

Bottled Beers

		ABV	Bottle
Kronenbourg 1664	300ml	5%	3.80
Grolsch	275ml	5%	3.90
Budweiser Budvar	330ml	5%	3.90
Birra Moretti	330ml	4.6%	3.95
Becks	275ml	5%	3.95
Modelo Especial	330ml	4.5%	3.95
Leffe Blonde	330ml	6.6%	4.15



CHAMPAGNE HOUR 4PM TO 7PM

CANARD DUCHENE GLASS 6.25, BOTTLE 29.95
6 IRISH ROCK OYSTERS & GLASS OF CHAMPAGNE 16.95

Champagne Cocktails

Designed by us to celebrate the champagne, we only use ingredients which we feel will complement its elegant taste.

Peach Bellini 8.50

Brandy soaked peach slices bathed in champagne, served up sweet and easy.

Mint Flick 8.50

Fresh grapefruit and mint leaves shaken cold with a thimble full of Stolichnaya vodka and crowned with champagne.

French Rose 8.50

Millers gin, fresh lemon and rose sugar, all shaken and served with champagne.

Classics

Tried and tested, these are some of the great cocktails that have stood the test of time. We hope we do them justice.

Mojito 7.50

Brugal rum poured over muddled mint, fresh limes and sugar. All churned up and served tall in crushed ice with a soda top.

Margarita 7.50

The Evil Emerald... this heartbreaker plays with Sauza Hacienda tequila, a teardrop of Cointreau and a punch of fresh lime. All shaken and served short on the rocks. Let the bartender know if you want salt rubbed in your wounds.

Sea Breeze 7.50

As easy as it gets... a double shot of Stolichnaya vodka shaken hard with fresh grapefruit and served tall over rocks with a cranberry crown.

Gin Garden 7.50

The quintessential English tippie. Plymouth gin and elderflower muddled and shaken with fresh mint, cucumber and cloudy apple juice.

Whisky Sour 7.50

A large measure of Famous Grouse whisky shaken hard with fresh lemon juice, angostura bitters and sugar. Served short and on the rocks.

Caipiroska 7.50

Another citrus classic only this time it's fuelled with Stolichnaya vodka stirred through muddled limes and sugar. This drink can be made with different flavours such as strawberry, raspberry or mango. Truly refreshing.

Apéritifs, Digestifs & Liqueurs

PASTIS

Pernod	40%	5.50
Ricard	45%	5.50

ARMAGNAC

	ABV	50ml
Janneau VSOP	40%	7.25
VSOP Chateau de Laubade	40%	6.25
XO Chateau de Laubade	40%	7.90
Chateau de Laubade 1983	40%	8.50
1971 Chateau de Laubade	40%	9.25
1969 Chateau de Laubade	40%	12.95
1966 Chateau de Laubade	40%	10.95
1955 Chateau de Laubade	40%	19.95
1945 Chateau de Laubade	40%	27.95

COGNAC

Hine VSOP	40%	8.50
Remy Martin VSOP	40%	6.70
Hine Antique	40%	9.20
Hennessey XO	40%	10.95
Hennessey Paradis (25ml)	40%	37.50
Louis XIII (25ml)	40%	75.00

PORT

Taylor's Tawny 10yr	20%	5.75
Offley Ruby Port	19.5%	5.75
Fonseca Guimaraens 1987	20%	8.25

SHERRIES

Fino	15%	5.75
Manzanilla La Gitana	15%	5.75
Pedro Ximenez Viejo	17%	5.75
Amontillado Seco	17.5%	5.75

Apéritifs, Digestifs & Liqueurs

DIGESTIFS

Grappa Sassicaia	40%	8.25
Grappa Tignanello	42%	8.25
Grappa Torcolato	40%	9.25
Grappa Merlot	40%	10.00
Poire William	43%	5.50
Mandarine Napoleon	38%	5.50
Kummel	39%	5.75
Limoncello	27%	5.75
Fernet Branca	40%	5.75
Jagermeister	35%	5.75
Amaro Averna	32%	5.75

LIQUEURS

Drambuie	40%	5.50
Kahlua	20%	5.50
Grand Marnier	40%	5.50
Baileys	17%	5.50
Amaretto	28%	5.50
White Sambuca	38%	5.75
Black Sambuca	40%	5.50
Tia Maria	26.5%	5.50
Midori	20%	5.20
Chambord	16.5%	5.50
Frangelico	24%	5.50
Galliano	30%	5.50
Southern Comfort	35%	5.50
Butterscotch Schnapps	20%	5.50
Archers Schnapps	23%	5.50
Absinthe	55%	7.00

VERMOUTH

Campari	25%	5.50
Martini Dry	15%	4.75
Martini Bianco	15%	4.75
Martini Rosso	15%	4.75
Cinzano Bianco	15%	4.75
Noilly Prat	18%	4.75

Pj's Research & Development

The team has been creating and refining drinks and flavours of all kinds. After many an empty glass and plenty of heavy heads, our doctors of liquid delights are proud to present some of our finest concoctions.

Passion Suprema 7.50

A large shot of vanilla flavoured Sauza Hacienda tequila shaken hard with Cointreau, lime juice and fresh passion fruit. All sweetened with agave syrup and served with passion fruit sorbet.

Temptation 7.50

A seductive mix of Right gin and lychee liqueur is teased with vanilla and fresh pressed apple juice making this silky selection totally irresistible.

Pj's Daiquiri 7.50

An easy sipper using a large measure of Brugal rum, fresh lime juice, a dash of sugar and drop of Maraschino cherry. All shaken and ignited with champagne.

Fruit Salad 7.50

A fresh favourite combining Stolli Orange and Citron vodkas with mandarin & orange liqueur, shaken with apple and grapefruit juices, finally poured over a mixture of seasonal fruits to create an explosion of crisp flavours.

Nutty Mai Tai 7.50

We shake up the original and slap it with Bacardi and Brugal rums, hit it with a dash of almond syrup, punch it with fresh lime juice and cool it off over crushed ice and a kiss of Amaretto.

The Hustler 7.50

A large measure of Beefeater gin stirred through muddled lychees and passion fruit with a dash of lemon. All served over crushed ice and crowned with mandarin & orange liqueur.

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The Summer Collection

Our summer collection for 2009 has been compiled using seasonal fruits, berries and nuts to bring you some mouthwatering choices that boast fresh, crisp and easy drinking styles from around the world. Enjoy!

Watermelon Crush 7.50

Large chunks of juicy watermelon muddled and mixed with Absolut Citron and a dash of passion fruit liqueur, served over crushed ice and topped with soda.

Kentucky Dream 7.50

A double shot of Makers Mark shaken with apricot brandy, a pinch of vanilla sugar, a dash of angostura bitters and fresh pressed apple juice gives this drink a subtle smooth Deep South flavour.

Lychee Martini 7.50

Fresh lychees muddled and shaken with a large measure of Beefeater gin, a dash of lychee liqueur, lychee and pineapple juices.

Pisco Punch 7.50

This tangy combination of flavours is a result of marinated cloves and pineapple chunks stung ice cold with a double shot of Pisco (Argentinian brandy) and fresh pressed pineapple, orange and lemon juices. All sweetened with a kiss of sugar and crowned with prosecco.

Razzy Mojito 7.50

A twist on the classic throws fresh raspberries and black raspberry liqueur into the iconic mix of Brugal rum, fresh mint and muddled limes, all sweetened and churned through crushed ice. Served tall.

After Supper

Old Fashioned 7.95

Knob Creek bourbon, orange and angostura bitters, sweetened with sugar.

Stinger 7.50

Cognac and white creme de menthe.

Banana Bliss 7.50

Cognac and creme de banane.

Mint Choc Chip 7.50

Shake Baileys, dark creme de cacao and creme de menthe. Add cream and serve over ice.

PJ's Espresso 7.95

Shake Stolichnaya, Frangelico and caramel. Add a shot of espresso.

Whiskies

WHISKY BLEND

	ABV	50ml
Famous Grouse	40%	5.75
Canadian Club	40%	6.25
Johnny Walker Black	40%	6.25
Chivas Regal	40%	6.75

SINGLE MALT WHISKY

	ABV	50ml
Glenlivet 12yr	40%	6.25
Glenmorangie 10yr	40%	6.75
Talisker 10yr	46%	7.25
Oban 14yr	40%	7.75
Dalwhinnie 15yr	43%	6.75
Laphroaig 10yr	40%	6.25
Glenfiddich 12yr	40%	6.75
Macallan 10yr	40%	6.75
Lagavulin 16yr	43%	7.25
Highland Park 12yr	40%	6.75

IRISH WHISKEY

	ABV	50ml
Bushmills	40%	6.00
Black Bush	40%	6.00
Jameson	40%	6.00

AMERICAN WHISKEY & BOURBON

	ABV	50ml
Jack Daniels	40%	5.75
Gentleman Jack	40%	7.25
Jim Beam	40%	5.75
Wild Turkey 8yr	50.5%	6.25
Makers Mark	45%	6.25
Woodford Reserve	45.2%	7.25
Knob Creek	50%	7.25
Bulleit	40%	6.75

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Spirits

VODKA

	ABV	50ml
Stolichnaya, Stolichnaya Vanil / Raspberi	40%	5.75
Absolut, Absolut Citron / Vanilla / Kurant / Pepper / Raspberri	40%	6.25
Krupnik Honey	40%	6.25
Zubrowka (Bison Grass)	40%	6.25
Ketel One	40%	7.25
Grey Goose, Grey Goose Orange / Citron	40%	7.25
Belvedere	40%	7.25
Ciroc	40%	7.75
Snow Queen	40%	7.75

GIN

	ABV	50ml
Beefeater	40%	5.75
Tanqueray	43.1%	6.25
Plymouth	41.2%	6.25
Bombay Sapphire	40%	6.25
Hendricks	41.4%	6.25
Tanqueray 10	47.3%	7.75

RUM

	ABV	50ml
Brugal Añejo	38%	5.75
Brugal Extra Viejo	38%	7.25
Myer's Dark Rum	40%	5.75
Morgan Spiced	35%	5.75
Bacardi 8yr	40%	7.25
Mount Gay	37%	6.25
Matusalem 10yr	40%	6.25
Matusalem 15yr	40%	7.25

TEQUILA

	ABV	50ml
Sauza Hacienda	38%	5.75
Sauza Hornitos	38%	6.25
Sauza Conmemorativo	40%	7.25
Gran Centenario Añejo	38%	7.25
Herradura Añejo	40%	7.25
Patron Blanco	40%	7.25
Patron Añejo	40%	7.75
Patron Cafe XO (flavoured Tequila)	35%	7.75

Champagnes

	125ml	btl
Canard Duchene Brut	8.95	40.00
Perrier Jouet Grand Brut	9.95	48.00
Louis Roederer		60.00
Veuve Cliquot Yellow Label		60.00
Krug Grand Cuvee		165.00

Rosé Champagnes

	125ml	btl
Canard Duchene Rose	9.95	49.00
Moet et Chandon Rose		65.00
Laurent Perrier Rose		75.00

Vintage Champagnes

	btl
Veuve Clicquot Rose 02	95.00
Veuve Clicquot Brut 99	85.00
Dom Perignon Brut 99	175.00
Krug Vintage 95	200.00
Cristal, Louis Roederer 00	220.00

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White Wines

	175ml	btl
La Croix Blanc, Vin de Pays <i>Coteaux d'Enserune, France 07</i>	4.00	14.95
Chenin Blanc, Stormy Cape <i>Coastal Region, South Africa 07</i>	5.25	18.00
Sauvignon Blanc, Finca La Colonia <i>Mendoza, Argentina 08</i>	5.75	19.00
Sauvignon Blanc, Domaine de la Prade VdP <i>Cotes de Thongues, France 07</i>		19.00
Muscadet, Haut Pemions <i>Loire Valley, France 07</i>		19.00
Chardonnay La Serre <i>Languedoc-Roussillon, France 07</i>	5.75	19.50
Pinot Grigio, Terre del Noce <i>Dolomites, Italy 07</i>	5.95	23.00
Omrah "Unwooded Chardonnay" <i>Western Australia 07</i>		24.00
Alamos Chardonnay Mendoza <i>Argentina 07</i>		25.00
Adams Road Chardonnay, <i>Australia 04</i>		28.00
Petit Chablis, J M Brocard Yonne <i>Burgundy, France 07</i>	7.50	29.00
Soave Classico, Pieropan <i>Veneto, Italy 07</i>		29.00
Tinpot Hut, Sauvignon Blanc <i>Marlborough, New Zealand 08</i>		29.00
Sauvignon Blanc, Shaw & Smith Adelaide Hills <i>Australia 08</i>		30.00
Sancerre, Pierre & Alain Dezat <i>Loire Valley, France 07</i>	8.50	32.00
Pouilly Fume, Jean Claude Chatelin <i>Loire Valley, France 07</i>		33.00
Albarino, Bodegas Valminor Rias Baixas, <i>Spain 07</i>		33.00
Montagny "Sur le Cloux" Alain Roy <i>Burgundy, France 06</i>		35.00
Chablis 1er Cru "Les Vaudevey" Domaine Laroche <i>Burgundy, France 06</i>		38.00
Pinot Grigio, Livio Felluga, <i>Italy 07</i>		42.00

Rosé Wines

	175ml	btl
Rose de la Chevaliere, La Roche <i>Languedoc-Roussillon, France 07</i>	5.50	21.00
Sancerre, Pierre & Alain Dezat <i>Loire Valley, France 07</i>		36.00

Vintages are subject to change. An extended wine list is also available.

Red Wines

	175ml	btl
La Croix Rouge, Vin de Pays <i>Côteaux d'Enserune, France 07</i>	4.00	14.95
Syrah, La Serre <i>Languedoc-Roussillon, France 07</i>		18.50
Merlot, Domaine de la Prade VdP des <i>Côtes de Thongues, France 06</i>	5.25	21.00
Cabernet Merlot, Calbuco <i>Central Valley, Chile 07</i>		21.00
Alamos, Cabernet Sauvignon <i>Mendoza, Argentina 07</i>		22.00
Beaujolais Villages, André Cologne <i>Beaujolais, France 06</i>		24.00
Côtes-du-Rhone St Esprit, Delas Frères <i>Rhône Valley, France 07</i>		26.00
Château Martouret <i>Bordeaux Superieur, France 05</i>	6.95	27.00
Chianti, Poggiotondo <i>Italy 05/06</i>		29.00
Rosso di Montalcino Cantina di Montalcino <i>Italy 06</i>	7.50	29.50
Fleurie, Jean Marc Despres <i>Beaujolais, France 07</i>	7.50	29.50
Katnook Founders Block Shiraz <i>Coonawarra, South Australia 05</i>	8.00	31.00
Trinity Hill, <i>Hawkes Bay, New Zealand 03</i>		31.00
Château Montaiguillon <i>St Emilion, Bordeaux, France 04</i>		32.00
Bourgogne, Pinot Noir, Roger Belland <i>Burgundy, France 07</i>		33.00
Firesteed, Pinot Noir <i>Oregon, USA 06</i>	8.50	34.00
Rioja Reserva, Marques de Riscal, <i>Spain 04</i>		34.00
Conn Creek, Cabernet Franc <i>Napa Valley, USA 02</i>		38.00
Château Haut Pezat Grand Cru <i>St Emilion, Bordeaux, France 05</i>		39.00
Château Belgrave Granc Cru <i>Haut Medoc, Bordeaux, France 05</i>		42.00
Seghesio, Zinfandel <i>Sonoma County, USA 06</i>		42.00
Barolo d'Alba, Fontanafredda <i>Piemonte, Italy 04</i>		45.00
Chateaneuf du Pape, Domaine de Beaufort <i>Rhone Valley, France 04</i>		46.00

Dessert Wines

	50ml	btl
Miranda, Golden Botrytis, <i>Australia</i>	5.50	27.00
Muscat, Domaine de Fenouillet, <i>France</i>	6.00	30.00