

A whistlestop tour of the evolution of cocktails and some of the inspiration for the cocktails that you will see on our menu.

• 17/18th Century •
Mixed drinks existed
but cocktails as we
know it didn't
exist yet

• 1904 • The dry martini was invented at The Grand Hotel in Paris

• 1803 and 1806 • The first written record of the word cocktail

• 1917 •
The Russian revolution spread vodka around the world

• 1934 •

Prohibition ended and the Tiki cocktail (often made with rum and are usually colorful, fruity, and lavishly garnished) was invented

• 1953-1961 •
James Bond asked
for his Martini shaken
and not stirred

• 1980 •

The Cosmopolitan, invented by Cherryl Cook in Miami

• 1979 •

Absolut Vodka conquered America

• 1980 •

The Cosmopolitan, invented by Cherryl Cook in Miami, became popular • 1995 •

The London cocktail scene was reborn

• 2000 •

The mojito arrived in europe

• 2010 •

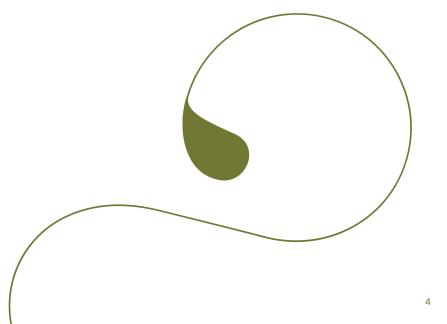
Molecular cocktails brought science to the mix

• 2015-Present •

An increase in cocktails being made at home



- Mixology •
- At 144 On The Hill •



• Drinksmith's Exquisite Artistry •

Daily from 6pm - 10pm

• The Monarch £16.50 •

Introducing our King Charles III tribute cocktail: a rich blend of peated single malt whiskey, aperitifs, vermouth and whisky-infused cherries. Served in a collectable 144 logo flask, ask your server for more details.

• The Molecular Mix £14.95 •

Explore the art and science of mixology at 144. Our expert blend of cachaca, violet liquer, fresh lemon and lemongrass creates a visually stunning and perfectly balanced cocktail. Served in a chemistry flask and beaker.

• Gin Flight •

Discover the world of gin with our exclusive gin flight! For £35, savour three unique gins, or share the experience with a friend for £55. Explore diverse gin styles, including Portobello Road Gin for a classic G&T, Brockmans Gin for a more floral twist and Sim-Smith VJOP for a bold juniper kick.

• Kew Botanics £35

Inspired by the world-famous Kew Gardens on our doorstep this is a refreshing basil-infused creation designed for two. Crafted by Drinksmiths at 144, this Kew Gardens-themed drink features basil, bay leaf and lime leaf infusion, balanced with bergamot essence. Featuring edible soil, delicate flowers and a touch of rosemary smoke.

• Creativity •

• By 144 Bartenders •

• Rose Gin Spritz •

Pink Rose Gin by Mirabeau, Briottet Liqueur de Rose, fresh lemon, grenadine, soda water

Fizzy, Fruity & Speak easy

• Chamomile & Mango •

Lychee & pineapple rum, tropical juice, mango puree, egg white, chamomile essence, fresh lemon juice

Tropical, Balanced sweet & sour

• The Star •

Pink pepper and citrus infusion by 144 rhubarb liqueur, Aperol, egg white, fresh lemon, simple syrup

Earthy, slightly sweet, tangy



• Rhubarb & Tangerine •

Coconut rum, pineapple juice, house rhubarb syrup, fresh mint, Angostura Bitters

Tropical, Slightly Sweet

· Cacao & Coffee ·

Hoxton gin, Amarula, cacao liqueur, nutmeg and coffee beans

Dessert sweet, creamy and earthy

• R & R •

Rhubarb and raspberry gin, fresh raspberry, fresh lime, cranberry juice, juniper foam

Long, fruity and floral

• Cocktail of the month •

Our dedicated team of mixologists are always experimenting to discover new exceptional flavours for our monthly cocktail. Ask your server about this month's special.





• Bespoke Martinis •

• By 144 •

We do our Bespoke Martinis

James Bond style "Shaken Not Stirred"

• Earthy and Floral • Chamomile bitters, orange zest, house peach infusion

· Chili ·

Chili and chocolate bitters, lemon zest, house selected gin

· Citrus ·

Vanilla and lavender bitters, orange zest, citrus infusion

· All 12.5 ·



Our Take On Classics

- Oak Aged White Negroni Italicus, Tobermory Gin, Belsazar Dry
- Aged Rum Manhattan •
 Angostura 5YO Rum, Cocchi Torino, Noilly Prat,
 house bitters
 - Bottled Gin O' Mary Cardamom gin infusion, chimichurri spice, lemon infused tomato juice, chilli bitters
- Aged Old Fashioned •

 Buffalo trace barrel aged in a mulled wine cask,
 bitters, sugar
 - · All 13.95 ·
 - Mocktails
 - Strawberry Fields Strawberry puree, peach extract, fresh lime, apple juice, soda water
 - Springs Mint Fresh lime, passionfruit juice, mint, lemonade
- Cranberry Slam Cranberry juice, mango puree, fresh lime, soda
- House Virgin Mary Chimichurri spice, lemon infused tomato juice, chilli bitters, Tabasco, Worcester sauce

• Seasonal Cocktails •

· Oak rested Glühwein ·

Wine infused with cinnamon, cloves, star anise, bay leaf and other various botanicals, rested in oak and served hot.

· 13.95 ·

• The Fortification •

An exsquisite vintage red wine, fortified with a blend of Hennessey XO and VSOP cognac, in a perfect harmony with the decadent notes of rich cacao and cherry Heering, all elegantly perfumed by the essence of lemon and orange. Served in a royale brandy warmer, it tantalizingly hovers just above room temperature.

· 16.95 ·

World's Classics

A Note From The Bar Team

...we love creating a variety of different cocktails so feel free to ask your bartender to suggest something based on your favourite flavours.

· All 12.5 ·

• Our Classics •



House bourbon, campari, cocchi torino

Clover Club

Gin, raspberry purée, lemon

Cosmopolitan

House vodka, cointreau, fresh lime, cranberry juice

Daiquiri

Bacardi, fresh lemon juice, sugar Choice of flavours: classic, peach, mango, passionfruit, strawberry, raspberry

Espresso Martini

Vanilla vodka, freshley brewed coffee, tia maria, vanilla essence

Margarita

Silver tequila, cointreau, fresh lime Choice of flavours: classic, peach, mango, passionfruit, strawberry, raspberry

Mojito

House white rum, fresh mint, brown sugar, fresh lime wedges, soda

Choice of flavours: classic, peach, mango, passionfruit, strawberry, raspberry

Negroni

Gin, campari, cocchi torino

Passionfruit Martini

Vanilla vodka, passionfruit, passoa, fresh lime juice, prosecco



· AII 12.5 ·