THE Blues Kitchen

HOUSE DRINKS

Spiced & Stormy 12.5
Bacardi Spiced, Pineapple, Ginger

Tequila Colada 11.5
Cazadores Blanco, Bacardi Coconut, Pineapple

Burnt Pear Old Fashioned 11.5
Buffalo Trace, Burnt Pear, Angostura

Lychee Martini 12.5
Tanqueray, Lychee Liqueur

Hot Pineapple Daiquiri 12.5
Planteray Pineapple, Peach Liqueur, Hot Honey

Zombie No.6 12.5
6 Rum Blend, Passionfruit, Grapefruit

THE CLASSICS

Negroni 11.5
Tanqueray, Campari, Vermouth

Paloma 11.5
Patrón Silver, Grapefruit, Salt Rim

Espresso Martini 12.5
42 Below, Coffee Liqueur, Espresso

Dirty Martini 11.5
Grey Goose, Dry Vermouth, Dry Sherry

Cosmopolitan 11.5
Grey Goose Citron, Cointreau, Cranberry

Hugo Spritz 11.5
St Germain Elderflower, Prosecco, Fresh Mint

MARGARITAS

Classic Margarita 11.5
Cazadores Blanco, Cointreau, Agave

Spicy Margarita 11.5
Cazadores Reposado, Jalapeño Agave, Spicy Salt

Ginger Margarita 11.5
Cazadores Blanco, Ginger Cordial

Plum Margarita 11.5
Patrón Reposado, Plum Wine, Agave

ALCOHOL FREE

Virgin Spicy Margarita 8
Everleaf Marine, Jalapeño Agave, Spicy Salt

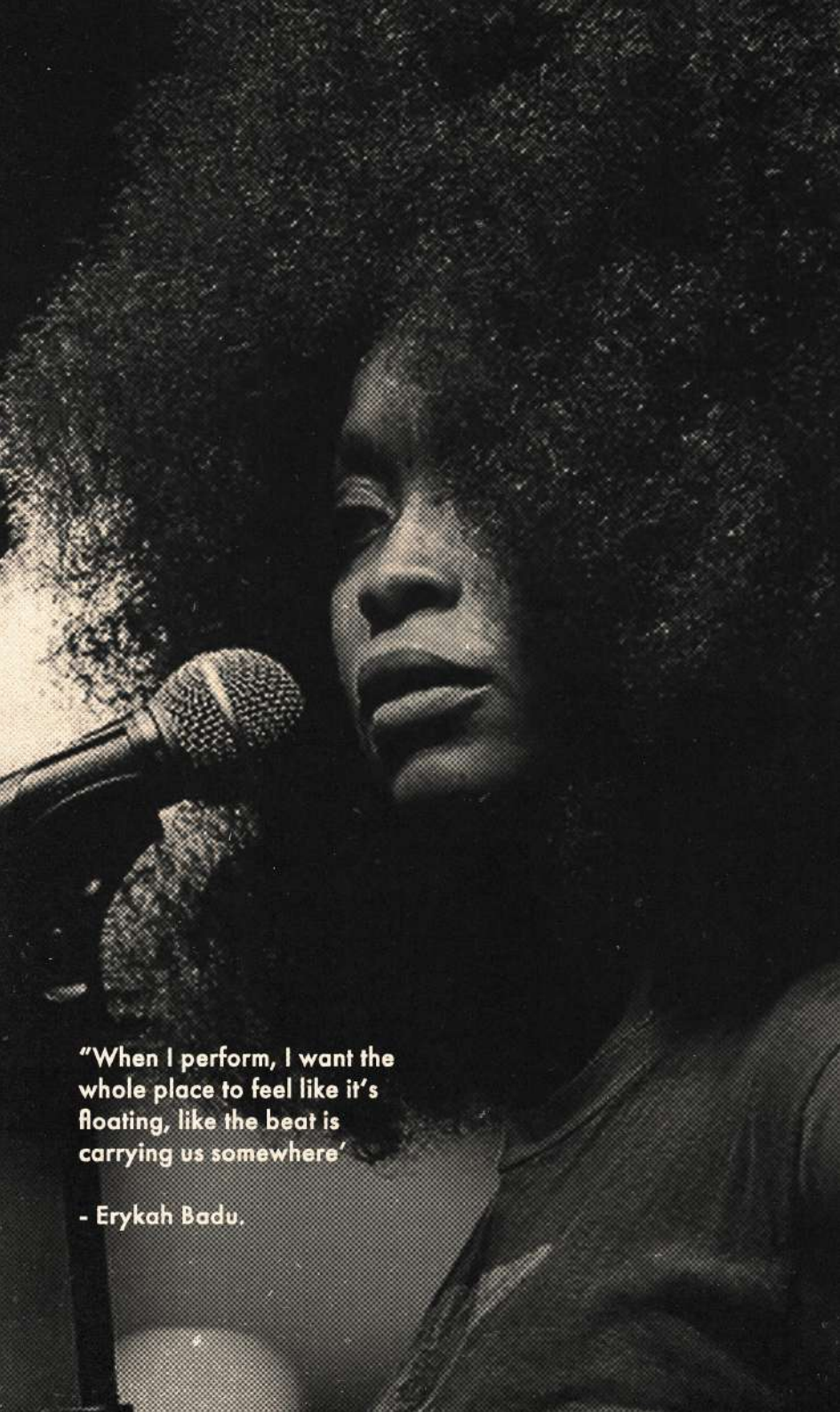
Sober Paloma 8
Everleaf Marine, Grapefruit

Virgin Colada 8
Pineapple, Coconut Cream

Botivo Ginger Spritz 8
Botivo, Ginger

£6 COCKTAILS EVERY TUESDAY & WEDNESDAY

From 4pm onwards



"When I perform, I want the whole place to feel like it's floating, like the beat is carrying us somewhere'

- Erykah Badu.

DRAUGHT BEERS

Camden Hells 6.8
Lager - England - 4.6%

Modelo Especial 6.8
Lager - Mexico - 4.5%

Camden Pale Ale 6.8
Pale Ale - England - 4%

Asahi 7.3
Super Dry Lager - Japan - 5.2%

Beavertown Neck Oil 6.8
Session IPA - England - 4.3%

Mahou 6
Lager - Spain - 4.8%

Jubel Peach 7.2
Lager - England - 4%

Guinness 7.2
Dry Stout - Ireland - 4.2%

Aspall 6.8
Cider - England - 4.5%

Peroni 6.9
Lager - Italy - 5%

Lucky Saint 6.6
Lager - Germany - 0.5%

BOTTLES & CANS

Pacifico Clara 6.3
Pale Lager - Mexico - 4.5%

Asahi 6.3
Super Dry Lager - Japan - 5.2%

Jubel Mango | Grapefruit 6.3
Lager - England - 4%

Noam 7.2
Lager - Germany - 5.2%

Daura Damm Gluten Free 6.3
Lager - Spain - 5.4%

Rekorderlig 6.3
Cider - Sweden - 3.4%

White Claw 6.5
Raspberry | Lime | Mango | Black cherry
Hard Seltzer - Canada - 4.5%

Asahi 0.0% 6
Super Dry Lager - Japan

Guinness 0.0% 6
Non Alcoholic Stout - Ireland

WHITE WINE

Soave 8 | 10.5 | 30
Ca' Del Lago - Italy - 2024

Pinot Grigio 9 | 11.5 | 33
Bellino - Italy - 2024

Chin Chin 10 | 13 | 36
Vinho Verde - Portugal - 2025

Sauvignon Blanc 10.5 | 14 | 41
Coral Cove - South Africa - 2025

Picpoul de Pinet 12 | 16.5 | 48
Cote Lavande - France - 2024

SPARKLING

Noughty Prosecco 0.0% 7.5 | 35
Alcohol Free Organic Sparkling Wine

Prosecco 8.5 | 40
Invino Organic - Italy NV

Moët Brut 14.5 | 79

Moët Rosé 100

Ruinart Blanc De Blancs 135

RED WINE

Syrah | Touriga 8 | 10.5 | 30
Boa Noite - Portugal - 2023

Dao Reserva 9 | 11.5 | 33
Flor d'Penalva - Portugal - 2022

Dolcetto 10 | 13 | 36
Enzo Bartoli - Italy - 2022

Pinot Noir 10.5 | 14 | 41
Odd Lot - USA - 2022

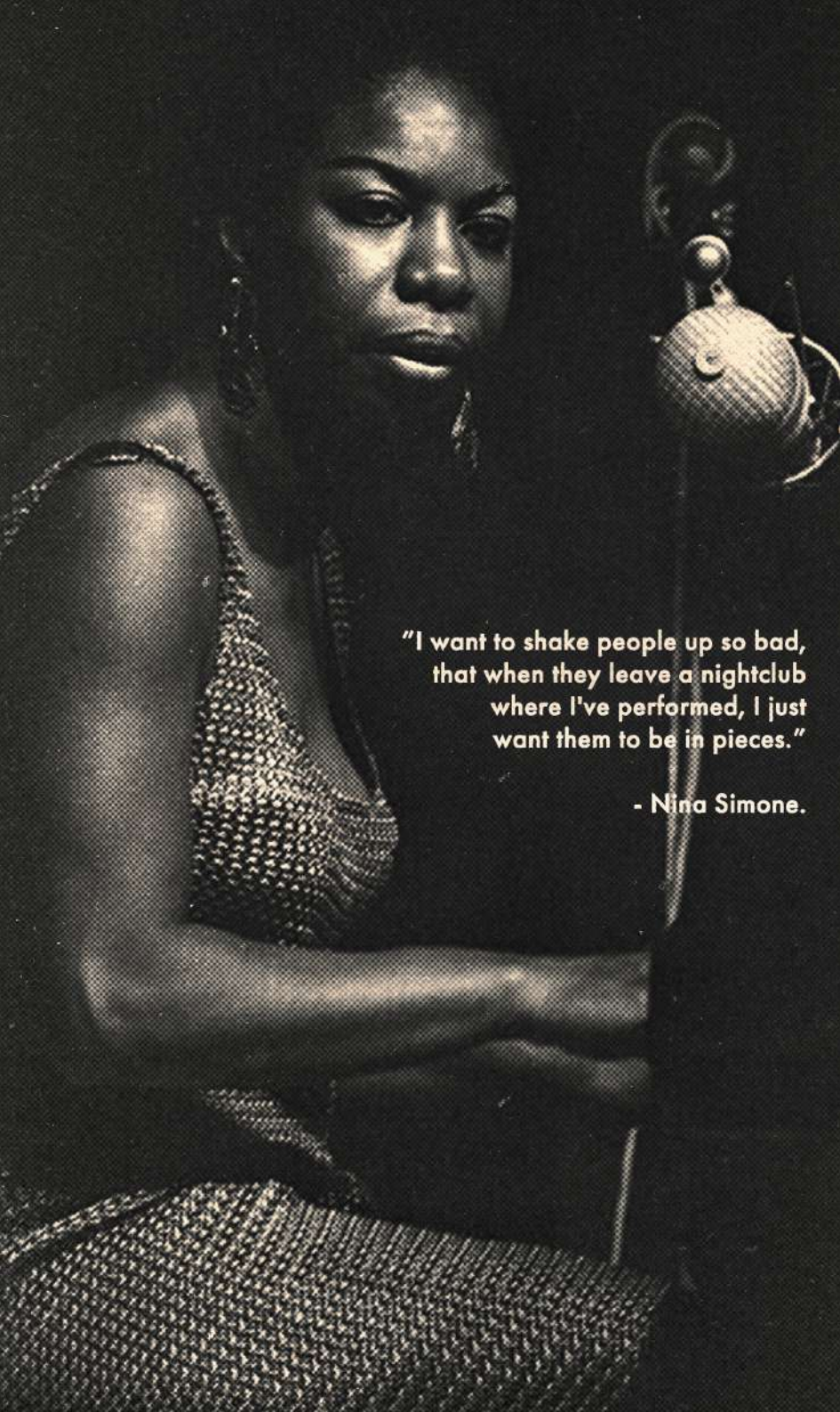
Malbec 12.5 | 17 | 50
La Linda - Argentina - 2024

ROSE' & ORANGE

Mirabeau 9 | 11.5 | 33
Forever Summer - France - 2025

Mirabeau 40
X - France - 2025

Cortese Nostru 49
Orange-utan - Italy - 2024


"I want to shake people up so bad,
that when they leave a nightclub
where I've performed, I just
want them to be in pieces."
- Nina Simone.

RARE & VINTAGE WHISKEYS

Colonel E.H. Taylor Single Barrel	14
Hibiki Harmony	15
Blanton's Gold Edition	18
Pappy Van Winkle 10	19
Thomas H Handy	19
William Larue Weller	20
Yamazaki 12	21
George T Stagg	23
Pappy Van Winkle 12	24
Weller 12	25
I W Harper	30
Pappy Van Winkle 15	34
Pappy Van Winkle 20	45
Daniel Weller	64
Pappy Van Winkle 23	72

SOFTS

Ting	3.5
Coke	3.5
Diet Coke	3.5
Bottled water	3.5 | 5.5
Iced Coffee	3.9
TRIP Elderflower & Mint CBD | Sicilian Lemon	4.5
Red Bull White Peach | Sugar free	4
Jarr Kombucha Peach Yuzu | Passionfruit	4.5
Old Jamaica Ginger Beer	3.5

"Music does a lot of things for a lot of people. It's transporting, for sure. It can take you right back, it's uplifting, it's encouraging, it's strengthening."

- Aretha Franklin.

