



COCKTAILS & BAR MENU



We add a discretionary 12.5% service charge to all bills.

If you have any allergies or intolerances, please tell a member of our team to assist you.

BAR SNACKS

Our kitchen is closed by 23.30pm Wednesday to Friday & by 23.00pm on Saturday

HOT ROAST SMOKED ALMONDS

4.5

LEMON & THYME MARINATED OLIVES

4.5

TRUFFLE & PARMESAN POPCORN

5.5

BUTTERNUT, POMEGRANATE & PAPRIKA DIP

5.5

HAND CUT TRIPLE COOKED CHIPS & ROSEMARY SALT

6

(+2 Truffle Sea Salt & Aged Parmesan)

MUSHROOM ARANCINI

9.25

FRIED TUNWORTH CAMENBERT & CHUTNEY

9.75

CHEF'S HOMEMADE FUDGE SELECTION

5.25

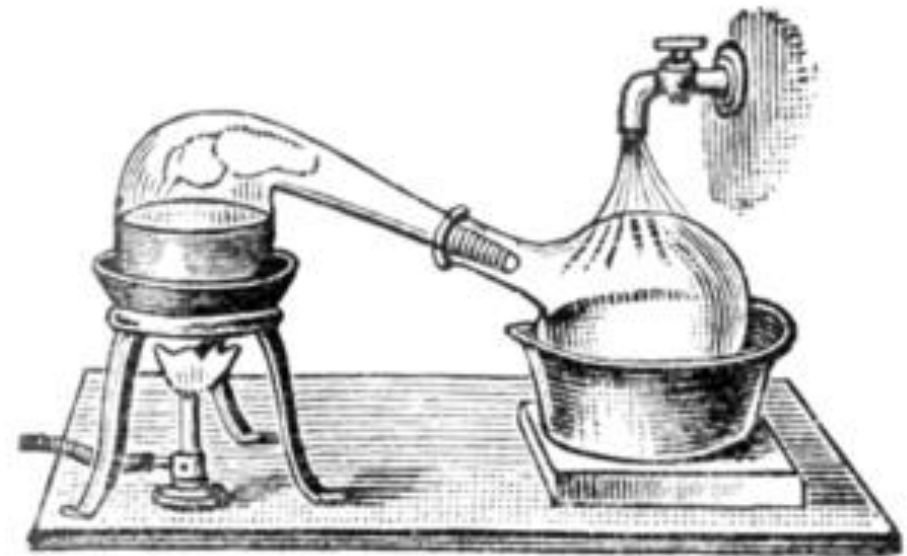


Welcome to Nocturne Prohibition Bar.

Our team is dedicated to offer you a great experience via our extensive list and friendly service.

Contained within these pages, you'll find our selection of cocktails, spirits, beers, soft drinks and snacks. We have a large selection of spirits & liqueurs where you may request assistance to a member of our team to assist you.

Remember, our skilled and friendly staffs are here to help and guide you through your experience in Nocturne. We are always happy to answer questions, give recommendations or help create a bespoke cocktail just for you.



*Our spirits are served 25ml and/or 50ml.
Please ask a member of our team to assist you.*

Please, let know a member of our team if you have any allergens and/or intolerances.

Our Chef works with a large range of fresh ingredients, we may not guarantee that our dishes are free of nuts, gluten, fish, dairy, celery & sesame.

COCKTAILS

A TRIP TO VENICE

Gin, Raspberry, Pomegranate, Elderflower, Peppermint,
Sparkling Wine, Paint

13

CARIBBEAN SUNSET

Vodka, Passion Fruit, Ginger, Vanilla, Citrus, Light Bitter,
Roasted Pineapple

13.5

CLARIFIED PUNCH

Gin & Vodka blend, Mango, Bergamot, Citrus, Habanero Chili,
Cinnamon, Soya, Sandalwood

14.5

CLOUD OVER MEXICO

Tequila & Mezcal blend, Apricot, Coconut, Cumin, Citrus, Air

14

COCONUT & PINEAPPLE BOULEVARDIER

Bourbon Whiskey, Italian Vermouth, Bitters, Coconut,
Pineapple, Jelly

14.5

GRINGO'S BREAKFAST

Tequila, Medium Roasted Colombian Coffee, Agave, Frosties,
Cream

13.5

HEMINGWAY #2

Spanish Rum, Grapefruit, Maraschino, Spices, Citrus, Salt

14

LYCHEE GONE IN SMOKE

Gin, Lychee, Rose, Elderflower, Jasmine, Citrus, Ginger

15

BEERS



	<i>ABV</i>	<i>33cl</i>
Peroni, <i>Italy</i>	4.7%	5
Asahi, <i>Japan</i>	5.2%	5.50
Duvel, <i>Belgium</i>	8.5%	9.5

SOFT DRINKS

FRESH JUICES



We are proud to offer a selection of fresh juices,
pressed freshly each day to keep the flavours and
aromas at their best.

Pineapple, Coconut, Cucumber/Aloe Vera, Pear,
Apple, Cranberry, Tomato

6

MIXERS

We offer a selection of sodas from “Schweppes”.
Please ask a member of the team for any guidance.

2

MOCKTAILS

To help create a bespoke mocktail to your liking, our
bartenders are happy to guide you through our
selection of fresh and daily delivered produce.

8.5



ABSINTHE

Nocturne bar team is delighted to offer different serve using different flavouring to compliment your absinthe. Please see below our selection of absinthe & different serve we offer.

	<i>ABV</i>	<i>50ml</i>
La Fee NV Verte, <i>France</i>	40%	8
Sebor, <i>Czech Republic</i>	55%	11
Pernod, <i>France</i>	68%	12
La Fee Parisienne, <i>France</i>	68%	12.5
Dillons, <i>Canada</i>	67.5%	13
Corsair Red, <i>USA</i>	56%	15
Hills, <i>Czech Republic</i>	70%	16
Bareksten Illsint, <i>Norway</i>	60%	17
Jade Terminus Oxigenee, <i>France</i>	68%	18
Green Velvet Blanche, <i>France</i>	48%	19



SERVES

(+2 on all serves)

Jasmine & Orange
Cucumber & Aloe Vera
Lemon & Thyme
Pineapple & Lime
Apple & Hibiscus
Roasted pineapple soda



COCKTAILS

REVISITED OLD FASHIONED

Cognac, Oolong, Butter, Orange, Mandarinine
14

ROYAL BERMUDA YACHT CLUB

Spanish Rum, Falernum, Citrus, Orange, Sweet
Spices, Bitters
13

ULTIMATE HIGHBALL

Scotch Whisky, Pear, Earl Grey, Light Citrus, Cloves,
Soda
12.5

SAVAGE GARDEN

Gin, Sake, Cucumber, Mint, Aloe Vera, Apple, Citrus,
Elderflower
13.5

MYSTERIOUS SHOTS

Choose a base spirit from Beefeater Gin, Stolichnaya
Red Vodka, Havana Club 3yrs Rum or El Jimador
Blanco Tequila.

Constantly changing, leave the bartender concoct a
blend using fresh ingredients.

4.5- each, 15.00 - for four, 27.00 - for eight

LAST ORDER TIPPLE

Nocturne team has been preparing a little tippie for
you to take away & keep a little souvenir from us.
Our Cocktail is weekly made & kept secret, served in
a hip flask for you to take home.

22.5

GIN

	<i>ABV</i>	<i>50ml</i>
Beefeater, <i>London Dry Gin</i>	40%	9
Beefeater 24, <i>London Dry Gin</i>	45%	9.5
Chase Extra Dry, <i>English Gin</i>	45%	10
Madame Del Professore, <i>Italian Gin</i>	42.9%	10
Hendricks, <i>Compound Gin</i>	41.4%	12
Tanqueray N° 10, <i>London Dry Gin</i>	47.3%	12.5
Kyro Napue, <i>Swedish Gin</i>	46.3%	13.5
Ableforth Bathtub NS, <i>Compound Gin</i>	43.3%	13.5
Gin Mare, <i>Spanish Gin</i>	42.7%	14
Ki No Bi, <i>Japanese Gin</i>	45.7%	15
Monkey 47, <i>German Gin</i>	47%%	17.5

BARTENDER'S CHOICE

	<i>ABV</i>	<i>50ml</i>
Junipero, <i>American Gin</i>	49.3%	14.5

Made by Anchor Distilling Co founded in 1993, San Francisco, California. Junipero is composed of 12 different botanicals all re-distilled in small copper still. Heavy on Juniper, the spirit is still delicate and well balanced.

Our team would advise a Dry Martini serve with a twist of lemon.

Dry Junipero Martini, <i>lemon twist</i>	16.5
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RUM

	<i>ABV</i>	<i>50ml</i>
Havana Club 3yrs, <i>Cuba</i>	40%	9
Havana Club 7yrs, <i>Cuba</i>	40%	10
Foursquare Spice, <i>Barbados</i>	37.5%	10.5
Wray & Nephew, <i>Jamaica</i>	63%	11
Doorly's 5yrs, <i>Barbados</i>	40%	11.5
El Dorado 8yrs, <i>Guyana</i>	40%	12
Yaguara Blue Organic, <i>Brazil</i>	40%	12.5
Diplomatico Reserva <i>Venezuela</i>	40%	14.5
Santa Teresa 1796, <i>Venezuela</i>	40%	15
Mount Gay XO, <i>Barbados</i>	43%	16
J Bally 2002, <i>Martinique</i>	43%	17.5
Abuelo Centuria, <i>Panama</i>	40%	30

BARTENDER'S CHOICE

	<i>ABV</i>	<i>50ml</i>
Clairin Casimir 2016, <i>Haiti</i>	48.3%	13.5

The 2016 Clairin Casimir is a peculiar Rum as the distiller added lemongrass, cinnamon & ginger during the alcohol fermentation process. The result is grassy, dry & slightly spicy Rum.

Our team would advise a Daiquiri to experience the great potential of the spirit.

Clairin Daiquiri,	15
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AMERICAN WHISKEY

	<i>ABV</i>	<i>50ml</i>
Makers Mark, <i>Bourbon</i>	45%	9
Canadian Club, <i>Rye</i>	40%	9.5
Buffalo Trace, <i>Bourbon</i>	40%	10
Wild Turkey 101, <i>Bourbon</i>	50.5%	11
Bulleit, <i>Rye</i>	45%	11.5
Woodford Reserve, <i>Bourbon</i>	43.2%	12.5
Sazerac, <i>Rye</i>	43.2%	14.5
Hudson Four Grain, <i>Bourbon</i>	46%	22

BARTENDER'S CHOICE

	<i>ABV</i>	<i>50ml</i>
Eagle Rare 10yrs, <i>Bourbon</i>	45%	13

*Coming from the Buffalo Trace distillery, Frankfort, Kentucky.
Eagle Rare is a great full-bodied Bourbon with notes of
buttery corn & toffee.*

*Our team would advise an Old Fashioned serve with a twist
of orange.*

Eagle Rare Old Fashioned	15
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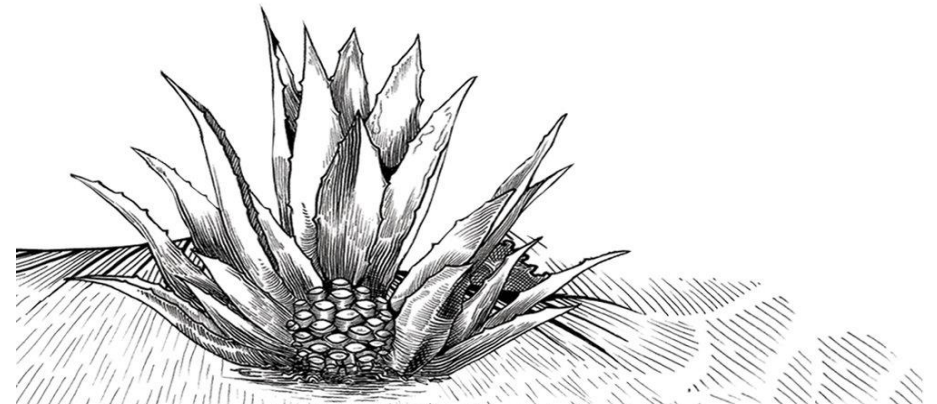


VODKA

	<i>ABV</i>	<i>50ml</i>
Stolichnaya Red, <i>Wheat & Rye</i>	40%	9
Black Cow, <i>Milk</i>	40%	10
Belvedere, <i>Rye</i>	40%	11
Grey Goose, <i>Wheat</i>	40%	12
Chase, <i>Potato</i>	40%	12.5

TEQUILA - MEZCAL - SOTOL

	<i>ABV</i>	<i>50ml</i>
Jose Cuervo Silver, <i>Lowlands</i>	38%	9
El Jimador Blanco, <i>Lowlands</i>	38%	10
Monte Alban, <i>Mezcal</i>	40%	10
Cazcabel Reposado, <i>Highlands</i>	38%	10.5
Tapatio Reposado, <i>Highlands</i>	38%	12.5
Hacienda de Chihuahua, <i>Sotol</i>	38%	13
Montelobos Joven, <i>Mezcal</i>	43.2%	15
Herradura Anejo, <i>Lowlands</i>	40%	16
Patron Reposado, <i>Lowlands</i>	40%	16.5
Don Julio Anejo, <i>Highlands</i>	38%	17
Ocho Extra Anejo, <i>Highlands</i>	40%	25



SOTCH WHISKY

	ABV	50ml
Antiquary 12yrs, <i>Blend</i>	40%	9
Chivas Regal 12yrs, <i>Blend</i>	40%	10
Auchentoshan 12yrs, <i>Lowlands</i>	40%	12.5
Tomatin Legacy, <i>Highlands</i>	43%	11
Glengoyne 12yrs, <i>Highlands</i>	43%	11.5
Aberfeldy 12yrs, <i>Highlands</i>	40%	13.5
Glen Scotia 15yrs, <i>Highlands</i>	46%	16.5
Springbank 15yrs, <i>Campbeltown</i>	46%	20
Dalwhinnie 15yrs, <i>Speyside</i>	43%	13
Maccallan 12yrs, <i>Speyside</i>	40%	18
Glenfiddich 18yrs, <i>Speyside</i>	40%	26
Bowmore 12yrs, <i>Islay</i>	40%	12
Laphroaig 10yrs, <i>Islay</i>	40%	13.5
Bruichladdich Classic Laddie, <i>Islay</i>	50%	15
Highland park 18yrs, <i>Orkney Island</i>	46%	28
Talisker 10yrs, <i>Skye</i>	40%	12.5
Jura 10yrs, <i>Isle of Jura</i>	40%	11
Robert Burns, <i>Isle of Arran</i>	40%	10.5



IRISH WHISKEY

	ABV	50ml
Bushmills Original, <i>Continous Still</i>	40%	10
Jameson IPA, <i>Continous Still</i>	40%	11
Tyrconnell, <i>Single Malt</i>	43%	11.5
Bushmills 10yrs, <i>Continous Still</i>	40%	12.5
Redbreast 12yrs, <i>Single Pot Still</i>	40%	16.5

JAPANESE WHISKEY

	ABV	50ml
Nikka Pure Malt Red, <i>Blend</i>	43%	17.5
Akashi, <i>Blend</i>	40%	14.5
Nikka Coffee Grain, <i>Single Grain</i>	45%	16.5
Nikka From The Barrel, <i>Blend</i>	51.4%	17.5
S. Yamazaki DR, <i>Single Malt</i>	43%	18.5
S. Yamazaki 12yrs, <i>Single Malt</i>	43%	32

BRANDY

	ABV	50ml
Courvoisier VS, <i>Cognac</i>	40%	10
Berneroy Fine N°5, <i>Calvados</i>	41.3%	10
Barsol Primero, <i>Pisco</i>	41.3%	11
Montanaro Di Barbera, <i>Grapa</i>	43%	11
B. De Sigognac VSOP, <i>Armagnac</i>	40%	11
Frapin 1270, <i>Cognac</i>	40%	15
Maxime Trijol XO, <i>Cognac</i>	40%	25

