



grafene

DRINKS
MENU



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BAR BITS

Homemade bread & butter 4.00

Smoked nuts 2.50

Grafene marinated olives 3.00

Pork quavers and
Pommery mustard emulsion 5.00



GRAFENE SIGNATURE COCKTAILS

GRAFENE 55.5
8.00

*Wild apple liqueur, Vodka,
peach, pressed apple, caramel,
lemon.*

JAPANESE OLD
FASHIONED 12.00

*Japanese Whiskey,
Homemade Ginger and Wasabi
spice mix, bitters.*

SCIENCE AND
INDUSTRY 9.00

*Vodka, Amaretto, Solerno Blood
Orange, hazelnut, cranberry,
lemon.*

THE MANCUNIAN 8.50

*Manchester Inc Spiced Rum,
Creme de Cacao, cinnamon,
walnut bitters.*

MAROON DROP
9.00

*Cherry Liqueur layered with
prosecco, Maraschino Cherry.*

PASSIONFRUIT & WHITE
CHOCOLATE MARTINI
10.00

*Vodka Cacao Blanc,
vanilla, pineapple topped with
Homemade passion
fruit foam.*

VIMTO GARDENS 9.50

*Sipsmith Gin, Homemade
Vimto puree, sugar, lemon.*

CHRISTMAS IN NEW
YORK 10.00

*Remy Martin VSOP,
hazelnut, lemon, miraculous
foamer topped with Shiraz Float*



GRAFENE SIGNATURE COCKTAILS

SAINT NICK'S
NIGHTCAP 10.00

*Remy Martin VSOP, Grand
Marnier, cinnamon, cream.*

CHESTNUT OLD
FASHIONED 10.00

*Fat washed chestnut infused
bourbon, Chestnut Liqueur,
Bitters.*

THE LICENSE 9.00

*Whitley Neill Gin, Violette
Liqueur, lavender, mint, lemon,
miraculous foamer.*

BLOODY GRAFENE
10.00

*Sipsmith's Gin or Vodka,
tomato juice, lemon, olive,
rosemary, salt and pepper,
Homemade Spice Mix.
Tell us how spicy you want it!*

SUGAR & SPICE, AND ALL
THINGS NICE 8.00

*Evan Williams, Creme de
Mure, lemon, Angostura bitters
topped with homemade
cinnamon foam.*

THE SPRITZ 10.00

*Tanqueray Gin, Pommery Champagne,
blood orange, lemon, grapefruit.*

EXPERIENCE TO SHARE

BREW FOR TWO
14.00

*Earl Grey infused Gin,
Limoncello, cinnamon, Creme
de Prune, lemon tonic.*

FOR ALL THE WRONG
REASONS 15.00

*Vodka, Orange Marmalade,
Cointreau, ginger, lemon,
prosecco.*



GRAFENE CLASSIC COCKTAILS

ESPRESSO MARTINI 9.00

*Vanilla Vodka, Kahlua,
Espresso, sugar.*

NEGRONI 9.00

*Sipsmith's Gin, Campari,
Antica Formula vermouth.*

FRENCH MARTINI 9.00

*Vanilla Vodka, Chambord,
pineapple, fresh raspberries.*

OLD FASHIONED 10.00

*Woodford Reserve, sugar,
Angostura bitters.*

COSMOPOLITAN 8.50

*Ketel One Citron, Cointreau,
cranberry, lime.*

GODFATHER 9.00

*Glenfiddich 12 year old,
Disaronno amaretto.*

MARGARITA 9.00

*El Jimador Reposado,
Cointreau, lime, sugar.*

CAIPIRINHA 8.00

*Cachaca, muddled limes,
Sugar.*

SOURS 8.50

*Disaronno amaretto or Evan
Williams bourbon, lemon,
miraculous foamer.*

MANHATTAN 9.00

*Maker's Mark bourbon,
Antica Formula and Noilly
Prat vermouths.*



GRAFENE CLASSIC COCKTAILS

AVIATION 10.00

*Tanqueray Gin, Violette
Liqueur, Maraschino, lemon.*

FRENCH 75 12.00

*Tanqueray Gin, Champagne,
lemon, Sugar syrup.*

MINT JULEP 9.00

*Evan Williams bourbon, fresh
mint leaves, sugar.*

SIDECAR 10.00

*Remy Martin 1738, Cointreau,
lemon, sugar.*

WHITE RUSSIAN 9.00

*Vanilla Vodka, Kahlua,
double cream and milk.*

SAZERAC 11.00

*Absinthe, Remy Martin VSOP,
Rye Bourbon, Peychaud
bitters.*

MARTINEZ 9.00

*Tanqueray Gin, Antica
Formula vermouth, Luxardo
Maraschino, Angostura bitters.*

MOJITO 8.50

*White Rum, mint leaves, lime,
sugar, soda.*

CHAMPAGNE COCKTAIL 14.00

*Remy Martin VSOP, Pommery
Champagne, brown sugar cube,
Angostura bitters.*

More classics available on request



THE CLASSIC MARTINI

A SHORT GUIDE HOW TO ORDER A
CLASSIC MARTINI COCKTAIL.

MARTINI TO YOUR TASTE
13.00

1. YOUR CHOICE OF POISON

Martinis are one of the most unique cocktails that can be designed to everyone's personal preferences.

Tell us if you would like yours to be Chase Vodka or Martin Miller's Gin based.

2. PENCHANT FOR THE PARTICULAR

Everyone's palate is one of a kind, and so are the flavours preferred. Tell us if you would like it to be:

Dry - with less vermouth

Wet - more vermouth

Perfect - equal parts of dry and sweet vermouth

Or dirty - with some olive brine?

3. EXCELLENT FINISH

One last touch before the Martini can be enjoyed - the ideal garnish. Tell us if you would like an olive to savour or lemon zest to perfume your drink.



SEASONAL HOT SERVES

WARM UP YOUR WINTER WITH
EXCLUSIVE TO GRAFENE
SIPSMITH'S HOT GIN.

HOT WINTER G&T
7.50

*Sipsmith's London Dry Gin,
Sipsmith's Sloe Gin, Tonic
Syrup, hot water, garnished
with an orange slice.*

HOT GIN &
GINGERBREAD 7.50

*Sipsmith's London Dry Gin,
Gingerbread Syrup, hot
water, garnished with an
orange slice.*

HOT MULLED SLOE
GIN 7.50

*Sipsmith's Sloe Gin with
Hot Homemade Cloudy
Apple mix: Cinnamon, Star
Anise, Lemon and Orange
Peel.*



PERFECT GIN SERVES

THOMAS DAKIN
11.00 including tonic

A classic style, single gin with juniper and citrus notes, distilled in small batches in copper pots here in Great Manchester.

Paired with Fever-Tree Mediterranean tonic, cinnamon and orange peel.

SIPSMITH LONDON
DRY 11.00 including tonic

The quintessential expression of a classic, traditional London Dry Gin. Bold and aromatic, rich and balanced - our house gin for a reason!

Paired with Fever-Tree Tonic, juniper berries and lime.

ROKU
11.60 including tonic

Blossoming from the four seasons of Japan, Roku Gin uses unique botanicals such as Sakura flower and Gyokuro tea (refined green tea). The warm, pungent flavour of ginger further highlights the unique quality of the Japanese botanicals.

Paired with Fever-Tree Indian tonic and ginger root

OPIHR
11.00 including tonic

The heritage of the gin is firmly rooted in the ancient Spice Route. Crafted with a selection of exotic hand-picked botanicals such as spicy Cubeb berries from Indonesia and coriander from Morocco.

Paired with Fever-Tree Ginger ale and lime.

MARTIN MILLER
11.60 including tonic

Martin Millers has a unique balance of citrus and juniper blended with pure Icelandic spring water. Using its old school distillation techniques, they are regarded to be the Da Vinci's of the gin world.

Paired with Fever-Tree Tonic, strawberries and black pepper.

BLOOM
11.20 including tonic

Drawing inspiration from nature, it's three main botanicals are chamomile, honeysuckle and pomelo. Distinctively delicate, floral with a touch of sweetness.

Paired with Fever-Tree Tonic, strawberries.



SPIRITS

Gin

BLOOM 4.60

BOTANIST 4.50

BROCKMANS 4.50

CHASE ELEGANT 4.50

CHASE GB 4.50

HALF HITCH 4.50

HENDRICKS 4.60

HOXTON PINK 4.50

KURO 5.20

MANCHESTER 5.00

MANCHESTER
RASPBERRY 5.30

MARTIN MILLER'S 4.80

MAYFIELD 5.00

MONKEY 47 6.00

OPIHR 4.50

SIPSMITH'S LEMON
DRIZZLE 4.60

SIPSMITH'S LONDON
CUP (50ML) 7.00

SIPSMITH'S LONDON
DRY 4.50

SIPSMITH'S SLOE
(50ML) 7.50

SIPSMITH'S VJOP 5.80

TANQUERAY 4.00

TANQUERAY TEN 5.30

TANQUERAY SEVILLE
4.70

THOMAS DAKIN 4.50

WARNER EDWARDS
RHUBARB 5.00

WHITLEY NEILL 4.50

All spirits served as a 25ml measure unless stated otherwise.



SPIRITS

Vodka

ABSOLUT 4.00

BELVEDERE 5.50

CHASE MARMALADE
5.00

CHASE 5.00

CHASE RHUBARB
5.00

CHASE SMOKED 5.60

GREY GOOSE 5.80

KETEL ONE CITRON
4.20

REYKA 5.00

SIPSMITH'S 4.60

SNOW LEOPARD 5.40

STOLICHNAYA
VANILLA 4.20

ZUBROWKA 4.20

BLACK COW 5.00

*Made entirely from the milk of
grass-grazed cows and distilled
on England's West Dorset coast*

*Exceptionally smooth with a
unique and creamy character.*

All spirits served as a 25ml measure unless stated otherwise.



SPIRITS

Whiskey

AMERICAN

BUFFALO TRACE 4.10

BULLEIT 4.20

BULLEIT RYE 4.40

EVAN WILLIAMS 4.00

JACK DANIEL'S
SINGLE BARREL 5.50

KNOB CREEK 4.60

MAKER'S MARK 4.50

WILD TURKEY HONEY
4.00

WOODFORD
RESERVE 5.00

IRISH

JAMESON 4.30

JAPANESE

HIBIKI HARMONY
7.00

CHITA 12 6.50

All spirits served as a 25ml measure unless stated otherwise.



SPIRITS

Whiskey

SCOTCH

BALVENIE 12 6.00

CHIVAS REGAL 4.50

GLENFIDDICH 12 5.00

GLENFIDDICH 15 6.00

GLENKINCHIE 5.50

HAIG CLUB 5.00

JOHNNIE WALKER
BLACK LABEL 4.80

JOHNNIE WALKER GOLD
LABEL 5.80

LAPHROAIG 5.80

MACALLAN GOLD 5.20

MONKEY SHOULDER 5.00

MORTLACH 12.00

OBAN 14 5.50

SINGLETON 5.50

TALISKER 10 5.00

JOHNNIE WALKER BLUE LABEL 16.00

*Only one of ten thousand casks
has the elusive quality, character
and flavour to deliver the
remarkable taste to this whiskey.
Velvety combination of vanilla,
honey and rose notes.*

All spirits served as a 25ml measure unless stated otherwise.



SPIRITS

Cognac

REMY MARTIN VSOP
5.50

REMY MARTIN 1738
6.00

H BY HINE 5.00

BARON SIGOGNAC
ARMAGNAC 4.50

HENNESSY PARADIS
(20ML) 35.00

XANTE 5.00

REMY MARTIN LOUIS XIII

10ml 50.00

15ml 75.00

20ml 100.00

Revered as the finest spirit on the planet, Louis XIII is like no other. Each bottle takes a full century to create, making every Louis XIII an iconic landmark in history. Silky, complex and truly outstanding.

All spirits served as a 25ml measure unless stated otherwise.



SPIRITS

Rum

BACARDI 3.80

DIPLOMATICO
PLANAS 4.80

CACHACA 4.00

KOKO KANU 3.80

KRAKEN 4.00

MANCHESTER INC
SPICED 3.80

MOUNT GAY BLACK
BARREL 4.40

MOUNT GAY ECLIPSE
4.00

MOUNT GAY XO
5.00

PLANTATION
DARK 3.80

PLANTATION
PINEAPPLE 4.50

RON ZACAPA 5.50

RON ZACAPA XO
8.00

WRAY NEPHEW
4.00

MOUNT GAY 1703 12.00

From one of the oldest rum makers in the world, Mount Gay 1703 offers excellence through its complex blending of 10 to 30-year-old casks.

All spirits served as a 25ml measure unless stated otherwise.



SPIRITS

Tequila

EL JIMADOR
REPOSADO 4.00

DON JULIO
MEZCAL 5.00

DON JULIO
BLANCO 5.50

DON JULIO
REPOSADO 6.00

PATRON XO 5.00

Served chilled.

*Made from Patron Silver
tequila and the essence of
freshly roasted coffee, with
notes of chocolate and
vanilla.*

All spirits served as a 25ml measure unless stated otherwise.



DRAUGHT

	Schooner (2/3)	Pint
ESTRELLA DAMM(VE)	4.00	5.20
ESTRELLA DAMMINEDIT (VE)	5.00	-

A new concept of beer, Inedit was created in 2008 by world renowned chef Ferran Adria and his team of sommeliers at "elBulli", winning world's best restaurant for five times. It is specially brewed to respect and pair perfectly with the new gastronomy, full of contrast and nuanced flavours.

BOTTLED BEERS AND CIDER

PERONI RED	330ml	4.00
CURIOUS BREW LAGER	330ml	4.00
DAURA DAMM (Gluten Free)	330ml	4.00
BERRY CIDER	500ml	5.00
APPLE CIDER	330ml	4.00
SAN MIGUEL NON ALCOHOLIC	330ml	3.50

RUNAWAY BREWERY

IPA	330ml	4.50
PALE ALE	330ml	4.00
AMERICAN BROWN ALE	330ml	4.00
SUMMER SAISON	330ml	3.50



WINE BY THE GLASS

SPARKLING	125ML	BOTTLE
Bottega Prosecco <i>Italy, NV</i>	7.00	29.50
Louis Pommery English Sparkling <i>UK, NV</i>	10.00	50.00
Pommery Brut Champagne (Vegan) <i>France, NV</i>	11.00	55.00
Pommery Brut Rosé Champagne. <i>France, NV</i>	11.00	60.00
Pommery Cuvée Louise <i>France, 2002</i>		145.00

WHITE	125ML	175ML	BOTTLE
Luis Felipe Sauvignon Blanc <i>Chile, 2018</i>	4.50	6.00	24.00
Marchesi Ervani Pinot Grigio <i>Italy, NV.</i>	4.75	6.25	25.00
Luna del Sur Chardonnay <i>Argentina, 2017</i>	5.00	6.50	26.00
La campagne Viognier <i>France, 2017</i>	5.50	6.75	27.00
Fairhall Downs Sauvignon Blanc <i>New Zealand, 2016</i>	7.00	8.50	35.00
Domaine Tremblay Chablis <i>France, 2017</i>	7.50	10.00	40.00

*Please note that some vintages are subject to change,
250ml measure available upon request.*



WINE BY THE GLASS

ROSÉ	125ML	175ML	BOTTLE
Vita Zinfandel. <i>Italy, NV.</i>	4.50	6.00	24.00
Marchesi Ervani Pinot Grigio <i>Italy, NV.</i>	5.00	6.50	28.00

RED	125ML	175ML	BOTTLE
Berri Estates Merlot <i>Australia, 2017</i>	4.50	6.00	24.00
Amodo Pinot Noir <i>Italy, 2017</i>	5.00	6.50	29.00
Incayal Malbec <i>Argentina, 2017</i>	5.50	7.00	30.00
Chalk Hill Luna Shiraz <i>Australia, 2016</i>	6.50	8.00	35.00
The Federalist Cabemet Sauvignon <i>USA, 2011</i>	7.50	10.00	40.00

*Please note that some vintages are subject to change,
250ml measure available upon request.*



SOFT DRINKS

COCA-COLA

2.00

DIET COCA-COLA

2.00

FEVER-TREE TONIC

2.00

FEVER-TREE LIGHT
TONIC

2.00

FEVER-TREE

LIGHT LEMONADE

2.00

FEVER-TREE

ELDERFLOWER TONIC

2.00

FEVER-TREE

MEDITERRANEAN

TONIC

2.00

FEVER-TREE GINGER

ALE

2.00

FEVER-TREE GINGER

BEER

2.00

FEVER-TREE SODA

WATER

2.00

RED BULL

3.00

JUICES

FRESH JUICES

2.00

Orange, Cloudy Apple, Pineapple, Tomato or Cranberry.

All soft drinks are served in 200ml bottles or measures.



GRAFENE MOCKTAILS

GREEN GRAFENE 5.00

*Elderflower, cloudy apple,
fresh mint, lime, lemon.*

MANCHESTER MULE 5.00

*Ginger beer, honeycomb,
lime, fresh ginger.*

CANDY ROYALE 5.00

*Cotton candy, lemon,
blood orange, lemonade.*

GRAFENE'S VIRGIN SNAPPER 5.50

*Tomato juice, Homemade
spice mix, lemon, celery, olive.*

HOMEMADE PINK LEMONADE 3.50

*Lemon, rose, sugar,
soda.*



HOT DRINKS

AMERICANO 2.80

LATTE 3.00

CAPPUCINO 3.10

FLAT WHITE 3.00

SINGLE ESPRESSO 2.00

DOUBLE ESPRESSO
2.40

MOCHA 3.60

MACCHIATO 2.60

LIQUEUR COFFEES 8.50

CHOICE OF:

Irish with Jameson's Whiskey

French with Grand Marnier

Café Royale with Remy

Martin VSOP

Italian with Amaretto

English with Martin Miller

Calypso with Kahlua

Friar's with Frangelico

Seville with Cointreau

Mexican with El Jimador

Reposado

POT OF TEA 3.50

CHOICE OF:

English Breakfast

Earl Grey

Green

Green Gunpowder

Green with Jasmine

Fruit Punch

Decaffeinated

Black Tea with Berries

Black Tea with Vanilla

Himalayan Darjeeling

Chai

Fresh Mint Leaves.

HOT CHOCOLATE
3.80

MADE FROM BEST

QUALITY

CHOCOLATE

CALLETS AND WHOLE

MILK.

Chose from White, Milk

or Dark Chocolate.

All coffees served with a double shot of espresso as a standard.

Liqueur coffees are served with a 40ml measure of spirit.

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