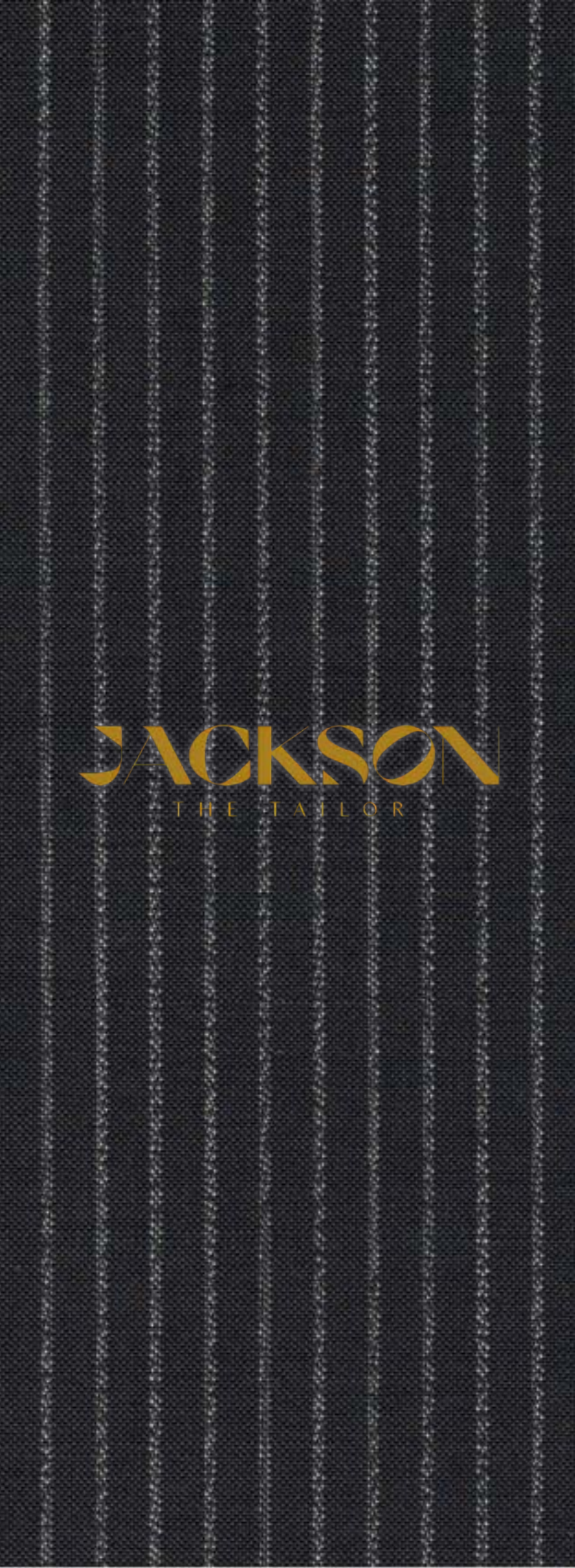

JACKSON
THE TAILOR

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THE TAILOR

In the 1970s, old Leith Street was the Edinburgh Mecca for tailors, cloth shops and menswear – Edinburgh's answer to Savile Row.

'Jackson the Tailor' was one of these tailors, exactly where you are sitting now, catering to the cosmopolitan people of Edinburgh; producing suave, fashionable and sharp suits.

This is our aim with Jackson the Tailor – the bar incarnation; to create a suave and comfortable space to enjoy carefully crafted cocktails and drinks - curated with the same skill, care and craftsmanship as the suits of yesteryear.

We believe that wearing a beautifully made suit is an experience, and so is consuming a beautifully made drink. And that is what we're all about.

Be the first to hear about our new seasonal collections and upcoming events!

Scan to sign up to our mailing list and receive exclusive rewards and tailored treats straight to your inbox.

JACKSONTHETAILOR

Signature Cocktail No. 1

THE ALTERATION | 15



Flavours:
Christmas cake, ripe apricots, bergamont, black tea

Ingredients:
Glengoyne 12, LeJay apricot brandy, earl grey infusion

Signature Cocktail No. 2

STITCH AND SWIZZLE | 13



Flavours:
Molasses, earthy smoke, bitter cocoa, caramelised pineapple

Ingredients:
Gosling's black seal rum, Ojo de Tigre mezcal, chocolate bitters, lime, pineapple, rosemary & thyme syrup

Signature Cocktail No. 3

THE CRIMSON CUT | 13



Flavours
Intense peat smoke, herbs, rich dark fruit

Ingredients:
Smokehead whisky, Fernet Branca, cherry, soda

Signature Cocktail No. 4

PINK PINSTRIPE | 13



Flavours:
Pineapple, sweet peach,
blood orange, almond

Ingredients:
Pineapple vodka, Highland Moon
Moonshine Peach & Blood Orange,
cranberry, lime, orgeat syrup



Signature Cocktail No. 5

GREEN DRAGON | 13

Flavours:
Honeydew melon, yuzu zest,
black pepper, lime

Ingredients:
Bulliet Bourbon, Midori, Akashi Tai
yuzu sake, lime

Signature Cocktail No. 6

VELVET ESPRESSO | 14



Flavours:
Dark roast coffee, toasted hazelnut, vanilla, warm spice

Ingredients:
Clarified Tia Maria, coffee infused vodka, Frangelico, chocolate bitters, sugar syrup

Signature Cocktail No. 7

TWILIGHT OF THE PORNSTAR | 14



Flavours:
Blackcurrant, sharp passionfruit, agave, grapefruit

Ingredients:
Olmeca tequila, Creme de Cassis, Campari, lime, passionfruit

Signature Cocktail No. 8

STIFF COLLAR | 13



Flavours:
Charred pineapple, dark cherry,
cinchona bark, warm allspice

Ingredients:
Langs pineapple rum, coconut washed
Campari, banana infused Punt E Mes,
old fashioned bitters

Signature Cocktail No. 9

SHARP SUIT | 15



Flavours:
Light smoke, herbal, citrus

Ingredients:
Ardmore Legacy Whisky, Noilly Prat,
Fernet Branca, Punt E Mes,
orange bitters

Signature Cocktail No. 10

CLOUD NINE | 13



Flavours:
Sweet elderflower, peppery basil, candied orange

Ingredients:
Edinburgh Gin Orange & Basil, St. Germain, Noilly Prat, lime, soda



BOOK YOUR

Cocktail Masterclass

AT JACKSON THE TAILOR

Step behind the bar for an intimate, hands-on masterclass crafted with the same precision and care as a bespoke suit.
Whether you're celebrating an occasion or simply perfecting your pour, our masterclass is tailored to your taste.

Your session includes:

- Three handcrafted cocktails (French Martini, Negroni, and Passionberry Fizz)

- A curated grazing board to share

- Expert guidance from our master mixologists

CLASSIC COCKTAILS



AVIATION 13
Tanqueray, Luxardo Maraschino
Creme de Violette, lemon

BLACK MANHATTAN 14
Bulleit bourbon, Amaro Averna
chocolate bitters

ESPRESSO MARTINI 13.5
Absolut Vanilla, Kahlua,
espresso

FRENCH MARTINI 13
Smirnoff vodka, Chambord,
raspberry, pineapple

LAST WORD 14.5
Green Chartreuse, Tanqueray,
Maraschino Luxardo, lime

PASSIONBERRY FIZZ 13.5
Gordon's Gin, Passoa, lemon,
apple, strawberry, lemonade

CLASSIC COCKTAILS

MARGARITA 13
Cazcabel Reposado, Cointreau, lime, agave

OLD PAL 14
Bulleit Bourbon, Campari, Noilly Prat

PORNSTAR MARTINI 13.5
Absolut vanilla, Passoa, lime, passionfruit, pineapple

RUM OLD FASHIONED 14
Appleton Estate, Angostura bitters, orange bitters

VESPER 14.5
Belvedere, Tanqueray No. 10, Noilly Prat

WHITE LADY 13
Tanqueray, Cointreau, lemon

TROPICAL DAIQUIRI 13.5
Langs pineapple rum, grapefruit bitters,



NON-ALCOHOLIC COCKTAILS

N/A PASSIONBERRY FIZZ 8.45
Lemon, apple, strawberry, lemonade

N/A MOROCCAN COLLINS 8.45
Lemon, apple, cucumber, ginger

WHISKY

ABERLOUR 12 *AB-ur-lour* Speyside (40%)	6.95
ARDBEG *ARD-beg* Islay (46%)	6.75
AUCHENTOSHAN 3 WOOD *AW-khen-tosh-an* Lowlands (43%)	6.95
BALVENIE 12 *bal-VEN-ee* Speyside (40%)	7.75
BENRIACH THE TWELVE *BEN-ree-ukh* Speyside (46%)	6.95
BOWMORE *BOH-more* Islay (46%)	6.45
BRUICHLADDICH CLASSIC LADDIE *BROOK-lad-dee* Islay (50%)	7.50
BRUICHLADDICH ISLAY *BROOK-lad-dee eye-luh* Islay (50%)	7.50
BUNNAHABHAIN 12YR *BOO-nuh-hav-en* Islay (46.3%)	7.95
BUSHMILLS 10 YR *BUSH-MILLS* Northern Ireland (40%)	5.75
CAOL ILA 12 *CULL-ee-luh* Islay, 43% (43%)	6.75
CLYNELISH 14 YR *CLYNE-leesh* Highland (46%)	7.95
CRAGGANMORE 12 *CRAG-an-more* Speyside (40%)	7.25

DALWHINNIE 15 YR 7.25
dal-WHINN-ee
Highland (43%)

DEANSTON 12 5.50
DEEN-stin
Highland (46.3%)

FETTERCAIRN 12 YR 7.95
FETT-er-cairn
Highland (40%)

GLEN SCOTIA 15 10.75
glen-SKOH-sha
Campbeltown (46%)

GLEN SCOTIA DOUBLE CASK 7.95
glen-SKOH-sha

GLENDRONACH 12 5.95
glen-DRON-akh
Highland (40%)

GLENFARCLAS 10 5.45
glen-FAR-kluss
Speyside (40%)

GLENFIDDICH 12 YR 6.95
glen-FID-dick
Speyside (40%)

GLENFIDDICH GRAND CRU 28.50
glen-FID-dick
Speyside (40%)

GLENFIDDICH PROJECT XX 7.95
glen-FID-dick
Speyside (47%)

GLENGOYNE 12 7.95
glen-GOY-n
Highland (43%)

GLENGOYNE 15 10.95
glen-GOY-n
Highland (43%)

GLENGOYNE 18 14.95
glen-GOY-n
Highland (43%)

GLENGOYNE 21 17.95
glen-GOY-n
Highland (43%)

GLENGOYNE WHITE OAK 7.95
glen-GOY-n
Highland (48%)

GLENLIVET 4.95
glen-LIV-it
Speyside(40%)

GLENMORANGIE 10 YR 5.45
glen-MOR-an-jee
Highland (40%)

GLENMORANGIE 8.50
QUINTA RUBAN
glen-MOR-an-jee KEEN-ta ROO-ban
Highland (46%)

HIGHLAND PARK 12 YR 5.95
Islands (40%)

JAMESON IRISH 5.95
Ireland (40%)

JOHNNIE WALKER 4.95
BLACK LABEL
Blended (40%)

JOHNNIE WALKER 27.50
BLUE LABEL
Blended (40%)

JOHNNIE WALKER 8.25
GOLD LABEL
Blended (40%)

JURA 10 YR 6.25
JOOR-uh
Islands (40%)

JURA 12 YR 5.45
JOOR-uh
Islands (40%)

JURA 18 YR 10.45
JOOR-uh
Islands (40%)

KININVIE 7.25
Kin-IN-vee
Speyside (42.6%)

KNOCKANDO 6.25
nock-AN-du
Speyside (43%)

LAGAVULIN 16 12.00
LAG-uh-VOO-lin
Islay (43%)

LAPHROAIG *la-FROYG* Islay (40%)	6.75
LAPHROAIG LORE *la-FROYG-Lore* Islay (48%)	7.25
MACALLAN *muh-KAL-uhn* Speyside (40%)	8.50
MONKEY SHOULDER Blended (40%)	5.50
OLD PULTENEY 12 *Old PULT-nee* Highland (40%)	4.95
RAASAY *RAH-say* Islands (40%)	4.95
SINGLETON *single-tun* Speyside (40%)	7.45
SMOKEHEAD UNFILTERED *SMOKE-head* Islay (46%)	6.50
SPRINGBANK 10 *SPRING-bank* Campbeltown (46%)	7.50
SUNTORY THE CHITA *SUN-tor-ee CHEE-ta* Japan (43%)	8.25
TALISKER *TAL-iss-ker* Islands (45.8%)	6.50
TAMDHU *TAM-doo* Speyside (43%)	7.75
THE BALVENIE CARIBBEAN CASK *bal-VEN-ee* Speyside (43%)	9.95
THE DALMORE PORT WOOD *DAL-more* Highland (46.5%)	11.50
TOBERMORY 12 YR *TOE-ber-mor-ee* Islands (46.3%)	7.75

OCTAVE SELECTION

Every single octave cask is completely one-of-a-kind. Once this wee batch is finished, it's gone for good — making way for the next rare find to take its place.

INVERGORDON 2011 — 8.00
Highland (54%)

LINKWOOD 12 — 10.00
Speyside (55.2%)

BUNNAHABHAIN — 12.00
Islay (55.2%)

MILTONDUFF 17 — 15.00
OLOROSSO FINISH
Highland (54%)

AUCHENTOSHAN 13 — 13.00
PALO CORTADO CASK
Speyside (55.2%)

GLENKINCHIE 12 — 11.00
RUM CASK
Islay (55.2%)



WHISKY FLIGHTS

THE OVERTURE 25.00

- Invergordon 2011
- Linkwood 12 yo
- Bunnahabhain

THE FULL SYMPHONY 30.00

- Miltonduff 17yr Olorosso Finish
- Auchentoshan 13yr Palo Cortado Cask
- Glenkinchie 12 yr Rum Cask



THE BONNIE BANKS 16.00

- Loch Lomand 12 yr
- Loch Lomand Inchmurrin
- Loch Lomand Inchmoan

ISLAND HOPPER 18.00

- Raasay
- Talisker 10 yr
- Tobermory 12 yr

SCOTLAND THROUGH A DRAM 20.00

- Tamdhu 10yr
- Glengoyne 12yr
- Smokehead Unfiltered

THE BIG SMOKE 22.00

- Caol Ila 12 yr
- Lagavulin 16 yr
- Ardbeg 10 yr

SPIRITS

GIN

BROCKMANS 4.75
England (40%)
Finished with dark berries

BOMBAY SAPPHIRE 4.95
England (40%)
Finished with lime wheel

TANQUERAY 5.45
Leven (43.1%)
Finished with orange peel

EDINBURGH GIN 6.25
Edinburgh (43%)
Finished with orange slice

HENDRICK'S 5.95
Girvan (41.4%)
Finished with cucumber

EG RASPBERRY 6.25
Edinburgh (40%)
Finished with raspberry and lime

TANQUERAY SEVILLA 4.95
Leven (43.1%)
Finished with orange peel

VODKA

GREY GOOSE 5.25
France (40%)
Suggested cocktail: Balalaika (Vodka White Lady)

BELVEDERE 5.25
Poland (40%)
Suggested cocktail: Vesper Martini

CIROC 5.25
France (40%)
Suggested cocktail: Vodka Collins

SPIRITS

TEQUILA & MEZCAL

DON JULIO BLANCO 8.25
Jalisco, Mexico (38%)
Perfect pairing: pink grapefruit

OLMECA ALTOS PLATA 5.95
Jalisco, Mexico (40%)
Perfect pairing: lime & sea salt

CAZCABEL REPOSADO 4.75
Jalisco, Mexico (38%)
Perfect pairing: Lime & salt

OJO DE TIGRE 6.95
Oaxaca, Mexico (37%)
Perfect pairing: orange

RUM

BACARDI 4.95
Cuba (40%)
Suggested serve: Coca-Cola & lime wedge

KOKO KANU 4.45
Jamaican (40%)
Suggested serve: Pineapple & soda

REAPER'S RUM 6.00
Scotland (37.5%)
Suggested serve: Ginger beer & orange slice

REAPER'S RUM: THE FOOL 6.50
Scotland (37.5%)
Suggested serve: Coca-Cola & slice of grapefruit

HAVANA 7 5.25
Cuba (40%)
Suggested serve: Coca-Cola & dash of Angostura bitters

KRAKEN SPICED DARK 4.75
Trinidad & Tobago (40%)
Suggested serve: Ginger beer & lime

FLOR DE CANA 12 YR 5.25
Nicaragua (40%)
Suggested serve: Over ice & orange wedge

DRAUGHT, BOTTLES & CANS

	1/2 PINT	FULL
INCH'S CIDER (4.5%)	3.70	7.20
BEAVERTOWN NECK OIL (4.6%)	4.30	8.30
BIRRA MORETTI (4.1%)	3.90	7.50
GUINNESS (4.1%)	4.10	8.00

CRABBIE'S GINGER BEER 8.25
500ml | Edinburgh (4%)

HAWKSTONE LAGER 6.95
330ml | Gloucestershire (4.8%)

HAWKSTONE IPA 6.95
330ml | Gloucestershire (4.8%)

INNIS & GUNN LAGER 6.95
440ml | Edinburgh (4.6%)

LAWLESS VILLAGE IPA (GF) 8.75
330ml | Edinburgh (4.5%)

CORONA 6.95
330ml | Mexico (4.5%)

STEWART'S 80/- 8.95
500ml | Edinburgh (4.4%)

WILLIAMS JOKER IPA 7.75
500ml | Alloa (5%)

PERONI 6.95
330ml | Italy (5%)

BOTTLED CIDER

BULMERS ORIGINAL 8.95
500ml | Hereford (5%)

OLD MOUT 8.95
BERRIES & CHERRIES
500ml | New Zealand (4%)

OLD MOUT 8.95
KIWI & LIME
500ml | New Zealand (4%)

OLD MOUT 8.95
PINEAPPLE & RASPBERRY
500ml | New Zealand (4%)

OLD MOUT 8.95
MANGO & PASSIONFRUIT
500ml | New Zealand (4%)

LOW & NO ALCOHOL

	1/2 PINT	FULL
DRAUGHT HEINEKEN 0.0 (0%)	4.00	7.25
LUCKY SAINT UNFILTERED 330ml | Germany (0.5%)		6.75
OLD MOUT ALCOHOL FREE BERRIES & CHERRIES 500ml | New Zealand (0%)		7.75
BEAVERTOWN LAZER CRUSH IPA 330ml | London (0.3%)		6.75

WINE & FIZZ

WHITE WINE

	175ml	250ml	BTL
VALDEMORO SAUVIGNON BLANC Chile (12%)	7.95	9.95	29.45
VELDT RANGE CHENIN BLANC Spain (12%)	8.25	10.25	30.45
VILLA ROSELLA PINOT GRIGIO Italy (12%)	9.95	13.45	39.00
LAWSON'S DRY HILLS RIESLING New Zealand (12%)			46.95

ROSE WINE

	175ml	250ml	BTL
WILLOWOOD ZINFANDEL USA (10%)	7.75	9.95	29.45
BOTTER PINOT GRIGIO ROSATO Italy (12%)	9.95	13.45	37.95



WINE & FIZZ

RED WINE

	175ml	250ml	BTL
ENSEDUNE MALBEC France (13%)	7.80	11.40	34.00
ALWAYS ON FRIDAY PINOT NOIR Portugal (13%)	9.70	12.50	36.50
CA'VITTORIA APPASSIMENTO Italy (14%)	10.00	12.50	37.00
WENTE CABERNET SAUVIGNON SOUTHERN HILLS USA (13.5%)			49.50

SPARKLING

	175ml	BTL
BOTTER PROSECCO Italy (11%)	9.45	39.95
CHANDON BRUT SPARKLING WINE Argentina (13%)		59.95
CHANDON BRUT ROSE SPARKLING WINE Argentina (13%)		59.95
MOET & CHANDON CHAMPAGNE France (12%)		94.95
MOET & CHANDON ROSE CHAMPAGNE France (12%)		104.95

SOFT DRINKS & MIXERS

APPLETISER	4.15
COCA-COLA	4.20
COKE ZERO	4.20
DIET COKE	4.20
IRN-BRU	3.90
IRN-BRU SUGAR FREE	3.90
RED BULL	4.75
FANTA ORANGE	4.20
SAN PELLEGRINO ARANCIATA ROSSO	3.90
SAN PELLEGRINO LIMONATA	3.90
SPARKLING MINERAL WATER	3.50
STILL MINERAL WATER	3.50
FEVER-TREE DRY GINGER	3.30
FEVER-TREE TONIC	3.60
FEVER-TREE LIGHT TONIC	3.60
FEVER-TREE MEDITERRANEAN TONIC	3.60
TOMATO JUICE	2.75
OLD JAMAICA GINGER BEER	3.90

Although all of our dishes are prepared with care and we offer full allergen information, we cannot guarantee that any of our dishes do not contain traces of other products as they are all prepared in the same kitchen. If you have any questions, please ask a member of our team who are all well-trained in allergens and dietary requirements.

We may add an optional 10% gratuity to your bill. 100% of this goes to our team as a thank you for the great service they provide. If we haven't met with your expectations, or you would like us to remove this for any reason - please let us know. No questions asked!