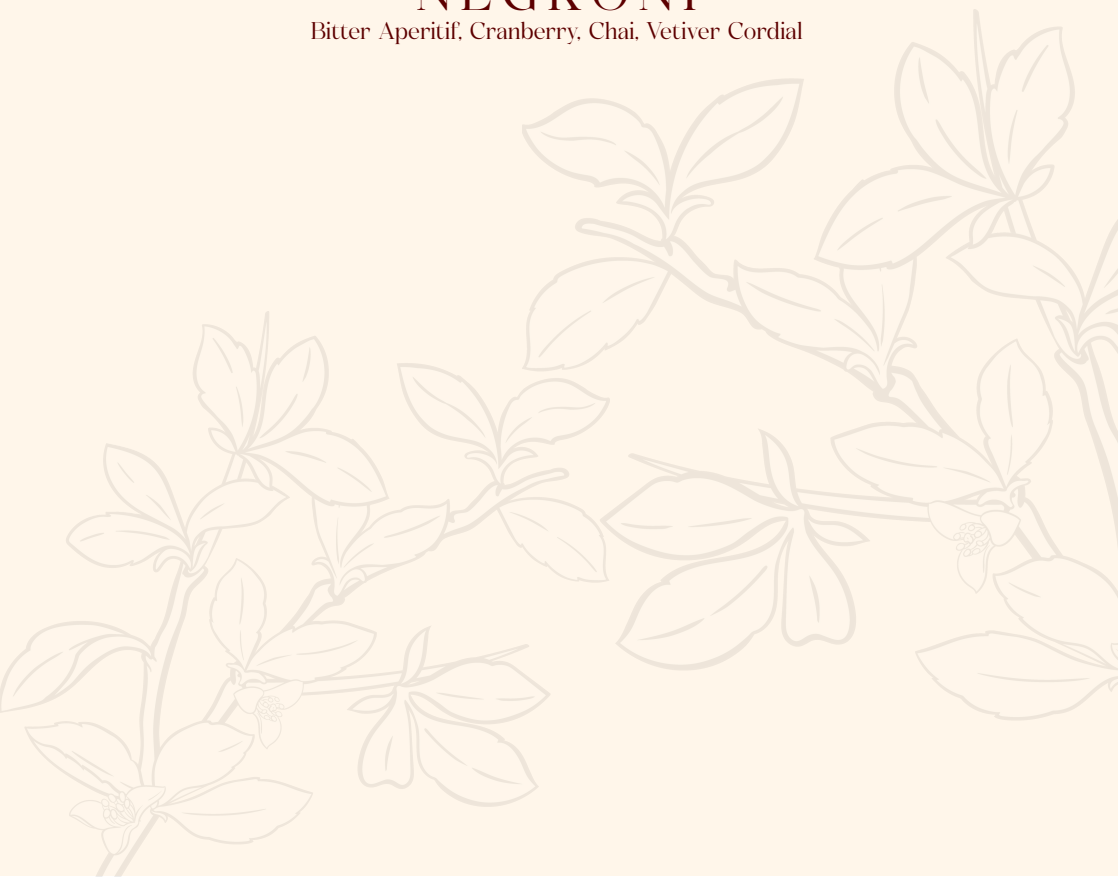
Apple, Caramel, Paolo Santo, Flapjack

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.



