

The Edgbaston

Cocktail Menu

Welcome!

A Bartender's Guide to Drinking for The Fun of It

In the following pages we have strived to bring you the best flavours to deliver sensational mixed drinks. Each offering has been individually developed with the freshest produce and finest spirits. If you want to know more information about your chosen cocktail, please do not hesitate to ask!

Please note that we don't have a "virgin" page. We've decided to just tell you the cocktails that are available as Non-Alcoholic (NA)! This doesn't mean we've just stripped the booze out, we've strived to use modern bartending techniques that allow us to deliver the same complexity as the alcoholic serve.

All service is tableside, so please make yourself comfortable, relax and one of our team will be with you shortly...

Alternatively, you can let our award-winning team mix you something classic or bespoke!

Please ask your bartender to see our Captain's List of Spirits or our Food, Beer and Wine Menu.

THANK YOU
for making The Edgbaston your drinks destination of choice.

Please be advised that some cocktails may contain egg, egg whites, nuts, gluten and/or other allergens. Please ask your bartender for more information.

Chapter 1

All-rounders for any time of the day!

So good and so tasty, it really doesn't matter where the hour hand is.

The Edgbaston **12.50**

*Tanqueray 10 ~ Rosé Champagne ~ Suze Aromatics ~ Seasonal Citrus
Long, Floral & Fizz. Deliciously decadent! Our signature serve.*

Girl's Best Friend **12.00**

*Monkey Shoulder ~ Reyka Vodka ~ Passionfruit ~ Caramel ~ Tonka ~ Champagne
Short, fruity and dare we say Pornstar? Made famous in 2017, evolved for 2018.*

That Coffee Cocktail **10.00/6.50 (N/A)**

*Coffee Bean Reyka ~ Disaronno ~ Cold Brewed Coffee ~ Fernet Branca ~ Biscuit Cordial
Short & Coffee. "Espresso" apparently doesn't have an x in it... Who knew?!*

77th Floor **10.00**

*Grey Goose Vodka ~ Elderflower ~ Violet ~ Blueberry Cordial ~ Miraculous Foamer
Fresh, Sour & Blue! Homage to the original art deco buildings of New York!*

Rye-Anna **10.00**

*Banana Infused Lot 40 Rye ~ Johnnie Walker Black ~ Maple ~ Angostura
Boozy, Rich & Short. Pardon the pun, but this makes for a great Old Fashioned.*

Lunchbox Delight **10.00**

*Finlandia ~ Peach Wine ~ Green Apple ~ Coconut ~ Whites ~ Popping Candy
Long, Fruity & Refreshing. Guaranteed to take you back to those childhood days.*

Pear Shaped **10.00**

*Tanqueray Export ~ Pear ~ Campari ~ Dessert Wine ~ First Flush Danjeeling Kombucha
Long, Light & Bitter. Maybe things haven't gone your way at the office today? This will help!*

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Chapter 2

The Early Evening Party Starters

Fruit forward and easy-going!

Love Me Not **11.00**

*Ketel One Citroen ~ Floral Raspberry ~ Cranberry ~ Limoncello ~ Prosecco
Fruity & Fizzy. Sit back and let us tell you a story about love.*

Pacifico Jet Plane **10.00**

*Bacardi Carta Blanca ~ Caramelised Banana ~ Fresh Lime ~ Carbonated Coconut
Long & Light. Tiki!! Let us take you away to the beaches of Cuba. Coconut makes it healthy, promise!*

Charlie Chaplin **10.00**

*Very Sloe Bombay ~ Peach ~ Fresh Lime ~ Cointreau Noir Air
Fruity & Short. A legend in film during the art deco period. So much so he has his own cocktail!*

Summer in the Bath **10.50**

*Strawberry Grey Goose ~ Guava ~ Rhubarb ~ Candy Floss Syrup ~ Fresh Lemon ~ Pineapple
Long & Refreshing. Close your eyes, take a sip and say the name out loud. It'll all make sense.*

6ft & Over **10.00**

*Hendricks Gin ~ Madeira ~ Kaffir Lime Leaf ~ Lemongrass & Basil Soda
Long & Light. For all those who only swipe right on Tinder for... 6ft & over.*

Zombie Crew **12.50/7.50 (NA)**

*Bacardi Grog ~ Capucana Cachaça ~ Grapefruit Gin ~ Piñasson ~ Guava ~ Mango Shrub
Long, Fruity & Dangerous. The poster boy of Tiki. #only2perperson.*

Frisco Jalisco **12.00**

*Don Julio Blanco ~ Italicus Rosolio ~ Champagne ~ Lemongrass Cordial ~ Fresh Lemon
Long & Fresh. Celebrating the luxurious side of tequila. Business up front, party out back.*

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Chapter 3

The Perfect Aperitif

Sour, dry and palate refreshers.

- Chin Chin** **10.00**
Glenfiddich IPA ~ Aperol ~ Peroni Ambra ~ Grapefruit ~ Fresh Lemon ~ Whites
Short, Crisp & Sour. For those "I only drink beer, cocktails are for girls".
- Greenhouse Vesper** **12.50**
Hendricks Orbium ~ Cinchona Reyka ~ Tomato Lillet ~ Cucumber Cordial
Short, Green & Boozy. If James Bond was a keen gardener!
- Orange is the New Crack** **10.00/6.50 (N/A)**
Ketel One ~ Cointreau Blood Orange ~ Ginger ~ Smoke Head Kombucha ~ Lime
Spicy & Refreshing. A new kind of Netflix and chill.
- When Life Gives You Melons** **15.00**
Bulleit Rye ~ Johnnie Walker Blue Label ~ Watermelon ~ Bergamot ~ Meadowsweet
Short, Boozy & Tiki. Tommy's World Class 2017 final's serve.
- Bamboo Bamboo** **12.00**
Bamboo Jinzu Gin ~ Martini Rubino/Vanilla Koji ~ Cucumber/Mint ~ Yuzu
Short x 2, Boozy x 2 & super awesome Japan inspired deliciousness x 2.
- Strawberry Vale** **10.00**
Hendricks Gin ~ Strawberry ~ Avocado ~ Cucumber ~ Prosecco
Short & Fruity. Edgbaston was home to fields of wild strawberries back in the day.
- The Popular Peruvian** **11.00**
Barsol Pisco ~ Martini Ambrato ~ Mint ~ Pistachio ~ Fresh Lemon ~ Fino Sherry
Sharp & Refreshing. Our Pisco sour seems to have been working out in the gym!

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Chapter 4

The Grand Digestif

Rich, indulgent but we all know it's not the end of the night.

- Toby's Chocolate Orange** **13.00**
Star of Bombay ~ Campari ~ Plum ~ Dark Chocolate ~ Distilled Bergamot
Short, Bitter & Sweet, Chocolate. If you dabble with a Negroni, this will make your 2018.
- Raspberry Tipple** **10.00/6.00 (N/A)**
Chambord ~ Finlandia ~ White Chocolate ~ Almond Cream ~ Cherry
Creamy & Boozy. If only the ice cream tasted this good! (Yes, we're working on it).
- Roberto Burno** **12.00**
Byrrh Rare Assemblage ~ Don Julio Reposado ~ Passionfruit ~ Sweet Potato
Rich, Fruity and a dash of umami. Bear with us here, take a walk on the wild side.
- Hit the Rum Jack** **12.00**
Ron Zacapa 23 ~ Tonka ~ Martini Rubino ~ Walnut ~ Amargo Chumcho
Short, Nutty & Boozy. Ray Charles is an absolute legend in our eyes! The Man of Jazz.
- Cookie Cutter** **10.00**
Oreo infused Woodford Reserve ~ Byrrh ~ Pretzel Cordial ~ Fresh Lemon ~ Whites
Short & Sour. The world's bestselling cookie in a whisky sour, why not?
- Trashcan Luxury** **12.00**
Craigellachie 13 ~ Haig Club ~ Champagne ~ Saffron ~ Mint Stalk Distillate ~ Lemon
Long, Dry & Fresh. Giving our ingredients a second life in this complex but moreish libation.
- After Dinner Winner** **12.00**
Remy Martin 1738 ~ Tamarind ~ Pine Martini ~ Suze ~ Lapsang Souchong
Short, Rich & Bitter. "The perfect digestif" – Someone, somewhere. 2018.

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Chapter 5

The Dancefloor Drinks.

Time to party the night away.

Berry, Bish, Bash **10.00**
Bombay Sapphire ~ Blackcurrant ~ Apricot ~ Lemon ~ Almond White Chocolate Long & Fruity. Complete with lollipop, bound to get the party started.

Miami Nights **10.00**
Bacardi Carta Blanca ~ Strawberry ~ Coconut Rum ~ Toasted Pineapple ~ Clarified Cream When Harry met Sally? More like when a Pina Colada meets a Strawberry Daiquiri. Clarified.

Sendai Sundown **12.00**
Nikka Pure Malt ~ Talisker 10 ~ Umeshu ~ Calamansi ~ Yunnan Kombucha ~ Soy Fruity & Sour. An evening sipper or a party starter, you decide.

High Tide **10.00**
Woods Navy Rum ~ Golden Rum ~ Melon ~ Seaweed Reyka ~ Nettle Cordial Light, Umami & Sour. Of course, it had to be the Aquarius behind the bar that came up with this.

Who Wants to go to Mordor Anyway **10.00/7.00 (N/A)**
Sacred Gin ~ Lagavulin 16 ~ Waste Fruit Tepache ~ Campari ~ Fresh Lemon Fruity, Dry & Smoky. We just love Tolkien around these parts, he lived down the street!

Gap Year Gimlet **11.00**
Chamomile infused Grey Goose ~ Smoked Kaffir Lime Leaf ~ Lemon Myrtle Short, Clean & Boozy. If only we had this in a hipflask whilst travelling!

Golden Oldie **12.00**
Johnnie Walker Gold ~ Malted Barley Cordial ~ Bitter Pineapple ~ Vanilla Short, Rich & Fruity. The perfect beachside Old Fashioned.

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Chapter 6

The Armchair Philosopher

For when home time doesn't stop the party. A Mix of rich and refreshing libations.

Clearly an Old Fashioned **12.00**
Re-distilled Bulleit Bourbon & Monkey Shoulder ~ Copperhead Black Batch ~ Orange Oil Short & Boozy. We went really geeky on this one. A completely reimagined classic.

Hacienda Highball **11.00**
Patron Silver ~ Oranje Vodka ~ Coconut Water ~ Elderflower ~ Almond Whey Floral & Green. We feel sorry for Tequila, mixed correctly (here) it makes an amazing drink!

New York Fizz **10.00/6.00 (N/A)**
*Hudson Bourbon ~ *Bud Light ~ Vanilla Cream ~ Whites ~ Honey ~ Soda ~ Fresh Citrus Long, Rich & Floral. *Not the "beer" but a delicious Jasmine Bud Tea Liqueur.*

Smokey Old Bastard **11.00**
Arbeg 10 ~ Abelour A'Bunadh ~ Pedro Ximenez ~ Maple Short, Rich & Smoky. A staple here, re-invented! Only for the brave.

Kampo Penicillin **12.50**
Hakushu DR ~ Cacao infused Abefeldy ~ Ginger ~ Fig Leaf ~ Lemon ~ Cherry Blossom Smokey, Boozy & Sour. Kampo is the study of medicine in Japan, this is our study of the penicillin!

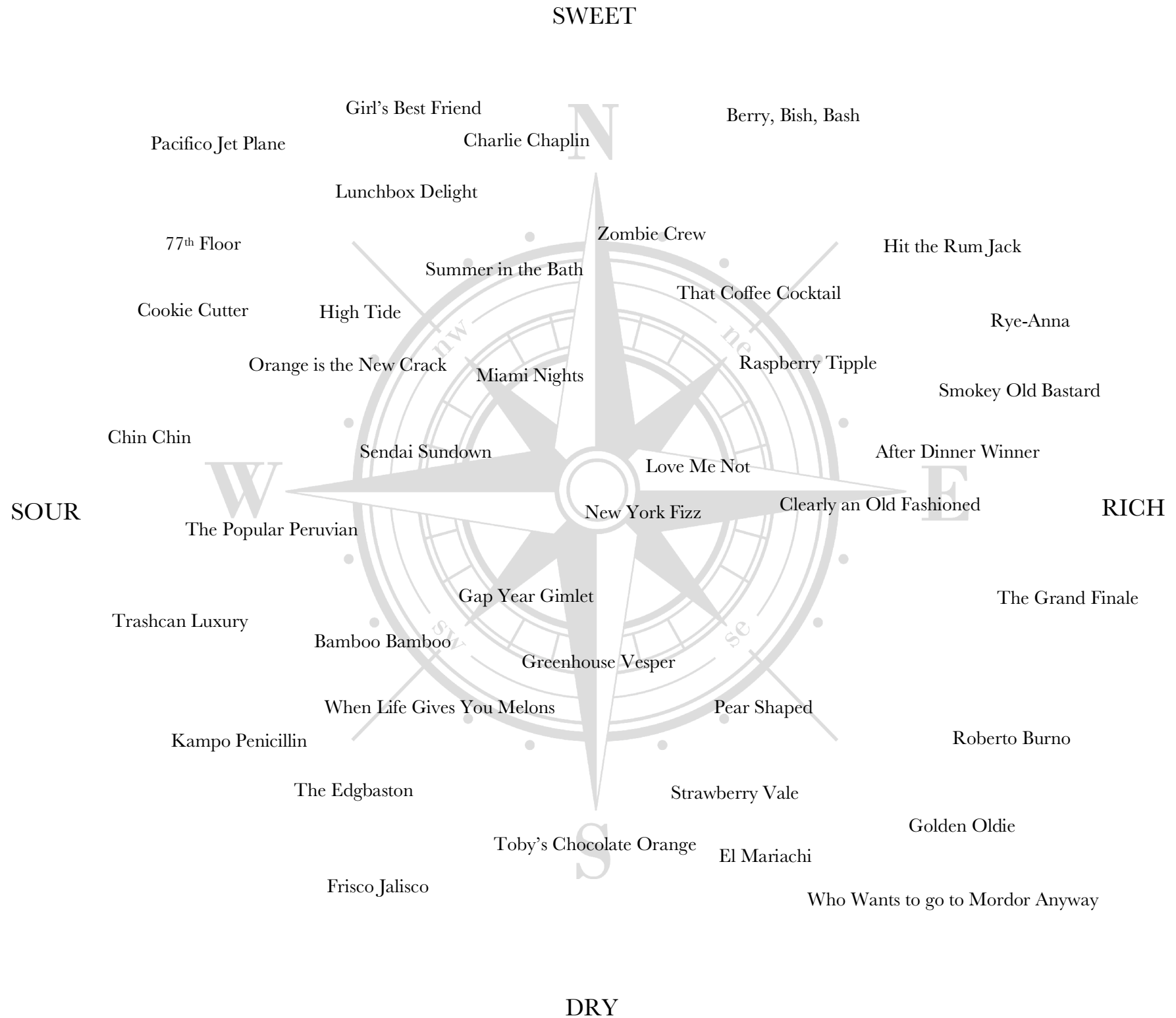
El Mariachi **10.00**
Sauternes Dessert Wine ~ Don Julio Anjeo ~ Manzanilla Sherry ~ Smoked Salt ~ Pear Soda Nutty, Dry & Long. We all have that one friend that just won't stop partying. This is for them.

The Grand Finale **10.50**
Bacardi 8 ~ Ysabel Regina ~ Dubonnet ~ Woodchip Pedro Ximenez Boozy, Indulgent & Rich. The perfect way to end a perfect trip to The Edgbaston. See you soon!

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COCKTAIL MENU FLAVOUR MAP

We've mapped out our entire cocktail menu to help you choose based on desired flavour profile.



Vodka

Finlandia <i>Crisp, Pepper, Barley</i>	9.00
Grey Goose <i>Pepper, Fennel, Nutty</i>	10.00
Ketel One <i>Clean, Anise, Citrus</i>	9.00
Ketel One Citroen <i>Zests, Liquorice, Fennel</i>	9.00
Ketel One Oranje <i>Spice, Bright Orange, Creamy</i>	9.00
Reyka <i>Slate, White Pepper, Mixed Nuts</i>	10.00
Sipsmith Sipping <i>Creamy, Nutty, Vanilla</i>	10.00
Chase Vodka <i>Creamy, Aniseed, Liquorice</i>	11.00
Belvedere Unfiltered <i>Sea Salt, White Pepper, Grain</i>	13.00
Tito's Homemade <i>Pepper, Sweetcorn, Brazil Nuts</i>	9.00

Gin

Bombay Sapphire <i>Lemon, Coriander Seed, Juniper</i>	9.00
Star of Bombay <i>Juniper, Bergamot, Ambrette</i>	12.00
Tanqueray Export <i>Juniper, Coriander, Angelica</i>	9.00
Tanqueray No. 10 <i>Juniper, Grapefruit, Chamomile</i>	11.00
Tanqueray Rangpur <i>Juniper, Lime, Coriander</i>	10.00
Hendricks <i>Rose, Cucumber, Juniper</i>	9.00
Hendricks Orbium <i>Blue Lotus, Wormwood</i>	12.00
Brooklyn Gin <i>Sweet Zests, Juniper, Lavender</i>	11.00
Masons Yorkshire Tea <i>Juniper, Black Tea</i>	11.00
Nikka Coffey Gin <i>Yuzu, Green Tea, Sansho</i>	16.00

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All prices are for 50ml measures and are subject to change at our discretion.
This price includes a mixer free of charge.*

Rum and Cachaça

Bacardi Carta Blanca <i>Dry, Almond, Mixed Spice</i>	9.00
Bacardi Carta Oro <i>Butterscotch, Walnut, Almond</i>	9.00
Bacardi Carta Negra <i>Charcoal, Peanut, Ginger</i>	9.00
Bacardi 8 Year Old <i>Apricot, Sherry Smoke</i>	10.00
Ron Zacapa 23 Centenario <i>Chocolate, Raisin</i>	12.00
Woods Old Navy <i>Demerara, Toffee, Oak</i>	10.00
Appleton Signature Blend <i>Pepper, Spicy, Grass</i>	9.00
Diplomatico Ambassador <i>Cinnamon, Caramel</i>	50.00
Velho Barreiro Cachaça <i>Earthy, Citrus, Cumin</i>	9.00
Capucana Cachaça <i>Apricot, Orange, Fudge</i>	12.00

Cognac and Brandy

Hennessy Paradis Imperial <i>Jasmine, Pineapple, Spice</i>	180.00
Hennessy Fine de Cognac <i>Peach, Acorn, Cinnamon</i>	10.00
Hennessy XO <i>Prune, Cocoa, Hazelnut</i>	30.00
Remy Martin 1738 <i>Raisin, Cooked Dates</i>	13.00
Remy Martin XO <i>Cinnamon, Hazelnut, Orange</i>	45.00
Ysabel Regina <i>Vanilla, Mixed Spice, Raisin</i>	13.00
H by Hine <i>Floral, Apple, Vanilla</i>	10.00
Pierre Ferrand 1840 <i>Classic, Honey, Apricot</i>	12.00
Comte de Lauvia VSOP Armagnac <i>Violet, Vanilla, Pear</i>	10.00
Pere Magloire VSOP Calvados <i>Apple, Quince, Cinnamon</i>	12.00

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Scottish Single Malts

Glenmorangie Original <i>Citrus, Heather Honey, Floral</i>	10.00
Aberlour A'Bunadh <i>Dried Fruit, Dark Chocolate, Spice</i>	14.00
Glenmorangie 1982 Pride <i>Sherbet, Baked Apple, Earth</i>	575.00
Macallan 12 Sherry Cask <i>Marmalade, Raisin, Pear</i>	20.00
Glenkinchie 12 <i>Cereal, Sweetcorn, Apple</i>	11.00
Glenfiddich 15 <i>Cinnamon, Caramel, Raisin</i>	11.00
Ardbeg 10 <i>Peat, Sea Salt, Vanilla</i>	11.00
Laphroiaig Quarter Cask <i>Peat, Butter, Hazelnut</i>	12.00
Lagavulin Distiller's Edition <i>Sultana, Walnut, Smoke</i>	25.00
Dalmore King Alexander III <i>Toasted Nuts, Red Wine</i>	55.00

American Whisky

Woodford Reserve <i>Apricot, Cocoa, Ginger</i>	10.00
Woodford Reserve Double Oak <i>Tonka, Oak, Peach</i>	15.00
Bulleit Bourbon <i>Orange, Cinnamon, Vanilla</i>	9.00
Bulleit Rye <i>Winter Spice, Cherry, Toasted Vanilla</i>	10.00
Hudson Baby Bourbon <i>Almond, Butterscotch, Popcorn</i>	13.00
Colonel E.H. Taylor <i>Caramel Apple, Corn, Vanilla</i>	30.00
Blanton's Original <i>Hazelnut, Orange, Cocoa</i>	17.00
Elijah Craig 12 <i>Fudge, Raisin, Leather</i>	11.00
Rittenhouse BIB Straight Rye <i>Toasted Rye, Orange Spice</i>	11.00
Woodford Rye <i>Black Pepper, Honey, Tabaco</i>	13.50

Japanese Whisky

Yamazaki Distiller's Reserve <i>Pear, Cherry, Maple</i>	15.00
Hakushu Distiller's Reserve <i>Apple, Seaside, Smoke</i>	15.00
Hibiki Harmony <i>Sakura, Plum, Lemon</i>	18.00
Nikka From The Barrel <i>Redcurrent, Firewood, Raisins</i>	13.00
Taketsuru Pure Malt <i>Plum, Mocha, Sultana</i>	15.00
Nikka Coffey Grain <i>Vanilla, Pineapple, Coconut</i>	13.00
Mars Revival 2011 "Komagatake" <i>Vanilla, Smoke</i>	50.00
Yamazaki 18 <i>Sherry, Oak, Plum</i>	POA
Hakushu 25 <i>Toffee Apple, Cuban Cigars, Cherry Blossom</i>	POA
Mars Maltage 3+25 <i>Toffee, Walnut, Rhubarb</i>	POA

World and Other Whisky

Johnnie Walker Black <i>Treacle, Pepper, Walnut</i>	9.00
Johnnie Walker Gold <i>Caramel, Meadowsweet, Honey</i>	12.00
Johnnie Walker Blue <i>Oak, Chocolate, Smoke</i>	35.00
Haig Club <i>Dried Grass, Toffee, Praline</i>	14.00
Slane Irish Whiskey <i>Floral, Prune, Vanilla</i>	9.00
Green Spot <i>Sweet Malt, Vanilla, Citrus</i>	10.50
Redbreast 12 <i>Nutty, Oily, Marzipan</i>	13.00
Kavalan Solist Sherry Cask <i>Coffee, Cocoa Nibs, Cherry</i>	28.00
Cotswolds Single Malt Whisky <i>Tannins, Peach, Apricot</i>	13.50
English Whisky Co. Chapter 6 <i>Pear, Cashew, Tonka</i>	11.00

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Tequila and Mezcal

Don Julio Blanco <i>Flint, Pine, Red Pepper</i>	13.00
Tapatio Blanco <i>Grilled Pepper, Tea, Citrus</i>	10.00
Don Julio Real <i>Cigar Tabaco, Rum 'n' Raisin, Oak</i>	100.00
Patron Silver <i>Fudge, Nutmeg, Grapefruit</i>	12.00
Patron Café <i>Coffee, Coffee, Coffee</i>	9.00
El Tesoro Paradiso <i>Sandalwood, Praline, Cocoa</i>	40.00
Milargo Anejo <i>Fudge, White Pepper, Clay</i>	14.00
Del Maguey Vida Mezcal <i>Smoke, Wet Earth, Clay</i>	12.00
Delirio Anejo Mezcal <i>Burnt Toffee, Peppercorn, Liquorice</i>	20.00

Fortified and Aromatised Wine

Lillet Blanc <i>Honey, Marmalade, Lemon Verbena</i>	6.50
Dolin Dry <i>Pine, Grape, Gentian</i>	5.50
Cocchi Rosa <i>Strawberry, Rose Petal, Gentian</i>	7.00
Martini Riserva Speciale Ambrato <i>Dry, Wormwood</i>	6.50
Martini Riserva Speciale Rubino <i>Rich, Fruity</i>	6.50
RinQuinQuin a la Peche <i>Peach, Bay, Lavender</i>	6.00
Carpano Punt E Mes <i>Quinine, Damson, Smoked Tabaco</i>	6.50
Carpano Antica Formula <i>Prunes, Christmas Spices, Clove</i>	9.00
Byrrh Grand Quinquina <i>Red Fruit, Coffee, Orange</i>	6.50
Cardinal Cisneros Pedro Ximinez <i>Raisin, Prune, Toffee</i>	9.00

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Cigars

Romeo & Juliet No. 3	16.00
<i>Tres Petit Corona; Fruity with a touch of mild spice.</i>	
Pairing Suggestion: Redbreast 12 Year Old	11.00

Partagas Series D No. 4	25.00
<i>Robusto; Upfront Cinnamon balancing perfectly, a king amongst Robustos.</i>	
Pairing Suggestion: Aberlour A'Bunadh	10.00

Hoyo de Monterrey Epicure No. 2	25.00
<i>Robusto; Lighter but still full bodied with delicious creamy chocolate notes.</i>	
Pairing Suggestion: Ron Zacapa 23 Centenario	14.00

Montecristo Petit No. 2	26.00
<i>Petit Edmundo; A Montecristo classic with cracking spices and garden herbs.</i>	
Pairing Suggestion: Remy Martin 1738	13.00

Cohiba Siglo II	30.00
<i>Mareva; A perfect introduction to luxury cigars with notes of hay and leather.</i>	
Pairing Suggestion: Woodford Double Oaked	18.00

Cohiba Siglo VI	48.00
<i>Canonazo; Packed with intense flavour and pure class, an aficionado's must try.</i>	
Pairing Suggestion: Glenmorangie Signet	35.00

*Cigars are sold uncut, please ask your bartender if you have a preferred size cut.
Matches are provided.
Pairing spirit price is for a 50ml measure.*

AGAIN, THANK YOU
for making The Edgbaston your drinks destination of choice.

If you would like to follow us on social media, we can be found at:

Twitter: @TheEdgbaston

Instagram: @the_edgbaston_boutique_hotel

Facebook: The Edgbaston Boutique Hotel and Cocktail Lounge

“A cocktail is a simple thing – what matters is if you make it right.”

Sasha Petraske