



TONIC

CRAFT BEERS
BAR SNACKS

GIN BAR

COCKTAILS
& WINES



AS FEATURED IN **GQ**

BARTENDERS COCKTAILS

THESE DRINKS ARE OUR OWN CREATIONS,
CHANGING SEASONAL WE WANT TO SHARE
THE DRINKS THAT WE LIKE TO DRINK.

SMOKEY BANDIT **7.5**
Tequila, Lime, Jalapeño Bitters, Pineapple & Pink Peppercorn Syrup, Black Salt

BRAMBLE SOUR **7.5**
Blackberry infused Bombay Sapphire, Lemon Juice,
Sugar Syrup, Creme de Mure, Egg White

LEMON VERBENA GIMLET **7.5**
Bombay Sapphire Gin, Lemon Verbena Syrup, Lime Cordial, Lime Juice

FUN AT THE FAIRGROUND **8.5**
Monkey Shoulder, Apple Juice, Lemon Juice, Caramel
Syrup, Sour Apple Liqueur, Popcorn, Doughnuts

MANGO SORBET CAIPIRINHA **8**
Cachaca, Mango Sorbet, Lime Juice, Sugar Syrup

HENDRICKS HIBISCUS **8**
Hendricks, Hibiscus Tea, Lemon Juice, Dark Fruit Syrup, Cranberry Juice

BLOODY NEGRONI **7.5**
Four Pillars Shiraz Gin, Campari, Sweet Vermouth, Orange & Prosecco Foam

ZOMBIE **9**
Gosling's Black Seal Rum, Bacardi Gold Rum, Demerara rum, Lime Juice,
Falernum, Grapefruit Juice, Cinnamon Syrup, Passionfruit Curd, Bitters

 TONIC

COCKTAIL

MASTERCLASSES

FANCY LEARNING HOW TO MIX & SHAKE LIKE A PRO?

Cocktail Masterclasses are a great way to catch up with friends, host Hen Parties & Team Building or just to learn a little more about your favourite tipples!

They include tips and tricks to help you make the drinks at home as well as understand the different techniques we use in the bar. Classes run all evening Mon-Thurs & from 12pm – 4pm Fri & Sat.



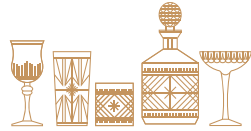
CLASSES
START FROM

£ 2 0

PER PERSON

Book online tonic-worcester.co.uk

COCKTAILS



CLASSIC MOJITO

7.5

Bacardi Blanca, Lime Juice, Sugar Syrup, Fresh Mint, Topped with Soda

FLAVOURED MOJITO

8

We use fresh fruit & fruit liqueurs for our drinks, choose from;

- Strawberry
 - Raspberry
 - Passionfruit
-

CLASSIC DAIQUIRI

7.5

Bacardi Blanca, Lime Juice, Sugar Syrup

FLAVOURED DAIQUIRI

8

We use fresh fruit & fruit liqueurs for our drinks, choose from;

- Basil
 - Passionfruit
 - Strawberry
 - Raspberry
-

PORNSTAR MARTINI

8

Eristoff Vodka, Passoa, Fresh Passionfruit, House-made Vanilla Syrup, Apple Juice, Lemon Juice, Prosecco Foam

SALTED COCONUT ESPRESSO MARTINI

8

Bacardi 8 Rum, Fair Coffee Liqueur, Salted Coconut Syrup, Fresh Espresso

“A medicinal substance taken to give
a feeling of vigour or well-being.”

GIN & ELDERFLOWER MARTINI **7.5**

Bombay Sapphire Gin, St. Germain liqueur, Lemon Juice,
Sugar Syrup, Egg White, Angostura Bitters

AMARETTO SOUR **7.5**

Disaronno, Lemon Juice, Sugar Syrup, Egg White, Angostura Bitters

TONIC COLLINS **7.5**

Hoxton Gin, Lemon Juice, Tonic Syrup, Campari, Grapefruit Bitters

KY75 **8**

Bombay Sapphire Gin, Elderflower Tonic Syrup,
Lemon Juice, Topped with Prosecco

YUZU & THYME CHAMPAGNE FIZZ **9.5**

Yuzu Puree, Thyme Liqueur, Topped up with Guy de Chassey Champagne

OLD FASHIONED **8**

Hudson Bourbon, Brown Sugar Syrup, Orange, Bitters


RUM OLD FASHIONED **8.5**

Plantation Pineapple Rum, Brown Sugar Syrup,
Cardamom Bitters, Charred Pineapple

**BOOK YOUR
INTIMATE**

PRIVATE BAR

**& BARTENDER
FOR A NIGHT**



You will have private use of our gin bar and bartender for you and your friends where you will learn about your favourite tittle.

**TALK TO A MEMBER OF THE
TEAM TO FIND OUT MORE...**

GIN

Pair your gin with our range of Double Dutch Tonics – Classic, Naturally Light, Cucumber and Watermelon, Pomegranate and Basil

A small selection of our bartender's favourites ... fancy something else ... check out our 'House of Gin' bar

	25ML	50ML
Bombay Sapphire ^{40%}	3.5	7
Brockmans ^{40%}	3.8	7.6
Copperhead ^{40%}	5.5	11
Sipsmith ^{41.6%}	3.9	7.8
Hendricks ^{41.4%}	3.5	7
Star of Bombay ^{47.5%}	3.8	7.6
Tarquins ^{42%}	3.8	7.6
Boodles ^{40%}	3.5	7
St. George Terrior ^{45%}	4	8
Hoxton ^{40%}	3.5	7
Plymouth Sloe Gin ^{26%}	3.2	6.4
Tanqueray ^{47.3%}	3.2	6.4
Monkey 47 ^{47%}	5.5	11
Bobby's ^{42%}	4	8
Chase ^{48%}	4.1	8.2
Glendalough Wild Spring ^{41%}	3.6	7.2
Glendalough Wild Botanical ^{41%}	3.6	7.2
East London Dry Gin ^{40%}	3.6	7.2

BOURBON

	25ML	50ML
Jack Daniels ^{40%}	3.5	7
Jack Daniels Fire ^{35%}	3.5	7
Jack Daniels Honey ^{35%}	3.5	7
Gentleman Jack ^{40%}	4	8
Woodford Reserve Rye ^{45.2%}	4.5	9
Basil Hayden ^{40%}	4.6	9.2
Eagle Rare 10yr old ^{45%}	4	8
Woodford Reserve ^{43.2%}	3.8	7.6
Woodford Rye ^{42.5%}	4.5	9
Kings County ^{45%}	6	12
Hudson Baby Bourbon ^{46%}	5	10

BRANDY

	25ML	50ML
Courvoisier VS ^{40%}	3.8	7.6
Hennessey VS ^{40%}	3.5	7
Remy Martin VSOP ^{40%}	3.8	7.6
Hine Antique XO ^{40%}	8.5	17

RUM

~ Drinking Rum before 5 makes you a Pirate, not an alcoholic!

	25ML	50ML
Bacardi Carta Blanca 37.5%	3.5	7
Bacardi Oakheart 35%	3.5	7
Bacardi Carta Negra 40%	3.2	6.4
Bacardi Carta Oro 40%	3.2	6.4
Bacardi Carta Fuego 40%	3.5	7
Bacardi 8-year-old 40%	3.5	7
Sailor Jerry 40%	3.2	6.4
Bonpland Rum Rouge 40%	5.5	11
Elements 8 Platinum 40%	3.8	7.6
Plantations Pineapple 40%	4	8
East London Liquor Company Demerara 40%	3.8	7.6
Aluna Coconut Rum 35%	3.5	7
Kraken Spiced 40%	3.6	7.2
Atlantico Gran Reserva 40%	4	8
Rumbullion 42.6%	4	8
Red Leg 37.5%	3.5	7
Flor de cana 12-year-old 40%	4	8

WHISKY

	25ML	50ML
Teeling Single Malt ^{46%}	4	8
Teeling Single Grain ^{46%}	4	8
Midleton Method & Madness Single Pot ^{46%}	6	12
Balvenie 14-year-old Caribbean Cask ^{43%}	4.8	9.6
Glenfiddich 15-year-old ^{40%}	5	10
Jameson ^{40%}	3.2	6.4
Jameson Caskmate ^{40%}	4	8
Ledaig 18yr old ^{46.3%}	8	16
FEW Rye ^{46.5%}	5	10
Laphroaig 10-year-old ^{40%}	4	8
Ledaig 10yr ^{46.3%}	4.5	9
Glendfiddich 12yr old ^{40%}	3.8	7.6
Southern Comfort ^{35%}	3.5	7
Glenfiddich 21yr ^{40%}	9.5	19.
Nikka from the Barrel ^{51.4%}	4	8
Glenfiddich IPA ^{43%}	4.6	9.2
Monkey Shoulder ^{40%}	3.5	7

~ Too much of anything is bad,
but too much of a good whiskey
is barely enough.

VODKA

~ Wine is fine.
But Liquor is quicker!

	25ML	50ML
Eristoff ^{37.5%}	3.5	7
Belvedere ^{40%}	3.8	7.6
Alesbury Duck ^{40%}	3.5	7
Grey Goose ^{40%}	3.9	7.8
Grey Goose Le Citron ^{40%}	3.9	7.8
Grey Goose La Poire ^{40%}	3.9	7.8
Grey Goose L'Orange ^{40%}	3.9	7.8
Titos ^{40%}	3.8	7.6
Zubrowka ^{40%}	3.5	7

TEQUILA

Why not try it as a
base to one of our
cocktails ... Our
favourite is a Tequila
Old Fashioned!

	25ML	50ML
El Jimador Blanco ^{38%}	3.5	7
El Jimador Reposado ^{38%}	3.5	7
Patron Silver ^{40%}	4.2	8.4
Patron Café XO ^{35%}	4.2	8.4

DRAUGHT

	HALF	PINT
Purity Lawless 4.5%	2.6	5
Veltins Pilsner 4.8%	2.4	4.5
Pure Cider 4.6%	2.4	4.5

We have a selection of Craft Ales ranging from Pale Ales, IPA's & Amber Ales on our rotating taps. Check out our line up on the blackboard.

BEER PADDLES

Can't decide what beer to drink? Try one of our Beer Paddles!

6 Tasters 9.5

BOILERMAKERS

Select one of our many beers from the taps or fridges, add a dram of whiskey from our Glenfiddich range, 12yr old, 15yr old or IPA Cask and we'll give you 15% off.





WEEKLY 'BEER CLUB'

Enjoy exclusive weekly beers and membership discount
on all draught beer. A new beer every week!



£25
PER MONTH

**TALK TO A MEMBER OF OUR
TEAM TO FIND OUT MORE...**

BAR SNACKS

Pipers Crisps	1
Sea Salt, Cheddar & Onion, Cider Vinegar & Sea Salt	
Pistachios	3.5
Smo Fo Hickory Smoked Pork Scratchings	3.5
Smo Fo Buffalo Beans	2.6
Smo Fo Chilli Dusted Corn	2.6
Ollys Olives	2.8
Basil & Garlic, Chilli & Rosemary, Lemon & Thyme	
Billy Franks Jerky	3.5
Texan BBQ, Teriyaki, Turkey, Spicy, Sweet Sour Spicy, Beef & Mustard	
Steph & Joes Popcorn	3.5
Goats Cheese & Black Pepper, Mature Cheddar, Smooth Caramel, Chilli & Black Pepper, Espresso Martini, Gin & Tonic	

**ASK OUR BARTENDERS
ABOUT OUR DELICIOUS
HOT SNACKS MENU**

FOOD &

BEER

TASTINGS

Book your ticket to enjoy beer tastings from your favourite brewers and meet the brewery behind the beers!

TONIC

TAP

TAKE OVER

BEHIND THE

BEER

TICKETS

£15

PP

WINE NOT?

BLAME IT ON THE BUBBLES!

175ML | 250ML | BTL

ROSE

La Brouette Rose 2015 Comte de Tolosan, ^{France}	4.75 6.75 18.95
Pinot Grigio Rose 2016 Mater anna Pasqua, Veneto ^{Italy}	5.95 8 23.95

WHITE

Corney & Barrow House White 2015 Cotes de Gascogne, ^{France}	4.75 6.75 18.95
Casa Felipe Sauvignon Blanc 2016 Central Valley, ^{Chile}	5.40 7.50 21.50
Pinot Grigio 'Luna' 2016 Cecilia Beretta, Veneto, ^{Italy}	5.75 7.95 23
Santa Florentina Organic Chardonnay 2015 Fairtrade, ^{Argentina}	6.25 8.50 25.50
Lofthouse Sauvignon Blanc 2016 Marlborough, ^{New Zealand}	7.75 9.50 32

175ML | 250ML | BTL

RED

Corney & Barrow House Red 2015, ^{France}	4.75 6.75 18.95
Puertas Antiguas Shiraz 2016 Central Valley, ^{Chile}	5 6.95 19.95
Domaine Saint Esteve Merlot 2015 Languedoc, ^{France}	5.75 7.95 23
50/50 Rioja Joven 2015 Bodegas Zugober, ^{Spain}	6.25 8.75 26
Santa Florentina Malbec Reserva 2015 Fairtrade, ^{Argentina}	6.95 9.25 27.50

125ML | BTL

SPARKLING & CHAMPAGNE

Prosecco Spumante Brut NV Cecilia Beretta, Treviso, ^{Italy}	5.50 28
Guy de Chassey Grand Cru Brut NV Champagne, ^{France}	8.95 46
Veuve Cliquot Brut NV Champagne, ^{France}	65

We use the Verre de Vin wine preservation system to ensure that all our open wines are kept and served in perfect condition. Please note that vintages & vineyards are subject to availability. All wines served by the glass are available in a 125ml measure.

HOT DRINKS

Ristretto	1.7
Espresso	1.7
Double Espresso	1.9
Macchiato	1.8
Double Macchiato	2.1
Americano	2.2
Cappuccino	2.5
Latte	2.5
Flat White	2.6
Mocha	2.6
Hot Chocolate	3
Luxury Hot Chocolate	3.5
Tea	2
Flavoured Tea	2.2

~ What goes best with a cup of coffee?
Another Cup

SOFT DRINKS

Double Dutch Tonic **1.5**

Classic

Naturally Light

Cucumber & Watermelon

Pomegranate & Basil

Double Dutch Ginger Beer **1.8**

Kingsdown Sparkling Drinks **2.6**

Rhubarb, Cloudy Lemonade, Elderflower, Orange

Kingsdown Sparkling Water **1.5**

Kingsdown Still Water **1.5**

Eager Juices **2.7**

Orange, Pineapple, Cloudy Apple, Cranberry

Ask one of our bartenders about
our non-alcoholic cocktails!



TONIC



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