
20. STORIES



The Bar at 20 Stories is a destination in its own right: a perfect place to meet friends, go on a date, enjoy pre-dinner drinks or party the night away. Located between the two dining areas sits the first striking bar, with a second taking residence on the large rooftop terrace.

Our Bar Manager and his team have created an exciting, contemporary cocktail list full of experimental fizzes and fixes, paying homage to the cultural diversity rife within Manchester. The cocktails will also take inspiration from nature, sitting perfectly alongside the locally sourced Modern British menu.

Please inform your waiter of any allergy or dietary requirements when making your order
Prices include VAT at 20%
12.5% discretionary service charge will be added to your bill

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SIGNATURES

This selection of signature drinks is our team working at the forefront of contemporary styles in the craft cocktail community. Some of these drinks will be like nothing you have tasted before. The unknown can sometimes be shocking and jarring. In the new menu we are utilising a lot of new and old techniques including but not limited to fortification, fermentation, secondary fermentation carbonation, milk punch clarification, rotary-evaporation, shrubs, tinctures and more. I truly hope you give our weirder side here at 20 Stories a chance and see what is possible.

Let's get Figgie with it 10

Light, elegant and goes down easily at any time of the day.

Belvedere Vodka – Apple – Fig Cordial – Cardamom

Fortified Tepache 9

Light seasonal spices with a hint of pineapple and a hidden kick.

Seasonally Spiced Tepache – Patron Silver – Don Julio reposado

Nicolas Sage 9

Savoury, strange and new, intriguing with a touch of fruit.

Tanqueray 10 – Pineapple – Sage & Aperol Tincture – lime

Cream & Green 10

A cocktail like no other, something few have tried before. Give it a go!

Hendricks – Black pepper – Lemon – Pickled Cucumber Syrup – Sour Cream

Doctor Doctor 12

Doctor, Doctor I feel like a sheep..... That's baaaaaaaaaad!

Ron Zacapa 23 – Byrrh – Velvet Falernum – Peach Liqueur

Tiki Stories 11

Small and Very short but impossible to deny it is overflowing with flavour and Rum!

20 Stories Zombie Jam – Havana 3yr – Lambs Navy – Koko Kanu – Wray & Nephew

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HOMELY CLASSICS

20 Stories 10

A cocktail with its roots in Manchester's Roman history, our 20 Stories creation centres on ancient flavour combinations and modern cocktail technique.

Tanqueray Gin - Lillet Blanc - Homemade Honey & Herbs Cordial - Grapes - Lemon - Red Wine

Little Italy 10

The boom in Italian migration in the 19th and 20th centuries exposed the people of Manchester to new and exciting libations; in particular the now well-loved **Limoncello**. A cocktail reminiscent of holidays on the Amalfi Coast.

Ketel One Vodka - Limoncello - Vanilla Syrup - Apple - Lemon - Thyme

Manchester Gin Negroni 11

A one of a kind 4.5Ltr bottle pre-batched Negroni sits on our bar waiting for you. Served simple, this Mancunian twist is finished with a slice of orange...You don't need much more.

Manchester Gin - Campari - Sweet Vermouth

MCR Champagne Cocktail 12

A modern Mancunian twist on a classic. Fruity, long and sparkling, the MCR Champagne Cocktail has soon become a house favourite.

Three Rivers Gin - Black Cherry - Vanilla - Lemon - Moët & Chandon

Rough Measures 10

Complex and fruity, it's that simple. A beautiful expression of balance and elegance. Dangerously delectable and a personal favourite of all who try.

Hennessy VS Cognac - Peach Liqueur - Sweet Vermouth - Apple - Lime - Orange Sugar

House Old Fashioned 12

The classic Old Fashioned cocktail taken to the heights that 20 Stories is known for.

Bulleit bourbon - Dalmore 12 - Woodford reserve - Bulleit Rye - 20 Stories old-fashioned magic

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- Sloe Love** 9
 Inspired by a dish from our kitchen, this moreish cocktail is rich with fruity, floral flavours.
Sloe Gin - Pineapple Juice - Rose Water - Raspberry - Cherry Bitters
- 20/20** 11
 Crunchy and nutritious, we take the humble carrot and transform it with delicate spiced flavours, leaving you with that festive feeling and in theory, 20/20 vision.
Sipsmith Orange & Cacao – Spiced Carrot Syrup – Orange Bitters – Lemon - Amaro Montenegro – Red Wine
- Manchester Tart Punch** 12
 Taking a page out of our Manchester Tart recipe, we have combined fresh fruity flavours with a tropical twist.
*Havana Especial Rum – Raspberry - Coconut Syrup - Maraschino Cherry Liqueur – Lemon – Apple - Vanilla foam *contains egg white.*
- Champagne Supernova** 12
 A tantalizing combination of orchard flavours, fresh citrus and crisp champagne. Somewhere high above Manchester, “In a Champagne Supernova in the sky”
Whitley Neil Quince Gin – Cointreau – Lemon – Moët & Chandon
- Smoke & Mirrors** 12
 A twist from the archives of the Cocktail Codex. This is a drink that will not fail to impress. Truly refreshing, balanced with smoke and a touch of absinthe for that magic touch.
Ardbeg an OA – Glenmorangie 10 – Lime – Sugar – Absinthe – Mint
- 65th Street** 11
 A recipe inspired by Victor Jules Bergeron, Jr. who set up his first bar at San Pablo Avenue and 65th Street, Oakland. Tall, tropical, and an old favourite.
Koko Kanu Rum – Velvet Falernum - Cointreau – Pink Grapefruit – Pineapple – Lime - Angostura Bitters – Brown Sugar
- Panorama** 10
 A cocktail with a crowd pleasing set of ingredients which is sure to be just as impressive as our view from 20 Stories.
Sipsmith Dry Gin – Aperol – Plum Bitters – Passionfruit - Cranberry - Lemon

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NON-ALCOHOLIC

Pear & Cinnamon Martini 5

A great seasonal combination of pear puree, cinnamon syrup, apple juice and fresh lemon shaken to create a subtle rich flavour.

Snowconut 5

Refreshing and tropical in nature, our Snowconut combines coconut syrup, lime juice, fresh mint and Fever-Tree Soda Water.

Black Cherry Collins 5

A nod to the flavours of the humble Cherry Bakewell Tart we combine black cherry puree, almond syrup, lemon juice and apple juice, finished with a vanilla foam *contains egg white.

D & D NON-ALCOHOLIC COCKTAILS

Aecorn Spritz 7

Aecorn Dry mixed with Seedlip Garden and topped with Fever Tree Tonic Water.

Nogroni 7

Seedlip Spiced stirred down with Aecorn Aromatic, Aecorn Bitter and finished with a spritz of orange zest.

Aecorn Adonis 7

Aecorn Dry and Aecorn Aromatic stirred down with orange bitters (contains Alcohol). Served short.

Please ask your server if you would prefer a Classic Cocktail not mentioned on the list

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BOTTLED BEER

Schiehallion Craft Lager 330ml	5
Pilsner Urquell 330ml	5.75
Peroni Nastro Azzurro 330ml	5.75
Peroni Nastro Azzurro Gluten Free 330ml	5.75
Peroni Libera 0.0% 330ml	4.75
Real Kombucha Royal Flush (0.5% ABV)	4.50
Tatton Ale 500ml	5.5

A malty, fruity easy-drinking session ale

Tatton Gold 500ml	5.5
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A generous and robust golden ale. Hopped with Cascade and Brewers Gold.

Lazy Haze 500ml	5.5
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A light, refreshing summer ale with subtle honey undertones, brewed with a unique infusion giving a delicate aroma

Stubborn Mule IPA Single Hop 330ml	5
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Smooth caramel notes, the layers of pungent New World Hops

Stubborn Mule Pre-Prohibition Cream Ale 330ml	5
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Liberty hops to add a refreshing essence of citrus, grapes, peaches.

Stubborn Mule Original Chocolate Stout 330ml	5
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Malts kilned until they have developed a chocolate flavour, an extremely drinkable mid-abv stout.

Draught

20 Stories Pale Ale	6
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Peroni Nastro Azzurro	6
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CIDER

Urban Orchard 330ml	5.5
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Rekorderlig Wild Berries 500ml	6.5
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WINES BY THE GLASS

<i>Sparkling</i>	<i>125ml</i>	<i>Bottle</i>
Champagne Moët & Chandon Brut Imperial NV, France Crisp and clean with delicate biscuity flavours	13	73
Champagne Rosé Moët & Chandon, NV France Crisp and clean with delicate fruit flavours	16	93
Nyetimber Blanc de Blancs 2013, United Kingdom Complex green apple, herb and bready tones with some oxidative notes. Lovely texture and elegance with a nutty, floral finish.	17	88
Bodega Chandon, Brut, NV, Argentina A fresh, light sparkling wine with citrus tropical aromas	10	59
<i>Rose wine</i>	<i>175ml</i>	<i>Bottle</i>
Tannat Merlot, Cuvee Jean Paul, France A fresh easy drinking rose wine with aromas of red berries with well-balanced acidity.	6	23
White Zinfandel, Another Story, U.S.A Off dry, this White Zinfandel is packed full of fruit flavour.	7.5	35
Côtes De Provence, M de Minuty, France A pale rose with a clean nose of citrus, floral and candied fruits. Lively and well-rounded.	12	48

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<i>White Wine</i>	<i>175ml</i>	<i>Bottle</i>
The Rambler, South Africa Light and delicate with hints of peach, tropical fruit and a hint of fennel	6	23
Colombard ‘Levant’, Judean Hills, Israel Light straw in colour with aromas of ripe pears and tropical fruits. The wine is light bodied with refreshing acidity and a lingering fruity finish.	9	36
Sauvignon Blanc ‘Satyr’, Sileni Estate, Marlborough Mouth-wateringly good, well rounded with aromas of ripe gooseberry.	10	40
Bronco Buster, Ricca Terra, Australia An exciting blend of Italian grape varieties grown in Southern Australian. Round and expressive !	11	48
Chablis, Domaine de la Motte, France An honest Chablis with apple and citrus character.	13	49

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<i>Red wine</i>	<i>175ml</i>	<i>Bottle</i>
Grenache-Syrah, Cuvée Jean Paul, France Warming and leafy with well-rounded autumnal fruit. Uncomplicated, soft and very drinkable.	6	23
Rioja Crianza, Ramon Bilbao, Spain A medium bodied wine with a dark red cherry character. Finishes with flavours of pepper and winter fruits.	8	34
Lagrein Dunkel, Bottega Vinai, Italy Smoky aromas which mingle with red berries and a hint of chocolate. The palate is rich and robust, a very typically Italian bitter cherry twist, leading to bramble fruit on the finish.	9.5	38
Malbec, ‘Pasarisa’, Catena, Mendoza Intense aroma and flavour of red fruit with touches of spice and pepper.	12	48
Pinot Noir ‘Nielson’, Byron, U.S.A. Juicy and seductive, this floral wine has hints of wild strawberry fruit with cracked black pepper.	13	53

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SPARKLING BY THE BOTTLE

NV	Cava Brut Nature, Mas Sardana, Franck Massard	40
NV	Prosecco Versetto, Extra dry, Veneto, Italy	41
NV	Nyetimber 'Classic Cuvée', U.K.	69
NV	Champagne Louis Roederer 'Brut Premier'	83
NV	Perrier-Jouët 'Grand Brut'	86
NV	Champagne Veuve Clicquot 'Ponsardin'	102
NV	Champagne Ruinart Blanc de Blancs	125
2008	Champagne, Dom Perignon	210
NV	Champagne Krug 'Grand Cuvée'	240
NV	Armand de Brignac 'Ace of Spades Gold'	530
NV	Crémant d'Alsace Rosé Mayerling	48
NV	Nyetimber Rosé, West Sussex, United Kingdom	79
NV	Champagne Rosé Möet & Chandon	93
NV	Champagne Rosé Laurent Perrier	97
NV	Champagne Rosé Ruinart	120
NV	Champagne Rosé Krug	430
NV	Champagne Rosé Armand de Brignac	650

Large party or feeling thirsty?
Ask the bartender for our list of large size bottles !

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VODKA

50 ml

Ketel One	7.5
Ketel One Citron	7.5
Zubrowka Bison Vodka	8
Belvedere Pure	9
Belvedere Unfiltered	11
Sipsmith Vodka	10
Absolut Vanilla	8.5
Koskenkorva Blueberry & Juniper	10.5
Koskenkorva Lemon Lime Yarrow	10.5
Cîroc	10
Cîroc Red Berry	10
Chase Vodka	11
Death's Door Vodka	12
Nikka Coffey Vodka	12
Audemus Umami Vodka	13

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GIN

50ml

Tanqueray	7.5
Tanqueray 10	8.5
Manchester Gin	9
Manchester Three Rivers	10
Didsbury Gin	10.5
Zymurgorium Manchester Gin	11.5
Thomas Dakin	10
Whitley Neil Quince Gin	7.5
Boudier Saffron Gin	10
Warner Edwards Rhubarb Gin	9
Warner Edwards Melissa Gin	9.5
Brockmans Gin	9
Hoxton Pink Gin	9
Hendricks	9
The Botanist	11
Millers Westbourne	11
Aviation	11
Sipsmith Gin	10
Gin Mare	11
Copperhead Gin	13
Caorunn Gin	12
William Chase Gin	12
Death's Door Gin	12
Nikka Coffey Gin	12
Forest Gin	12
Audemus Pink Pepper	13
Kyro Napue	12
Kyro Koskue	13
Cremorne Badger's Blackthorne Sloe Gin	9



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RUM

	<i>Region</i>	<i>50ml</i>
Havana 3yr	Cuba	7.5
Havana Club Especial	Cuba	7.5
Havana 7yr	Cuba	8
Havana Club Seleccion de Maestros	Cuba	14.5
Appleton Signature Blend	Jamaica	8.5
Foursquare Spiced	Barbados	7.5
Mount Gay Black Barrel	Barbados	8.5
Mount Gay XO	Barbados	10.5
Gosling's Black Seal	Bermuda	8
Copalli White Rum	Belize	9.5
Lambs Navy	Caribbean	8.5
Lambs Spiced	Caribbean	8.5
Banks 7yr Golden Age	Caribbean	11
Plantation Pineapple	Caribbean	11
Dictator Rum Cafe	Columbia	11
Matusalem 15 Gran Reserva	Dominican Republic	10
El Dorado 15yr	Guyana	13
Koko Kanu	Jamaica	7.5
Wray & Nephew	Jamaica	9
Chairman's Spiced	St.Lucia	7.5
Diplomatico Exclusiva	Venezuela	12
Santa Teresa 1796	Venezuela	13
DeSilver White Spiced Rum	St.Barths	13
Ron Zacapa Centenario Sistema Solera 23	Guatemala	14.5
Ryoma Japanese Rum 7yr	Japan	14.5

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SCOTCH WHISKY

Blended

50ml

Johnnie Walker Black	9
Johnnie Walker Blue Label	28

Highlands

Glenmorangie Original	9
Glenmorangie Quinta Ruban	11.5
Glenmorangie La Santa	13
Glenmorangie Nectar D'Or 12yr	15
Glenmorangie 18yr	19
Highland Park 18	21
Dalmore 12yr	11
Dalmore Port Wood	15
Dalmore Cigar Malt	19.5
Dalmore King Alexander III	36

Lowlands

Auchentoshan Three Wood	13
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Islay

Laphroig 10yr	13
Laphroaig Triple Wood	14
Caol Ila 18yr	18
Octomore Edition 7.3	30.5
Port Charlotte Scottish Barley	13
Ardbeg An OA	11

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SCOTCH WHISKY

Speyside

Glenfiddich IPA Cask	10
Balvenie 14yr Caribbean Cask	15
Macallan 12 Double Cask	15
Macallan 12 Sherry Oak Cask	19
Aberlour 18yr	19

Isle of Skye

Talisker 10yr	12
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Isle of Jura

Jura 12yr	13
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WORLD WHISKEY

Japan

50ml

Nikka From The Barrel	11.5
Nikka Taketsuru Pure	14
Nikka Miyagikyo Single Malt	16.5
Yamazakura Blended Whisky	12
Suntory Hakushu Distiller's Reserve	12.5
Suntory Yamazaki Distiller's Reserve	12.5
Suntory Royal Whisky	14.5
Hibiki Harmony	13
Akashi Single Malt	15
Togouchi Whisky 12yr	16.5

Irish

50ml

Jameson Select Reserve Black Barrel	7.5
Slane Irish Whiskey	7.5
The Dead Rabbit Irish Whiskey	11
Green Spot Leoville Barton	11.5

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WORLD WHISKEY

American

Bulleit Bourbon	7.5
Bulleit Rye	9
Jack Daniel's Old No.7	7.5
Gentleman Jack	9.5
Jack Daniel's Honey	8
Jack Daniel's Single Barrel	12
Woodford Reserve	10
Elijah Craig 12yr	11
Eagle Rare Single Barrel	11.5
Makers Mark	9.5
Makers Mark 46	11.5
Balcones Brimstone	13
Booker's Noe's	13
Highwest Campfire	13
Stagg Jr. Bourbon	14.5
Kings County Peated Bourbon	14.5

Canadian

Pendleton Midnight	8
Canadian Club	9

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TEQUILA

50ml

Olmecca Blanco	7.5
Olmecca Reposado	8.5
Patron Café	10
Patron Silver	13
Patron Reposado	14
Espolon Reposado	11
Don Julio Blanco	12.5
Don Julio Reposado	13.5
Don Julio Anejo	14.5
Don Julio 1942	23.5
Tapatio Excelencia Gran Reserva	31

MEZCAL

50ml

Montelobos Joven	9
Nuestra Soledad Mezcal Ejutla	11.5
Mezcal Meteoro	13

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COGNAC/BRANDY

	<i>50ml</i>
Hennessy VS Cognac	8.5
Hennessy XO	26.50
Ysabel Regina	12
Godet Excellence XO	17.5
Martell Cordon Bleu	21
Remy Martin 1738	13
Remy Martin XO	27
Louis Xiii	25ml 150
	50ml 275

ARMAGNAC

	<i>50ml</i>
Clos Martin XO 15yr	11
Baron de Sigonac 20yr	14.5
Marquis De Sauval XO	14.5

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APERITIFS & DIGESTIFS

<i>Vermouth</i>	50ml
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Martini Rosso	6.5
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Antica Formula	6.5
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Noilly Prat	6
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Lillet Blanc	6
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Lillet Rose	6
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Vermouth Balsamico	7.5
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<i>Port</i>	75ml
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Port Grahams 10YO	12.8
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<i>Grappa</i>	50ml
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Tosolini Grappa di Prosecco	11
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Jacopo Poli Di Sassicaia Grappa	14.5
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Non-Alcoholic

Seedlip Garden 108	9.5
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Seedlip Spice 94	9.5
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Seedlip Grove 42	9.5
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LIQUEURS

	<i>50ml</i>
Aperol	8
Baileys	6.5
Benedictine	8
Campari	8
Chambord	8
Cherry Heering	8
Cointreau	8
Disaronno	8
Drambuie	8
Frangelico	8
Grand Marnier	10
Green Chartreuse	12
Licor 43	8
Staubano Limoncello	8
Luxardo Maraschino	8
Pernod	8
Pierre Ferrand Orange Curacao	10
Pisco Aba	8
Choya Yuzu	7.5
Solerno Blood Orange	11.5
Southern Comfort	8
St.Germain	8
Tia Maria	8
Velvet Falernum	8
La Fee Absinthe	11

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MINERALS

Coca Cola	2.5
Diet Coke	2
Fever-Tree Lemonade	2.5
Fever-Tree Soda Water	2
Fever-Tree Tonic Water	2.5
Fever-Tree Light Tonic	2
Fever-Tree Aromatic Tonic	2.5
Fever-Tree Elderflower Tonic	2.5
Fever-Tree Mediterranean	2.5
Fever-Tree Ginger Ale	2.5
Fever-Tree Ginger Beer	2.5
Fresh Orange Juice	4
Fresh Apple Juice	3
Cranberry Juice	2.5
Pineapple Juice	2.5
Organic Tomato Juice	4
Large Still Water	4
Large Sparkling Water	4

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TEA

English Breakfast	3
Earl Grey	3
Chai	3
CO2 Decaffeinated	3
Green Tea	3
Jasmine Green	3
Moroccan Mint	3
Lemon & Ginger	3
Fruit Punch	3
Fresh Mint Tea	3.5

COFFEE

Espresso	2.5
Macchiato	2.5
Americano	3
Flat White	3.5
Cappuccino	3.5
Latte	3.5
Mocha	3
Hot Chocolate	3
Liqueur Coffee	10

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CIGARS / WHISKY PAIRING

Romeo y Julieta miniature 10 pack	14
Well balanced and aromatic with a light to medium flavour.	
H. Upmann Junior	16
Medium bodied, earthy and rich with creamy cedar undertones.	
Romeo y Julieta No2 / Auchentoshan Three Wood	22 / 13
Light with floral and herbal tendencies tones with notes of coffee and sweet cedar	
Partagas D 4 / Macallan 12yr Sherry Cask	26 / 19
Well balanced and smooth, this Robusto explores aromas of wood and spice.	
Cohiba Siglo II / Macallan Double Cask	27 / 15
A medium bodied cigar fired up with notes of coffee, dark chocolate and spice	
Montecristo Edmundo / Highland Park 18yr	29 / 21
Medium to full bodied blend of Vuelta Abajo tobaccos that deliver that classic bitter-sweet flavour	
Trinidad Vigia / Laphroaig Triple Wood	32 / 14
Warm and rich with earthy truffle notes, oaky with a warm nutty finish.	

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