



**DRINKS
MENU**

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C O N T E N T S

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<i>Welcome to The Square, Bristol's original private members club, award winning restaurant and cocktail bar.</i>	Bar Snacks	2
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<i>0117 921 0455 info@thesquareclub.com</i>	Champagne & Prosecco	1 7
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**B A R**
S N A C K S

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*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.

KETTLE CHIPS 1.00

lightly salted, sea salt and balsamic vinegar,
mature Cheddar and red onion

SOFT
DRINKS

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

BELVOIR ORGANIC GINGER BEER 3.50

This sparkling ginger beer is prepared using fresh root ginger. Fiery and refreshing.

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 refreshing taste of elderflower joined with sparkling spring water.

SAN PELLEGRINO - LIMONATA 3.00

A perfect combination of pleasantly tart and sweet flavours, rich in the real juices of ripe lemons.

SAN PELLEGRINO - ARANCIATA ROSSA 3.00

A delicious blend of Italian blond and blood oranges, with a delicate finish of citrusy notes.



MOCKTAILS

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Quite simply - mock cocktails.

*Here we have intimations of
some of your favourite cocktails
without the added alcohol.*

FRENCH MARTINI 4.00

Cranberry juice, pineapple juice, vanilla
syrup.



PASSION FRUIT MOJITO 4.00

Passionfruit juice, fresh lime, mint, gomme,
soda.



ST CLEMENTS 4.00

Freshly squeezed orange juice, bitter lemon.



APPLE AND MANGO BELLINI 4.00

Cloudy apple juice, mango syrup,
lemonade, lemon.





CLASSIC
APÉRITIFS

*The French say a good apéritif
stimulates the appetite
before a meal.*

MARTINI ROSSO 3.50
Authentic and elegant. Characterised by subtle notes of orange and caramel, a unique aroma with rich herbal qualities.

MARTINI BIANCO 3.50
A delicate combination of sweet floral botanicals and herbs, with a touch of vanilla and citrus.

CAMPARI 3.00
An infusion of bitter herbs and fruit give this aperitif its inspiring flavour.

APEROL 3.00
Light and sweet with soft scents of orange and tangy rhubarb.

APEROL SPRITZ 7.00
Aperol, prosecco, orange, soda.

MANHATTEN 7.50
Monkey Shoulder, Antica, Bitters.
*Ask one of our bartenders for rye in place of bourbon for something a little more spicy

NEGRONI 7.50
Beefeater gin, Campari, Martini Rosso Vermouth, Orange Peel.



D R A U G H T
B E E R S & C I D E R

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*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 4.60

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

STELLA ARTOIS | 4.8% Belgium 4.80

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

BATH ALES GEM | 4.1% England 4.40

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

GOOSE ISLAND IPA | 5.9% USA 6.50

Bright citrus aromas and a bold hop finish, hoppy bold & smooth flavour

MORTIMERS | 5.0% England 4.50

A fresh medium-dry cider made from 100% fresh apple juice.



**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 4.20

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

ASAHI | 5.0% Japan

Pronounced Ah-Sah-Hee, meaning 'Rising Sun', Asahi is Japan's number one premium beer. A refreshing barley flavour with a crisp aftertaste 4.20

CORONA | 4.5% Mexico 4.20

Lighter than traditional beers, Corona has a dry round finish and is best served with a wedge of lime to intensify the flavour.

PUNK DOG IPA | 5.6% India 4.80

An explosion of tropical fruit and an all-out riot of grapefruit, pineapple and lychee before a spiky bitter finish.

ANCHOR STEAM | 4.9% USA 4.80

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

PILSNER URQUELL | 4.4% Czech Republic 4.40

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

VEDETT EXTRA BLONDE | 5.2% Belgium 4.60

This pale lager has a malty character with subtle balanced hops and notes of vanilla.

ORCHARD PIG REVELLER | 4.5% England 4.70

A medium, gently sparkling cider with tangy notes of freshly squeezed limes.



V O D K A
C O C K T A I L S

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

PORNSTAR MARTINI 9.50

Vanilla infused Absolut vodka, fresh passion fruit, passion fruit juice, fresh lime, vanilla syrup, served with a shot of prosecco.



BLOODY MARY 8.50

Absolut pepper, tomato juice, fresh lemon, fresh cucumber, Worcestershire sauce, Tabasco sauce, salt, pepper, served with a rasher of crispy bacon.



ESPRESSO MARTINI 7.50

Absolut, Tia Maria, gomme, espresso.



MARMALADE MULE 9.00

Chase marmalade vodka, orange bitters, ginger beer, fresh lime.



CARRIBEAN COSMO 7.50

Absolut Citron, triple sec, pineapple juice, coconut syrup, fresh lime.





GIN
COCKTAILS

GARDEN OF EDEN 8.00

Beefeater, elderflower cordial, fresh lime, mint, topped with cloudy apple juice.



CHAMPAGNE GIN MOJITO 9.50

Williams Chase Elegant Gin, mint, fresh lime, gomme, topped up with Perrier Jouet Champagne.



BRAMBLE 8.50

Beefeater, fresh lime, gomme, crème de mure.



LADYBIRD 8.50

Hendricks, elderflower liqueur, egg white, gomme, lemon, raspberries.



ORANGE AND ALMOND SOUR 7.50

Beefeater, disaronno, lemon, orange, bitters, orgeat syrup, egg white.





R U M
C O C K T A I L S

DARK AND STORMY 8.00

Havana Club Especial, fresh lime, Angustora bitters, ginger beer

MAI-TAI 8.00

Havana 3 year old rum, Havana Club Especial, orgeat syrup, fresh lime, apricot liqueur, pineapple juice.

PINA COLADA 7.50

Koko Kanu, cream, fresh lime, pineapple juice, gomme.

MOJITO 7.00

Havana 3 year old rum, gomme, fresh lime, fresh mint, soda.

DAQUIRI 7.00

(CLASSIC OR BERRY)

Havana 3yr, fresh lime, gomme (crème de cassis for berry.)



C L A S S I C
C O C K T A I L S

MARGARITA 7.00

Olmecca blanco, triple sec, fresh lime, agave syrup, salt rim



OLD FASHIONED 8.50

Woodford Reserve, sugar, Angostura bitters, orange peel



WHISKEY SOUR 8.00

Glenfiddich 12yr, egg white, Angostura bitters, fresh lemon, sugar.



SIDECAR 8.50

Courvoisier, triple sec, fresh lemon.



STRAWBERRY BELLINI 7.00

Fresh strawberry purée, crème de fraise, prosecco.



KIR ROYALE 6.50

Crème de Cassis, prosecco.





C L A S S I C
S P I R I T S

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

LIQUEURS	25 ^{ML}
Southern Comfort	3.90
Disaronno	3.90
Tia Maria	3.90
Licor 43	3.50
Drambuie	4.00
Kahlua	3.65
Frangelico	3.50
Grand Marnier	3.65
Chambord	4.00
Cointreau	3.75
Limoncello	3.50
Benedictine	3.75
Chartreuse	5.50
Absinthe	4.50
Pimms	3.70
Peach Schnapps	3.65
Midori	3.65
St Germain	3.75
Ramazotti Sambuca	3.50
Ramazotti Black Sambuca	3.50
LIQUEURS	50 ^{ML}
Baileys	4.95
Chocolate Baileys	4.95
VODKA	25 ^{ML}
Absolut	3.90
Grey Goose	4.55
Zubrowka	4.00
Chase Marmalade Vodka	4.50
Chase potato vodka	4.50
Reyka Vodka	4.40
Finlandia	4.00
Absolut (Pepper, Citron, Vanilla, Raspberri)	3.90

GIN	25 ^{ML}
Beefeater	3.90
Beefeater 24	4.50
Tanqueray 10	5.75
Hendrick's	4.55
Chase Elegant Gin	4.50
Chase GB Dry Gin	4.50
Bombay Sapphire	4.00
Plymouth	4.10
Star of Bombay	5.00

Hendrick's Tea Pot
(Serves 4) 20.00

RUM	
Morgan Spiced	3.90
Sailer Jerrys	3.90
Goslings Black Seal	3.90
Appleton Estate	3.90
Mount Gay	3.90
Mount Gay XO	5.50
Wray & Nephews	4.50
Havana 3 Year Old	3.90
Havana Club Especial	3.90
Havana 7 Year Old	4.20
Bacardi	3.90
Koko Kanu	3.90
Bacardi Ocho Anos	4.70

TEQUILA	
Olmeca Blanco	3.50
Olmeca Reposado	3.50
Caz Rep	5.50
Espolon Blanco	4.00
Patron XO	4.00

SINGLE MALT WHISKEY	25 ^{ML}
Glenfiddich 12yr	4.60
Glenfiddich 15yr	5.50
Glenfiddich 18yr	8.00
Glenfiddich 21yr	15.00
Marcallan Gold	5.00
Laphroaig 10yr	5.00

BLENDED WHISKEY	
Chivas Regal 12yr	5.25
Johnnie Walker Red Label	3.90
Famous Grouse	3.90
Monkey shoulder	4.50

BOURBON WHISKEY	
Woodford Reserve	4.50
Makers Mark	4.00
Buffalo Trace	4.00
Wild Turkey 81	3.90
Wild Turkey American Honey	3.90
Jack Daniels	4.00
Jack Daniels Tennessee	4.50
Jack Daniels Single Barrel	5.50

BRANDY	
Martell VS	3.90
Martell XO	15.00
Courvoisier	4.25
Courvoisier Exclusive	5.00
Remy Martin	4.50



W I N E S

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REDS

Light & Delicate	125 ^{ML}	175 ^{ML}	BTL
1. Rare Vineyards Pinot Noir, France	4.50	5.50	22.00
2. Louis Jadot Beaujolais Combe aux Jacques	-	-	24.00
3. Fixin, Louis Jadot, Burgundy, France	-	-	44.00

Juicy, Medium-Bodied

4. Blackstone Merlot, California	4.50	5.50	22.00
5. Cuveé Cabernet Franc Pays d'Oc, France	5.00	7.00	26.00
6. Tekena Cabernet Sauvignon Central Valley, Chile	4.30	5.50	19.00
7. Vinuva Leaves Italy	3.80	4.80	17.00
8. Torres Celeste Ribera del Duero, Spain	-	-	32.00
9. Waipara Hills Pinot Noir Marlborough, NZ	-	-	29.00

Spicy, Peppery & Warming

10. Red Knot Shiraz, McLaren Vale Australia	-	-	28.00
11. Don Jacobo Rioja Spain	4.50	6.00	26.00
12. Between Thorns Shiraz, SE Australia	4.50	5.50	19.00
13. Malbrontes, Malbec-Torrantes Mendoza, Argentina	4.50	6.00	26.00

Full-Bodied & Intense

14. Ravenswood Zinfandel, Lodi, USA	-	-	27.00
15. Robert Mondavi Twin Oaks California, USA	-	-	24.00
16. Ch. Lamothe Cissac, Bordeaux	-	-	32.00
17. Chateauneuf-du-Pape France	-	-	38.00

ROSÉ

Rich & Fruity

18. Vendange White Zinfandel California, USA	4.50	5.50	19.50
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ROSÉ

Dry & Elegant

125ml 175ml BTL

19. Ch. Beaulieu, Coteaux d'Aix-en-Provence 4.80 6.00 26.00

20. Parini Pinot Grigio Rosé Italy 4.50 5.00 19.50

WHITES

Dry, Refreshing & Delicate

21. Borsari Inzolia, Italy 3.80 4.80 17.00

22. Parini Pinot Grigio, Italy 4.50 5.00 19.50

Zesty, Herbacious & Aromatic

23. Tekena Sauvignon Blanc, Chile 4.50 5.00 19.50

24. Les Terres Basses de Laballe, France 4.60 5.30 22.00

25. Waipara Hills Sauv Blanc, NZ 4.80 6.00 26.00

Juicy Fruit-Driven & Ripe

26. Flagstone Two Roads Chardonnay, South Africa 4.80 6.50 24.00

27. Côtes du Rhône, Dauvergne Ranvier, Vioigner France 4.80 6.50 25.00

Elegant, Intricate, Mineral-Laced

28. Chablis J. Moreau et Fils - - 36.00

29. Macon-Villages, dom. de la Grange Magnien, Louis Jadot - - 26.00

30. Sancerre Les Collinettes, Joseph Mellot 29.50

FORTIFIED WINES

50ml BTL

30. Sandeman Ruby Port Portugal 3.50 30

31. Campbells Rutherglen Muscat Australia 4.50 30



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

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

- | | |
|---|--------|
| 1. DA LUCA PROSECCO, ITALY | 5.50 |
| Fine, soft fizz surrounds a fruit spectrum of apples, pears with a hint of peach. | 26.00 |
| 2. DA LUCA ROSATO SPUMANTE, ITALY | 5.50 |
| Fresh and vibrant raspberry and strawberry scented fizz made from a blend of Merlot and Raboso. | 26.00 |
| 3. PERRIER-JOUËT | 7.75 |
| Hints of cherry, ripe apricot, pickled ginger and mineral notes, with a fresh, spiced finish. | 48.00 |
| 4. PERRIER-JOUËT BLASON ROSÉ NV | 69.00 |
| Hints of strawberry and red fruits on the nose with a rich long palate. | |
| 5. PERRIER-JOUËT BELLE ÉPOQUE | 150.00 |
| Brut 2002, brioche and white peaches. Fresh, open, well balanced and complex. | |

**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**

Absolut vodka, Crème de Cacao, Baileys, fresh cream.

**B52 8.00**

Kahlua, Baileys, Grand Marnier, coffee, whipped cream.

**GRASSHOPPER 7.50**

Crème de Menthe, Crème de Cacao, cream.





COCKTAIL MASTERCLASS

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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.

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To book contact our private events manager on:

0117 921 0455 | bookings@thesquareclub.com | www.thesquareclub.com