

ART UNCORKED

RENOWNED STREET ARTISTS DEBUT AT DAMN YANKEE

XSELLIS COLLAB LANDS ON DRURY LANE

Damn Yankee wine bar is excited to announce a new collaboration with Xsellis, the London-based street-art gallery. This partnership brings the work of several acclaimed artists to the walls of Covent Garden's coolest new venue, providing patrons the opportunity to enjoy fine wines in the company of some remarkable works of art.

One featured artist who needs no introduction is Banksy (@banksy). Known for his dark humour and scathing social commentary, Banksy is one of the most iconic figures in contemporary art.

Also gracing our walls is Nick Grindrod (@njgringod). Celebrated for his vibrant abstract compositions, Grindrod explores the boundaries of colour and form, creating dynamic and thought-provoking pieces.

Charles Uzzell Edwards AKA Pure Evil (@pureevilgallery), brings two examples of his bold, eye-catching, graphic style to Damn Yankee.



Featured artists, Banksy, Pure Evil, Grindrod & Shrigley

His work, often featuring iconic pop culture figures darkly reimaged with a twist, are guaranteed conversation starters.

Last but by no means least, are the witty, satirical creations of David Shrigley (@davidshrigley). Known for his distinctive drawings and sculptures, Shrigley's work is both irreverent and insightful, offering an alternative perspective on the everyday.

All works are available for sale. DM @damnyankeewine or @xsllis to enquire.

DAMN YANKEE CELEBRATES LONDON PRIDE WITH CHARITY EVENT

On June 29, 2024, DY hosted a vibrant London Pride party in celebration of the LGBTQ+ community. A resounding success, proceeds benefited the Mosaic LGBTQ+ Young Persons Trust, an organization dedicated to supporting young LGBTQ+ individuals. The partnership reflects DY's commitment to inclusivity and community support.

CALIFORNIA COOL: GAVIN CHANIN POURS PERFECTION

Acclaimed winemaker Gavin Chanin, founder of Chanin Wine Co., recently paid a visit to Damn Yankee, to showcase his exceptional portfolio of Chardonnay and Pinot Noir.

A rising star of the California wine industry based in Santa Barbara, Chanin cut his teeth at Au Bon Climat and Qupé, before taking the plunge himself and setting up Chanin Wine Co. in his twenties. Chanin quickly developed a reputation for creating delicious, elegant, complex wines that passionately encapsulated the unique terroir of the Santa Rita Hills and Santa Maria Valley.

Damn Yankee is delighted to announce that they will now be carrying Chanin's Los Alamos Chardonnay, Zotovich Pinot Noir, and Sanford & Benedict Pinot Noir.



Gavin Chanin & Jen Avina enjoying a glass in the sun

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Drinks

Wines by the Glass (125 ml)

REDS		WHITES		OTHERS	
Grenache 2021 Bosman, Wellington, South Africa	6.5	Sauvignon Blanc 2022 Mandrarossa, Sicily, Italy	7	Pinot Noir (Rosé) 2021 Inman Family, Sonoma, California	13
Cabernet Franc 2022 Bertrand Galbrun, Bourgueil, France	9	Loureiro 2022 Marcio Lopes, Vinho Verde, Portugal	7.5	Fiano Blend (Orange) 2021 Unico Zelo, Riverland, Australia	10
Pinot Noir 2020 Hitching Post, Central Coast, California	13.5	Viognier 2023 Val Joanis, Provence, France	8	Furmint (Sparkling) NV Vila Vineteca, Penedes, Spain	7
Housemade Sangria with Creme de Casis and Spiced Rum	8	Chardonnay 2020 Buehler, Russian River Valley, California	13.5	The Damn Classic Spritz Bubbles, Aperol, Blood Orange Soda	12

Carafes (375 ml)

Beers

Lost & Grounded Helles <i>Unfiltered Lager</i>	7.5
Lost & Grounded Hop Hand Fallacy <i>Whitbeer</i>	7.5
Verdant Headband <i>Pale Ale</i>	8
Deya Steady Rolling Man <i>Pale Ale</i>	8
The Five Points Brewing Co. <i>Railway Porter</i>	7.5

Low & Non-Alcoholic

Wiper and True <i>0.5% Lager</i>	6
Punchy Low Sugar Sodas	3.5
Blood Orange, Bitters & Cardamom	
Peach, Ginger & Chai	

Corkage per Bottle £ 14



Food

SNACKS

Perello Olives (V, GF)	4
Salted Marcona Almonds (V, GF)	5
Olive Oil Crackers	3
Bread & Salted Butter	3.5
Maize Kernels	2.5
Torres Crisps <i>Truffle or Paprika</i>	5
Rustle Crisps <i>Green Chili</i>	5

CHEESE

Villarejo Manchego <i>with honey</i>	8
Monte Enebro Goat's Cheese <i>with fig jam</i>	6.5
Comté Fruité <i>with dried apricots</i>	9
Three Cheese Board <i>with dried fruit, honey and California walnuts</i>	16

CHARCUTERIE

Serrano Ham	13
Saucisson Sec <i>wild boar or fennel</i>	6
Roasted Chorizo	10.5

Hand-Tossed Pizzas

WEDNESDAY-SATURDAY

Margherita <i>mozzarella tomato, basil,</i>	14
Pepperoni	16
Veggie <i>artichoke, spinach, red onion</i>	15

Chicago-Style Hotdogs

100% All-Beef Hotdog <i>served with ketchup and mustard</i>	8
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If you have a food allergy or dietary requirements, please inform a member of staff. Some foods may come in close contact with nuts.



A DISCRETIONARY SERVICE CHARGE OF 13.5% HAS BEEN INCLUDED TO EACH BILL.