

## Julie's Martinis

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**Sauternes Martini** .....15

*Grey Goose Vodka, Dry Vermouth, Sauternes, Suze,  
Orange Zest Verjus*

**Kombu Martini** .....15

*Grey Goose Vodka, Vault Coastal Vermouth, Green  
Peppercorn & Kombu Brine*

**Foxglove Martini** .....15

*Plymouth Gin, Lillet Rosé, Plum & Cherry Blossom,  
Green Chartreuse*

**Grape & Almond Martini** .....15

*Almond Oil washed Cognac, Blanc Pineau des  
Charentes, Chardonnay Grape Juice*

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## Draught Cocktails

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**Julie's Negroni** .....12

*Gin, Campari, Sweet Vermouth*

**Hugo Spritz** .....12

*Gin, Elderflower, Sparkling Wine, Mint, Lemon Juice,  
Soda Water*

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## Julie's Signature Cocktails

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**Beurre Noisette Royale.....15**

*Browned Butter washed Wignac Cider,  
Smoked Water, Champagne*

**Pear & Pastis .....14**

*Absolut Elyx Vodka, Poire Williams, Pastis, Pear Juice,  
Lime Juice, Soda Water*

**Jasmine Blossom Sour.....14**

*Beefeater Gin, Jasmine Silver Needle, Lemon, Triple  
Sec, Orange Blossom, Egg White*

**Manhattan Café.....15**

*Coffee infused Single Malt French Whisky, Rose Pineau  
des Charentes, Sweet Vermouth, Angostura Bitters*

**Cassis Sazerac.....15**

*Cognac, Cassis Pepper, Midi Red Aperitif, Peychauds  
Bitters, Absinthe Rinse*

**Green Tomato Martini.....15**

*Grey Goose Vodka, Tomato Liqueur, Clarified Tomato,  
Horseradish & Celery Shrub, Tarragon Oil*

**Julie's Bloody Mary.....13**

*Helix 7 Vodka, Lemon, Worcestershire Sauce, Espelette  
Red Pepper, Spiced Tomato Juice*

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## Non-Alcoholic Cocktails

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**White Grape & Oak** .....9

*Chardonnay Grape Juice, Assam Black Tea,  
Toasted Oak, Verjus*

**Red Grape & Oak** .....9

*Merlot Grape Juice, Cherrywood Lapsang Tea,  
Toasted Oak, Verjus*

**Botivo & Buckwheat**.....9

*Botivo, Lemon, Buckwheat, Soda Water*

**Pear, Anise & Jasmine**.....9

*Opius Aldedo Anise, Lemon, Pear Juice,  
Sparkling Jasmine Tea*

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## Soft Drinks & Juices

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**Coca Cola**.....4.5

**Coca Cola Zero**.....4.5

**London Essence Soda**.....4.5

**London Essence Lemonade**.....4.5

**London Essence Tonic**.....4.5

**London Essence Ginger Ale**.....4.5

**London Essence Ginger Beer**.....4.5

**Orange**.....5

**Apple**.....5

**Pineapple** .....5

**Cranberry**.....5

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## Beer & Cider

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<b>Julie's Lager (425ml Dft)</b> .....	<b>6</b>
<b>Julie's Pale Ale (425ml Dft)</b> .....	<b>6</b>
<b>Noam Lager (340ml Btl)</b> .....	<b>8</b>
<b>Wignac Cider (330ml Btl)</b> .....	<b>7</b>

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## Vodka

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	25ML/50ML
<b>Helix 7</b> .....	<b>6/10</b>
<b>Grey Goose</b> .....	<b>8/12</b>
<b>Absolut Elyx</b> .....	<b>9/13</b>
<b>Chase</b> .....	<b>8/12</b>
<b>Belvedere</b> .....	<b>8/12</b>
<b>Belvedere 'Smogory Forest'</b> .....	<b>11/17</b>
<b>Belvedere 'Lake Bartezek'</b> .....	<b>11/17</b>

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## Gin

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	25ML/50ML
<b>Beefeater</b> .....	<b>6/10</b>
<b>Plymouth</b> .....	<b>8/12</b>
<b>Tanqueray</b> .....	<b>8/12</b>
<b>Tanqueray 10</b> .....	<b>9/13</b>
<b>Hepple</b> .....	<b>9/13</b>
<b>Nouaison</b> .....	<b>9/13</b>
<b>Hendricks</b> .....	<b>8/12</b>
<b>Monkey 47</b> .....	<b>9/13</b>
<b>Bombay Sapphire</b> .....	<b>9/13</b>
<b>Chase</b> .....	<b>8/12</b>

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## Rum

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25ML/50ML

Havana 3yr.....	6/10
Havana 7yr.....	7/11
La Hechicera.....	8/12
Barbancourt 15yr.....	9/13
Rhum Rhum Agricole.....	10/15
Eminente 7yr.....	8/12
Zacapa 23yr.....	15/25
Bacardi 8yr.....	7/11

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## Tequila

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25ML/50ML

Olmecca Altos.....	6/10
Patron Silver.....	8/12
Patron Reposado.....	9/14
Patron Añejo.....	10/16
Casamigos Blanco.....	10/15
Casamigos Reposado.....	11/16
Casamigos Añejo.....	12/18
Clase Azul Reposado.....	25/40
Don Julio 1942.....	22/35

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## Mezcal

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25ML/50ML

Mezcal Verde.....	6/10
Del Maguey.....	8/12
Lost Explorer Espadin.....	11/16
Casamigos Mezcal.....	10/15

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## Scotch & Irish Whiskey

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25ML/50ML

<b>Chivas Regal XV</b> .....	<b>8/12</b>
<b>Jameson Black Barrel</b> .....	<b>8/12</b>
<b>Johnny Walker Black</b> .....	<b>8/12</b>
<b>Johnny Walker Blue</b> .....	<b>28/40</b>
<b>Ardbeg</b> .....	<b>9/13</b>
<b>Clynelish 14yr</b> .....	<b>9/13</b>
<b>Dalmore Cigar Malt</b> .....	<b>20/30</b>
<b>Balvenie Caribbean Cask</b> .....	<b>12/18</b>
<b>Auchentoshen 3 Woods</b> .....	<b>10/15</b>
<b>Hibiki Harmony</b> .....	<b>14/21</b>
<b>Aberfeldy 12yr</b> .....	<b>9/13</b>
<b>Coperies Single Malt</b> .....	<b>10/15</b>
<b>Lagavulin 16yr</b> .....	<b>13/19</b>

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## Bourbon & Rye

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25ML/50ML

<b>Woodford Reserve</b> .....	<b>8/12</b>
<b>Bulleit</b> .....	<b>8/12</b>
<b>Angel Envy</b> .....	<b>14/21</b>
<b>Sazerac Rye</b> .....	<b>10/15</b>
<b>Blanton's Original</b> .....	<b>20/30</b>
<b>Piggy Back Rye 6yr</b> .....	<b>10/15</b>

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## Brandy & Grappa

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25ML/50ML

<b>Merlet Brothers Cognac Blend</b> .....	<b>8/12</b>
<b>Fanny Fougerat, Pineau des Charentes Blanc</b> .....	<b>8/12</b>
<b>Fanny Fougerat, Pineau des Charentes Rosé</b> .....	<b>8/12</b>
<b>Dupont Calavdos VSOP</b> .....	<b>9/13</b>
<b>Frapin 15yr Cognac</b> .....	<b>18/27</b>
<b>Clos Martin Armagnac XO</b> .....	<b>10/15</b>
<b>Nardini Grappa</b> .....	<b>9/13</b>
<b>Barsol Pisco</b> .....	<b>9/13</b>

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## Liqueurs

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50ML

<b>Suze</b> .....	<b>9</b>
<b>Green Chartreuse</b> .....	<b>12</b>
<b>Yellow Chartreuse</b> .....	<b>12</b>
<b>Pernod Pastis</b> .....	<b>9</b>
<b>Cointreau</b> .....	<b>9</b>
<b>Italicus Amaro</b> .....	<b>9</b>
<b>Saliza Amaretto</b> .....	<b>9</b>
<b>Fernet Branca</b> .....	<b>9</b>
<b>Baileys</b> .....	<b>9</b>
<b>St. Germain</b> .....	<b>9</b>
<b>Aperol</b> .....	<b>9</b>
<b>Campari</b> .....	<b>9</b>
<b>Amaro Montenegro</b> .....	<b>9</b>

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## Assembly Coffee

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<b>Flat white</b> .....	<b>4</b>
<b>Cappucino</b> .....	<b>4</b>
<b>Latte</b> .....	<b>4</b>
<b>Americano</b> .....	<b>3.5</b>
<b>Double espresso</b> .....	<b>3.5</b>
<b>Single espresso</b> .....	<b>3</b>

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## Jing Tea

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<b>Assam Breakfast</b> .....	<b>4</b>
<b>Earl Grey</b> .....	<b>4</b>
<b>Lemongrass &amp; Ginger</b> .....	<b>4</b>
<b>Cherrywood Lapsang</b> .....	<b>4</b>
<b>Jasmine Tea</b> .....	<b>4.5</b>
<b>Matcha</b> .....	<b>4</b>

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