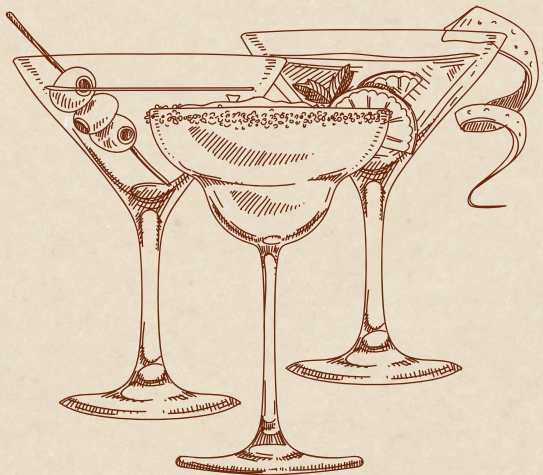




THE CHEEKY TIPPLE
ST THOMAS STREET

MENU

Chapter 2





THE MENU GUIDE ✨ OUR FAQ'S...

- WORRY NOT IF YOU SEE EGG WHITE IN A DESCRIPTION - WE HAVE VEGAN FOAMER.
- ORGEAT IS ALMOND SYRUP, ALMOND IS A NUT.
- LOOK OUR FOR THE CAMERA IMAGE NEXT TO A MENU ITEM, YOU MIGHT WANT TO CAPTURE THIS ONE FOR SOCIAL MEDIA! 📷
- THE BUBBLE COCKTAILS ARE MADE USING DRY ICE. ALWAYS DRINK THROUGH A STRAW.
- WORCESTER SAUCE HAS ANCHOVIES IN IT (BLOODY MARY = NOT VEGAN)
- WE ONLY USE RED LION FOOD GRADE EGGS THAT HAVE BEEN PASTEURISED.
- IF YOU'RE NOT SURE WHAT YOU WANT, START BY TELLING THE BARTENDER WHAT YOU DON'T LIKE - MUCH QUICKER.

MOST IMPORTANTLY...

BECOME A MEMBER FOR FREE TO USE YOUR 10% DISCOUNT AT THE BAR



SIMPLY DOWNLOAD YOUR DIGITAL MEMBERSHIP CARD FROM YOUR EMAIL TO YOUR PHONE WALLET!



VODKA

BLOODY MARY

10.95

“How Hot is too Hot?”
Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce, Blend of various salts, Umami Bitters, Tabasco (Adjusted to your Preference). Served in a Highball with a stick of Celery.

COSMO

10.95

Citron Vodka, Cointreau, Fresh Lime, Dash of Sugar, Orange Bitters, Cranberry Juice.

Dry. Chilled. 3 sips and it's gone.

ESPRESSO MARTINI 9.95

Vodka, Coffee Liqueur, Freshly Brewed Espresso, Vanilla Syrup. Served in a chilled Coupe.

MARTINI 13

Vodka with a splash of Dry Vermouth setup to be accompanied with a lemon twist or olives. Served in a Martini Glass.

PORNSTAR MARTINI 10.95

Vanilla Vodka, Passionfruit Liqueur, Vanilla Syrup, Home-made Passionfruit Puree. Served in a chilled Coupe. Prosecco Chaser.

Fresh.

WHITE RUSSIAN 9.95

Vodka, Coffee Liqueur, Milk, Cream. Served in a Tumbler.

Burnt Chocolate. Creamy.






VODKA ORIGINALS



CRUMBLE 10.95

Apple Ciroc, Raspberri
Absolut, Orgeat, Fresh
Lemon, Creme de Cassis.

Bright. Fruity. Punchy.




LYCHEE LEMON 10.95 DROP

Citron Vodka, Lychee
Liqueur, Fresh Lemon, Sugar
Syrup.


Served in a chilled Coupe.

Floral. Short.

LYCHEE LEMONADE 10.95

Lychee Liqueur, Raspberry
Vodka, Fresh Lemon, Sugar
Syrup, Soda. 

Long. Refreshing. Floral.
Bubbly.




BLUSH & BITE 10.95

Vodka, Lime, Cointreau,
Sugar, Cranberry Bitters,
Orange Bitters, Egg White
& Cranberry Juice.


Lightly tart. Dry. Crisp.

FILTHY OLIVE 13

Vodka with a splash of Dry
Vermouth, doused in creamy
Nocellara Olive brine. Served
in a Chilled Nick & Nora Glass.





Approach with caution and
expect an aftertaste.



TOM'S APPLETINI 10.95

Vodka, Midori, Apple
Syrup, Apple Juice,
Apple Sauce, Fresh Lime
Juice. Served in a chilled
Coupe.

Sweet. Intense.





GIN



CLOVER CLUB 10.95

Dry Gin, Fresh Raspberries, Fresh Lemon, Fresh Lime, Orange Bitters, Sugar Syrup, Dry Vermouth, Egg White.

Bright. Elegant. Cloudy.

MARTINI 13

Gin with a splash of Dry Vermouth setup to be accompanied with a lemon twist. Served in a Nick & Nora glass.

Sophisticated. Silky. Bracing.

SINGAPORE SLING 10.95

Gin, Cherry Brandy, Orange Liqueur, Benedictine, Lime Juice, Pineapple Juice. Served in a Sling Glass.

Juicy. Punchy. Quenching.

NEGRONI SOUR 12.95

Gin, Punt E Mes Vermouth and Campari, Fresh Lemon, Sugar Syrup & Egg White. Reverse Dry Shaken and served in a chilled Rocks glass.

Tart. Dry.

NEGRONI 12.95

Gin, Punt E Mes Vermouth and Campari stirred to deliver a unique bitter-sweet flavor and herbal notes in a chilled Rocks glass.

Bitter. Dry. Wholesome. Hard Earned. A Bartender's Choice.

BLUE BALLS 11.95

Brockman's Gin, Blueberry Puree, Lemon, Egg white, Cranberry Bitters.

Explosive. Fruity. Silky.





RUM



DAIQUIRI

8.95

White Rum, Fresh Lime, Sugar Syrup.

Flavoured:

Strawberry/Raspberry/Coconut/
Passionfruit/Kiwi.

MAI TAI

10.95

(TRADER VIC'S)

2 Rum blend of Gold and 7 Year Dark Rum, Orange Curacao, Apricot Brandy, Lime Juice, Almond Syrup and Sugar. Served in a Rocks Glass.

DARK AND STORMY 9.95

Goslings Dark Navy Rum, Fresh Limes, Sugar topped with Ginger Beer. Served in a Highball Glass.

MOJITO 9.95

White Rum, Mint, Fresh Limes, Sugar, Soda and Angostura Bitters. Served in a Highball Glass.
Easygoing. Refreshing. Light.

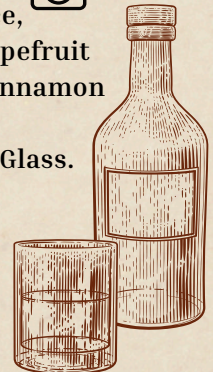
RUM OLD FASHIONED 10.95

Havana 7 Rum, Chocolate Bitters, Cacao Brun, Choice of Caramel or Almond Syrup
Served in Chilled Rocks Glass

Warming. Balanced.

ZOMBIE 11.95

Various Rums, Pineapple Juice, Falernum, Grapefruit Juice, Lime, Cinnamon Fire.
Served in Tiki Glass.



RUM ORIGINALS

CLARIFIED PINA COLADA 12.95

White Rum, Havana Especial, Coconut Water, Pineapple Juice, Lime, Demerara Syrup, Sugar Syrup, Orgeat, Milk.
Filtered for up to 8 hours to give a silky clear concoction.

UNDERCOVER BUNNY 12.95

Rum, Strawberry, lime, Sugar, Chocolate Milk Nesquick.
Milk Punch with an unexpected twist.

Your eyes won't believe your tongue! A Clarified Creation.

POPSTAR MARTINI 10.95

Spiced Rum, Cherry Brandy, Pineapple Juice, Peach Syrup, Fresh Lime & Coconut Essence
Served in Chilled Coupe.

Fluffy. Exotic. Worldly.

VANILLA BEER 9.95

Spiced Rum, Lime, Vanilla Syrup, Ginger Beer top
Served in Half-Pint Tankard.

Bold. Effervescent.

YAKULT 9.95

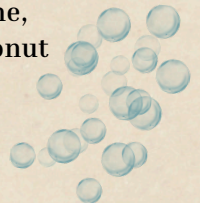
Malibu, White Rum, Lime, Coconut Cream, Fresh Raspberries & Egg White.
Served in Daiquiri Glass.

Creamy.

CHU-TANG CLAN 12.95

Spiced Rum, Archers, Mango Juice, Lime, Bubblegum, Coconut essence.

Sweet. Bubbling.



WHISKEY

BANANA FLIP *11.95*

Bourbon, Banana Liqueur, Sugar Syrup, Cream, Egg Yolk
Served in Chilled Nick & Nora.

Luxurious Viscosity. Velvety.
Melt in the mouth.

MANHATTAN *11.95*

Bourbon or Rye, Punt E Mes Vermouth, Aromatic Bitters.
Served in Chilled Nick & Nora.

Forward. Intense.

OLD FASHIONED *11.95*

Bourbon, Demerara Sugar Syrup, Angostura and Orange Bitters, Maraschino Cherry and Orange Peel Twist. Served in a chilled Rocks Glass.

Strong. Broad. Exclusive.

+2.00 for Premium

TEELING ALERT *12.95*

Teeling Irish Whiskey, Cacao Brun, Caramel Syrup, Chocolate bitters.
Tippie Formula Espresso Foam (contains dairy).

Chocolatey, Spiced, Cozy. Irish.

WHISKEY SOUR *10.95*

Bourbon or Rye Whiskey, Citrus, Sugar Syrup, Orange Bitters, Egg Whites (Vegan Option Available) served in a chilled Rocks Glass.

Tart. Silky. Full bodied.



TEQUILA



ORIGINAL
COCKTAIL

CARAJILLO 10.95

Licor 43, Reposado / Mezcal,
Espresso, Vanilla Syrup
Served in Chilled Rocks
Glass.

Elegant but simple.

CORPSE REVIVER #4 10.95

Reposado Tequila, Cointreau,
Lillet Blanc, Lemon Juice, Sugar
Syrup.

Served in Chilled Nick & Nora with
an Absinthe Spritz.

A new lease of life.

CLASS-A 14.95

Illegal Mezcal, Herradura
Anejo, Ginger Liqueur, Blend
of bitters, Touch of Agave.

Hand-picked from the top
shelf.



DAMA DELA NOCHE 10.95 (LADY OF THE NIGHT)

Olmeca Dark Chocolate
Tequila, Blanco Tequila,
Caramel Syrup, Half and
Half, Chocolate Bitters
Served in Chilled Coupe.

Viscosity. Velvety.

CHEEKY PALOMA 10.95


Tequila, Grapefruit Juice,
Fresh Lime, Pinch of Salt,
Umami Bitters, Soda
Served in Highball.

Tart. Moreish. Cheeky.



ORIGINAL
COCKTAIL

CLOUD-PATRON 12.95

Suze, Silver Patron, Fresh
Lime, Cream, Sugar Syrup,
Grapefruit & Peach
Bitters, Ginger Beer. 

Silky. Spicy. Sweet.



MARGARITAS

ALL
£9.50

ORIGINAL
COCKTAIL

ORIGINAL
COCKTAIL

BANANA & COCONUT

Tequila, Banana Liqueur,
Fresh Lime, Coconut Puree.
Served in a Chilled Coupe with
Toasted Banana & Coconut
Flakes.

Summery. Freeing.

HOT HONEY

Rooster Rojo Reposado,
Fresh Lime & Hot Honey.
Served with Salt Rim in a
Chilled Rocks Glass.

Sweet. Spicy. Sexy.

CLASSIC MARGARITA

Rooster Rojo Blanco, Fresh
Lime Juice, Sugar Syrup.
Served with Salt Rim or
Crushed Ice.

Naughty. Classic. Salty.

ORIGINAL
COCKTAIL

SPICY

Rooster Rojo, Beesou Honey
Aperitif, Home-made Chilli
Syrup, Tabasco, "Melt-Your-
Effing-Face-Off" Chilli
Sauce, Fresh Lime
Mango & Cream Chaser

Tangy. Hot. Sexy.

COCONUT & LYCHEE

Coconut Cazcabel, Kwai Feh
Lychee Liqueur, Fresh Lime,
Sugar Syrup & Grenadine.
Served over Crushed Ice.

Floral. Fruity. Refreshing.

ST TOMMY'S MARG

Rooster Rojo Reposado,
Fresh Lime, Agave Syrup.
Served in a Chilled Rocks
Glass.





THE REST



LONG ISLAND 10.95

Vodka, Gin, Blanco Tequila,
White Rum, Triple Sec, Citrus
Blend topped with Cola.
Served in a Highball.

Dangerous. Naughty.



ORIGINAL
COCKTAIL

FIVE CARD FLUSH 10.95

Campari, Lillet Rose, Vanilla
Syrup, Strawberry Syrup.

Delicate. Bittersweet.



OCEANSIDE 69 10.95

Lychee Liqueur, Orange
Liqueur, Peach Syrup,
Lemon Juice, Blue Curacao.
Served in a Highball Glass.

Vibrant. Floral. Colourful.
Mouthful.

1000 KISSES 11.95

Beezou Honey Aperitif, Archers,
Antica Formula Vermouth,
Mezcal.

Herbal Honey. Sweet
complexity.



BUBBLES



KIR ROYALE 10.95

Cassis, Muddled
Raspberries, Prosecco.

APEROL SPRITZ 10.95


Aperol, Prosecco & Soda.

BREAKFAST MARTINI 10.95

Marmalade, Campari,
Gin, Orange Juice
Prosecco.

HIBISCUS FRENCH 75 10.95

Hibiscus Syrup, Gin,
Fresh Lemon, Prosecco.



You may know us from Bowleaze Cove,
or as a guest at a wedding with our
Mobile Bar.

We are pleased to welcome you to The
Cheeky Tipple St Thomas Street!

With decades of experience from our
expert bartenders, we guarantee you the
tastiest cocktails you'll never forget (but
just might after three...)

STAY UPDATED →
#staycheeky

