



SPIRITS

COGNAC - 25ML | 50ML

Hennessy V.S - 6 | 11.5

Hennessy X.O - 20 | 40

OTHER SPIRITS - 25ML | 50ML

Dissarano - 6 | 12

Cointreau - 6 | 12

Aperol - 5 | 10

Campari - 6 | 11.5

Archers Peach - 5.5 | 10.5

Campari - 6 | 11.5

SHOTS

White Sambuca - 6

Black Sambuca - 6

Jagermeister - 6

Jager Bomb - 6.5

Cazcabel Coffee - 6

Vivir Café - 7.5



COCKTAILS

Ranch Water - 13

Patron Silver, lime juice, topped with sparkling water

Paloma - 13

Patron Silver, lime juice, agave syrup, topped with grapefruit soda

Mexican Negroni - 12

Illegal Mezcal, sweet vermouth, campari, orange bitters

Picante - 12

Patron Silver, cointreau, lime juice, agave syrup, tabasco, coriander bitters

Sidecar - 12

Hennesey VS, cointreau, lemon juice, sugar syrup

Aviation - 12

Bombay Sapphire, luxardo maraschino, creme de violette, lemon juice, sugar syrup

Sazerac - 12

Rye Whiskey, peycaud's bitters, sugar

The Perfect Tee - 13.5

Fortaleza Blanco, cocchi di torino, dolin vermouth, regan's orange bitters



COCKTAILS

Mai Tai - 12

Barcardi Carta Blanca, cointreau, lime juice, orgeat, kraken rum float

Watermelon Daiquiri - 12

Barcardi Carta Blanca, lime juice, watermelon syrup

Mint & Elderflower Gimlet - 12

Bombay Sapphire, St.Germain, lemon juice, sugar syrup

Zombie - 13

Barcardi Carta Blanca, Barcardi Caribbean Spice, Havanna 7, Velvet Falernum, Grenadine, Pineapple Juice, Lime juice, Angostura Bitters

Yucatan Old Fashioned - 13

Patrone Reposado, Agave, Angostura Bitters, Ragans Orange Bitters

SHARING COCKTAILS

Hugo Spritz - 26

St Germain elderflower, sparkling wine, soda water

Negroni - 30

Campari, Cocchi di Torino, Bombay Sapphire

Magartia - 35

Petron Silver, Cointreau, lime juice, agave



SPIRITS

WHISKY - 25ML | 50ML

Jameson - 7 | 13.5

Jonny Walker Red - 6 | 11.5

Johnny Walker Black - 7 | 13.5

Johnny Walker Gold - 13 | 25

Johnny Walker Blue - 30 | 60

Ardbeg Ten - 7 | 14

Auchentoshan - 6 | 11.5

The Macallan 12 - 9 | 18

Canadian Club - 6 | 11.5

Eagle Rare - 7 | 13.5

Monkey Shoulder - 7 | 14

Sazerac Rye - 6 | 11.5

Southern Comfort - 6 | 11.5

Four Roses - 6.5 | 12.5

Woodford Reserve - 7.5 | 14.5

Sexton - 6.5 | 12.5

Jack Daniels - 6 | 11.5

Nikka From The Barrel - 9.5 | 18.50



SPIRITS

RUM - 25ML | 50ML

Bacardi Carta Blanca - 6 | 11.5

Bacardi Spiced - 6 | 11.5

Bacardi Carribean Spice - 6.5 | 12

Las Olas - 7 | 13.5

Havana 3 Year - 7 | 13.5

Havana 7 Year - 7 | 13.5

Kraken - 6 | 11.5

Appleton Estate Signature - 7 | 13.5

Diplomatico Gran Reserva - 7 | 14

Diplomatico Planas - 7 | 14

TEQUILA - 25ML | 50ML

Cazadores Blanco - 6 | 11.5

Cazadores Reposado - 6.5 | 12.5

Illegal Mezcal - 7 | 14

Patron Silver - 8.5 | 17

Patron Resposado - 9 | 18

Patron Anejo - 10 | 20

Vivir Anejo- 8.5 | 17

Herradura Blanco -7.5 | 15

Fortaleza Blanco -12 | 24

Espolon Blanco - 7 | 14

Tequila Ocho Plata - 8 | 16



CLASSIC COCKTAILS

Martini - 12

Light - Dry - Refined - Crisp

Sipsmith Gin or Grey Goose Vodka, Dolin Dry Vermouth

Old Fashioned - 12

Bittersweet - Aromatic - Warming - Smooth

Eagle Rare Bourbon, Angostura Bitters, Brown Sugar

Margarita - 12

Agave Forward - Citrusy - Sweet

Patron Silver, Lime juice, Agave syrup

Negroni - 12

Bright - Citrusy - Bitter

Sipsmith Gin, Campari, Sweet Vermouth, Orange Bitters

Espresso Martini - 12

Velvety - Moreish - Rich

Grey Goose Vodka, Kahlua, Doppio Espresso, Vanilla

URBAN'S SPECIAL SHOTS

Baby Guinness - 6

Kahlua Coffee Liqueur, Baileys Irish Cream

Chocolate Brownie - 6

Tequila 38 (chocolate tequila), caramel

Jam Doughnut - 6

Chambord Raspberry Liqueur, Baileys Irish Cream



FOOD

AVAILABLE MON-SAT

SNACKS

Crisp corn ribs, corn nuts, scotch bonnet jam, coriander - 6.5

Jamaican jerk buttermilk fried chicken, corn nuts, scotch bonnet jam, coriander - 12

Crispy buttermilk fried chicken, jerk hot honey glaze - 12

PIECES & BUCKETS POP POP P

**Colonel Cochran fried chicken piece,
roast chicken gravy - 3**

**Colonel Cochran fried chicken bucket,
roast chicken gravy - 24**

BURGERS

**Buttermilk fried chicken, peanut satay sauce, smacked
cucumber, lettuce, coconut - 15**

**Buttermilk fried chicken, whipped blue cheese mousse,
scotch bonnet jam, bacon crumb, b&b pickles - 16**

**Buttermilk fried chicken, chicken gravy emulsion, roast
chicken gravy, crispy chicken skin, crispy onions, lettuce,
pickles - 15**

**Buttermilk fried chicken, truffle cheese sauce, truffle
emulsion, tomato, mortadella, pesto - 16**

SPIRITS

VODKA - 25ML | 50ML

Eristoff - 6 | 11.5

Belvedere - 7 | 13.5

Grey Goose - 7 | 13.5

JJ Whitley Vanilla - 6 | 11.5

Zubrowka - 6.5 | 12.5

Koniks - 7.3 | 14

GIN - 25ML | 50ML

Bombay Sapphire - 6 | 11.5

Hendricks - 6.5 | 12.5

Gin Mare - 6.5 | 12.5

Bathtub - 6.5 | 12.5

Sipsmith - 7 | 13.5

Caorunn - 6 | 12

JJ Whitley Pink - 6 | 11.5

Whitley Neil Blackberry - 6 | 11.5

Whitley Neil Cherry - 6 | 11.5

Whitley Neil Raspberry - 6 | 11.5

Whitley Neil Rhubarb And Ginger - 6 | 11.5

Sacred - 6.5 | 13

Monkey 47 - 8 | 16

Roku - 7 | 13.5



WINES

RED

Le Troubadour Carignan Grenache - 7.5 | 9.75 | 29

France - Soft, fruity, easy drinking

Pasarisa Patagonia Pinot Noir - 34

Argentina- delicate notes with bright red fruit

Journeys End Huntsman Shiraz Mourvedre - 36

South Africa- Medium-body, generous & fruity, aromas of forest fruits, cassis, blackberry

Sangiovese Di Romagna Superiore Prugneto - 36

Italy - rich cherries & plums, aged in oak barrels, smooth drinking

Vivanco Rioja Crianza Tempranillo - 38

Spain - intense black & red fruit with a finishing spice, 16 months in oak

Chateau St Cosme Cote Du Rhone - 52

France - bright and refreshing, fruity, elegant, well rounded, complex layers

FOOD

SUB

Buttermilk fried chicken, Caesar dressing, crispy bacon, crispy chicken skin, Parmesan, cos lettuce - 14

VEGAN

Coconut yogurt fried enoki mushroom , miso ketchup, Asian slaw, nori, sesame - 12

SALAD

Blue cheese and buffalo sauce salad - 7.5

SIDES

Crisp Hash browns, truffle cheese - 9.0

Crisp Hash browns, jerk salt - 7.5

Crisp Hash browns, chicken gravy - 8

Crisp hash browns, chip shop curry sauce - 8

Fries, truffle cheese - 6

Fries, jerk salt - 4.5

Fries, chicken gravy - 5

Fries, chip shop curry sauce - 5

DIPS - 2

Blue cheese mousse

Scotch bonnet jam

Chip shop curry sauce

Chicken gravy

Chicken gravy mayo



DRAUGHT BEERS

Camden Hells - 7.1

Camden Stout - 7.8

Deya Magazine (GF) - 7.8

Deya Tappy Pils Lager (GF) - 7.8

Deya Steady Rolling Man - 8.2

BOTTLES AND CANS

Asahi - 6

Corona - 6

Bevertown Bones Larger - 6

Bevertown Neck Oil - 6

Bevertown Gamma Ray - 6

Balfour Apple Cider - 6

Balfour Mixed Fruit Cider - 6

Lazer Crush Alc Free - 5

Lucky Saint Lager Alc Free - 5

Lucky Saint IPA Alc Free - 5

Range Pils - 60

(Mix of 12 bottled lagers)

Bevertown Range - 60

(Mix of 12 craft cans)



WINES

WHITE

LeTroubadour Ugni Blanc - 7.5 | 9.75 | 29

France - Bright, zesty

E Block Spy Valley Sauvignon Blanc - 10.50 | 14.50 | 42

New Zealand - Grapes from the best block in the Spy Valley Estate

Conde Villar Vinho Verde - 30

Portugal - Ripe fruit flavours with a slight spritz

Macon Villages Crepillionne Domaine Fichet - 39

France - Subtle vanilla from the oak, finished by notes of fresh grapefruit and apple

Neudorf Tiritiri Wild Ferment Pinot Gris - 44

New Zealand - Fermentation with natural yeasts make this wine intriguing & complex

ROSE

Argento Organic Fairtrade - 7.5 | 10.5 | 30

Argentina - raspberry, strawberry, refreshing

Ultimate Provence AOP - 52

France - raspberry, strawberry, smooth, elegant

PROSECCO

Vaporetto Prosecco NV - 8 | 30