



• Evolution of a Spirit to Cocktail •

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 Cheryl Cook in Miami

• 1979 •

Absolut Vodka conquered America

• 1980 •

The Cosmopolitan, invented by Cheryl Cook in Miami, became popular

• 1995 •

The London cocktail scene was reborn

• 2000 •

The mojito arrived in Europe

• 2010 •

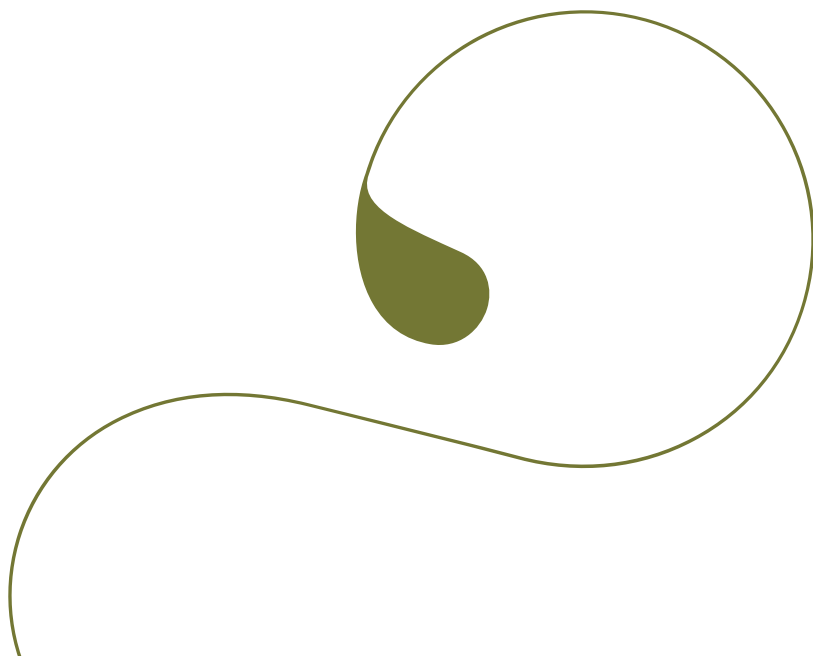
Molecular cocktails brought science to the mix

• 2015-Present •

An increase in cocktails being made at home



• Mixology •
• At 144 On The Hill •





• Signature Tipples •

• The Monarch £17 •

Introducing our King Charles III tribute cocktail: a rich blend of peated single malt whiskey, aperitifs, vermouth and whisky-infused cherries.

Served in a collectible 144 hip flask.

Ask your server for more details.

• The Molecular Mix £16 •

Discover the art and science of mixology at 144. Our masterful blend of cachaça, violet liqueur, fresh lemon, and lemongrass results in a visually captivating and exquisitely balanced cocktail. Presented in a chemistry flask and beaker for a unique experience.

• The Fortification £18 •

An exquisite vintage red wine, fortified with a blend of Hennessy 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.

• Kew Botanics £35 •

Drawing inspiration from the renowned Kew Gardens just steps away, this refreshing drink is designed for sharing. Expertly crafted by the mixologists at 144, this Kew Gardens-themed creation combines an infusion of basil, bay leaf, and lime leaf, perfectly balanced with bergamot essence. It is elegantly presented with edible soil, delicate flowers, and a hint of rosemary smoke.



Served between 6pm – 10pm

• Signature Tipples •

• 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



ALL 15

• Signature Tipples •

• 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

• Gin Iced Tea •

Blend of peach black tea, elderflower essence, and our
house-infused passionfruit and cardamom gin

—

Fruity, tangy and speakeasy

• Cocktail of the month •

Our dedicated team of mixologists continuously
experiment to create exceptional new flavors for
our monthly cocktail. Ask your server about this
month's special.



ALL 15



• Classic Cocktails at 144 •

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, freshly 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

Pisco Sour

ABA Pisco, sugar, bitters, egg white, fresh lemon

• All 13.5 •



• Bespoke Classics •

Spicy Tommy's Margarita

Jose Cuervo especial, Agave syrup, Chilli bitters
served over ice

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

Makers mark barrel aged in a mulled wine cask,
bitters, sugar

• All 15 •

• Bespoke Martinis •

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 14 •



• Spritz •

Royal Richmond

Champagne, sloe gin, elderflower, redcurrant,
rosemary & soda

• 18 •

Aperol

Aperol, prosecco & soda

• 13.5 •

Rose gin

Mirabeau rosé gin, rose liqueur, fresh lemon,
grenadine, soda water

• 15 •

Peach G&Tea

Peach & cardamon gin, orange and elderflower
infused black tea, soda water

• 15 •

Sbagliato

Cocchi Torino, Campari, Prosecco

• 13.5 •





• 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

Ice Tea

Brewed black tea infused with orange, passionfruit
essence, elderflower & peach

• All 9.5 •

