

## Sparkling Wine/Champagne

	<i>Bottle</i>	<i>Glass</i>		<i>Bottle</i>	<i>Glass</i>
Prosecco Le Altane DOC Extra Dry, n/v, Italy	42	9.5	Joseph Perrier Brut, n/v, France	75	12.5
Laurent Perrier Rosé, Champagne, n/v, France	115		Veuve Cliquot Brut, Champagne, n/v, France	89	
Nyetimber Classic Cuvée, n/v, England	55		Bollinger Special Cuvée, Champagne, n/v, France	98	
Taittinger Brut, Champagne, n/v, France	82		Dom Perignon, Champagne, France	245	

## White Wine

	<i>Bottle</i>	<i>Glass</i>
Pinot Grigio, Bel Canto, Catarratto, 2022, Italy	36.5	8.9
Chenin Blanc, Bantry Bay, 2021, South Africa	29.5	8.5
Languore, Trebbiano Chardonnay Rubicone, 2020, Italy	29.5	8.5
Sauvignon Blanc, Kokako, Marlborough, 2022, New Zealand	47.5	11.5
Gavi di Gavi, Boschetto DOCG, 2022, Italy	46.5	
Picpoul de Pinet, Ormaine Sea Pearl, 2022, South of France	39.5	
Shoreline, Lyme Bay 2021, UK, Devon	42.5	
Sancerre, Chene du Roy, Pierre Girault, Loire Valley, 2022, France	46.5	
Vermentino, Vieilles Vignes IGP Pays d'Oc, Les Acheres, 2021, France	35	
Chardonnay, Ataraxia Hemel-en-Aarde, 2020 – South Africa	58	
Garnatxa, Blanca Herencia Altes, 2022, Spain	45.5	
Rioja Blanco, Otoman, Sierra Cantabria, 2016, Spain	41.5	
Chablis, Domaine Bersan, 2021, France	54	

## Red Wine

	<i>Bottle</i>	<i>Glass</i>
Malbec, Romero Gonzalez 2022, Argentina	38.5	8.9
Sangiovese, Languare 2022, Italy	29.5	8.5
Shiraz, Copper Kingdom, Barossa, 2017, Australia	39.5	9.5
Rioja, Conde De Castile Reserva, 2017, Spain	44.5	
Castelao, Fonte do Nico, 2021, Portugal	32.5	8.9
Primitivo, Mozzafiato, 2021, Italy	38.5	
Montepulciano d'Abruzzo, Colle Sori, 2021, Italy	37.5	
Cabernet-Merlot, Wild Ocean, 2021, South Africa	34.5	
Pinot Noir Les Mougeottes IGP Pays d'Oc, 2022, France	39.5	
Amaru Malbec, El Esteco, Salta, 2021, Argentina	48	
Cabernet Shiraz, Hartenberg, Stellenbosch 2020, South Africa	42.5	
Cote du Rhone, Reserve, Domaine Grand Veneur, 2020, France	46	
Amarone Valpantena DOCG, Bertani, 2019, Italy	88	
Syrah, Douro Superior, Quinta do Crasto, 2020, Portugal	49	

## Rosé Wine

	<i>Bottle</i>	<i>Glass</i>
Miraval Rosé de Provence, 2021, France	52.5	12.5

## Dessert Wine

	<i>Bottle</i>	<i>Glass</i>
Monbazillac, Domaine de L'Ancienne Cure, 2020, France	24	7.5

Vintages may vary.

**SIX**  
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## CLASSIC COCKTAILS

### LONG ISLAND ICED TEA 13.5

Vodka, Gin, White Rum, Tequila & Cointreau, shaken with Lemon juice topped with Cola. Created in the 1920 Prohibition Era and perfected in the 1970s

### COSMOPOLITAN 12.5

Citron Vodka shaken with Cointreau, Lime and Cranberry juices, then finished with orange zest

### MOJITO 14.5

May well have been invented in the Cuban sugar cane fields in the 19th century. White Rum, Mint, Lime juice, demerera sugar, topped with soda

### APPLETINI 9.5

A classic neo-martini: Vodka, Apple Liqueur and Cointreau, served straight up for a purer taste

### THE VESPER MARTINI 12.5

Famously ordered by James Bond in the 1953 book *Casino Royale*, described by Mr Bond as Three measures of Gordon's, one of Vodka, half a measure of Lillet. Shaken very well until it's ice-cold, with a large thin slice of lemon-peel

### HOUSE DRY MARTINI 11.5

A generous double measure of Tanqueray Gin, stirred & chilled to perfection and softened with a dash of Noilly Prat Vermouth and olives. Or try our House Vodka Martini of Stolichnaya and a twist of lemon

### CORPSE REVIVER #2 8.5

From the Savoy book of cocktails, this is an excellent Martini variant originally designed as a pick me up. Gin, Lillet Blanc, Cointreau, Lemon juice and bitters, served straight up in an Absinthe rinsed glass

### BASIL GRANDE 8.9

A delicious red fruit mix of strawberries, Raspberry Liqueur, Vodka, fresh Basil and ground pepper, shaken with Cranberry Juice

### ESPRESSO MARTINI 14.5

'Make a drink to wake me up', said one of Barman Dick Bradshaw's customers in the 1980s. Vodka, Coffee Liqueur and an Espresso shot, shaken hard for a foamy finish, wakes you up in the most indulgent way possible!

### PENICILLIN 10.5

Originally created by New York bartender Sam Ross, this cocktail takes the warming flavours of honey, lemon juice, and fresh ginger, and fortifies them with a good dose of scotch whisky.

### OLD FASHIONED 12.5

A true "Cocktail" designed to soften the alcoholic bite while bringing the best out of the quality Buffalo Trace. Slowly stirred with sugar, Angostura Bitters, orange zest and ice

### WHISKEY SOUR 11.5

It's tough to beat the original sour: Bourbon, Lemon juice, sugar, Bitters, and egg white shaken hard and served frothing on the rocks

### MAITAI 11.5

A tangy and refreshing classic of Golden Rum, Grand Marnier, Apricot Liqueur, Almond Syrup, fresh Lime and Pineapple juice shaken hard

### SIDECAR 8.5

A suave and smooth cocktail. Cognac, lemon juice and Cointreau with lemon and sugar rim

### SAZERAC 8.9

One of the oldest cocktails in the world, we make this New Orleans classic the original way: Remy Martin VS, sugar and Peychaud's Bitters are gently stirred then served with an Absinthe wash

### DAQUIRIS 11.5

Founded by engineers at Cuba's iron ore Daquiri Mining Company. Perfectly balanced with white Rum, Lime juice and Sugar. Or try our Strawberry, Raspberry, Spiced Pear or Honey Daquiri

### PIÑA COLADA 13.5

Crushed ice churned with coconut milk and golden Rum mixed with Pineapple juice, Sugar Syrup, fresh Lime, fresh Pineapple and Maraschino cherry to finish

### AMARETTO SOUR 8.5

Disaronno Amaretto shaken with Lemon juice, egg white and Angostura Bitters

### BRANDY ALEXANDER 9.5

Martell VS, Crème de Cacao white and dark. Single Cream, shaken hard, sprinkled with freshly grated nutmeg for the perfect indulgent nightcap.

### HEMINGWAY 9.5

Ernest Hemingway is something of a legend in the cocktail world. He wrote extensively about the various drinks he enjoyed around the world, and even had a fair few created for him, such as this one created in Cuba. Containing a good measure of white rum, maraschino cherry liqueur, grapefruit juice and simple syrup.

## HOUSE COCKTAILS

### ZUBROWKA SPICE 8.5

Zubrowka, Grapefruit liquor, Apple juice, 1/2 fresh Lime, Cinnamon powder and stick garnish

### WHERE'S MY YACHT? 11.5

Belvedere Vodka, Lime juice, Honey, Cucumber and Sparkling Brut

### GRAPEFRUIT COOLER 9.5

Havana 3yr, Grapefruit juice, sugar syrup, Lemon juice, topped with soda, mint sprig garnish

### INVERARY GANGSTER 9.5

Bowmore 12y, Cointreau, 1/2 fresh lime, topped with Ginger Beer, lime wedge garnish. Our playful twist on the popular Lychee Martini, we've combined Hendricks gin, Lychee Liqueur, lime juice and elderflower cordial, and topped with a champagne foam.

### SMOKED MAPLE RE-FASHIONED 13.5

Our expertly infused clementine and maple syrup rum is stirred down with angostura bitters and brown sugar and smoked with applewood.

### BUBBLE WHAMMY 14.5

Our playful twist on the popular Lychee Martini, we've combined Hendricks gin, Lychee Liqueur, lime juice and elderflower cordial, and topped with a champagne foam.

## SIX FAVOURITES

### PORNSTAR MARTINI 14.5

Our take on a modern classic and hugely popular cocktail of Passion Fruit, Vanilla Vodka, Vanilla Syrup, Passoa Liqueur, Orange Juice, topped with sparkling Brut

### SOLERO 12.5

Vanilla Vodka, Pineapple and Orange Juice, Passion Fruit Syrup and Double Cream. Long live Summer!

### RAFFAELLO 13.5

Baileys, Frangelico Coconut and Double Cream. A smooth velvety cocktail.

### TIRAMISU 12.5

Rum Chata white Rum, Coffee, Chocolate Liqueur and Double Cream.

## AROUND THE WORLD IN 14 DRINKS

### MARGARITA (MEXICO) 13.9

Tequila and Cointreau shaken with fresh Lime juice, complete with a salt rim. Invented in 1938 by Carlos "Danny" Herrera at his restaurant Rancho La Gloria, near Tijuana

### CUBA LIBRE (CUBA) 9.9

Muddled Lime, sugar and Dark Rum topped with Cola. Created at the turn of the 20th Century in Havana - "Free Cuba!"

### MANHATTAN (USA) 8.5

Rittenhouse Rye, sweet Vermouth, Maraschino liqueur and Angostura Bitters. Originating at the Manhattan Club in New York City in the early 1870s

### EAST INDIA (INDIA) 8.9

Brandy mixed with Pineapple juice, Maraschino liqueur, Curacao and Angostura Bitters and Grenadine. Popular with the English living in East India

### CAIPIRINHA (BRAZIL) 10.5

The national Cocktail of Brazil, this is a simple yet stunning classic. Lime, sugar and Cachaca, the Brazilian Spirit distilled straight from fresh sugar cane juice, churned over crushed ice

### LONDON BUCK (ENGLAND) 9.5

Beefeater Gin, Lemon juice and Ginger Beer. Classic and unbeatable English combination

### FRENCH MARTINI (FRANCE) 13.5

Vodka, Chambord and Pineapple juice shaken hard with a healthy froth. 1980s deliciously sweet cocktail created to bring France's Chambord Liqueur to life

### BELLINI (ITALY) 12.5

The perfect mix of Prosecco and Peach puree. The Bellini was invented by Giuseppe Cipriani, founder of Harry's Bar in Venice

### MOSCOW MULE (RUSSIA) 10.5

Muddled lime, sugar and Vodka, topped with Ginger Beer. This tangy cocktail became a major craze in the 1950s paying homage to Russia's signature drink

### SINGAPORE SLING (SINGAPORE) 12.5

Plymouth Gin, Dom Benedictine, Cointreau, Cherry liqueur, Pineapple juice, Grenadine and Angostura Bitters. The famous Raffles Hotel cocktail created by Ngiam Tong Boon, a Hainanese bartender working at The Long Bar

### TOBERLERONE (AUSTRALIA) 13.5

Frangelico, Khalua and Baileys mixed with cream. Created in 2003 by Simon Difford in Sydney, it's the perfect dessert in a glass

### JAPANESE SLIPPER (JAPAN) 10.5

Midori, Cointreau and Lemon juice, shaken and garnished with a maraschino cherry. Created in 1984 by Jean-Paul Bourguigno, using Japan's signature Melon Liqueur

### DARK AND STORMY (BERMUDA) 10.5

Close your eyes and this tall and refreshing mix of Gosling's Dark Rum, lime juice, Angostura Bitters and Ginger Beer takes you back to the Caribbean

### PISCO SOUR (PERU) 9.5

Created in Cerro de Pasco after running out of whiskey. Muscat Grape Brandy, lime juice, sugar syrup, shaken with egg white and bitters

## CHAMPAGNE COCKTAILS

### THE CHAMPAGNE COCKTAIL 13.5

The original and still one of the best. Remy Martin VSOP, brown sugar and Angostura Bitters topped with sparkling Brut for a smooth yet complex drink

### FRENCH 75 11.5

Great, subtly flavoured aperitif: Japanese Gin, Sparkling Brut, Lemon juice and sugar - it was named after a French 75 artillery piece

### KIR ROYALE 12.5

The French Classic of Crème de Cassis Liqueur topped with sparkling Brut

### APEROL SPRITZ 13.5

Refreshing fizzy soda and sparkling Brut balance the bitterness of the Aperol, served with an orange slice - a great pick me up