

The AMPM Drinks List - Vol 4 September 2023

First published in 2020 by

AMPM Restaurant

38 - 42 Upper Arthur Street

Belfast

BT1 4GH

www.ampmbelfast.com

No part of this publication may be reproduced or utilised in any form by any means, electronic or mechanical, including photocopying, recording or in any information storage or retrieval system, without permission from AMPM Restaurant.

Drink Styling: Lauren McNeill

Art Direction, Copy Editor, Photography, Designer: Pearse McCann

Text, Design & Photography © Pearse McCann 2023

CONTENTS

COCKTAILS

Strawberry Daiquiri	p 08
Bramble	p 10
Cosmopolitan	p 12
Dark and Stormy	p 14
Espresso Martini	p 16
French Martini	p 18
Porn star Martini	p 20
Mojito	p 22
Mai Tai	p 24
Margarita	p 26
Pina Colada	p 28
Aperol Spritz	p 30
Sours	p 32

AMPM ORIGINALS

Rita Peach Bellini	p 36
Bohemian Blossom	p 38
Curtain Call	p 40
Bitter Queen	p 42
Trixie Firecracker	p 44

WINE

White Wine	p 48
Rosé	p 48
Red Wine	p 49
Dessert Wines & Port	p 49
Bottega Gold Magnum	p 50
Sparkling Wine	p 52
Champagne	p 52
Veuve Clicquot	p 54
Prosecco Spritzers	p 56
Aqua Spritzers	p 57

SPIRITS

Bourbon	p 58
Cognac	p 58
Gin	p 58
Liqueurs	p 58
Port	p 58
Rum	p 58
Shooters	p 59
Tequila	p 59
Vodka	p 59
Whiskey	p 59
Whisky	p 59
McConnell's Whisky	p 60
Gin Perfect Serves	p 62

BEER, BOTTLED BEERS, SOFT DRINKS, & PREMIUM MIXERS

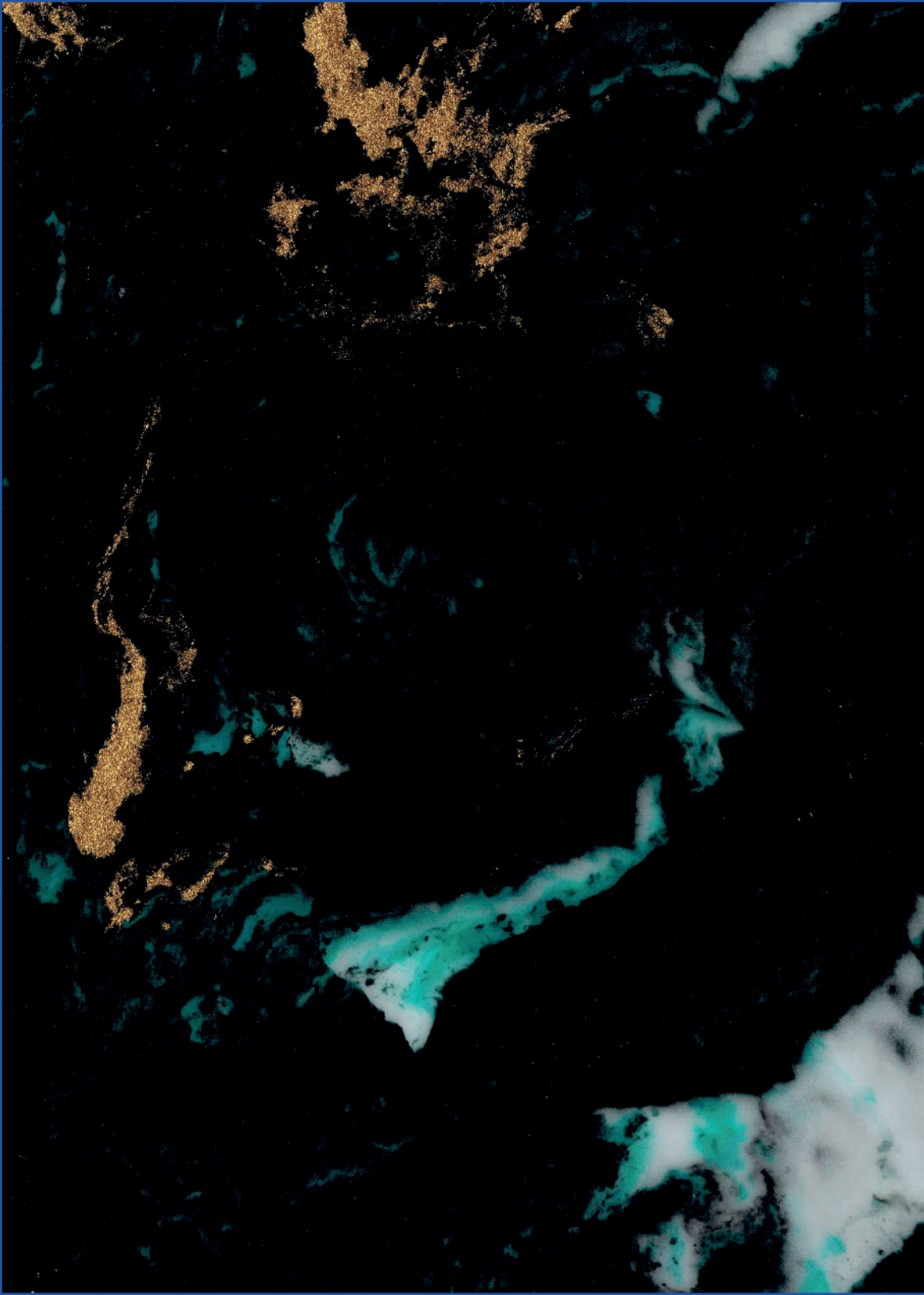
Bottled beers	p 63
Zero Alcohol Beer	p 63
Bottled Cider	p 63
Soft Drinks	p 63
Premium Mixers	p 63

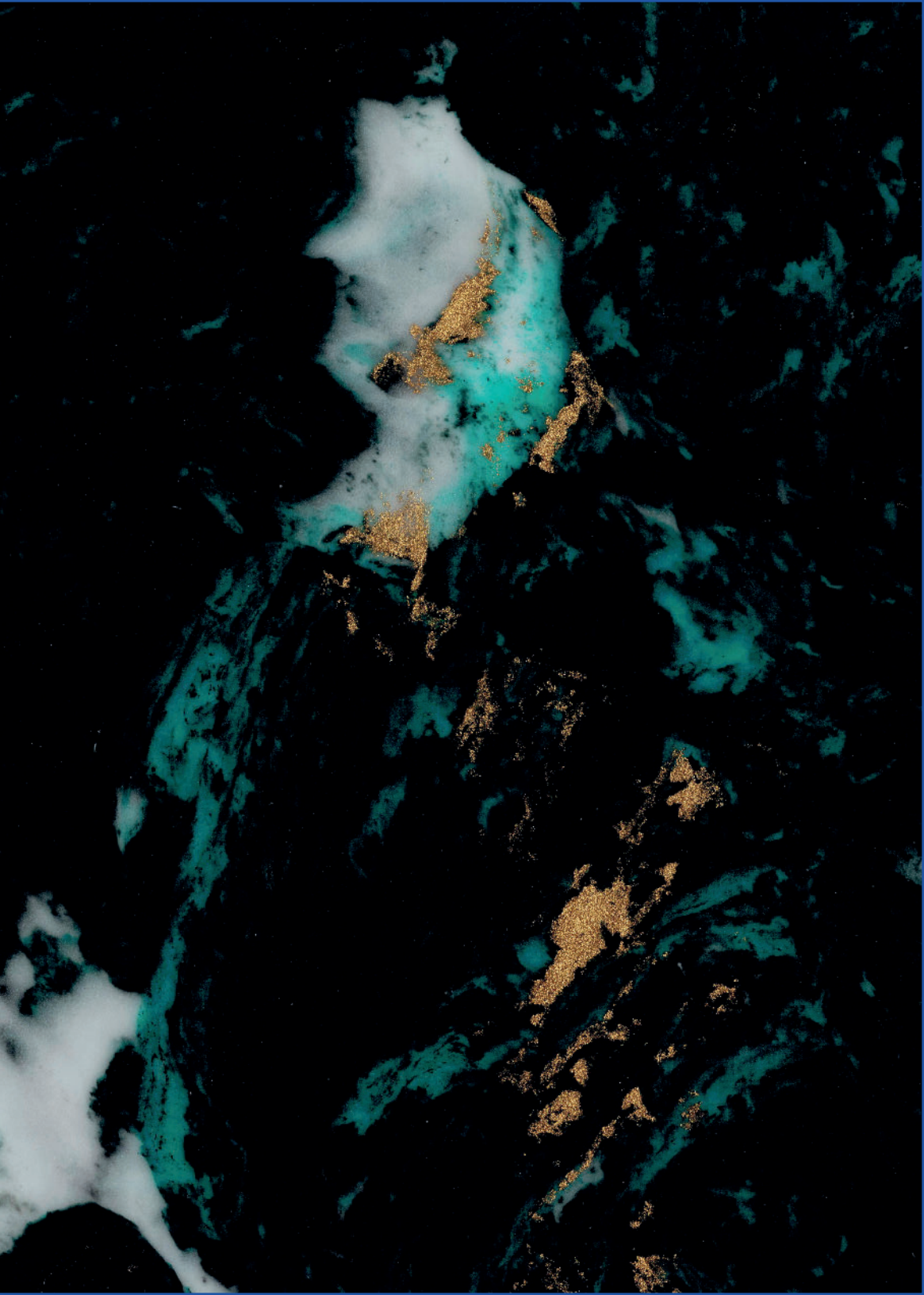
NON-ALCOHOLIC DRINKS

Mr Fitz Aqua Spritz	p 64
Three Ladies	p 66
Virgin Bramble	p 68
Virgin Strawberry Daiquiri	p 70
Virgin Mojio	p 72
Virgin Aperol Spritz	p 74

HOT DRINKS

Speciality Coffees	p 76
Coffee	p 76
Teas	p 76





STRAWBERRY DAIQUIRI



STRAWBERRY DAIQUIRI

£12.90

Daiquirí is the name of a beach on the southeastern shore of Cuba and an iron mine near Santiago de Cuba. The Daiquiri was supposedly invented by an American mining engineer named Jennings Cox, who was in Cuba during the Spanish-American War. William A. Chanler, a US congressman who purchased the Santiago iron mines in 1902, is rumoured to have introduced the Daiquiri to clubs in New York that year.

QUICK FACTS

July 19th is International Daiquiri Day; the drink was also a tipple of choice of author Ernest Hemingway.

INGREDIENTS

50 ml **White Rum**
 25 ml **Lime Juice**
Freshly Squeezed
 25 ml **Sugar Syrup**
 5 **Strawberries**

01. Add ice, rum, lime juice, sugar syrup and strawberries to a blender and blend
02. Pour the blended mixture into a chilled coupe glass
03. Garnish with a strawberry

GARNISH

Strawberry

EQUIPMENT & GLASSWARE

Blender, Coupe Glass

BRAMBLE

£12.90

The Bramble was created in the mid-1980s by Dick Bradsell at Fred's Club in Soho, London. Created while working as the bar manager at Fred's Club, he planned to invent a genuinely British drink. The drink is said to take its name from the winding nature the liqueur takes when poured into the glass as though it were dodging through brambles.

QUICK FACTS

The original Bramble was garnished with raspberry as blackberries were not as available in the 1980s, according to the drink's inventor, Dick Bradsell.

INGREDIENTS

50 ml **Gin**

25 ml **Crème de mure**

30 ml **Lemon Juice**

Freshly Squeezed

15 ml **Sugar Syrup**

GARNISH

Blackberry, Lemon peel, Mint Leaves

EQUIPMENT & GLASSWARE

Cocktail Shaker, Strainer, Goblet

01. Add ice to a cocktail shaker, then gin, lemon juice, and sugar syrup. Shake vigorously
02. Add crushed ice to a goblet
03. Strain into glass
04. Gently add Crème de mure
05. Garnish with blackberries and a lemon wedge



COSMOPOLITAN



COSMOPOLITAN

£11.90

The Cosmopolitan's origins could be more precise, like many drinks on this list. While its origins are disputed, the most recognised creator of the Cosmo is Toby Cecchini of the Odeon in Manhattan, NYC.

QUICK FACTS

The Cosmopolitan gained significant popularity in the 1990s partly because of Sarah Jessica Parker's character, Carrie Bradshaw, in the hit television programme Sex and the City. The Cosmopolitan was the perfect accompaniment to Carrie's fashionista lifestyle.

The Sex and the City Movie (2008) ended with Carrie, Miranda, Charlotte, and Samantha questioning why they had ever stopped drinking them.

INGREDIENTS

30 ml **Vodka**
 30 ml **Cointreau**
 45 ml **Cranberry Juice**
 15 ml **Lime Juice**
Freshly Squeezed
 1 Dash **Orange Bitters**

GARNISH

Orange Peel

EQUIPMENT & GLASSWARE

Coupe Glass, Cocktail Shaker, Strainer

01. Add vodka, Cointreau, cranberry juice, and lime juice to a cocktail shaker, then add ice
02. Shake vigorously
03. Strain into a chilled coupe glass
04. Top with a dash of orange bitters
05. Garnish twisted orange peel

DARK AND STORMY

£11.90

The Dark and Stormy Cocktail has little to do with bad literary tropes and gothic language; the drink came to be in the Caribbean waters, where the rum is plentiful, as are sailors. Its exact history is hard to place, but legend goes that sometime after World War I, a sailor who, while enjoying the cocktail, commented that it was the "*colour of a cloud-only a fool or a dead man would sail under*".

QUICK FACTS

In the United States, "*Dark' n' Stormy*" has been a registered trademark of Gosling Brothers Ltd of Bermuda since 1991.

INGREDIENTS

50 ml **Rum**

50 ml **Ginger Beer**

30 ml **Lime Juice**
Freshly Squeezed

15 ml **Sugar Syrup**

2 Dashes **Angostura Bitters**

GARNISH

Dehydrated Lime Wheel

EQUIPMENT & GLASSWARE

Cocktail Shaker, Bar Spoon, Collins Glass

01. Add rum, lime juice, sugar syrup, and bitters to a cocktail shaker, then add ice. Shake vigorously
02. Add ice to a Collins glass
03. Strain the contents of the shaker into the glass
04. Top with ginger beer and gently stir with a bar spoon
05. Garnish with a dehydrated lime wheel



ESPRESSO MARTINI



ESPRESSO MARTINI

£12.90

The Espresso Martini was invented in 1983 by Dick Bradsell at the Soho Brasserie. The Espresso Martini started life when a customer asked for a drink to wake her up.

When asked why he settled on this particular mix of ingredients, he told Difford's Guide, *"The coffee machine at the Soho Brasserie was right next to the station where I served drinks. It was a nightmare, as there were coffee grounds everywhere, so coffee was very much on my mind, and it was all about Vodka back then - it was all people drank"*.

QUICK FACTS

While the recipe has mainly stayed the same, the espresso martini was initially called the 'Vodka Espresso', and later a variation called the 'Pharmaceutical Stimulant' was created and served on-the-rocks at Pharmacy in Nottinghill, London

INGREDIENTS

35 ml **Vodka**
 35 ml **Kalúha**
 35 ml **Espresso**
 Freshly Brewed
 10 ml **Sugar Syrup**

GARNISH

Three Coffee Beans

EQUIPMENT & GLASSWARE

Cocktail shaker, Strainer, Coffee Maker
 of Choice, Martini Glass

01. Add vodka, Kahlúa, freshly made espresso, and sugar syrup to a cocktail shaker, then add ice.
02. Shake vigorously
03. Strain into a martini glass
04. Garnish with three coffee beans

FRENCH MARTINI

£12.90

Rumour has it that Chambord invented the French Martini as part of an elaborate marketing campaign. In reality, however, the drink emerged in the late 1980s in New York. Named for its use of the French liqueur and served in a martini glass. The French Martini is anything but a bonafide Martini. However, during the 1980s and 1990s cocktail explosion, almost any drink in a V-shaped glass became known as a martini.

QUICK FACTS

According to the company, Chambord's recipe comes from a raspberry liqueur made in the Loire Valley in the late 1600s, created from raspberries, blackberries, Madagascar vanilla, Moroccan citrus peel, honey, cognac and herbs and spices.

INGREDIENTS

50 ml **Vodka**25 ml **Chambord**45 ml **Pineapple Juice**

GARNISH

Edible Flower

EQUIPMENT & GLASSWARE

Cocktail Shaker, Strainer, Martini Glass

01. Add vodka, Chambord, pineapple juice, and sugar syrup to a cocktail shaker, then add ice.
02. Shake vigorously
03. Strain into a chilled martini glass
04. Garnish with an edible flower



PORN STAR MARTINI



PORN STAR MARTINI

£15.90

Douglas Ankrah of the Townhouse created the Porn Star Martini in Knightsbridge, London 2002. Despite the raunchy name of this cocktail, Ankrah maintains that there is nothing sexual about the drink. "The drink is very evocative and tantalising. I called it Pornstar because I thought it was something that a Pornstar would drink; there's nothing sexual there".

QUICK FACTS

The Porn Star Martini is served with a shot of champagne or prosecco on the side; according to Viper Mag, there are seven styles of drinking the cocktail. The Snap Drinker (takes a photo before drinking anything), The Shot Drinker (shoots the champagne/prosecco). The Savour Drinker (takes their time to enjoy the cocktail). The Sip Drinker (goes back and forth between the shot and cocktail). The Squeeze Drinker (squeezes the passion fruit into the cocktail). The Share Drinker (gives the shot away), and last but not least, The Sink Drinker (pours the shot into the cocktail).

INGREDIENTS

50 ml **Vanilla Vodka**
 25 ml **Passoa**
 30 ml **Prosecco**
 15 ml **Pineapple Juice**
 15ml **Lime Juice**
Freshly Squeezed

GARNISH

Half a Passion fruit

EQUIPMENT & GLASSWARE

Cocktail Shaker, Strainer, Martini Glass,
 Shot Glass

01. Cut passion fruits into halves
02. Scoop the seeds of 1 half of the passion fruits, then add to a shaker
03. Add vodka, Passoa, pineapple juice and lime juice to the shaker. Shake vigorously
04. Strain into a martini glass
05. Garnish with the remaining half of passion fruit and serve with a shot of prosecco on the side

MOJITO/PINEAPPLE MOJITO

£12.90/£13.40

Like many classic cocktails, the origin of the Mojito could be more precise; some have traced it back to 1586 as a medicinal drink named after Sir Francis Drake. We know that Bacardi saw the potential in this iconic cocktail and decided to use it for marketing their rum, and the two have been synonymous ever since.

QUICK FACTS

This Cuban drink was among the favourites of Ernest Hemingway, and its believed that the cocktail was ordered by Hemingway regularly. The famous author once wrote on a bar wall, "My Mojito in La Bodeguita, My daiquiri in El Floridita." This famous epigraph is preserved in La Bodeguita del Medio, a typical bar in Havana, Cuba.

INGREDIENTS

- 50 ml **Rum**
Gold
- 60 ml **Pineapple Juice**
Freshly Squeezed
- 15 ml **Lime Juice**
Freshly Squeezed
- 15 ml **Sugar Syrup**
- 12 **Mint Leaves**

GARNISH

Lime, Mint Leaves

EQUIPMENT & GLASSWARE

Muddler, Bar Spoon, Collins Glass

01. Add mint leaves, rum, pineapple juice, lime juice, and sugar syrup to a Collins glass and top with crushed ice until two-thirds of the glass is full.
02. Stir with a bar spoon until well mixed. Top with more crushed ice until the glass is full. Stir again
03. Garnish with a few mint leaves



MAI TAI



MAI TAI

£12.50

In 1934, Victor Jules Bergeron, or Trader Vic as he became known, opened his first restaurant in San Francisco. Legend has it that in 1944 he tested a new drink on two friends from Tahiti, Ham and Carrie Guild; after the first mouthful, Carrie allegedly proclaimed, "mai -tai-roa aé!" which means "out of this world!" in Tahitian.

QUICK FACTS

June 30th is National Mai Tai Day.

INGREDIENTS

40 ml **Tiki Mix**
15 ml **Cointreau**
20 ml **Pineapple juice**
25 ml **Lime Juice**
Freshly Squeezed
10 ml **Orgeat Syrup**
10 ml **Sugar Syrup**

01. Add all ingredients to a shaker with ice and shake vigorously
02. Strain into a glass filled with crushed ice
03. Garnish with a mint leaf and a pineapple wedge

GARNISH

Mint Leaf, Pineapple Wedge,
Dehydrated Lime Wheel

EQUIPMENT & GLASSWARE

Cocktail Shaker, Strainer, Hiball Glass

MARGARITA

£12.90

Part of the sour family, the Margarita takes its name from the Spanish word 'Daisy'; the daisy was a famous cocktail in the early 20th century.

Like many cocktails, many have claimed to have invented the Margarita; the Margarita may be a British creation by William J. Tarling, as his book *The Café Royal Cocktail Book* includes a recipe for a 'Picador' with proportions identical to what is known as the Margarita today.

QUICK FACTS

National Tequila Day is Wednesday, July 24th.

INGREDIENTS

35 ml **Tequilla**

25 ml **Cointreau**

25 ml **Lime Juice**

Freshly squeezed

10 ml **Sugar Syrup**

GARNISH

Dehydrated Orange Wheel

EQUIPMENT & GLASSWARE

Cocktail Shaker, Strainer, Coupe Glass

01. Add ice to a cocktail shaker, tequila, limoncello, lime, and sugar syrup. Shake vigorously
02. Strain into a chilled coupe glass
03. Garnish with a dehydrated orange wheel



PINA COLADA



PIÑA COLADA

£12.50

The name of this cocktail, the Piña Colada, translates from Spanish as 'strained pineapple'. The creation of the Pina Colada has been claimed by three Puerto Ricans, Ramón Marrero Pérez, Ricardo Garcia, and Ramón Portas Mingot, whomever the creator may be; it's thought that rum, pineapple and coconut have mixed for as long as the distillation of rum.

QUICK FACTS

In 1978, the government of Puerto Rico named the Pina Colada the official drink of Puerto Rico, and National Pina Colada Day is celebrated every 10th of July on the Caribbean island.

INGREDIENTS

50 ml **Rum**

105 ml **Pineapple Juice**

25 ml **Cream of Coconut**

GARNISH

Pineapple Wedge, Pineapple leaf

EQUIPMENT & GLASSWARE

Cocktail Shaker, Vintage Cocktail Glass

01. Add ice to a cocktail shaker, followed by rum, pineapple juice, and cream of coconut, and shake
02. Add the blended mixture to a large Vintage Cocktail Glass
03. Garnish with a wedge of pineapple and pineapple leaf

APEROL SPRITZ

£12.90

The origin of the Aperol Spritz dates back to the early 1800s and the Napoleonic wars. After the wars, Austria-Hungary took ownership of the Veneto region of northern Italy, where Venice is.

For the next 50 years, Austrians took the local Italian wine and added a splash, or a "spritz" of water in German. Over time, the water turned to sparkling water, and the still wine morphed into wine fortified with a liqueur. The liqueur of choice quickly became Aperol.

QUICK FACTS

In 2003, Gruppo Campari bought the Aperol brand and used its global distribution to its advantage. It was only a short time until Aperol became the best-selling liquor in Italy.

INGREDIENTS

90 ml **Prosecco**

60 ml **Aperol**

60 ml **Soda Water**

GARNISH

Dehydrated Orange Wheel

EQUIPMENT & GLASSWARE

Vintage Cocktail Glass

01. Add ice to a glass, then add Aperol and prosecco.
02. Top with soda water
03. Garnish with a dehydrated orange slice



SOURS



SOURS

£12.90

Up to the 20th century, refrigeration was lacking, and the concept of germs was mainly unknown. At this time, sea travel, especially from Europe to North America, took weeks, if not months. Food and water will spoil over a multi-month trip, and water was only somewhat considered safe. Sailors suffered from scurvy, malnutrition, and sea sicknesses until a bartender's hero named Vice Admiral Edward Vernon began mixing a few ingredients to serve to his crew. Sailors had a ration of things, like limes and lemons, to prevent scurvy and liquor for something safe to drink.

To avoid a shipful of intoxicated shipmates, the alcohol, usually rum, was watered down, and then lemon or lime juice was added to mask the flavour of the rum. The sailors then brought this concept to shore and, eventually, formed the basis of the sour cocktail we know today.

QUICK FACTS

The first written recipe for a sour date back to 1862 in Jerry Thomas's The Bartender's Guide.

INGREDIENTS

50 ml **Bourbon, Amaretto or Tequila**

30 ml **Lemon Juice**
Freshly squeezed

1 **Egg White**

15 ml **Sugar Syrup**

3 Dashes **Angostura Bitters**

GARNISH

Dehydrated Lime Wheel

EQUIPMENT & GLASSWARE

Cocktail Shaker, Strainer, Goblet

01. Add your choice of spirit to a shaker, then lemon juice, egg white, and sugar syrup. Shake vigorously to emulsify the egg white. Add ice, shake vigorously
02. Add ice to a goblet
03. Strain the contents of the shaker into the glass
04. Garnish with a dehydrated lime wheel and bitters



AMPM OR

*Are you looking for some delicious and unique cocktails to spice up your
or to enjoy during a show a*

Look no further than our AMPM Originals Section, where our exp



ORIGINALS

up your meal at *AMPM*, under the sun or Moon at *The Treehouse*

w at *Cabaret Supper Club*?

expert mixologists have created some genuinely unforgettable drinks.

RITA PEACH BELLINI

£15.90

The original Bellini was created by Giuseppe Cipriani at Harry's Bar, Venice, Italy, in 1945 and named after the 15th-century Venetian painter Giovanni Bellini; however, our version is much cheekier and more mischievous, just like our resident burlesque performer Miss Rita Peach.

QUICK FACTS

The Bellini's home, Harry's Bar, is said to have been often frequented by Ernest Hemingway, Scott Fitzgerald, Dorothy Parker, and Orson Wells, and it continues to be a celebrity haunt to this day.

INGREDIENTS

90 ml **Prosecco**35 ml **Peach Schnapps**25 ml **Peach purée**10 ml **Lemon juice***Freshly Squeezed*

GARNISH

Freshly Peeled Lemon Peel Ribbon

EQUIPMENT & GLASSWARE

Cocktail Shaker, Champagne Flute

01. Add ice to a cocktail shaker, then add puréed peach and lemon juice. Shake vigorously
02. Strain contents into a champagne flute
03. Top with prosecco
04. Garnish with a freshly peeled lemon peel ribbon



BOHEMIAN BLOSSOM



BOHEMIAN BLOSSOM

£13.50

Created in 2018 by our mixologists at AMPM, this cocktail celebrates all things bohemian, floral, and colourful.

QUICK FACTS

Butterfly Pea Flower Tea used in this drink is made from a combination of the Asian Pigeonwing plant flowers and lemongrass. It's been making waves due to its colour-changing properties; add some citrus juice, and the deep navy colour changes to purple.

INGREDIENTS

35 ml **Gin**
 15 ml **Elderflower Liqueur**
 1 dp **Butterfly Pea Tea**
 25 ml **Orange Juice**
 25 ml **Grapefruit Juice**
 15 ml **Sugar Syrup**
 30 ml **Lime Juice**
Freshly squeezed
 15 ml **Sugar Syrup**

GARNISH

Basil Leaves, Thinly Sliced Raddish

EQUIPMENT & GLASSWARE

Collins Glass, Cocktail Shaker, Bar Spoon

01. Add gin, orange, grapefruit, sugar syrup, and elderflower liqueur to a shaker, then add ice and shake vigorously.
02. Add ice to a chilled Collins glass and strain
03. Garnish with basil leaves and radish

CURTAIN CALL

£12.90

Our decadent Cabaret Supper Club inspired us when creating the Curtain Call Cocktail. Cabaret Supper Club is a playful, surprising, intriguing, raucous, exciting, loving, and genuinely welcoming environment that hosts celebrations all year long.

We have created this drink that captures the energy of our applauding audiences as our stars take centre stage at the end of a joyous evening.

QUICK FACTS

In a theatre, when actors or performers take a curtain call, they come forward to the front of the stage after a performance to receive the audience's applause.

INGREDIENTS

35 ml **Whisky**

15 ml **Cassis**

10 ml **Lime juice**

Freshly Squeezed

50 ml **Cloudy Apple Juice**

GARNISH

Dehydrated Lime Wheel, Blackberry &
a Top Hat

EQUIPMENT & GLASSWARE

Cocktail Shaker & Sling Glass

01. Add ice to a cocktail shaker, whisky, cassis, and lime juice. Shake vigorously
02. Add crushed ice to a sling glass, and decant the contents of the cocktail shaker into the glass. Top with cloudy apple juice
03. Garnish with a lime wheel, blackberry and a top hat



BITTER QUEEN



BITTER QUEEN

£15.90

Created by our mixologists at AMPM, the Bitter Queen is a bold and flavorful cocktail that packs a punch. This drink is made with a combination of Blood Orange Tonic, which provides a tangy and bitter taste, amaretto, which adds a sweet and nutty flavour, and vodka, which gives it a potent kick.

Additionally, the drink is infused with cassis, which offers a rich and fruity taste, and a splash of lemon juice, which balances the flavours with a sour note. Combining these ingredients creates a unique and complex flavour that will satisfy the palate of any adventurous cocktail enthusiast.

INGREDIENTS

35 ml **Vodka**

15 ml **Cassis**

10 ml **Amaretto**

25 ml **Lemon juice**

Freshly Squeezed

15 ml **Blood Orange Tonic**

GARNISH

Dehydrated Orange Wheel & Blackberry

EQUIPMENT & GLASSWARE

Cocktail Shaker, Cutglass Rocks Glass

01. Add ice to a cocktail shaker, vodka, cassis, amaretto, lemon juice, and blood orange tonic.
02. Shake vigorously
03. Decant into a rocks glass with ice
04. Garnish with dehydrated orange wheel and blackberry

TRIXIE FIRECRACKER

£12.90

We are introducing the fiery and tempting Trixie Firecracker cocktail, inspired by our vibrant burlesque performer Trixie at Cabaret Supper Club, Belfast!

Crafted from a perfect blend of white rum, dark rum, overproof rum, Cointreau, pineapple juice, and grapefruit juice, this cocktail is guaranteed to take your taste buds on a rollercoaster ride of flavours.

The Trixie Firecracker packs a punch with its potent rum blend and a subtle sweetness from the juicy pineapple and tangy grapefruit. It's the perfect drink to add sparkle to your night at Cabaret Supper Club and is best enjoyed with friends.

Try it out and let the fiery flavours and sultry vibes of Cabaret Supper Club transport you to another world!

INGREDIENTS

20ml **White Rum**
 20ml **Dark Rum**
 10ml **Overproof Rum**
 15ml **Cointreau**
 15ml **Pineapple Juice**
 15ml **Grapefruit Juice**
 25ml **Sugar Syrup**

GARNISH

Mint Leaves, Passion Fruit Half

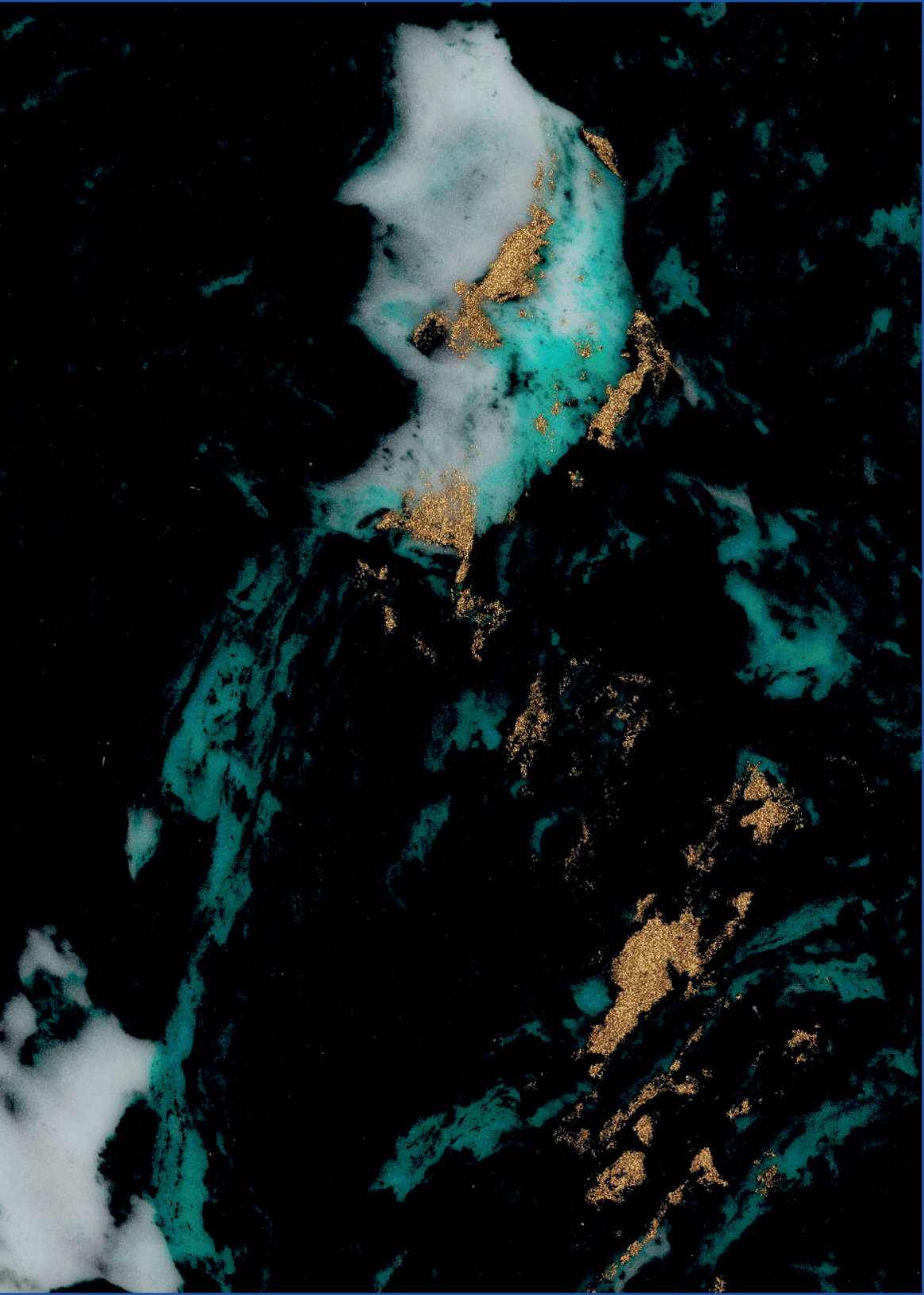
EQUIPMENT & GLASSWARE

Cocktail shaker, Strainer, Collins Glass

01. Add ice to a cocktail shaker, then white rum, dark rum, overproof rum, Cointreau, pineapple juice, grapefruit juice, and sugar syrup and then shake vigorously
02. Add ice into a Collins glass
03. Strain the contents of the cocktail shaker into the Collins glass.
04. Top with crushed ice
05. Garnish with half of a passion fruit and mint leaves







WHITE WINE

WHITE WINE

San Abello Sauvignon Blanc

 7.45  24.50

Chile. Crisp fresh tropical fruit aromas and flavours of gooseberry and lime with grassy, herbaceous notes

La Serre Sauvignon Blanc

 8.45  29.95

Languedoc-Roussillon, France. Intense notes of toasty spice, lemons and crisp green apples. It has a soft, smooth texture and a bright and refreshing finish

Tokomaru Bay Marlborough Sauvignon Blanc

 34.50

New Zealand. Deliciously fruity with lots of ripe, citrus and tropical fruit flavours, good grip. Zesty and refreshing

Little Eden Chardonnay

 7.85  29.50

S.E Australia. Aromas of stone fruit and citrus, with a long elegant finish

Antonio Rubini Pinot Grigio

 7.65  27.50

Italy. Rich pear drop and Elderflower notes with a lingering apple finish

Conde Villar Vinho Verde

 25.90

Portugal. Tropical aromas of pineapple and mango, with interesting floral notes and soft minerality, are well-balanced

Laurenz Singing Gruner Veltliner

 32.90

Niederosterreich, Austria. A perfumed with white flowers, the palate is super fresh and citrusy with a refreshing bitterness

Terra de Cigarron Godello

 27.50

Spain. Apple and pear predominate with intense hints of wildflowers and subtle nuances of lime citrus

Domaine Paul Nicolle Chablis Viellies Vignes

 46.00

Chablis, France. A classic expression of cool climate Chardonnay. Light and crisp, it's a textbook bottle that shows why real Chablis is famous around the world

Alisios Pinot Grigio Riesling

 46.00

Campanha, Brazil. Pears and apples, with a delicious crisp mineral twist. Suitable for Vegans.

ROSÉ

The Bulletin White Zinfandel Rose

 7.45  24.50

California, USA. This wine has plenty of raspberry and watermelon fruit flavours. Juicy and light, it has a refreshing finish

Domaine de la Petite Croix Rose D'Anjou

 29.50

Loire Valley, France. Red fruits, hints of sweetness balanced by fresh acidity

RED WINE

Acacia Tree Pinotage

 7.45  24.50

Western Cape, South Africa. Soft, medium-bodied red wine with flavours of blackcurrants, cherries and plums

Circa Shiraz

 8.45  29.25

SE Australia. Rich plummy and red berry aromas and flavours, along with a bit of spice and pepper, full-bodied and rich.

Nyala Cabernet Sauvignon

 7.95  29.50

South Africa. Full of blackberry and blackcurrant flavours, with a touch of sweet spice

Hubert et Fils Rhone Rouge

 29.95

Rhone, France. Aromas of redcurrant, thyme, rosemary and liquorice with soft and smooth tannins

Alto Bajo Merlot

 26.50

Chile. Aromas and flavours of ripe plums, sweet spices, coffee and chocolate

Ara Single Estate Pinot Noir

 39.95

Marlborough, New Zealand. Complex bright red fruits and deep mocha spice burst with a rich mid-palate

Oscuro Malbec

 29.95

Mendoza, Argentina. Pure, juicy flavours of plum and blackberry, with a hint of chocolate and vanilla

Quinta do Vallado Douro

 36.50

Douro, Portugal. Full-bodied flavours of plums, blackberries, cocoa, cinnamon and vanilla, the tannins are ripe, and the finish is long and clean

Masseria Borgo Dei Trulli Lucale Promitovo Appasimento

 34.95

Puglia, Italy. Earthy aromas of blackcurrants, vanilla and chocolate, elegant and complex

DESSERT WINES & PORT

Lafage Muray Grenat 50ml

 7.95

Languedoc-Roussillon, France. Sweet red wine, dried red fruits, chocolate and coffee

Churchill LBV late bottled vintage 50ml

 8.95

BOTTEGA GOLD MAGNUM



**1.5L Magnum of
Prosecco
Perfect for large groups
or celebrations
£90.00!**

PERFECT FOR CELEBRATIONS!

Bottega Prosecco Gold Magnum 1.5L

90.00

Veneto, Italy. This lively and aromatic Prosecco DOC is made using 100% glare in the heart of the Hills of Valdobbiadene in Veneto, North-East Italy, the historical homeland of Prosecco.

The Hills of Valdobbiadene are close to the Venetian Prealps, the temperate climate of mild winters and fresh summers stimulates an increased production of aromatic compounds, resulting in finer and more intense aromas. The diversity of the soil, sun exposure and rolling hills make this Prosecco a hugely complex wine.

The grapes are organically cultivated and handpicked to ensure the highest of quality. Bottega sparkling wine is produced fresh to order with one single fermentation to protect the delicate aromas and freshness of the Glera grape.

Bottega Gold has luxurious aromas of apples, citrus fruits and white blossom.

An abundance of freshness on the palate, this prosecco combines the smoothness and elegance to allow for a delicate crispiness to reveal the magical characteristics of Bottega Gold.

Bottega Gold makes for a delightful aperitif and in cocktails, yet goes exceptionally well with starters, seafood, raw fish dishes, grilled white meats or stewed and fresh vegetable dishes

SPARKLING WINE & PROSECCO

Vitelli Prosecco

 8.25  36.50

Veneto, Italy. Fresh pear and apple with a nutty, citrusy finish.

Bottega Gold

 54.00

Venice, Italy. Apple, pear, acacia flowers

Bottega Pink

 54.00

Venice, Italy. Mixed red berries with white fruit aromas

Maschio Del Cav Frizzante Rosé

 36.50

Veneto, Italy. Mixed berry and blackcurrants

CHAMPAGNE

Veuve Clicquot Brut Yellow Label Champagne

 18.50  89.50

Champagne, France.

Moët et Chandon

 82.50

Champagne, France. Apple, pear, peach, notes of brioche and fresh nuts

Barron de Villeboerg Champagne NV

 59.50

Champagne, France. Pear, apple and citrus notes

Palmer & Co Brut Rosé Reserve

 75.00

Champagne, France. Wild strawberries, red and black currants, notes of vanilla and cinnamon

Taittinger Brut Reserve NV

 95.00

Champagne, France. Green fruit, citrus and subtle hints of biscuit and brioche.

Taittinger Prestige Rose NV

 125.00

Champagne, France. Raspberry, cherry notes, with creamy flavours



VEUVE CLICQUOT CHAMPAGNE



PERFECT FOR CELEBRATIONS!

Veuve Clicquot

 18.50  89.50   1.5L 75.00

Yellow Label is the signature of Veuve Clicquot's quality and style, recreated every year thanks to our priceless collection of reserve wines. Its brilliant yellow label reflects the champagne's bright personality and impeccable winemaking credentials. Veuve Clicquot Yellow Label manages to reconcile two opposing factors - strength and silkiness - and to hold them in perfect balance with aromatic intensity and a lot of freshness. This consistent power to please makes it ideal as an aperitif, and perfect as the Champagne to enjoy with a meal.

Veuve Clicquot La Grande Dame

 225.00

Pale gold colour. Fine nose with fresh fruit and stone fruit notes, with discreet hints of brioche. It shows seductive fullness on the palate, and its distinctive taste is structured by an ethereal freshness, while its persistence increases in complexity as the seconds go by.

PROSECCO SPRITZERS & MR FITZ AQUA SPRITZ



PROSECCO SPRITZERS

Sprizzatto **13.50**

Sprizzato Apertivo Italiano is a bitter citrus & rhubarb infused spirit designed to be served with Prosecco topped with ice, soda water & infused with slices of orange

Florence Fizz **13.50**

Fiorente Italian Elderflower Liqueur - blended with a small amount of mint spearmint essence, lemon juice & beet sugar served with Prosecco, soda water & infused with mint & lemon slices

Galliano Spritz **13.50**

Galliano L Apertivo Bitter - Made with infusions of Mediterranean citrus, oranges, bergamots, tangerine & grapefruit, anise, juniper, cardamon, sandalwood, sage, lavender, peppermint, cinnamon & vanilla served with Prosecco, soda water & infused with slices of orange & grapefruit

Sofia Lorraine **16.90**

Bepi Tosolini Vecchio 800 Italian Brandy - slightly sweet honeyed grape juice, vanilla, honeysuckle & dry, spicy, buttery oak served with Prosecco, soda water & cane syrup - garnished with an Amarena cherry

AQUA SPRITZERS WITH PROSECCO

Plum, Pear & Mixed Spice **13.50**

Sour Cherry, Red Grape & Hibiscus **13.50**

Rhubarb & Rosehip **13.50**

Elderflower & Apple **13.50**

Cranberry & Pomegranate **13.50**

Blackcurrant & Liquorice **13.50**

Gooseberry & Elderflower **13.50**

SPIRITS**BOURBON**

Bulleit	5.70
Bulleit Rye	5.90
Canadian Club	6.50
Gentleman Jack	8.60
Jack Daniels	5.60
JD Single Barrel	9.35
Makers Mark	6.20

COGNAC

Hennessy	5.50
----------	------

GIN

Ginato Pomelo	6.00
Ginato Clementino	6.00
Ginato Pinot Grigio	6.00
Ginato Melgrano	6.00
Gordons	5.00
Gordons Pink	5.10
Gordons White Peach	5.30
Gordons Mandarin	5.30
Hendricks	6.00
Jawbox	6.35
Jawbox Rhubarb	6.50
Peddlers	6.60
Shortcross	6.30
Tanqueray	5.50
Tanqueray 10	6.90
Tanqueray Blackcurrant	6.50
Tanqueray Flor De Sevilla	6.60
Tanqueray Malacca	6.60

LIQUERS

Absinthe	6.60
Baileys	5.00
Benedictine	5.00
Chambord	5.00
Disaronno	5.00
Drambuie	5.00
Frangelico	5.00
Galliano	5.00
Grand Marnier	5.00
Jagermeister	5.00
Kahlua	5.00
Sambuca	5.00
Southern Comfort	5.00
Tia Maria	5.00

PORT

Churchills LBV	8.95
Fernet Branca	5.00
Taylors Port LBV	5.30

RUM

Bacardi	5.00
Captain Morgan	5.00
Grand Kadoo Pineapple	6.35
Havana 3 year	5.10
Havana 7 year	5.70
Kraken	5.00
Malibu	5.00
Plantation 5 year	6.90
Plantation 20 year	13.50
Red Bonny Dark Rum	5.00
Ron Zacapa 23yr Rum	13.50

SHOOTERS

Baby Guinness	5.00
Choc Pop	5.00

TEQUILA

1800 Coconut Tequila	9.00
Olmeca Silver	5.00
Chocolate Chocolate	5.00
Patron	6.70
Tequila Rose	5.20

VODKA

Grey Goose	6.95
Grey Goose Peach & Rosemary	6.95
Smirnoff	5.00
Smirnoff Berry Burst	5.60
Smirnoff Raspberry	5.60
Smirnoff Vanilla	5.60
Ukiyo Japanese Rice Vodka	8.30

WHISKEY

Bushmills	5.10
Bushmills Black	6.40
Bushmills 10 year	8.00
Born Irish	8.60

A smooth triple distilled Irish whisky with rich stout, chocolate malt & roasted barley before bottling @ 40%

WHISKY

Famous Grouse	5.20
Johnnie Walker Red Label	5.30
Johnnie Walker Black Label	6.00

McCONNELL'S 5YR WHISKY

AMPM's House Pour

5.20

McConnell's 5-year-old is a fine blend of Irish malt and Irish grain whiskies which have been gently rested in select bourbon casks, bringing out beautiful overtones of vanilla sweetness, ripe fruits, butterscotch, and pepper spice, but how did it all begin?

The original home of this iconic brand was the Cromac Distillery, with warehousing situated at Dunbar Street in the heart of Belfast. The McConnell brothers, John and James, produced vast volumes of Irish whisky until they closed the distillery doors in 1930.

The brand had its share of troubles over its 150 years of production, with a warehouse fire at Dunbar Street and prohibition bringing that significant era to an end. However, today, McConnell's is thriving in the City of Belfast!

Belfast Distillery Company is building a state-of-the-art distillery and visitor centre so that McConnell's Irish Whisky will be alive and flourishing again in our great city. Play your part in restoring the legend!

SHERRY CASK FINISH

Sherry Cask Finish

7.20

McConnell's Sherry Cask Finish is aged for five years in 1st fill select Bourbon barrels. It is then finished in the finest Oloroso Sherry Casks, which bring out rich aromas of dried figs, dark chocolate and lingering spice. Bottled at 46% ABV, non-chill filtered.

Tasting Notes

Nose

Dried figs and currants followed by Christmas spices such as nutmeg and cinnamon, dark chocolate, and a hint of fresh leather.

Palate

Demerara sugar, dark ripe cherries, black raspberry, bitter dark chocolate shavings, and rich red apples.

Finish

Lingering oak notes with a hint of leather and subtle clove spice.



GIN PERFECT SERVES

To all gin lovers, enjoy your next glass of craft gin the way the distiller intended. The best gins are often accompanied to enhance the flavour and complement their distinct botanical blends. All of our gin-perfect serves are accompanied by premium tonic or ginger ale.

Tanqueray London Dry Gin 9.50

Tanqueray London Dry is a juniper-forward gin with distinctive flavours of piney juniper and feint lemon zest. These perfectly balanced botanicals of juniper, coriander, angelica, and liquorice create a classic base for every gin cocktail without overpowering it. Served with a premium tonic cucumber & mint

Tanqueray No. Ten 10.00

Juniper is integrated with freshly squeezed lime, orange, and pink grapefruit juice, while white pepper and coriander spice add depth. All these flavours continue through the long, smooth, almost creamy finish. Served with a premium tonic and grapefruit & lime wedge

Tanqueray Rangpur 10.00

Tanqueray Rangpur is distilled with Tanqueray's iconic base of juniper, coriander, angelica, and liquorice, and it is then complemented with ginger bay leaves and rare rangpur limes. The result is a zesty flavoured gin, which also still maintains its juniper-forward style that Tanqueray is known for. Served with a premium tonic and a lime wedge with rosemary

Tanqueray Flor de Sevilla 10.00

Made from the essence of quality bittersweet Seville oranges, orange blossom, and other botanicals, the result is a sophisticated gin with a tangy and sweet flavour profile. Served with a premium tonic and an orange wheel

Tanqueray Malacca 10.00

Made with peppercorns, rose petals, cloves, and cardamom, as well as the four Tanqueray botanicals in Tanqueray London Dry, Tanqueray Malacca has a complex and spicy finish. Served with a premium tonic, pink peppercorns & a sprig of mint

Jawbox 10.00

Premium ginger ale, lime wedge & plenty of ice & honeycomb

Shortcross 9.80

Premium tonic with grapefruit & rosemary

Ginato Pompelmo 9.50

Premium Tonic, Ginato Pompelmo Gin, garnished with grapefruit wedge

Ginato Melograno 9.50

Premium Tonic, Ginato Melograno Gin, garnished with pomegranate seeds

Ginato Clementine 9.50

Premium Tonic, Ginato Clementino Gin, garnished with a clementine wedge

Ginato Pinot Grigio 9.50

Premium Elderflower Tonic, Ginato Pinot Grigio Gin garnished with a lime wedge

DRAUGHT BEER

Estrella	1/2 Pt 3.30	Pint 6.20
Guinness	1/2 Pt 3.30	Pint 6.20
Heverlee	1/2 Pt 3.30	Pint 6.25
Corona	1/2 Pt 3.50	Pint 6.80
Menabrea	1/2 Pt 3.30	Pint 6.25

BOTTLED BEERS

Corona ^{330ml}	5.10
Asahi ^{330ml}	5.20
Menabrea ^{330ml}	5.10
Moretti ^{330ml}	5.10
Peroni ^{330ml}	5.10
Peroni Capri ^{330ml}	5.10

ZERO ALCOHOL BEER

Heineken Zero ^{330ml}	4.90
Non-alcoholic	
Peroni 0.0% ^{330ml}	5.00
Non-alcoholic	

BOTTLED CIDER

Kopparberg	7.60
Mixed fruit	
Kopparberg	7.60
Strawberry and lime	
Kopparberg Non-Alcoholic	7.50
Pear	
Tempted Cider	7.45
Medium	
Tempted Cider Elderflower	7.45
Medium	

SOFT DRINKS

Coca Cola ^{200ml}	3.00
Coca Cola ^{330ml}	3.80
Diet Coca Cola ^{200ml}	3.00
Diet Coca Cola ^{330ml}	3.80
Eco Pure Still	3.90
Eco Pure Sparkling	3.90
Fanta ^{330ml}	3.80
Ginger Ale ^{200ml}	2.90
Slim line tonic ^{200ml}	2.90
Sprite ^{330ml}	3.80
Tonic ^{200ml}	2.90

PREMIUM MIXERS

Fevertree Elderflower	3.70
Fevertree Mediterranean	3.70
Fevertree Indian Tonic	3.70

NON-ALCOHOLIC DRINKS



NON-ALCOHOLIC DRINKS

Nozecco

 6.25  20.50

Carbonated Flavored Drink Based on De-Alcoholised Wine. Natural grape profile with fine & elegant bubbles

Fluère Spiced Cane

4.75

Fluère Spiced Cane has lovely notes of chocolate and coffee on the nose and a sweet, complex, earthy palate. The richness of the Dominican sugar cane mixes with hints of tonka bean and spice to create a luxurious liquid. Fluère Spiced cane is perfect with Cola and ice, or even add some bitters, orange peel & maple syrup to make an old-fashioned

Lyre Gin

4.95

Intense flavours with juniper and citrus, earthy notes fill the mid-palate with lovely vinous qualities. The pepper berry adds warmth and delivers a warm, dry finish.

Gordons 0% Gin

4.75

New Gordon's Alcohol-Free 0.0%. Made using only the finest distilled botanicals, just like the original Gordon's London Dry Gin, Gordon's 0.0% provides the bold, juniper-led character you'd expect from Gordon's. The perfect alcohol-free alternative to your usual choice of Gordon's & tonic

MR FITZ AQUA SPRITZ

The bittersweet flavour of the Italian Spritz is like sunshine itself, bright with flavours typical of its origins. The sweetness from orange is perfectly fused with rhubarb's complex and astringent tastes, finishing dry and refreshingly. If you like Aperol, you will love it!

Clementine Orange & Bergamot

6.25

Cranberry & Pomegranate

6.25

Elderflower & Apple

6.25

Gooseberry & Elderflower

6.25

Lemon, Cucumber & Mint

6.25

Raspberry & Lavender

6.25

Rhubarb & Rose

6.25

Sour cherry, Grape & Hibiscus

6.25

THREE LADIES

£6.95

AMPM introduces the exquisite and refreshing Three Ladies, a delightful alcohol-free cocktail. Crafted from a perfect blend of non-alcoholic Prosecco, tangy grapefruit juice, and non-alcoholic gin, this drink will impress even the most discerning palate.

The Three Ladies is a delicious and elegant drink perfect for any occasion, whether celebrating with friends, enjoying a meal, or just wanting a tasty and refreshing drink to quench your thirst.

Sip on the bubbly and bright flavours of the non-alcoholic Prosecco, paired with the tangy grapefruit and the subtle botanical notes of the non-alcoholic gin. It's the perfect drink for those who want to enjoy the taste of a cocktail without the alcohol content.

INGREDIENTS

120 ml **Non-alcoholic prosecco**

60 ml **Grapefruit Juice**

Freshly Squeezed

15 ml **Non-alcoholic Gin**

GARNISH

Twisted Lemon

EQUIPMENT & GLASSWARE

Cocktail Shaker and Champagne Flute

01. Add ice to a cocktail shaker, then add grapefruit juice and non-alcoholic gin
02. Strain the contents of the cocktail shaker into the flute
03. Top with non-alcoholic prosecco.
04. Garnish with twisted lemon



VIRGIN BRAMBLE



VIRGIN BRAMBLE

£6.95

Check out this twist on a classic, the refreshing and delicious Virgin Bramble, a non-alcoholic twist on the classic cocktail made with only the finest ingredients!

Crafted from a blend of non-alcoholic gin, blackberry syrup, lemon juice, and sugar syrup, this alcohol-free version of the Bramble is the perfect choice for those who want to enjoy the flavours of a cocktail without the buzz.

The Virgin Bramble is bursting with the sweet and tangy flavours of blackberry and lemon, complemented by a subtle sweetness from the sugar syrup. It's the perfect drink to quench your thirst on a warm summer day or pair it with a delicious meal anytime.

INGREDIENTS

50 ml **Non-alcoholic Gin**

25 ml **Blackberry Syrup**

30 ml **Lemon Juice**

Freshly Squeezed

15 ml **Sugar Syrup**

GARNISH

Blackberry, Lemon peel and Mint leaves

EQUIPMENT & GLASSWARE

Cocktail Shaker, Cocktail Strainer , Wine

Goblet

01. Add ice to a cocktail shaker, then non-alcoholic gin, lemon juice, and sugar syrup. Shake vigorously
02. Add blackberry syrup to the goblet
03. Add crushed ice to the goblet on top of the blackberry syrup
04. Strain the contents of the cocktail shaker into the goblet
05. Garnish with a blackberry, lemon peel and mint leaf

VIRGIN STRAWBERRY DAIQUIRI

£6.95

Introducing the luscious and fruity Strawberry Daiquiri - A non-alcoholic version crafted from a perfect blend of juicy strawberry puree, lime juice, and sugar syrup, this alcohol-free version of the classic cocktail is guaranteed to tantalize your taste buds and transport you to a tropical paradise.

INGREDIENTS

125ml **Strawberry Purée**

30 ml **Lime Juice**

Freshly Squeezed

25 ml **Sugar Syrup**

GARNISH

Strawberry Slice

EQUIPMENT & GLASSWARE

Blender, Coupe Glass

01. Add a large scoop of crushed ice into the blender, add strawberry puree, lime juice, and sugar syrup, and blend for 30 seconds.
02. Pour the blended mixture into a chilled coupe glass
03. Garnish with a strawberry slice

VIRGIN STRAWBERRY DAIQUIRI



VIRGIN APPLE / PINEAPPLE MOJITO



VIRGIN APPLE / PINEAPPLE MOJITO

£6.95

Introducing the refreshing and minty non-alcoholic Mojito, the perfect drink to quench your thirst on a hot summer day or to enjoy anytime you want a refreshing pick-me-up!

Crafted from the finest ingredients, including fresh lime juice, muddled mint leaves, and a hint of sweetness from the sugar syrup, this alcohol-free version of the classic cocktail will surely hit the spot and cool you down.

Sip on the crisp and clean flavours of the non-alcoholic Mojito, and let the zesty lime and refreshing mint transport you to a tropical paradise. The drink is so delicious that you won't even miss the alcohol!

INGREDIENTS

60 ml **Apple or Pineapple Juice**

15 ml **Lime Juice**

Freshly Squeezed

15 ml **Sugar Syrup**

15 ml **Soda Water**

12 **Mint Leaves**

GARNISH

Lime Wedge, Mint leaves

EQUIPMENT & GLASSWARE

Muddler, Bar spoon, Collins glass

01. Add mint leaves, pineapple/apple juice, lime juice, and sugar syrup to the Collins glass and top with crushed ice until two-thirds of the glass is full.
02. Stir the mixture with a bar spoon until well mixed
03. Add more crushed ice and top with soda water
04. Garnish with a lime wedge and mint leaves.

VIRGIN APEROL SPRITZ

£6.95

Introducing our vibrant and refreshing non-alcoholic Aperol Spritz, a delicious and healthy twist on the classic cocktail.

Crafted from a blend of fresh orange juice, soda water, and a dash of non-alcoholic Aperol, this drink is perfect for those who want to enjoy the flavours of a cocktail without the alcohol content.

Sip on the bright orange goodness and savour the sweet and bitter flavours of the Aperol with a zesty orange finish. It's the perfect drink for those who want to enjoy a flavorful and refreshing drink without the buzz.

INGREDIENTS

90 ml **Non-alcoholic Prosecco**

60 ml **Non-alcoholic Aperol**

60 ml **Soda Water**

GARNISH

Orange Wedge

EQUIPMENT & GLASSWARE

Large Wine Goblet

01. Add ice to the goblet
02. Add non-alcoholic Aperol and non-alcoholic prosecco
03. Top with soda water
04. Garnish with an orange wedge



HOT DRINKS



SPECIALITY COFFEES

Baileys Coffee	9.50
With Baileys	
Calypso Coffee	9.50
With Tia Maria	
Coffee Royale	12.50
With Brandy	
Irish Coffee	9.50
With Irish Whisky	
Italian Coffee	9.50
With Amaretto	

COFFEE

Americano	3.40
Cappuccino	3.60
Espresso	3.40
Flat White	3.60
Latte	3.70
Macchiato	3.50
Mocha	3.70

TEAS

Luxury Teas	3.00
Please ask your server for our current list of teas	



