

— *the* —
FITZGERALD
— HEATON MOOR —



LESS IS MOOR

COCKTAILS

CLASSICS



SLING



MARTINI



OLD FASHIONED



BALLOON



CHAMPAGNE



GOBLET



HIGHBALL

U SOUTH SIDE FIZZ

7.5

Tanqueray, Lime, Mint, Soda

The preferred tippie of bootlegger Al Capone and his crew – the gang notoriously ran Chicago’s South Side, which inspired the name.

U MARY PICKFORD

7.5

Santa Teresa Claro, Grand Marnier, Pineapple, Lime, Grenadine

Named after the 1920s movie star, Mary Pickford is said to have favoured this cocktail created for her on a trip to Cuba, where rum was far easier to come by than it was stateside.

U RAT PACK MANHATTAN

8

Bulleit Bourbon, Sweet Vermouth, Grand Marnier, Orange Bitters

The original recipe used different whiskeys to represent each of the Rat Pack crooners - the addition of Grand Marnier was for Sammy Davies, the wild card of the pack.

U BOULEVARDIER

8

Woodford’s Reserve, Sweet Vermouth, Campari

This creation is ascribed to Erskine Gwynne, an American-born writer who founded a monthly magazine in Paris called Boulevardier.

U HEMINGWAY DAIQUIRI

8.5

Santa Teresa 1796, Maraschino, Lime, Pink Grapefruit, Cherry

“I drink to make other people more interesting”, Ernest Hemingway. This drink was specifically created without sugar to suit Ernest Hemingway’s diabetic condition.

U FITZGERALD BRAMBLE

7.5

Portobello Road Gin, Blueberries, Lemon, Sugar, Lemon-Thyme

An original Fitzgerald twist on the classic cocktail created in London by Dick Bradsell.

U RAMOS GIN FIZZ

8

Tanqueray, Double Cream, Lemon Juice, Orange Blossom Water, Vanilla Extract, Egg White, Soda Water

Originally called The New Orleans Fizz, this cocktail became so popular after its creation in 1888 that it took on the name of its creator – Henry C. Ramos of NOLA’s Imperial Cabinet Bar.

U CLASSIC CHAMPAGNE COCKTAIL

9.5

Hennessey, Moet Champagne, Sugar, Bitters

One of oldest cocktails, dating back to the mid 1800’s.

TIME TO DRINK COCKTAILS

AND DANCE ON THE TABLES...

COCKTAILS

FITZGERALD

presents



SLING



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GOBLET



HIGHBALL

TEQUILA MOCKINGBIRD 7.5

El Jimador Tequila, Triple Sec, Orgeat, Pink Grapefruit, Lemon

A Mexican spin on the much-loved Mai Tai, adding the zest of pink grapefruit and tequila for a real kick!

SPICED CHOCOLATE 7.5

Bulleit Bourbon, Dark Cacao, Pimento Dram, Orange Zest, Caramel, Cream

Dark and flavoursome, the addition of Pimento Dram bringing in nutmeg, cinnamon and peppery flavours, layered with cream and caramel.

LEMON MERINGUE PIE 8

Ketel One Citron Vodka, Limoncello, Toasted Meringue

A delicious and zesty lemon martini topped with sweet toasted meringue foam.

BLACK CHERRY & WALNUT SAZERAC 8.5

Bulleit Rye Whiskey, Martell VS, Black Walnut & Cherry Bitters

A classic Sazerac is made primarily of cognac and bitters. Some claim it's the oldest-known American cocktail with origins in pre-civil war New Orleans. With our twist, we use the more subtle flavours of rye whiskey with bolder walnut and cherry notes, to create a very moreish drink.

ORIENTAL SLING 8

Tanqueray, Coriander, Rose Water, Cointreau, Lime, Pineapple

The original sling cocktail comes from the famous Raffles Hotel in Singapore. Our twist brings the exotic flavours of coriander together with the floral and citrus tastes of orange and rose water.

RHUBARB FIZZ 7.5

Portobello Road Gin, Rhubarb Liqueur, Egg White, Prosecco, Bitters, Lemon Juice

An elegant and sophisticated drink, the sweetness from the rhubarb blends with the dry gin and prosecco perfectly to create a balanced and pretty sip!

FAIRYTALE OF NEW YORK 9.5

Johnnie Walker Black Label Whisky, Cherry Heering, Plum Bitters

Two classics collide - the Manhattan meets the Old Fashioned. A sophisticated cocktail, perfectly balanced and served over dry ice for a dramatic finish.

FRENCH MARTINILLA 7.5

Cariel Vanilla Vodka, Chambord, Pineapple, Madagascan Vanilla Extract

Our twist on the New York City favourite, created in the cocktail renaissance, this is a frothy and sweet little thing celebrating the perfect match of vanilla, black raspberry and pineapple.

PARTY LIKE

IT'S 1925

SHARES



A LITTLE BIT RUMMY

18

Santa Teresa Claro, Skipper Rum, El Dorado 5, Briottet Apricot, Triple Sec, Black Tea, Grenadine, Cranberry Juice

A sophisticated rum punch - an enchanting mix of light, dark and gold rums mixed with tea, juice and bitters.

Elegantly served up in a very British way!



THE BEE'S KNEES PUNCH

19.5

Ketel One Vodka, Lemon, Honey Syrup, Apple Juice, Bitter Lemon, Peychaud Bitters

Blending the classic flavours of honey and lemon, with a zing of apple, gives a zesty and bittersweet twist on the prohibition cocktail.

We all agree that it's the bee's knees!



AVIATION

Portobello Road Gin, Crème de Violette, Maraschino, Lemon, Dry Ice

8.5
(For one
or as
asharer)

The Aviation was created by Hugo Ensslin, head bartender at the Hotel Wallick in New York, in the early twentieth century. Parma Violet flavours make this a boozy throwback to your childhood!

We serve ours in a cloud of magic smoke!



"A DIAMOND IS A PIECE OF COAL
MADE GOOD UNDER PRESSURE"

WINE & FIZZ

BOTTLE 175ML 250ML

WHITE

TREBBIANO

EMILIA ROMAGNA, ITALY

16

4

5.5

PINOT GRIGIO

VENETO, ITALY (VV)

18

4.25

5.75

SAUVIGNON BLANC,

LANYA, CENTRAL VALLEY, CHILE (V)

18

4.25

5.75

RED

SANGIOVESE

EMILIA ROMAGNA, ITALY

16

4

5.5

MERLOT LANYA

CENTRAL VALLEY, CHILE (V)

18

4.25

5.75

CABERNET SAUVIGNON

DE GRAS, COLCHAGUA VALLEY, CHILE (V)

18

4.25

5.75

ROSE

PINOT GRIGIO BLUSH

VENETO, ITALY

16

4

5.5

LE NOTAIRE CARIGNAN ROSE

LANGUEDOC, FRANCE

18

4.25

5.75

SPARKLING WINE & CHAMPAGNE

BOTTLE 125ML

PROSECCO STELLE D'ITALIA

26

4.5

MOET ET CHANDON, BRUT IMPERIAL, FRANCE

55

9

MOET ET CHANDON ROSE, FRANCE

70

-

VEUVE

75

-

VEUVE ROSE

85

-

DOM PERIGNON

180

-

ACE OF SPADES

400

-

Wine is served as a 175ml and 250ml glass and 750ml bottles.
Champagne and Prosecco are served as a 125ml glass or 750ml bottle. 125ml glasses of wine are available on request.

