

BARBECOA PICCADILLY

“Directly they reach London, they make for it. Its lure is irresistible and once they get there, it holds them tight. It is the last place to which they say goodbye when leaving London and they turn away with a sigh and lingering backward glances.”

W. Macqueen Pope - Goodbye Piccadilly

BEER | MIXED DRINKS | SPIRITS

UK CRAFT BEER

ORGANIC HELLES 4.8% 330ml £4.50
Freedom Brewery, Staffordshire

PALE LAGER 4.9% 330ml £5.50
West Brewery, Glasgow

PILSNER 4.7% 330ml £5.50
Redchurch Brewery, Bethnal Green

BELGIAN-STYLE WHEAT BEER 6% 330ml £6
Brains Craft Brewery, Cardiff

PALE ALE 4.5% 330ml £6
Crate Brewery, Hackney Wick

SESSION IPA 4.3% 330ml £6
Mondo Brewing Company, Battersea

AMERICAN PALE ALE 5.4% 330ml £6
East London Brewing Co, Leyton

GOLDEN ALE 4.8% 500ml £6.50
East London Brewing Co, Leyton

OAK-AGED BEER 6.6% 330ml £5.50
Innis & Gunn Brewery, Edinburgh

SOUTH PACIFIC PORTER 6% 330ml £6.50
Yeastie Boys, Aberdeen

APPLE CIDER 4.5% 330ml £4.50
Hawkes Urban Orchard, London

LONG & REFRESHING

There's a lot more to making a refreshing drink than pouring a measure of gin into a tall glass with some tonic. Long ago, tall drinks all had very specific names, based on a precise balancing of ingredients.

The Collins, for example, was to be built by mixing a spirit with soda, lemon and sugar in a tall glass over ice. The Fizz called for shaking the same ingredients together and serving it 'up'. If you prefer lime to lemon in your Collins, then you're drinking a Rickey, or if you prefer ginger over soda, you've got yourself a Mule.

The smallest change in ingredients or mixing can have a big impact on the flavour of your drink. Let us know how you like yours

WILD G+T £10

Wild Irish Gin, Barbecoa's Nettle
& Grapefruit Tonic

AILSA COLLINS £10.50

Ailsa Bay Single Malt, Spiced Apple Syrup,
Lemon, Sparkling Water

COUNTRYSIDE COBBLER £10.50

Grilled Peach & Blueberry Vodka, Thyme,
Seasonal Fruits, Lemon, Sparkling Wine

BOULEVARD SPRITZ £10

Bourbon, Amaro, Sweet Vermouth,
Grapefruit Bitters, Prosecco

COLD SHOULDER £9.50

Monkey Shoulder Blended Malt, Crème de Mûre,
Mezcal Rinse, Lemon Juice, Chamomile Honey

Classic recipes also available upon request

SOURS

Most historians agree that we owe the creation of the Sour to the sea-faring heroes of the 18th Century. In need of something safe to drink, they would often add their alcohol ration to water and mix in some citrus and sugar to balance the flavour.

A drink both essential and integral to cocktail history, this humble drink fell out of favour for a time. The crudely made spirits of prohibition couldn't agree with the simplicity of the Sour, and with the dawn of sours mix some decades later, bartenders would favour convenience over care and attention.

Our Sours draw inspiration from those early recipes keeping the original concept at their core – spirit, citrus, water and sugar

CLUB FIZZ £10.50

London Dry Gin, Raspberry & Grapefruit Cordial,
Egg White, Lemon, Soda

MRS. WELER'S RUM SOUR £10

Pineapple Rum, Herbal Liqueur, Sage, Lime

THE BIG SMOKE £11

Talisker 10yo, Bourbon, Egg White, Lemon,
Sugar, Shiraz Float

SALTY DOG'S GIMLET £11.50

Navy Strength Gin, Salt & Gunpowder Lime Cordial,
Seaweed, Explosive

LONDON TO NEW YORK £11.50

London Dry Gin, Rye Whiskey, Sweet Vermouth,
Lemon, Demerara Sugar

Classic recipes also available upon request

SPIRITED

The word 'cocktail' was once famously explained in an 1806 issue of a New York-based newspaper The Balance and Columbian Repository. It stated that "cock-tail is a stimulating liquor, composed of spirits of any kind, sugar, water and bitters."

By the 1860s, mixed drinks had evolved and cocktails would often include curaçao, absinthe and other liqueurs as their sweetener. Discerning drinkers, possibly growing weary of these fancy drinks or feeling nostalgic, began asking for their drinks to be mixed the old-fashioned way.

These drinks are our tribute to the early days of mixed drinks, when it was all about the spritis.

AGED MARTINEZ £10

Bourbon Barrel-Aged Old Tom Gin, Triple Sec, Sweet Vermouth,
Flambéed Citrus Oils

AULD AQUAINTENCE £11.50

Glenfiddich 12yo Single Malt, Sherry,
Strawberry Jam-Washed Amaro

OLD SMOKEY £10

Bohea Lapsang Rum, Mandarin Liqueur, Lemon Peel

SONS & ROSES £10.50

Kamm & Sons Islay Cask, Small Batch Bourbon, Maraschino Syrup

ANGOSTURA FIX £9.50

Amaro di Angostura, Lemon Cordial, Fizz Powder

Classic recipes also available upon request

NO ALCOHOL

In 1894, a young man named Wayne Wheeler was offered a job in a new organisation called the 'Anti-Saloon League'. This job offer would change bartending in the US - and indeed the world - forever.

Together with others from the 'Temperance Movement', he helped pass the 'National Prohibition Act' in the US. With the sale of alcohol prohibited, many great bartenders fled the US - often ending up right here in London. Prohibition didn't last and all that remains of it's legacy lives on in the 'speak-easy' bars across the world.

Whilst we're no fans of the 'Temperance Movement' we still recognise the importance of moderation. With flavour and refreshment as our top priorities we've created a selection of alcohol free drinks we're sure Wayne Wheeler would have loved.

AMERICAN CREAM SODA £5

Vanilla Gomme, Lime, Cream, Soda

ST. JAMES £5

Lemon Tonic, Raspberry, Apple Juice

ROOIBOS MOJITO £5

Apple & Rooibos Tea, Lime, Mint, Sage

ELDERFLOWER & BASIL COLLINS £5

Elderflower Cordial, Basil, Lemon Juice, Soda

VICTORIAN ICED TEA £5

Breakfast Tea, Earl Grey Tea, Lavender, Lemon, Sugar, Cranberry

Classic recipes also available upon request

BARBEOA CLASSICS

BARBEOA BLAZER £13

Blazed Apple & Cinnamon Bourbon, Orange Peel,
Cherries, Maple Syrup, Aromatic Bitters

JESSICA RABBIT £12.50

Vanilla Vodka, Strawberry Purée, Elderflower, Lime, Prosecco

BOURBON ICED TEA £11

Breakfast & Earl Grey Tea Bourbon, Crème de Pêche,
Apple Juice, Cranberry Juice, Lemon, Ginger Ale

PEACH TEA-NI £10

Matcha Green Tea-Infused Cucumber Gin, Crème de Pêche,
Lychee Liqueur, Peach Bitters, Egg White

SMOKED MARGARITA £9.50

Reposado Tequila, Black Cardomom Syrup, Lime Juice

Classic recipes also available upon request

SPIRITS

“There’s nothing wrong with sobriety...in moderation”
John Ciardi

VODKA

“Vodka is like water, but with consequences.” – Tom Rachman

LUKSUSOWA £6
ŻUBRÓWKA BISON GRASS £6
KETEL ONE £6.50
CHASE ENGLISH POTATO £8
VIRTUOUS £8.50
TITO'S HANDMADE VODKA £8.50
BLACK COW £8.50
CHILGROVE GRAPE VODKA £8.50
KONIK'S TAIL £9

GIN

“I exercise strong self control. I never drink anything stronger than gin before breakfast” W.C. Fields

HAYMAN'S LONDON DRY £6.50
LANGLEY'S NO.8 £7.50
EDEN MILL LOVE GIN £7.50
ROCK ROSE £7.50
GLENDALOUGH WILD BOTANICAL £8
HENDRICK'S £8
JENSON'S £8.50
CHILGROVE GRAPE GIN £8.50
DEATH'S DOOR WINTER WHEAT £9.50
BROOKLYN SMALL BATCH £10.50

RUM

“It was a maddening image and the only way to whip it was to hang on until dusk and banish the ghosts with rum.” - Hunter S. Thompson

FLOR DE CAÑA 4YO £6

GOSLING'S BLACK SEAL £6

RON CUBAY AÑEJO £6.50

PLANTATION GUATEMALA GRAN ANEJO £8.50

WOOD'S OLD NAVY £9.50

FLOR DE CAÑA 12YO £11

DARK MATTER SPICED £16

OWNEY'S NEW YORK CITY RUM £16

FLOR DE CAÑA 25YO £25

DIPLOMATICO AMBASSADOR £35

TEQUILA & MEZCAL

“There is a great independence, and a confident immunity to risk, in all drinks made out of cactus.” - Alan LeMay

CALLE 23 BIANCO £6.50

CALLE 23 REPOSADO £7.50

VILLA LOBOS AÑEJO £10

DON JULIO AÑEJO £12

VILLA LOBOS EXTRA AÑEJO £10.50

EL TESORO REPOSADO £14

BURRITO FIESTERO MEZCAL JOVEN £18.50

ILEGAL REPOSADO MEZCAL £18.50

ALIPUS SAN ANDREAS MEZCAL £20

BRANDY

“Claret is the liquor for boys, port for men; but he who aspires to be a hero must drink brandy.” – Samuel Johnson

COGNAC

FRANÇOIS VOYER VSOP £8.50

RÉMY MARTIN VSOP £9.50

DELAMAIN XO £18.50

RÉMY MARTIN XO £25

HENNESSY PARADIS £75

ARMAGNAC

CHÂTEAU DE LAUBADE ARMAGNAC VSOP £6.50

CHÂTEAU DE LAUBADE ARMAGNAC XO £7.50

GRAPPA

NARDINI GRAPPA BIANCO £6

NARDINI GRAPPA RISERVA 3YO £9

MAROLO GRAPPA DI BAROLO 12YO £15

PISCO

MACCHU PISCO £6.50

PISCO LADIABLADA £7.50

APPLES

CHÂTEAU DU BREUIL CALVADOS £7.50

LAIRD'S APPLEJACK £7.50

APÉRITIF & DIGESTIF

KAMM & SONS £6

KAMM & SONS ISLAY CASK £11.50

CAMPARI £10

CHARTREUSE *Green / Yellow* £10

FERNET BRANCA £6

AMARO DI ANGOSTURA £8

AMARO AVERNA £6.50

AMARO TOSOLINI £8

KUMMEL £7.50

PERNOD £6

PERNOD ABSINTHE £10

LIQUEURS

SALIZA AMARETTO £7

KING'S GINGER £6

ST GERMAIN £6

DRAMBUIE £7

MELETTI ANISETTA £6.50

CHERRY HEERING £6

FRANGELICO £6

CHAMBORD £6

ILLY ESPRESSO £6

GRAND MARNIER £7

FRUIT LIQUEURS £6

CHARTREUSE MURE SAUVAGE £6.50

CHARTREUSE CASSIS £6.50