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## Julie's Martinis

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

*Grey Goose Vodka, Dry Vermouth, Sauternes, Suze,  
Orange & Pineapple Shrub*

**Mezcaline Martini .....15**

*Vida Single Village Mezcal, Ocho Tequila & Ancho  
Green Chilli Liqueur*

**Floral Martini .....15**

*Chamomile Infused Plymouth Gin, Elderflower &  
Bergamot Liqueur, Black Peppercorn*

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

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

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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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please let us know. An optional 14.5% service charge will be applied to food and beverage.*

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## Julie's Signature Cocktails

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**Hazel Sparkle**.....15

*Guinness & Bitter Chocolate Reduction, Champagne*

**VSOP Highball**.....14

*Calvados VSOP, Honey & Ginger, Lemon, Bitters,  
Ginger Ale*

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

*Gin, Jasmine Infusion, Lemon, Triple Sec & Egg White*

**Quotidien**.....15

*Agricole Rhum, Amontillado, Lime Liqueur & Bitters*

**Belleville Rendez-Vous**.....15

*Cognac, Almond Liqueur, Sweet Vermouth & Bitters*

**Rum & Chocolate Old Fashioned**.....15

*Extra Anejo Rum, PX Sherry & Chocolate Bitters*

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

*Vodka, Worcestershire Sauce, Chili Pepper & Tomato*

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## Classics Selection

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**Toreador.....15**

*Tequila, Apricot Brandy, Lime*

*This margarita twist was first published in Billy Tarling's 1937 Café Royal Bar Book*

**Perfect Lady.....15**

*Gin, Crème de Pêche, Lemon*

*A White Lady twist, created by Sidney Cox in 1936 at Grosvenor House, London.*

**Vieux Carré.....15**

*Rye Whiskey, Cognac, Benedictine, Sweet Vermouth*

*Created at the Carousel Bar and named for the French Quarter of New Orleans*

**Penicillin.....15**

*Lagavoulin 16yr, Chivas Régal 12yr, Ginger & Honey, Lemon*

*An iconic modern classic created by Sam Ross at the Milk And Honey in NYC.*

**Between the Sheets.....15**

*White Rum, Cognac, Triple Sec, Lemon*

*Prohibition era gin-based cocktail that since travelled to Europe and saw gin substituted for brandy*

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## Non-Alcoholic Cocktails

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

*Botivo, Lemon, Buckwheat & Soda Water*

**Bergamot Spritz** .....9

*Vibrante Aperitivo, Bitters, Non-Alcoholic Sparkling & Soda Water*

**Julie's Iced Tea** .....9

*Assam Black Tea, Sugar Cane, Peach Purée & Lemon*

**Young Cuban** .....9

*Pineapple, Lime, Sugar Cane, Mint & Non-Alcoholic Sparkling*

**Ginger & Pear Lemonade**.....9

*Ginger & Honey, Pear, Lemon, Soda Water*

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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>Guinness (425ml Dft)</b> .....	<b>6</b>
<b>Noam Lager (330ml Btl)</b> .....	<b>8</b>
<b>Wignac Cider (330ml Btl)</b> .....	<b>7</b>
<b>Lucky Saint (330ml Btl)</b> .....	<b>7</b>

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## Vodka

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

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## Gin

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

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## Rum

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	50ML
Havana 3yr .....	10
Havana 7yr .....	11
La Hechicera .....	12
Barbancourt 15yr .....	13
Rhum Rhum Agricole .....	15
Eminante 7yr.....	12
Zacapa Centenario XO Solera.....	35
Bacardi 8yr .....	11

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## Tequila

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	50ML
Ocho Blanco .....	10
Patron Silver .....	12
Patron Reposado.....	14
Patron Añejo.....	16
Casamigos Blanco.....	15
Casamigos Reposado .....	16
Casamigos Añejo.....	18
Clase Azul Reposado .....	40
Don Julio 1942 .....	35

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## Mezcal

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	50ML
Mezcal Verde .....	10
Del Maguey.....	12
Lost Explorer Espadin.....	16
Casamigos Mezcal .....	15

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## Scotch & Irish Whiskey

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	50ML
<b>Chivas Regal XV</b> .....	<b>12</b>
<b>Jameson Black Barrel</b> .....	<b>12</b>
<b>Johnny Walker Black</b> .....	<b>12</b>
<b>Johnny Walker Blue</b> .....	<b>40</b>
<b>Ardbeg</b> .....	<b>13</b>
<b>Clynelish 14yr</b> .....	<b>13</b>
<b>Dalmore Cigar Malt</b> .....	<b>30</b>
<b>Balvenie Caribbean Cask</b> .....	<b>18</b>
<b>Auchentoshen 3 Woods</b> .....	<b>15</b>
<b>Hibiki Harmony</b> .....	<b>21</b>
<b>Aberfeldy 12yr</b> .....	<b>13</b>
<b>Coperies Single Malt</b> .....	<b>15</b>
<b>Lagavulin 16yr</b> .....	<b>19</b>

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## Bourbon & Rye

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	50ML
<b>Woodford Reserve</b> .....	<b>12</b>
<b>Bulleit</b> .....	<b>12</b>
<b>Sazerac Rye</b> .....	<b>15</b>
<b>Blanton's Original</b> .....	<b>30</b>
<b>Piggy Back Rye 6yr</b> .....	<b>15</b>

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## Brandy & Grappa

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	50ML
Esprit de Poire .....	12
Fanny Fougerat, Pineau des Charentes Blanc .....	12
Fanny Fougerat, Pineau des Charentes Rosé .....	12
Dupont Calavdos VSOP.....	13
Frapin 15yr Cognac .....	27
Frapin VIP XO .....	35
Clos Martin Armagnac XO .....	13
Nardini Grappa .....	13

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## Liqueurs

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	50ML
Suze.....	9
Green Chartreuse.....	12
Yellow Chartreuse.....	12
Pernod Pastis.....	9
Triple Sec .....	9
Italicus Amaro.....	9
Saliza Amaretto .....	9
Fernet Branca .....	9
Baileys.....	9
St. Germain.....	9
Aperol.....	9
Campari .....	9
Amaro Montenegro .....	9

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## AllPress 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>

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