



Cocktails

"Cock-tail, then, is a stimulating liquor,
composed of spirits of any kind, sugar, water, and bitters."
- *The Balance and Columbian Repository, 1806.*

Through meticulous research, experimentation,
, hard work and success, we created a unique
selection of brand new drinks.

All new concoctions are exclusive to bar 10
and aim to both please your palate and ignite
your senses.

This booklet embodies our passion and dedication in
creating great drinks.

Your experience at bar 10 is of paramount importance to us.
If you don't find anything to tempt your taste buds ,
test our skills on creating a drink tailored to you.

Here at bar 10 we use selected premium spirits
and the freshest ingredients sourced from local
supplies whenever possible.

We craft, blend and develop most of our products at the bar,
some of which may contain allergens.

Please ask if you have any questions regarding the
ingredients and please inform the staff if you have
any allergies that may be affected by a particular
ingredient. This way we can be sure that all the
drinks only provide you with the pleasurable experience
that they are designed and intended for.

£9

TOBA

Bacardi spice, Montenegro, house liquorice syrup
fresh lemon juice, sweet chilli & ginger jam,
Hawaiian black lave salt



RUMANCE

Kraken, Bacardi Blanco, Mount Gay XO,
Santa Teresa Orange Rum, Housealmond syrup,
fresh lime juice



SPECIAL 10

Tanqueray 10, Chambord, fresh lemon juice
camomille & hibiscus house syrup,
house rhubarb bitters



BLOOMING WILD

Malfy pink grapefruit, Amaretto Disaronno,
House pomegranade & orange syrup,
fresh lemon juice, house blossom bitter



I

£9

CINDERELLA

SERVED INTO A CHILLED
MARTINI GLASS
AND GARNISHED WITH
DRY LAVANDER SPRIG

INGREDIENTS

WARNER EDWARDS RHUBARB GIN	30ML
CREME DE VIOLETTE	20ML
FRESH LEMON JUICE	25ML
ELDERFLOWER SYRUP	12.5ML
HOUSE CITRUS BITTERS	DASH

II

£9

AFTERALL

Vanilla infused finladia vodka,
Bailays, Coffee syrup, chocolate foam



THE FRENCH BOHEMIAN
Hennessy VS, Xante, Briotett Peche,
fresh lime juice, gum Arabica



FIRE AND ICE
Bacardi fire, Mozart dark chocolate liqueur,
chilli agave nectar, Old j tiki fire



ALL THINGS SPICE
Meteoro mezcal joven, Patron citronge, chilly ice rock,
fresh lime juice, agave nectar, house chocolate bitter



III

£9

TWO SMOKING
BARRELS

SERVED IN A
ROCKS GLASS WITH
ORANGE ZEST TO GARNISH
AND SMOKED WITH DRY
ORANGE PEEL

INGREDIENTS

WOODFORD DOUBLE OAK	50ML
MOLASSES	1TS
HOUSE CHOCOLATE BITTERS	2DASH
ANGOSTURA BITTERS	2DASH

IV

£9

MAORI

Old J Tiki Fire , Malibu , mango juice
fresh lime juice , house pineapple syrup



THE BORED ARISTOCRAT

Peach infused Star of bombay , house Earl Grey syrup
fresh lemon juice , house citrus bitters



EAST & WEST

El Jimador anejo , fresh lime juice ,
tamarind syrup , ting



MONKEY BUSINESS

Monkey shoulder ,
House peanutbutter syrup , milk



V

£9

MY PALOMA

INGREDIENTS

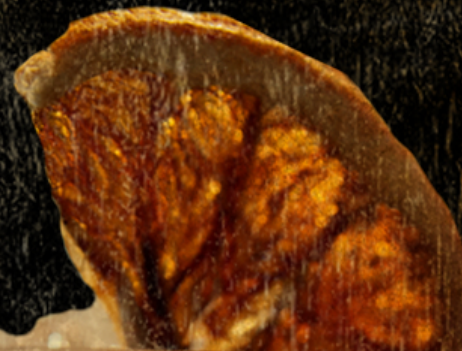
HERRADURA REPOSADO	37.5ML
HOUSE GRAPEFRUIT SHRUB	50ML
HOUSE GRAPEFRUIT BITTERS	2 DASH
TING TO FILL	

SERVED IN A

HIGHBALL GLASS

AND GARNISHED WITH A

GRAPEFRUIT SLICE



VI

£9

DROGON

Kraken, kings ginger liqueur, house red dragon
syrup, fresh lime juice, house citrus bitter



SLEPPING BEAUTY

Ciroc red berry, Patron Cafe, Cranberry juice
house orange marmallade



GINZEN GARDEN

Roku Gin, Giffard Lychee, house fresh lime juice
house grapefruit bitter, ginger foam



FORBITTEN FRUIT

Ciroc Red Berry, Archers, Pineapple juice,
fruit of the forest house syrup, fresh lime juice



VII

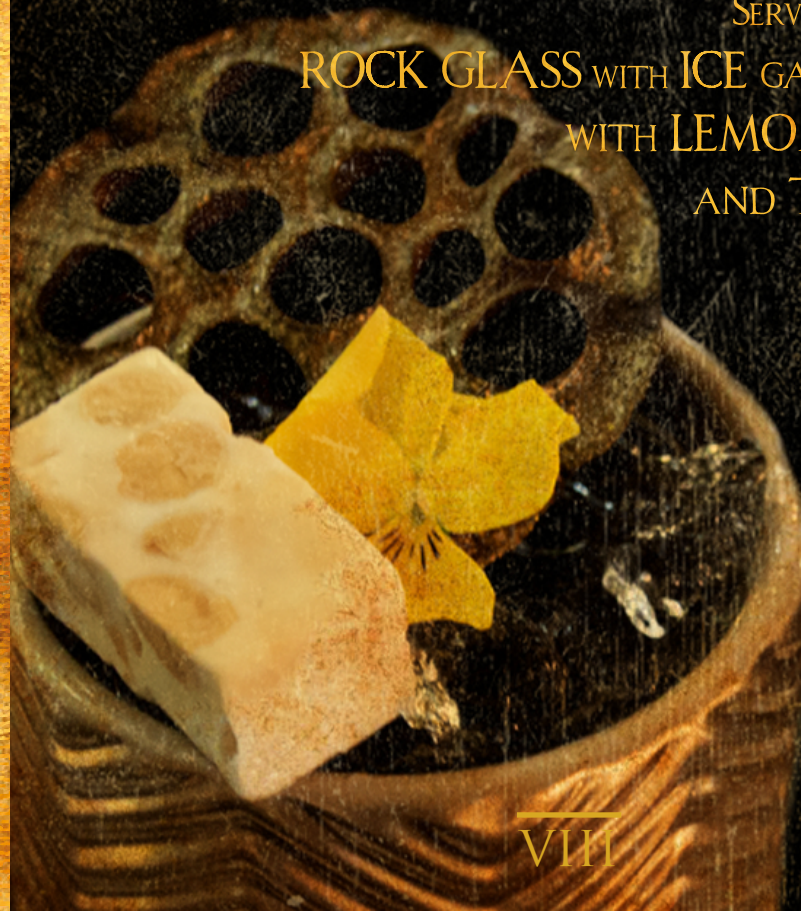
£9

BEE KEEPER

INGREDIENTS

JACK DANIELS HONEY	37.5ML
FRANGELICO	12.5ML
FRESH LEMON JUICE	25ML
HOUSE BEE POLLEN SYRUP	25ML
BLOSSOM BITTERS	2 DASH

SERVED INTO A
ROCK GLASS WITH ICE GARNISHED
WITH LEMON SLICE
AND TREAT



VIII



www.no10bar.co.uk

Facebook & Instagram: **No10Bar**

info@no10bar.co.uk