### Happiness is

## a cocktail

### and this view



SKY POD

B A R

### Cocktails

### **RHUBARB FALL**

Briottet Rhubarb,Absolut Vanilla, Cointreau, cranberry, lemon, strawberry, lemon bitters, rhubarb tonic 16.00

#### **ORCHARD HARVEST**

Havana Spiced, King's Ginger, DOM Benedictine, pear pure, apple, lime, grenadine **16.00** 

### APPLE SPICE

Maker's Mark, Avallen Calvados, Martell VS, apple, lemon, winter spice syrup 16.00

#### WINTER BERRY MARTINI

Absolut Vodka, Kahlua, Creme de Mure, Les Vignes Merlot, cranberry, coffee **16.00** 

#### AUTUMN BREEZE

Plymouth Sloe, Creme de Mure, Manzana Verde, cranberry, lemon, winter spice syrup, ginger ale 16.00

### CHOCOLATE SUNSET

Mozart Chocolate, Briottet Creme de Cacao, Cointreau, Havana 7, sugar, chocolate bitters, orange bitters **16.00** 

#### **MID SUMMER**

Absolut Vodka, Passoa, apple, lemon, passion fruit syrup, rasberry & orange blossom soda 16.00

#### WINTER WARMER

Calvados, Noilly Pratt, Manzana Verde, peach liqueur, lemon bitters, Angostura Bitters 16.00

### Alcohol Free

FALL TEA Chamomile Tea, Funkin Pear Puree, lemon, Monin Cinnamon Syrup 11.00

### SPICED BERRY

Cranberry, apple, lime, Winter Spice syrup, Ginger Beer 11.00

### Soft Drinks

WATER	
Still / Sparkling <sup>330ml</sup>	3.70
Still / Sparkling 750ml	5.00
SOFT DRINKS	
Coca-Cola 200ml	4.50
Diet Coke 200ml	4.50
Selection of Fever Tree tonic & mixers from	4.45
JUICE	4.75
Cranberry, Tomato, Apple, Pineapple, Pink Grapefruit, Orange,	
Passion Fruit	

### Premium Cocktail

#### WINTER SPICE

Chivas 12, Drambuie, Antica Formula, Monin Cinnamon Syrup, Angostura Bitters 19.00

#### THE BEEKEPER

Remy Martin VSOP, cherries soaked in champagne, honey infused chamomile, chocolate, meringue, edible gold leaf **20.00** 

#### GODSEND

Coconut oil washed Ron Zacapa Centenario 23, Kvass, St-Germain, vanilla extracts, raspberry 22.00

### **Premium Shots**

#### SPEECHLESS

Flat Prosecco Rose syrup, Passoa, Grand Marnier, red caviar served on a mini spoon. 10.00

#### **GOOD OLD MEMORIES**

Don Julio Blanco, spent coffee syrup 10.00

### Beer & Cider

<b>DRAFT</b> Heineken Birra Moretti Brixton Reliance	1/2PINT 5.25 5.25 5.25	PINT 8.15 8.35 8.35
BOTTLES Heineken Birra Moretti Heineken (0.0%)		330ML 7.00 7.30 6.05
<b>BUCKET DEALS</b> Bucket of 6 beers available from		37.50
<b>OLD MOUT</b> Kiwi & lime Strawberry & apple		500ML 8.15 8.15





### Champagne

CHAMPAGNE	125ML	BOTTLE
Moët & Chandon Impérial Brut NV	18.00	96.00
Moët & Chandon Rosé Impérial NV	22.00	122.00
Moët & Chandon Impérial Brut NV Magnum		192.00
Moët & Chandon Rosé Impérial NV Magnum		244.00

### Sparkling wine

SPARKLING	125ML	BOTTLE
Prosecco Extra Dry, Ca' di Alte, Veneto, Italy, NV	11.00	54.00
Prosecco Rose, Ca' di Alte, Veneto, Italy, NV	12.00	60.00
Simpsons Classic Cuvee Brut, Kent, England, NV	15.50	82.00
_Chandon Garden Spritz	11.00	62.00

### Wine

WHITE	175ml	Bottle
Molinico Loco Macabeo, Murcia, Spain, 2023	12.00	38.00
Ponte Pietra Trebbiano, Veneto, Italy, 2023	13.00	42.00
Sanama Sauvignon Blanc, Cachapoal, Chile, 2023	16.00	50.00
Terrazas de los Andes Chardonnay, Mendoza, ARG, 2022	17.00	58.00
ROSÉ	175ml	Bottle
Pale Rose, Château d'Esclans, Provence, France, 2022 ARG, 2022	16.00	50.00
Whispering Angel Rose, Chåteau d'Esclans, Provence, France 2023	17.50	64.00
RED	175ml	Bottle
Molinico Loco Monastrell, Murcia, Spain, 2022	12.00	38.00
Pergolino Corvina, Veneto, Italy, 2022	13.00	42.00
Les Vignes de L'Eglise Merlot, Languedoc, France 2022	16.00	50.00
Terrazas de los Andes Malbec, Mendoza, ARG, 2022	17.00	58.00

### Spirits

#### VODKA

10.50
18.00
16.00
18.00
18.00

### GIN

10.50
10.50
16.00
16.00
16.00
16.00
16.00
16.00
16.00
16.00
16.00
18.00
18.00

### **TEQUILA & MEZCAL**

Olmeca Silver Blanco	12.50
Olmeca Altos Reposado	17.00
Don Julio Blanco	18.00
Don Julio Reposado	18.00
Don Julio Anejo	21.00

#### RUM

Havana 3YRO	10.50
D.M.F Coconut	12.00
Goslings Black	12.00
Havana 7YRO	12.00
Havana Club Spiced	12.00
Abelha Cachaca	16.00
Diplomatico Exclusiva	18.00
Zacapa 23YRO	22.00

### COGNAC & BRANDY

Martell VS Cognac	12.00
Martell VSOP	18.00
Remy Martin	18.00

MIXERS

from 4.45

### Spirits

### **AMERICAN WHISKEY**

Maker's Mark	12.50
Buffalo Trace	12.50
Jack Daniel's N°7	12.50
Bulleit Bourbon	12.50
Bulleit Rye	16.00
Woodford Reserve	18.00

### **SCOTCH & SINGLE MALT**

Johnnie Walker Black Label	12.50
Chivas Regal 12YRO	12.00
Talisker 10YRO	18.00
Aber Falls	18.00
Laphroaig 10YRO	18.00
Glenmorangie 10YRO	18.00
Chivas Mizunara	21.00
Oban 14YRO	22.00
Lagavulin 16YRO	26.00
Johnnie Walker Blue Label	48.25

### JAPANESE WHISKY

Nikka from the Barrel	18.00
Yamazaki Distiller's Reserve	25.50

### **IRISH WHISKEY**

Jameson 12.25

LIQUEUR & APÉRITIF

Aperol	11.00
Campari	11.00
Disaronno Amaretto	10.50
Drambuie	11.00
Sambuca Ramazotti white	10.50
Bailey's	11.00
Luxardo Limoncello	10.50
Luxardo Maraschino	12.00
Plymouth Fruit Cup	12.00
Cointreau	12.00
Chambord	12.00
Wagar Pisco	16.00
Italicus	18.00

MIXERS

from 4.45

BOTTLES AVAILABLE UPON REQUEST, FROM 170.00



### Bar Food

### **SMALL BITES**

Chilli spiced mixed nuts (v)	6.00
Pistou nut mix (v)	6.00
Wasabi peas (v)	6.00
Salsa baguettes (v)	6.00
Cheddar bites (v)	6.00
Mixed olives (v)	7.00

### BREADS

Bread Basket Grissini, mini pitta & seeded crackers 6.00

### CHEESE

Charcuterie Board25.00Proscuitto, Coppa, Salami & Chorizo. Baguette, Piccalilli & Manchengo Cheese

Cheese Board 25.00 Costwold Brie, Cashell Blue, Black Bomber Cheddar & Black Crowdie served with Chutney, Marinated Figs, Grapes & Crackers

(v) = Vegetarian (ve) = Vegan





## Bar Food

### PLATES

Falafel & Hummus Platter	14.50	
warm pitta, pickled red onions, zhoug, pine nuts & sumaq (v)		
Smoked Tuna	13.00	
rocket, pine nuts, pistachio, early harvest olive oil,parmesan & apricots		
Tinga Chicken Taco	14.00	
creme fraiche & guacamole, pickles		
Roasted Squash, Bean & Pickled Chilli	13.00	
pickled chillies & guacamole (ve)		
Rare Beef with Chimichurri	16.00	
baguette		
Vegetable Gyoza	12.00	
ginger & dill dipping sauce (ve)		
Sky Garden Slider Hot Dog	14.00	
crisp bacon, cheese sauce, jalapenos & pickled cilli		
Laotian Ping Gai Chicken	14.00	
Jeow bong dipping sauce		
Arancini	12.00	
Sardinian style mozzarella stuffed arancini (v)		

### DESSERTS

Treacle Tart Islay whisky honeycomb & cream (v) 8.00

#### (v) = Vegetarian (ve) = Vegan

# Keep

## it Social



### @SG\_SKYGARDEN

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