

# BARBECOA PICCADILLY

*“Directly they reach London, they make for it. Its lure is irresistible and once they get there, it holds them tight. It is the last place to which they say goodbye when leaving London and they turn away with a sigh and lingering backward glances.”*

W. Macqueen Pope - Goodbye Piccadilly

BEER | MIXED DRINKS | SPIRITS

# UK CRAFT BEER

ORGANIC HELLES 4.8% 330ml £5  
Freedom Brewery, Staffordshire

PALE LAGER 4.9% 330ml £5.50  
West Brewery, Glasgow

PILSNER 4.7% 330ml £5.50  
Redchurch Brewery, Bethnal Green

BELGIAN STYLE BLONDE ALE 4.5% 330ml £6  
Redchurch Brewery, Bethnal Green

PALE ALE 4.5% 330ml £6.50  
Crate Brewery, Hackney Wick

SESSION IPA 4.3% 330ml £6  
Mondo Brewing Company, Battersea

GOLDEN ALE 4.8% 500ml £6.50  
East London Brewing Co, Leyton

OAK-AGED BEER 6.6% 330ml £5.50  
Innis & Gunn Brewery, Edinburgh

SOUTH PACIFIC PORTER 6% 330ml £6.50  
Yeastie Boys, Aberdeen

APPLE CIDER 4.5% 330ml £5  
Hawkes Urban Orchard, London

## LONG & REFRESHING

There's a lot more to making a refreshing drink than pouring a measure of gin into a tall glass with some tonic. Long ago, tall drinks all had very specific names, based on a precise balancing of ingredients.

The Collins, for example, was to be built by mixing a spirit with soda, lemon and sugar in a tall glass over ice. The Fizz called for shaking the same ingredients together and serving it 'up'. If you prefer lime to lemon in your Collins, then you're drinking a Rickey, or if you prefer ginger over soda, you've got yourself a Mule.

The smallest change in ingredients or mixing can have a big impact on the flavour of your drink. Let us know how you like yours.

### WILD G+T £10.50

Wild Irish Gin,  
Barbecoa's Nettle and Grapefruit Tonic

### AILSA COLLINS £10.50

Ailsa Bay Single Malt, Spiced Apple Syrup  
Lemon, Sparkling Water

### COUNTRYSIDE COBBLER £10

Grilled Peach & Blueberry Vodka, Thyme,  
Seasonal Fruits, Lemon, Sparkling Wine

### BOULEVARD SPRITZ £10

Bourbon, Amaro, Sweet Vermouth, Grapefruit Bitters, Prosecco

### COLD SHOULDER £9.50

Monkey Shoulder Blended Malt, Creme de Mure,  
Mezcal Rinse, Lemon Juice, Chamomile Honey

*Classic recipes also available upon request*

## SOURS

Most historians agree that we owe the creation of the Sour to the sea-faring heroes of the 18th Century. In need of something safe to drink, they would often add their alcohol ration to water and mix in some citrus and sugar to balance the flavour.

A drink both essential and integral to cocktail history, this humble drink fell out of favour for a time. The crudely made spirits of prohibition couldn't agree with the simplicity of the Sour, and with the dawn of sours mix some decades later, bartenders would favour convenience over care and attention.

Our sours draw inspiration from those early recipes keeping the original concept at their core – spirit, citrus, water and sugar.

### CLUB FIZZ £10.50

London Dry Gin, Raspberry & Grapefruit Cordial,  
Egg White, Lemon, Soda

### MRS. WELER'S RUM SOUR £10

Pineapple Rum, Herbal Liqueur, Sage, Lime

### THE BIG SMOKE £11

Talisker 10yo, Bourbon, Egg White, Lemon, Sugar,  
Shiraz Float

### SALTY DOG'S GIMLET £11.50

Navy Strength Gin, Salt & Gunpowder Lime Cordial,  
Seaweed, Explosive

### LONDON TO NEW YORK £11.50

London Dry Gin, Rye Whiskey, Sweet Vermouth, Lemon, Demerara Sugar

*Classic recipes also available upon request*

## SPIRITED

The word 'cocktail' was once famously explained in an 1806 issue of a New York-based newspaper The Balance and Columbian Repository. It stated that "cock-tail is a stimulating liquor, composed of spirits of any kind, sugar, water and bitters."

By the 1860s, mixed drinks had evolved and cocktails would often include curaçao, absinthe and other liqueurs as their sweetener. Discerning drinkers, possibly growing weary of these fancy drinks or feeling nostalgic, began asking for their drinks to be mixed the old-fashioned way.

These drinks are our tribute to the early days of mixed drinks, when it was all about the spritis.

### AGED MARTINEZ £10

Bourbon Barrel-Aged Old Tom Gin, Triple Sec, Sweet Vermouth,  
Flambéed Citrus Oils

### AULD AQUAINTENCE £11.50

Glenfiddich 12yo Single Malt, Sherry,  
Strawberry Jam Washed Amaro

### OLD SMOKEY £10

Bohea Lapsang Rum, Mandarin Liqueur, Lemon Peel

### SONS & ROSES £11

Kamm & Sons Islay Cask, Small Batch Bourbon, Maraschino Syrup

### ANGOSTURA FIX £9.50

Amaro di Angostura, Lemon Cordial, Fizz powder

*Classic recipes also available upon request*

## NO ALCOHOL

In 1894, a young man named Wayne Wheeler was offered a job in a new organisation called the 'Anti-Saloon League'. This job offer would change bartending in the US - and indeed the world - forever.

Together with others from the 'Temperance Movement', he helped pass the 'National Prohibition Act' in the US. With the sale of alcohol prohibited, many great bartenders fled the US - often ending up right here in London. Prohibition didn't last and all that remains of it's legacy lives on in the 'speak-easy' bars across the world.

Whilst we're no fans of the 'Temperance Movement' we still recognise the importance of moderation. With flavour and refreshment as our top priorities we've created a selection of alcohol free drinks we're sure Wayne Wheeler would have loved.

### AMERICAN CREAM SODA £5

Vanilla Gomme, Lime, Cream, Soda

### ST. JAMES £5

Lemon Tonic, Raspberry, Apple Juice

### ROOIBOS MOJITO £5

Apple & Rooibos Tea, Lime, Mint, Sage

### ELDERFLOWER & BASIL COLLINS £5

Elderflower Cordial, Basil, Lemon Juice, Soda

### VICTORIAN ICED TEA £5

Breakfast Tea, Earl Grey Tea, Lavender, Lemon, Sugar, Cranberry

*Classic recipes also available upon request*

## BARBEOA CLASSICS

### BARBEOA BLAZER £13

Blazed Apple & Cinnamon Bourbon, Orange Peel,  
Cherries, Maple Syrup, Aromatic Bitters

### JESSICA RABBIT £12.50

Vanilla Vodka, Strawberry Purée, Elderflower, Lime, Prosecco

### BOURBON ICED TEA £11

Breakfast & Earl Grey Tea Bourbon, Crème de Pêche,  
Apple Juice, Cranberry Juice, Lemon, Ginger Ale

### PEACH TEA-NI £10

Matcha Green Tea-Infused Cucumber Gin, Crème de Pêche,  
Lychee Liqueur, Peach Bitters, Egg White

### SMOKED MARGARITA £9.50

Reposado Tequila, Black Cardomom Syrup, Lime Juice

*Classic recipes also available upon request*

# GIN & TONICS

JUNIPER HEAVY & CITRUS-FORWARD GINS,  
SERVED WITH FEVER-TREE TONIC

HAYMAN'S LONDON DRY £9

Lemon & Lime Peel

LANGLEY'S NO.8 £10

Pink Grapefruit, Lime Peel, Basil

HENDRICK'S £11

Shaved Cucumber, Rose Petals

CARROUN GIN £12

Dehydrated Red Apple, Lime

BROOKLYN SMALL BATCH £12

Grapefruit, Black Peppercorns, Lemon Peel

ROCK ROSE £12.50

Lemon, Orange Peel, Lemongrass

SQUARE MILE GIN £15

Orange, Lime Peel, Sorrel

Each garnish has been carefully chosen to enhance your  
flavour experience. We serve 50ml measures as standard.



# GIN & TONICS

AROMATIC & SPICE-DRIVEN GINS,  
SERVED WITH FEVER-TREE TONIC

FAR REACHES £10

Orange Peel, Kumquat, Toasted Rosemary

GLENDALOUGH WILD BOTANICAL £11.50

Orange, Mint, Lemon Thyme

DINGLE POT STILL £12

Orange, Juniper Berries, Lime Peel, Nasturtium

TARQUIN'S SEA DOG NAVY STRENGTH £12.50

Orange, Wild Grown Samphire

58 GIN £14

Lemon, Shaved Ginger, Roasted Coriander Seed Smoke

PINK PEPPER £13.50

Grapefruit, Pink Peppercorns, Green Cardamom

DEATH'S DOOR £15.50

Red & Green Apple, Fennel Herb, Orange Peel

Each garnish has been carefully chosen to enhance your  
flavour experience. We serve 50ml measures as standard.

# SPIRITS

*“There’s nothing wrong with sobriety...in moderation”  
John Ciardi*

# VODKA

“Vodka is like water, but with consequences.” – Tom Rachman

LUKSUSOWA £6  
ŻUBRÓWKA BISON GRASS £6.5  
KETEL ONE £7  
VIRTUOUS ORGANIC RYE £8  
CHASE ENGLISH POTATO £9  
TITO'S HANDMADE VODKA £9  
BLACK COW £9  
CHILGROVE GRAPE VODKA £8.50  
KONIK'S TAIL £9.50

# RUM

“It was a maddening image and the only way to whip it was to hang on until dusk and banish the ghosts with rum.” – Hunter S. Thompson

FLOR DE CAÑA 4YO £6  
GOSLING'S BLACK SEAL £6  
RON CUBAY AÑEJO £6.50  
PLANTATION GUATEMALA GRAN ANEJO £8.50  
WOOD'S OLD NAVY £9.50  
FLOR DE CAÑA 12YO £11  
DARK MATTER SPICED £16  
OWNEY'S NEW YORK CITY RUM £16  
FLOR DE CAÑA 25YO £25  
DIPLOMATICO AMBASSADOR £35

## BRANDY

“Claret is the liquor for boys, port for men; but he who aspires to be a hero must drink brandy.” – Samuel Johnson

## COGNAC

FRANÇOIS VOYER VSOP £8.50

RÉMY MARTIN VSOP £9.50

DELAMAIN XO £18.50

RÉMY MARTIN XO £25

HENNESSY PARADIS £75

## ARMAGNAC

CHÂTEAU DE LAUBADE ARMAGNAC VSOP £6.50

CHÂTEAU DE LAUBADE ARMAGNAC XO £7.50

## GRAPPA

NARDINI GRAPPA BIANCO £6

NARDINI GRAPPA RISERVA 3YO £9

MAROLO GRAPPA DI BAROLO 12YO £15

## PISCO

MACCHU PISCO £6.50

PISCO LADIABLADA £7.50

## APPLES

CHÂTEAU DU BREUIL CALVADOS £7.50

LAIRD'S APPLEJACK £7.50

## TEQUILA & MEZCAL

“There is a great independence, and a confident immunity to risk, in all drinks made out of cactus.” - Alan LeMay

CALLE 23 BIANCO £6.50

CALLE 23 REPOSADO £7.50

VILLA LOBOS AÑEJO £10

DON JULIO AÑEJO £12

VILLA LOBOS EXTRA AÑEJO £10.50

EL TESORO REPOSADO £14

BURRITO FIESTERO MEZCAL JOVEN £18.50

ILEGAL REPOSADO MEZCAL £18.50

ALIPUS SAN ANDREAS MEZCAL £20

## APÉRITIF & DIGESTIF

KAMM & SONS £6

KAMM & SONS ISLAY CASK £11.50

CAMPARI £10

CHARTREUSE *Green / Yellow* £10

FERNET BRANCA £6

AMARO DI ANGOSTURA £8

AMARO AVERNA £6.50

AMARO TOSOLINI £8

KUMMEL £7.50

PERNOD £6