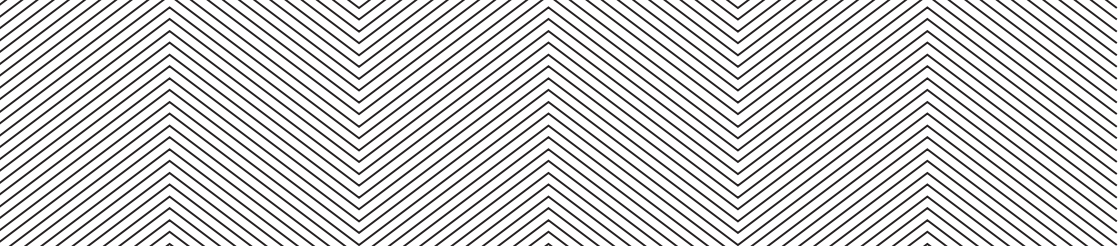




**DRINKS
MENU**

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SOFT
DRINKS

A delicious selection of softer beverages for when you are behaving yourself and avoiding those self-inflicted headaches.

FEEL GOOD ORANGE & PASSION**3.00**

Delicious blend of oranges and passion fruit. No added sugar and one of your five-a-day.

~

FEEL GOOD APPLE AND BLUEBERRY**3.00**

Classic English flavours going on here. Like it's tropical brother above, it contains no added sugar and is one of your five-a-day.

~

BELVOIR ORGANIC GINGER BEER**3.25**

Fiery and authentic, this gently sparkling ginger beer packs a refreshing punch.

~

FENTIMANS VICTORIAN LEMONADE**3.50**

Using the pure squeezed juice of 1^{1/2} lemons per bottle gives this classic recipe the sharp zing of traditional cloudy lemonade.

~

SPARKLING ELDERFLOWER**2.75**

The fresh, clear taste of elderflowers blended with sparkling spring water

~

**B A R**
S N A C K S

~

*The best possible companions
for our delicious drinks. Like
Batman and Robin, they
complete each other.*

PEANUTS

2.00

Salted | Thai Spiced | Wasabi

~

BREAD & OLIVES

4.95

Home baked bread and olives

~

CHEESE BOARD

7.95

Selection of British cheeses, crackers,
chutney and grapes

~

FRIES

3.25

A classic bowl of French Fries.

~

TRIPLE COOKED CHIPS

4.00

Cooked three times to ensure a perfect,
fluffy centre and a crisp, golden coating.

~



CLASSIC APÉRITIFS

The French say a good apéritif stimulates the appetite before a meal. Our head barman Frank says he wouldn't eat without one.

MARTINI ROSSO | 15% Italy

3.50

Characterised by subtle notes of orange and caramel, a unique perfume, rich herbal notes and unmistakable dark colour.

~

MARTINI BIANCO | 15% Italy

3.50

An aromatic yet delicate vermouth with notes of vanilla and citrus.

~

CAMPARI | 25% Italy

3.50

Light and floral with notes of fresh fruit and aromatic herbs. Completed by a long finish.

~

LILLET | 17% France

3.50

Candied orange, honey, pine resin, lime and fresh mint aromas. Full and rich on the palate with a long aftertaste.

~

APEROL | 11% Italy

3.50

Light and sweet with soft scents of orange and tangy rhubarb.

~



DRAUGHT
BEERS & CIDER

~

*Not all chemicals are bad.
Without hydrogen and oxygen
there would be no way to make
water, a vital ingredient in beer.*

BECKS VIER | 4.0% Germany

4.50

A classic German lager beer with a distinctive full-bodied taste, fresh "hoppy" bouquet and golden colour with a full head.

~

STELLA ARTOIS | 4.8% Belgium

4.70

A touch of sweetness, a body dominated by grainy malt and mild corn flavours and a light but noticeable residual.

~

DARK SIDE STOUT | 4.0% England

4.70

A roasted barley aroma, a deep, dark colour and a smooth, dry taste.

~

GEM | 4.1% England

4.30

This local Ale has a rich aroma of hops and malt, and a long, deep, bittersweet finish.

~

BOUNDERS CIDER | 4.5% England

4.30

A potent apple aroma, refreshing and crisp with sweet apple and floral notes.

~



BOTTLED BEERS

Arguably the single most refreshing thing in the world. Nothing can top a good bottle of beer, no matter what the occasion.

PERONI | 5.1% Italy

4.00

An intensely crisp and refreshing lager with an unmistakable touch of Italian style.

~

HEINEKEN | 5% Holland

4.00

Crisp and dry. There is a yeast character that works well with the slight hoppy bitterness. Dutch and delicious.

~

SOL | 4.5% Mexico

4.00

Clean and refreshing with some mild cereal notes and some delicate hop bitterness.

~

INNIS & GUNN | 6.6% Scotland

4.60

Frank's favourite. This premium aged Scottish ale is super smooth with hints of toffee, vanilla and oak.

~

ANCHOR STEAM | 4.9% USA

4.60

Smooth and dry on the palate. Crisp, lager like flavor, with bready maltiness upfront.

~

PILSNER URQUELL | 4.4% *Czech Republic* 4.30

A distinctive full-bodied taste remains the true taste of Pilsner, still brewed according to the original recipe.

~

GOOSE ISLAND HONKER'S ALE | 4.3% *USA* 4.60

This ale combines a fruity hop aroma with a rich malt middle to create a perfectly balanced beer.

~

HOEGAARDEN | 4.9% *Belgium* 4.60

First brewed in 1445, Hoegaarden is a fruity wheat beer and is spiced with coriander and orange peel.

~

SINGHA | 5.0% *Thailand* 4.30

Medium bodied and refreshing, not too complex, hints of spearmint, vanilla and a pleasant hop finish.

~



CLASSIC
COCKTAILS

*The big guns. Some of these guys
have been around long before you
were even born and they'll still
be here when you're gone.*

PORNSTAR MARTINI 9.50

Vanilla infused Grey Goose vodka, fresh
passion fruit, passion fruit juice, fresh lime,
vanilla syrup served with a shot of champagne



~

BRAMBLE 8.00

Tanqueray gin, crème de mure, fresh lemon,
gomme, served over crushed ice



~

MAI-TAI 8.50

Pampero Blanco rum, Goslings rum, Apricot
liqueur, Orgeat syrup, pineapple juice, lime



~

OLD FASHIONED 8.50

Woodford Reserve Bourbon, Angostura
bitters, orange peel, sugar



~

MARGARITA 8.00

El Jimador tequila, Cointreau, fresh straight
lime, dash of agave syrup, salt rim, served
up or over crushed ice



~

CAIPIRINHA 8.00

Sagatiba pura Cachaca, fresh lime, sugar

~

**PIÑA COLADA 8.00**

Pampero Blanco rum, pineapple juice,
coconut milk, cream, fresh lime

~

**BLOODY MARY 8.50**

Ketel One vodka, tomato juice, fresh lemon,
Worcestershire sauce, Tabasco sauce, dash
of red wine, celery salt rim

~

**ESPRESSO MARTINI 8.50**

Ketel One vodka, Kahlúa, double shot espresso

~

**KIR ROYALE 7.50**

Prosecco, Crème de Cassis

~





HOUSE
COCKTAILS

The very heart of our lower deck cocktail bar. Carefully designed and heavily tested by Frank and the boys. Decidedly non-Square.

RUNAWAY MULE 7.50

Finlandia Grapefruit vodka, Benedictine, fresh lime, Angostura bitters, topped up with ginger beer

~

GARDEN OF EDEN 8.50

Tanqueray gin, elderflower cordial, fresh lime, mint, topped up with apple juice

~

APPLEBEE SOUR 8.50

Wild Turkey honey bourbon, Calvados, fresh lemon, apple syrup, egg white, bitters

~

THROUGH THE GRAPEVINE 8.00

Ketel One citron vodka, Cointreau, Lillet Blanc, elderflower cordial, fresh lemon, Peychuaud bitters, served over crushed ice

~

THE GALA 7.50

St-Germain elderflower liqueur, prosecco, peach bitters, sugar cube

~



COLD TEA 8.00

Ketel One citron vodka, Apricot liqueur,
choice of flavour (mango / berry / passion
fruit) lemon juice, earl grey tea

~

**VERY BERRY DAIQUIRI 7.50**

Pampero Blanco rum, Crème de Cerise,
Grenadine, fresh lime, cherry garnish

~

**CHAMPAGNE GIN MOJITO 8.50**

Plymouth gin, mint, fresh lime, gomme,
topped up with Perrier Jouët champagne

~

**THE SMOKING GUN 9.00**

Mount Gay XO rum, Martini Rosso, Grand
Marnier, finished with orange hickory smoke

~

**TEQUILICIOUS 7.50**

El Jimador tequila, pineapple juice, fresh
lime, cucumber

~





CLASSIC SPIRITS

~

*“A small body of determined
spirits fired by an unquenchable
faith in their mission can alter the
course of history” - Ghandi*

LIQUEURS | 25^{ML}

Disaronno Amaretto	3.50
Drambuie	4.00
Limoncello	3.50
Baileys 50 ^{ml}	4.95
Grand Marnier	4.00
Tia Maria	3.50

~

BRANDY | 25^{ML}

Courvoisier Exclusif VSOP	4.25
Rémy Martin Coeur de Cognac	4.50
Janneau VSOP Armagnac	4.50

~

SINGLE MALT WHISKY | 25^{ML}

Glenfiddich 12yrs	4.60
Laphroaig 10yrs	4.60
Macallan Gold	5.00

~

BLENDED WHISKY | 25^{ML}

Monkey Shoulder	4.00
Johnnie Walker Black Label	4.75
Chivas Regal 18yrs	5.25

~

BOURBON WHISKEY | 25^{ML}

Makers Mark	4.00
Wild Turkey 101	4.00
Woodford Reserve	4.25
~	

GIN | 25^{ML}

Tanqueray	3.65
Plymouth	3.80
Hendrick's	4.55
Martin Miller's	4.60
Tanqueray 10	5.75
~	

RUM | 25^{ML}

Pampero Blanco	3.65
Captain Morgan's Dark	3.85
Bacardi 8	4.50
Mount Gay XO	5.50
~	

VODKA | 25^{ML}

Ketel One	3.65
Ciroc Snap Frost	4.25
Grey Goose	4.55
~	



WINES

~

REDS

Light & Delicate	125 ^{ML}	175 ^{ML}	BTL
1. Rare Vineyards Pinot Noir, France	3.80	5.00	19.50
2. Louis Jadot Beaujolais Combe aux Jacques	~	~	24.00
3. Beaune 1 ^{er} Cru Les Theurons, Dom. Jadot 2002, France	~	~	58.00

Medium & Fruity

4. Blackstone Merlot, California	4.00	5.30	21.00
5. The Gourmet Cabernet Sauvignon, South Australia	3.50	4.80	17.50
6. Vinuva Barbera, Italy	3.20	4.50	15.50
7. Waipara Hills Pinot Noir, New Zealand	4.70	6.90	29.00
8. Torres Celeste, Ribera del Duero	~	~	32.00

Spicy & Warming

9. Don Jacobo Rioja	4.40	6.50	24.50
10. Malbrontes, Malbec-Torrontes, Mendoza, Argentina	4.20	5.50	21.00
11. Dark Horse Shiraz, South Africa	4.70	6.90	26.00

Full-Bodied & Intense

12. Ravenswood Old Vine Zinfandel, USA	4.40	6.50	24.00
13. Château-Lamothe Cissac, Cru Bourgeois	~	~	35.00
14. Châteauneuf-du-Pape, Les Cornalines	~	~	38.00
15. Robert Mondavi Cabernet Sauvignon, California	~	~	44.00

ROSÉ

Dry & Elegant

16. Coteaux d'Aix-en-Provence, Château de Beaulieu	4.20	6.30	24.00
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ROSÉ

Rich & Fruity	125 ^{ML}	175 ^{ML}	BTL
17. Vendange White Zinfandel, California	3.90	5.00	19.00
18. Cullinan View, South Africa	3.70	4.80	18.00

WHITES

Dry & Aromatic

19. Geyser Peak Sauvignon Blanc, California	4.00	5.30	19.50
20. Parini Pinot Grigio, IGT Venezia	3.80	5.00	18.00
21. Waipara Hills Sauvignon Blanc, New Zealand	4.40	6.50	25.00
22. Gloire de Chablis, J Moreau	-	-	36.00

Very Dry & Light

23. Borsari Inzolia, Italy	3.20	4.50	15.50
24. Mâcon-Villages Louis Jadot Grange Magnien	4.40	6.50	25.00
25. Sancerre Les Collinettes, Joseph Mellot	-	-	29.50

Juicy & Ripe

26. Cullinan View Chenin Blanc, South Africa	3.50	4.80	17.50
27. Geyser Peak Chardonnay, California	4.00	5.30	19.50

FORTIFIED WINES | 50^{ML}

Regency Cream Sherry	3.50	-	-
Sandeman Late-Bottled Ruby Port	3.50	-	30
Calvados Vincent	4.25	-	-
Muscat de Beaumes - de - Venise	4.20	-	19
Dow's fine tawny port	4.00	-	35



C H A M P A G N E
A N D P R O S E C C O

*Dorothy Parker once said
“Three be the things I shall
never attain: envy, content &
sufficient amounts of fizz”
She never visited The Square.*

1. SANT ORSOLA PROSECCO 5.50

Fine, soft fizz surrounds a fruit spectrum of 25.00
apples, pears with a hint of peach.

~

2. PERRIER-JOUËT BRUT 7.75

Hints of cherry, ripe apricot, pickled ginger 42.00
and mineral notes, with a fresh, spiced finish. 90.00

~

3. VEUVE CLICQUOT BRUT NV 60.00

Vibrant acidity framing hints of blackberry,
white cherry, biscuit, honey and lemon zest.

~

4. PERRIER-JOUËT BELLE ÉPOQUE 150.00

Brut 2002, brioche and white peaches.
Fresh, open, well balanced and complex.

~

5. PERRIER-JOUËT BLASON ROSÉ NV 69.00

Hints of strawberry and red fruits on the nose
with a rich long palate.

~


DESSERT
COCKTAILS

Only our dessert cocktails can provide you with all of the four essential food groups; Alcohol, caffeine, sugar and fat. Perfect.

IRISH COFFEE 7.50

Jamesons whisky, coffee, fresh cream

~

**CHOCOLATE MARTINI 8.00**

Ketel One vodka, Creme de Cacao, Baileys, fresh cream

~

**B52 8.00**

Kahlua, Baileys, Grand Marnier, coffee, whipped cream

~

**3BIT 8.00**

Amaretto, Frangelico, espresso, fluffy cream

~

**GRASSHOPPER 7.50**

Creme de menthe, Creme de Cacao, cream

~





COCKTAIL MASTERCLASS

~

Our cocktail master classes are the ideal way to kick off a great evening. Master classes are led by our highly experienced and charismatic bar tenders, ready to show you how to make tantalising cocktails complete with plenty of laughs on the side.

~

To book contact Amy on:

0117 921 0455 | amy.obrien@thesquareclub.com | www.thesquareclub.com