

# THE WATERWAY

## DRINKS MENU

### RED WINE

			Bottle
Sangiovese, Veneto	2020	Italy	22.00
Prunus, Dão Tinto	2018	P'tugal	28.00
Malbec, Punto Alto	2021	Arg.	26.00
Rioja Crianza, Marques de Reinos	2017	Spain	30.00
Merlot Grenache Syrah, Languedoc	2018	France	29.00
Pinot Noir Block 16 Reserve, La Playa	2019	Chile	30.00
Montipagno Montepulciano, d'Abruzzo	2020	Italy	31.00
Mathilda Shiraz, Tournon, Victoria	2017	Aus.	33.00
Beaujolais Rouge, Dmne de la Couvette	2020	France	33.50
Chianti Superiore, Santa Cristina	2019	Italy	35.00
Malbec, Felino, Vina Cabos	2020	Arg.	44.00
Crozes Hermitage Rouge, Les Pierrelles	2019	France	46.00
Mohua Pinot Noir, Peregrine Wines	2017	NZ	47.00
Chateau Lamothe-Cissac, Bordeaux	2017	France	54.00
Mercurey 1er Cru, Clos des Barraults	2017	France	59.00
Valpolicella Secco, Bertani, Veneto	2018	Italy	60.00
Barolo, Pisapola, Piemonte	2017	Italy	81.00

### CHAMPAGNE & SPARKLING

			Bottle
Scavi & Ray 0% alcohol	NV	Italy	19.50
Prosecco Brut, Argeo, Ruggeri	NV	Italy	39.00
Pierre Mignon, Grande Réserve	NV	France	59.00
Moët & Chandon, Brut Imperial	NV	France	73.00
Bollinger, Special Cuvée	NV	France	86.00
Veuve Cliquot, Yellow Label	NV	France	88.00
Moët & Chandon, Rose Imperial	NV	France	90.00
Laurent-Perrier, Cuvée Rose Brut	NV	France	99.00

### WHITE WINE

			Bottle
Verdejo Pegasom, Bodegas Manzano	2020	Spain	22.00
Pinot Grigio, Sartori, Lombardia	2020	Italy	26.00
Chardonnay, The Googly	2020	Aus.	27.00
Les Genets, Sauvignon Blanc	2020	France	29.00
Vinho Verde, Quinta da Lixa	2020	P'tugal	28.00
Viognier, Mont Rocher	2020	France	30.00
Picpoul de Pinet, Beauvignac	2021	France	31.00
Godello, Lagar Da Xestosa	2020	Spain	30.00
Rioja Blanco, Hacienda el Ternero	2020	Spain	32.00
Chenin Blanc, The Ladybird	2020	SA	31.00
Sauvignon Blanc, Wairau River	2020	NZ	32.00
Reisling, Leitz Finz Zwei	2020	Ger.	35.00
Chablis, Jean-Marc Brocard	2020	France	43.00
Sancerre, "Mercy Dieu" Domaine Bailly	2020	France	46.00
Gavi di Gavi 'La Minaia', Piemonte	2020	Italy	49.00
Sauvignon Blanc, Cloudy Bay	2020	NZ	74.00
Meursault, Clos de la Velle	2019	France	78.00
Soave, Gianni Tessari	2020	Italy	32.00

### ROSÉ WINE

			Bottle
Les Betes Rousses, Pays d'Herault	2020	France	24.00
Riche Viney Rosé, Vineyard Selection	2020	France	29.00
Rioja Rosada, Santa Cantabria	2020	Spain	31.00
Saint-Roch, Les Vignes Rosé	2020	France	34.00
Sancerre Rosé, Le Petit Broux		France	47.00
Domaine Ott, Clos Mireille Rosé, Provence	2020	France	79.00

### BY THE GLASS

Sparkling wine	125ml		
Scavi & Ray 0% alcohol	6.25		
Prosecco Brut, Veneto, Italy	7.25		
Pierre Mignon, Grand Reserve, France	10.00		
White wine	175ml	250ml	Carafe
Verdejo Pegasom, Spain	5.80	7.40	14.60
Pinot Grigio, Sartori, Italy	6.60	8.70	17.30
Chenin Blanc, The Ladybird, S Africa	7.65	10.00	20.00
Picpoul de Pinet, France	7.85	10.35	20.65
Sauvignon Blanc, Wairau River, NZ	7.85	10.35	20.65
Soave, Gianni Tessari, Italy	8.00	10.65	21.30
Red wine	175ml	250ml	Carafe
Sangiovese, Puglia, Italy	5.80	7.40	14.60
Malbec, Punto Alto, Argentina	6.60	8.70	17.30
Rioja Crianza, Marques de Reinos, ESP	7.65	10.00	20.00
Pinot Noir Block 16 Reserve, La Playa, CL	7.65	10.00	20.00
Montipagno Montepulciano d'Abruzzo, IT	7.65	10.00	20.00
Mathilda Shiraz, Tournon, Victoria, AU	8.50	11.00	22.00
Rosé wine	175ml	250ml	Carafe
Les Betes Rousses, France	5.25	8.00	16.00
Riche Viney Rosé, France	7.35	9.65	19.35
Saint-Roch Les Vignes Rosé, France	8.65	11.35	22.65
SWEET WINE	100ml		
Domaine de Barroubio, Muscat de St. Jean de Minervois, France	6.00		
Pedro Ximenez, Napoleon, Hidalgo, Spain	7.00		

We also serve wine in 125ml glasses if requested. Please note wine vintages are subject to change

## SIGNATURE COCKTAILS

<b>The Cure</b> 🍷	10.50
Monkey Shoulder whisky stirred with, Domaine de Canton ginger liqueur, vermouth rosso, sugar, mint & bitters	
<b>Bartlett Bounce</b> 🍷	10.50
Sailor Jerry and Grey Goose Pear mixed with sloe gin, Domaine de Canton, lime juice, coconut water, sugar & bitters	
<b>Pepo-Lush</b> 🍷	10.50
Cachaca and Melonade shaken with mezcal, lime juice, pineapple juice, hibiscus syrup & bitters	
<b>Fluffy Toffee</b> 🍷	10.00
Cut spiced rum & Domaine de Canton ginger liqueur shaken with Frangelico, hazelnut liqueur, lemon juice, egg white, vanilla syrup & bitters	

## CLASSIC COCKTAILS

<b>Corpse Reviver</b> 🍷	9.50
Fords gin shaken with sweet vermouth, Cointreau, lemon juice & absinthe	
<b>El Presidente</b> 🍷	9.50
Bacardi Carta Blanca stirred with Cointreau, sweet vermouth & grenadine	
<b>French Martini</b> 🍷	10.00
Eristoff Vodka shaken with Chambord and pineapple juice	
<b>Dry Martini</b> 🍷	10.00
Hendrick's Lunar gin or Reyka vodka stirred with dry vermouth	
<b>Manhattan</b> 🍷	10.00
Woodford Reserve whiskey stirred with Antica Formula & bitters	
<b>Mai Tai</b> 🍷	10.50
Plantation 3 and 5 rum shaken with Cointreau, fresh lime & orgeat	
<b>Sazerac</b> 🍷	10.50
Hennessy VS stirred with Woodford Rye, Peychaud's Bitter, absinthe & sugar	

## APERITIFS

<b>Cool as a cucumber</b> 🍷	9.50
Hendrick's gin and maraschino liqueur shaken with lemon juice, earl grey syrup absinthe, cucumber, egg white, rose & bitters	
<b>Loony booze</b> 🍷	10.50
Slane Irish whiskey and Frangelico stirred with Becherovka, honey, orange & walnut bitter	
<b>Mr Crabbad Crush</b> 🍷	10.50
Aviation gin and Campari shaken with mango liqueur, lime juice sugar, fresh orange juice & bitters	
<b>Barrel Aged Negroni</b> 🍷	10.50
Silent Pool gin, Antica formula & Campari aged in house in a French oak barrel	

## DIGESTIVES

<b>Frosty Berry</b> 🍷	9.50
Bombay Sapphire and sloe gin shaken with Creme de Mure, lemon juice sugar and fresh blackberry	
<b>Nectar of the Gods</b> 🍷	9.00
Cazcabel Honey, tequila, Amaretto, Falerum, coconut water, & bitters	
<b>Creme de Cazcabel</b> 🍷	10.50
Cazcabel coconut and rhubarb liqueur shaken with lime juice, coconut water, caramel syrup, double cream & kaffir lime	
<b>Almond Treat</b> 🍷	9.50
Woodford Reserve stirred with amaretto, Tia Maria, Pama and bitters	

## FORTIFIED WINE

100ml

<b>Cockburns Port</b>	4.50
<b>Warre's Otima 10 Tawny Port</b>	7.00
<b>Domaine de Barroubio Muscat</b>	6.50
<b>Taylor's Port</b>	5.50

## SPIRIT SELECTION

	50ml	Gin	50ml
<b>Scotch whisky</b>			
Jonnie Walker Black	8.00	Bombay Sapphire	8.00
Glenfiddich 12	9.00	Hendrick's	9.00
Glenfiddich 15 yrs, Highland Single Malt	9.50	Hendrick's Lunar	9.00
Glenfiddich IPA, Highland Single Malt	9.50	Roku	8.00
Balvenie 12	9.00	Aviation	8.00
Balvenie 14	11.00	Silent Pool	8.00
Talisker	8.50	Silent Pool Rare Citrus	8.5
Monkey Shoulder	8.00	Fords	8.00
		Tanqueray	8.00
		Tanqueray 10	9.00
		Stranger & Son	9.50
<b>Irish whiskey</b>	50ml	<b>Vodka</b>	50ml
Jameson	8.00	Eristoff	8.00
Slane	8.00	Reyka	8.00
		Grey Goose	8.50
		Belvedere	8.50
		Beluga	9.00
<b>American whiskey</b>	50ml	<b>Rum</b>	50ml
Jack Daniels	8.00	Bacardi Carta Blanca	8.00
Jack Daniels Single Barrel	10.00	Sailor Jerry	8.00
Bulleit Bourbon	8.00	Cut Spiced	8.00
Woodford Reserve	8.50	Plantation 3	8.00
Woodford Rye	9.00	Plantation 5	8.00
Woodford Double Oaked	11.00	Diplomático Reserva	9.50
		Ron Zacappa	11.00
<b>Japanese whiskey</b>	50ml	Eldorado 15	10.00
Nikka Coffey Grain	11.00	<b>Tequila</b>	50ml
Nikka From the Barrel	11.00	Cazcabel Blanco	8.00
Hibiki Harmony	11.50	Cazcabel Reposado	8.00
		Ocho Blanco	8.00
<b>Cognac</b>	50ml	Ocho Reposado	8.00
Hennessy VS	9.00	QuiQuiRiQui Mezcal	8.50
Courvoisier VSOP	9.00	Patron Reposado	8.50
Hennessy XO	20.00		