

# BOTTLE

BAR | SHOP

Our vision was to open a bar and a shop that could offer homemade, tasty, beautiful cocktails in a bottle.

In December 2017, Bottle Bar and Shop was created, bringing our vision to life.

We infuse, mix, create, prepare, bottle up all of our carefully crafted and beloved cocktail creations ourselves.

No additives, no fancy stuff, just delicious classic cocktails and infusions.

Fear not, if you're not in the mood for a cocktail, we also have a fantastic selection of wine, bubbly and craft beer.

We'd love to hear what you think!

Please get in touch on social media or through our website.

Thank you!



[bottle\\_bar\\_shop](#)



[bottle\\_bar\\_shop](#)



[@bottlebarandshop](#)

---

## INFUSIONS 20cl bottle | 50cl bottle

**Cranberry Gin** £12 | £25  
London dry gin infused with cranberries  
Serving suggestion: pour 50ml over ice, with tonic water and a slice of orange

**Cucumber Gin** £12 | £25  
London dry gin infused with fresh cucumber  
Serving suggestion: pour 50ml over ice, with elderflower tonic (or regular tonic water) and a slice of cucumber

**Berry Gin** £12 | £25  
London dry gin infused with seasonal berries  
Serving suggestion: pour 50ml over ice, with bitter lemon, and a slice of lemon

**Pink Grapefruit Gin** £12 | £25  
London dry gin infused with pink grapefruits  
Serving suggestion: pour 50ml over ice, with tonic water, and a slice of pink grapefruit

**Earl Grey Gin** £12 | £25  
London dry gin infused with loose tea  
Serving suggestion: pour 50ml over ice, with tonic water, 5ml of lemon juice and a slice of lemon

**Horseradish, Wasabi Vodka** £12 | £25  
Vodka infused with horseradish and wasabi  
Serving suggestion: pour 50ml over ice, with tomato juice, Worcestershire sauce, 5ml of lemon juice, salt and pepper. Garnish with a celery stick and a slice of lemon

**Limoncello** £10 | £20  
Vodka infused with unwaxed lemons  
Serving suggestion: pour 100ml neat, ice cold, add lemon zest

---

## BOTTLED LEMONADE 20cl bottle

**Red Basil** £3  
Red basil, fresh lemon juice, still water

**Ginger** £3  
Fresh ginger, fresh lemon juice, still water

---

## COCKTAILS glass | 20cl bottle | 50cl bottle

**Christmas in a bottle** £10 | £20  
Vodka infused with Christmas spices

**Remedy** £10 | £20  
Fernet-Branca, brandy, orange liqueur, bitters, honey

**Negroni** £10 | £20  
Gin, Campari, vermouth, bitters, infused with orange and pink grapefruit zest

**Manhattan** £10 | £20  
Bourbon, vermouth, bitters, infused with orange zest

**Twisted Old Fashioned** £10 | £20  
Bourbon, bitters, vermouth, maple syrup, infused with orange zest

**Rum Old Fashioned** £10 | £20  
Dark rum, bitters, infused with cardamom, cloves, vanilla, cinnamon and orange

**Espresso Old Fashioned** £10 | £20  
Dark rum, bourbon, tequila, bitters, and espresso (from Express Yourself van)

**Long Island Iced Tea** £12 | £25  
Vodka, gin, rum, tequila, orange liqueur  
Served with cola

**Dirty Vodka Martini** £10 | £20  
Vodka, extra dry vermouth, olive brine

**Gin Martini** £10 | £20  
Gin, extra dry vermouth, lemon zest

**Cosmopolitan** £10 | £20  
Vodka, orange liqueur, cranberry, lime juice

**Margarita** £10 | £20  
Silver tequila, orange liqueur, lime juice

**Lychee Martini** £10 | £20  
Vodka, lychee juice, coconut syrup, lime juice

---

**SPARKLING** bottle

<b>Dominio de Requena, Cava Nature</b>	£14
Bone dry, defined and espressive (ES)	
<b>Toffoli Glera Frizzante 1603</b>	£12
Frothy, peach and pear (IT)	
<b>Toffoli Prosecco Frizzante</b>	£14
Gently foaming, light and lovely (IT)	
<b>Vignoble Guillaume Valse Rose</b>	£18
100% Pinot Noir – delicate berries, pure charm (FR)	
<b>Vignoble Guillaume Flute Enchantée</b>	£18
Full flavoured, ripe fruit, champagne method (FR)	
<b>Langham Estate Cuvée Brut</b>	£33
White peach and almond, perky, gentle, winsome (UK)	
<b>Lallier Grand Cru Brut</b>	£38
Textbook grand cru Champagne – a treat (FR)	

---

**ROSÉ** glass | bottle

<b>Domaine des Lauriers, Cuvée Paredaux`</b>	£11
Fresh, fruity and full of Mediterranean sun (FR, '17)	
<b>Rimo de Rimauresq</b>	£13
Delicate, bone dry, a touch of spice (FR, '17)	

---

**PORT / SHERRY** 375ml bottle

<b>Niepoort Ruby Dum</b>	£12
Plums and cherries with a dab of spice (Port, PT)	
<b>Williams and Humbert Alegria Manzanilla</b>	£8
Sea spray and camomile (Sherry, SP)	

---

**BEER**

We regularly rotate beers, so please check our shop counter to see which ones are currently available.

Ignition, Brockley, Gipsy Hill, Kernel, Pressure Drop, Magic Rock, By The Horns, Westerham, BBNo, Cloudwater and many more.

---

**WHITE** bottle

<b>Academia de los Nocturnos Macabeo</b>	£10
Clean, crisp apple (ES, '17)	
<b>Adega de Moncao, Vinho Verde</b>	£11
Zesty, lemony with a light spritz (PT, '17)	
<b>Saladini Pilastrì Falerio</b>	£13
Red apple, pear, fennel (IT, '17)	
<b>Domaine des Lauriers Picpoul de Pinet</b>	£13
Fresh and light with a sea salt tang (FR, '16)	
<b>Domaine des Génaudières</b>	£13
Muscadet Coteaux. Dry, pure mineral (FR, '16)	
<b>Semeli Feast Moschofilero</b>	£13
Floral, aromatic, lively (GR, '16)	
<b>Grillo Grillo</b>	£14
Roast lemon, sapid (IT, '16)	
<b>Argillae Orvietto</b>	£14
Orchard apple and savoury walnut (IT, '16)	
<b>Bodvin Furmint</b>	£15
Baked quince and spice (HU, '16)	
<b>Domaine de Nerleux Saumur Blanc</b>	£15
Green apple and citrus (FR, '17)	
<b>Chateau Guibon Blanc</b>	£15
Tropical fruit and zesty acidity (FR, '17)	
<b>Levin Sauvignon Blanc</b>	£15
Grassy, river bank freshness (FR, '16)	
<b>Max Ferd Richter, Riesling (DE, '16)</b>	£16
Lemon, lime with racy acidity and a touch of sweetness	
<b>Terras Gauda Albarino "Trisquel"</b>	£16
Pithy, waxy citrus (SP, '16)	

---

<b>Vignoble Guillaume Chardonnay (FR, '16)</b>	£17
<b>Amares Chardonnay (ZA, '14)</b>	£18
<b>Marof White (SI, '15)</b>	£19
<b>Inama Soave Classico "Campo dei Tovi" (IT, '15)</b>	£21
<b>Domaine du Vieux Collège (FR, '15)</b>	£21
<b>Schloss Saarstein Riesling Spatlese (DE, '06)</b>	£26

---

**RED** glass | bottle

<b>Academia de los Nocturnos Bobal</b>	£10
Creamy blackberry and raspberry. (ES, '16)	
<b>Zagreus St Dimitar Syrah</b>	£10
Ripe fruit, cassis, black pepper (BG, '15)	
<b>Domaine Castan Cotes-du-Rhone</b>	£10
Dark fruit, with a touch of liquorice (FR, '16)	
<b>Terra Firma Nero d'Avola</b>	£10
Spicy, deep and hearty (IT, '17)	
<b>Domeco de Jarauta, Rioja</b>	£10
Blueberry, vanilla, coconut, chocolate (ES, '16)	
<b>Clos de Nit Tinto Crianza</b>	£10
Robust, earthy and meaty (SP, '15)	
<b>Saladini Pilastrì Rosso Piceno</b>	£10
Dark cherries, almonds, meaty (IT, '16)	
<b>I Pastini Primitivo "Macrame"</b>	£10
Rich, baked fruit and warm spice (IT, '15)	
<b>Domaine Laougue Madiran Cuvée Caraby</b>	£10
Leather, liquorice, chewy (FR, '16)	
<b>Domaine Galévan Puy St Martin</b>	£10
Garrigue, rosemary and black olive (FR, '16)	
<b>Torremilanos Vinlara</b>	£10
Juicy raspberry and perky spice (SP, '16)	
<b>Chateau Guibon</b>	£10
Sapid, fruity, structured (FR, '15)	
<b>Bodegas el Porvenir Amauta Absoluto Malbec</b>	£10
Mouthfilling, soft, ripe blackberry (AR, '16)	
<b>Domaine Piron Beaujolais Villages (FR, '16)</b>	£10
Tangy red cherries	

---

<b>Thymiopoulos Jeunes Vignes de Xinomavro (GR)</b>	£10
<b>Vignoble Guillaume Pinot Noir (FR, '15)</b>	£10
<b>Niepoort Drink Me</b>	£10
<b>Chateau Barbe Blanche Cuvée Henri IV (FR, '12)</b>	£20
<b>Domaine du Vieux College Marsannay (FR, '13)</b>	£20
<b>Chateau Dutruch Grand Poujeaux (FR, '11)</b>	£30
<b>Galevan Chateauneuf-du-Pape (FR, '14)</b>	£40