

*@venue*

**AVENUE RESTAURANT AND BAR**  
**7-9 ST JAMES'S STREET**  
**LONDON SW 1A 1EE**  
**0207 321 2111**

## CHAMPAGNE BOTTLE

Piper Heidsieck Brut, nv	49.00
Henriot Brut Souverain, nv	59.00
Gimonnet Cuis 1er Cru Blanc de Blancs	68.00
Duval Leroy Blanc de Blancs 1999	61.00
Laurent Perrier Brut, nv	65.00
Roederer Brut Premier, nv	67.00
Philipponnat Royale Reserve Brut Non Dose, nv	73.00
Taittinger Brut, nv	70.00
Veuve Clicquot Brut, nv	77.00
Bollinger Speciale Cuvee, nv	79.00
Charles Heidsieck Brut Reserve, nv	76.00
Lanson Brut Vintage 1999	83.00
Laurent Perrier Ultra Brut, nv	85.00
Besserat de Bellefon Blanc de Blancs, nv	86.00
Moet & Chandon Vintage 2004	96.00
Ruinart Blanc de Blancs, nv	95.00
Pol Roger Vintage Reserve 2000	100.00
Pommery Cuvee Louise 1999	135.00
Pol Roger Sir Winston Churchill 1998	155.00
Krug Grande Cuvee, nv	165.00
Dom Perignon 2002	165.00
Perrier Jouet Belle Epoque Brut 2002	170.00
Philipponnat Clos des Goisses Brut 2000	180.00
Laurent Perrier Grand Siecle	188.00
Louis Roederer Cristal 2004	195.00

## CHAMPAGNE ROSE BOTTLE

Piper Heidsieck Sauvage Rose, nv	65.00
Billecart Salmon Rose, nv	79.00
Duval Leroy Rose Brut	94.00
Charles Heidsieck Rose Brut, nv	92.00
Laurent Perrier Rose, nv	95.00

## AVENUE'S COCKTAIL OF THE MONTH: JANUARY, 2012

Avenue Walls

By Pedro Carvalho, General Manager



### Origin of the Name:

"The warm colours of Avenue's signature red walls and our connection with Art links beautifully with the colour of the cocktail and the art of Mixology which our wonderful and qualified bartenders execute with style and finesse"

### The Recipe:

50mls gin  
100mls cranberry juice  
brown sugar  
fresh lime  
fresh cranberries  
crushed ice

For the month of January enjoy this cocktail for **£6.00**

Join us on Wednesday 1st February for our vodka inspired cocktail masterclass. To celebrate the month of February it promises to be a class full of passion.

For £15 per person enjoy the masterclass, your cocktail and some delicious canapes.

To be the first to hear about our cocktail of the month sign up to Avenue's Newsletters or follow us on Twitter @AvenueStJames.

Prices include VAT at 20% .

A discretionary service charge of 12.5% will be added to your bill.

**SOFT DRINKS****JUICES**

Fresh Orange	3.75
Fresh Cranberry	3.75
Fresh Pineapple	3.75
Fresh Apple	3.75
Fresh Tomato	3.75
Fresh Grapefruit	3.75
Orange	3.75
Cranberry	3.75

**SODAS**

Coca Cola	3.50
Diet Coke	3.50
Lemonade	3.25
Ginger Ale	3.25
Ginger Beer	3.25
Club Soda	3.25
Lime & Soda	3.25
Elderflower Presse	3.25
Tonic	3.25
Slimline Tonic	3.25

**CHAMPAGNE BY THE GLASS****125ML**

Piper Heidsieck Brut, nv	9.00
Piper Heidsieck Sauvage Rose, nv	11.50
Laurent Perrier, nv	12.50
Gimonnet Cuis 1er Cru Blanc de Blancs	12.50
Roederer Brut Premier, nv	12.50
Veuve Clicquot Brut, nv	14.50
Bollinger Speciale Cuvee, nv	14.50
Laurent Perrier Rose, nv	17.00

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## BAR SNACKS

Sicilian & Spanish olives	2.50
Fried squid, sweet chilli sauce	6.50
Fish goujons, lemon & herbs	7.50
Grilled beef, mushroom mayonnaise	8.50
Cumberland Cocktail sausages, 6.00 English mustard	

## BAR FOOD

Chicory, pickled pear, walnut and Stichelton salad, orange & thyme dressing	5.50
Soup of the day	6.00
Angus burger, St Gall, English mustard, red onion marmalade	12.50
Selection of seasonal British cheeses	9.00
English charcuterie plate, toast & chutney	13.00

## COFFEE

Filter Coffee	2.75
Americano	3.25
Espresso	2.50
Double Espresso	3.25
Cafe au lait	3.25
Cappuccino	3.25
Hot Chocolate	3.25

## TEA

	3.00
Earl Grey	
English Breakfast	
Darjeeling	
Green Tea	
Jasmine	
Camomile	
Peppermint	

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**DIGESTIVES**

Strega	6.00
Fernet Branca	6.00
Green Chartreuse	6.00
Jägermeister	6.00
Kummel	6.00

**LIQUEUR COFFEE**

Calypso	8.25
Irish	8.25
French	8.25
Baileys	8.25

**PORT AND SHERRY**

Grahams LBV	6.00
Tio Pepe	6.00
Rozes White	6.00
Harveys Bristol Cream	6.00
Otima 14 tawny	7.25
Dows 1999 Quinta de Bonfin	9.50

**WHITE WINE****175ML**

2010 Garganega, Torre del Falasco Verona, Italy	5.75
2010 Picpoul de Pinet, Coteaux Languedoc, France	6.00
2010 Viognier, Domaine la Bastide Languedoc, France	6.75
2010 Sauvignon Blanc, Tres Palacios Maipo Valley, Chile	7.00
2010 Pinot Grigio, Graves del Friuli San Simone, Italy	7.75
2010 Albarino, Abadia De San Campio, Terras Gauda, Spain	9.00
2010 Chablis, William Fevre Burgundy, France	10.00
2010 Chardonnay, Journey's End, Stellenbosch, South Africa	10.00
2010 Sancerre, Henri Bourgeois Loire, France	11.00

**RED WINE****175ML**

2009 Barbera del Piemonte Amone Cantine Volpi, Italy	5.75
2010 Merlot, Vina Ventisquero Central Valley, Chile	6.00
2010 Malbec, Tilia Mendoza, Argentina	6.75
2010 La Pavillon, Domaine Boede Languedoc, France	6.75
2008 Shiraz, Omrah Western Australia	7.75
2007 Cotes Du Rhone, Guigal Rhône, France	8.00
2007 Rioja Reserve, Cune Rioja Spain	8.50
2008 Post Scriptum, Prats & Symington, Douro, Portugal	9.75

**BEER****ABV****BTL**

Heineken	Holland	5.0%	4.50
Peroni Nastro Azzurro		Italy	5.1%
	4.50		
Sagres	Portugal	5.0%	4.50
Asahi	Japan	4.9%	4.50
Bitburger Drive	Germany	0.05%	3.50

Prices include VAT at 20% .

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## CLASSIC COCKTAILS 8.50

### TOM COLLINS

Jensen's Old Tom Gin, Fresh lemon juice, Sugar, lemon bitters, served over ice, topped with soda water

Also available with Mango, Passion Fruit, Raspberry and Strawberry **+£0.50**

### MANHATTAN

Sazerac Rye Whiskey stirred with sweet or dry Vermouth and Angostura Bitters, served in a chilled martini glass

### NEGRONI

No.3 Key Gin, Campari & Martini Rosso stirred over ice, garnished with an orange twist

### MINT JULEP

Fresh mint and brown sugar crushed and married with Wild Turkey Bourbon Whiskey, served over crushed ice

### OLD FASHIONED

Woodford Reserve Whiskey gently stirred with Angostura Orange Bitters and sugar. Finished lovingly with orange peel

### SAZERAC

Sazerac Rye Whiskey expertly mixed with sugar and Peychauds Bitter, garnished with lemon peel and served neat in a chilled Pernod-coated old fashioned glass

### CAIPIRINHA

Freshly muddled lime and sugar with a large shot of Sagitiba Cachaca, served over crushed ice in an old fashioned glass

Also available with Mango, Passion Fruit, Raspberry and Strawberry **+£0.50**

### MOJITO

Havana 3yr Rum with freshly muddled lime, sugar and mint. Served long over crushed ice with a soda top

### SIDECAR

Maxime Trijol VSOP Cognac shaken with Cointreau and lemon juice, served in a chilled martini glass

### DAQUIRI

Bacardi Superior Rum simply shaken with fresh lime juice and sugar, served in a chilled martini glass

Also available with Mango, Passion Fruit, Raspberry and Strawberry **+£0.50**

## LIQUEURS

Disaronno Amaretto	7.00
Baileys	7.00
Chartreuse	7.00
Cointreau	7.00
Chase Liqueur; Rurbarb/Raspberry/Blackcurrent/Elderflower	7.00
Chambord	7.00
Frangelico	7.00
Sambuca Luxardo	7.00
Sambuca Opal Nera	7.00
Cherry Heering	7.00
The Kings Ginger	7.00
Navan Marnier	7.00
Grand Marnier	7.00
Kahlua	7.00
Midori	7.00
Mozart Dark	7.00
Archers	7.00
Teichenne Manzana	7.00
Teichenne Kiwi	7.00
Teichenne Butterscotch	7.00
Galliano	7.00
Tia Maria	7.00
Drambuie	7.00
Creme de Menthe	7.00
Mandarine Napoleon	7.00
Southern Comfort	7.00
Crème de Figue	7.00
Xante	7.00

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<b>GIN</b>	<b>35ML</b>
Beefeater	6.75
Millers	6.75
Tanqueray	7.00
Plymouth	7.00
Gordon's	7.00
Bombay Sapphire	7.00
Saffron	7.25
Hendricks	7.25
Whitney Neill	7.50
Brockmans	8.00
Beefeater 24	8.00
Plymouth Navy Strength	8.50
Jensen's Bermondsey	8.50
Jensen's Old Tom	8.75
Tanqueray 10	8.75
Number 3 Key	8.75
Sipsmith	8.75
Oxley's	11.50
<b>VODKA</b>	<b>35ML</b>
Smirnoff Black	7.00
Krupnik	7.00
Absolut Blue	7.25
Absolut Citron	7.25
Zubrowka	7.25
Ketel One	7.25
Stolichnaya	7.25
Stolichnaya Raspberi & Vanilla	7.25
Belvedere	7.50
Grey Goose	7.50
Cape North	7.50
Ciroc	8.25
Absolut Pears	8.25
Karlssons	8.50
Sipsmith Barley	8.50
The Koniks Tail	8.50
Wyborowa Exquisite	9.50

**CONTEMPORARY 9.00**

**EL DIABLO**

Jose Cuervo Traditional Tequila and Crème de Cassis, served over muddled limes, made long with ginger ale

**FEIJOA FLOWER**

Feijoa flavoured 42below Vodka, fresh limes and cucumber muddled together and topped with lemonade, garnished with cucumber wedges

**LYCHILLINI**

Grey Goose Vodka, Apple Liqueur, lychee juice, fresh lime juice and fresh chopped red chilli shaken & served in a chilled martini glass

**SOUTH AND GINGER**

Crushed fresh ginger, mint and lime, shaken with Havana Club 3yr Rum, Grand Marnier, apple juice & vanilla syrup, served long over crushed ice, finished with ginger beer

**THE LONG GRAPE**

Finlandia Grapefruit vodka, Chase Elderflower liqueur and fresh apple juice served in a tall glass

**AVENUE DELIGHT**

Fresh passion fruit, shaken with Element 8 Rum, Lychee liqueur, passion fruit juice and dash of a lime juice, served in a chilled martini glass

**HENDRICKS**

Fresh cucumber and kiwi muddled, shaken with Hendricks gin, kiwi schnapps, elderflower cordial and lime juice, served in a chilled martini glass

**DEN BOSSA**

Millers Gin and Campari, shaken with apricot jam, fresh passion fruit and pineapple juice. Served in a chilled martini glass

**HONEY BERRY SOUR**

Belvedere Vodka, Chambord Black Raspberry Liqueur, Krupnik Honey Vodka, lemon juice and egg white

**TOMMY'S MARGARITA**

Centenario Plata Tequila, fresh limes and agarve syrup. Served in a chilled martini glass

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## CHAMPAGNE COCKTAILS 10.50

### PASSOA AND PASSION

Passion fruit puree & Passoa Passion Fruit Liqueur, topped with Piper Heidsieck Champagne

### VENETIAN SPRITZ

Aperol and fresh orange, topped up with Jeio Desiderio Prosecco. Served long on ice

### FRENCH 75

Tanqueray Gin, lemon juice, sugar syrup, topped with Piper Heidsieck Champagne

### ROSSINI

Strawberry puree, Crème de Fraises, topped with Piper Heidsieck Champagne

### RASPBERRY AND LYCHEE

Raspberry puree, Lychee Liqueur, topped with Piper Heidsieck Champagne

### ELDERFLOWER AND PEACH

Elderflower Liquor, peach bitters soaked sugar cube, topped with Piper Heidsieck Champagne

### CLASSIC CHAMPAGNE COCKTAIL

Maxime Trijol Cognac, Grand Marnier, Angostura soaked sugar cube topped with Piper Heidsieck Champagne

### BELLINI

Peach puree, Crème de Peches Liqueur, topped with Jeio Desiderio Prosecco

### KIWI FIZZ

Fresh kiwi muddled with Teichenne Apple Schnapps, topped with Piper Heidsieck Champagne

## IRISH WHISKEY

Jameson	7.00
Paddy's Old Irish	7.25
Power's	7.25
Bushmills Blackbush	8.00
Bushmills 10 y/o	8.25
Jameson Gold	10.50

## RUM & CACHAÇA

Havana Club 3 y/o	7.00
Bacardi Superior	7.00
Sagatiba Pura Cachaca	7.00
St Teresa 'Claro'	7.00
Myer's	7.00
Koko Kanu Coconut	7.00
Element 8 Gold	7.25
Havana Club 5 y/o	7.25
Bacardi Oro	7.50
Havana Club 7 y/o	7.50
Woods Navy	7.50
Bacardi 8 y/o	8.00
Havana Club Barrel Proof	11.00

## TEQUILA

Jose Cuervo Tradicional	7.00
Gran Centenario Plata	7.25
Gran Centenario Anejo	7.25
Don Julio Blanco	8.00
Don Julio Reposado	10.00
Patron XO Café	10.50
Patron Anejo	12.50

## COGNAC & ARMAGNAC 50ML

Maxime Trijol VSOP	7.25
Baron de Sigognac, Bas Armagnac	8.00
Delamaine Pale and Dry XO	14.50
Hennessy XO	18.00
Hennessy Paradis	52.00

## CALVADOS & GRAPPA 50ML

Grappa di Amorone 'Allegrini'	7.75
Calvados Dupont VSOP	7.75
Calvados Boulard Grand Solage	8.50
Calvados Boulard Pays d'Auge	9.50
Grappa Nonino 'Antica Cuvee'	9.00

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## APERITIFS

Campari	6.00
Punt e Mes	6.00
Martini Bianco, Rosso & Extra Dry	6.00
Noilly Prat	6.00
Ricard	6.25
Lillet	6.25
Pimms	6.50

## SINGLE MALT WHISKY

Talisker 10 y/o	7.50
Laphroaig 10 y/o	7.50
Macallan 10 y/o	7.50
Glenfiddich 12 y/o	7.50
Bowmore 12 y/o	8.00
The Glenrothes Single Malt	8.00
Glenlivet 12 y/o	8.00
Caol Ila 12 y/o	8.00
Lagavulin 16 y/o	8.00
Glenkinchie 10 y/o	8.00
Cragganmore 12y/o	8.50
Oban 14 y/o	8.50
Dalwinnie 15 y/o	8.50
Glenmorangie The Original	8.50
Balvenie 12 y/o	8.50
Isle of Jura Superstition	8.50
Auchentoshan 12 y/o	9.00
Auchentoshan Three Wood	9.50
Isle of Jura 16 y/o	9.50
Yamazaki 10 y/o	9.50
Glenfiddich 15 y/o Solera Reserve	9.50
Yamazaki 12 y/o	11.00
Hakushu 12 y/o	13.00
Macallan 18 y/o	13.50
Yamazaki 18 y/o	12.50
Bowmore 18y/o	15.50
Laphroaig 18y/o	15.50

## BLENDED WHISKY

J&B Rare	7.00
The Famous Grouse	7.00
Whyte & Mackay	7.00
Johnnie Walker Black label 12 y/o	7.75
Whyte & Mackay 13yr	8.50
Chivas Regal 12 y/o	8.00
Monkey Shoulder Triple Malt	8.00
Johnnie Walker Gold label 18 y/o	10.00
Hibiki 17 y/o	16.00

## AMERICAN WHISKEY & BOURBON

Canadian Club	6.75
Jack Daniel's	7.00
Maker's Mark	7.25
Buffalo Trace	7.25
Wild Turkey	7.50
Woodford Reserve	7.75
Sazerac Rye	7.00
Gentleman Jack	10.50
Blantons Single Barrel	12.50

## THE MARTINI COLLECTION

**Choose your Gin or Vodka, your style, and finally your garnish to get your "perfect" martini**

Tanqueray	8.50
Beefeater	8.50
Millers Gin	8.50
Bombay Sapphire	8.50
Hendricks	9.50
Beefeater 24	9.00
Tanqueray 10	10.00
No. 3 key Gin	10.00
Sipsmith	10.75
Plymouth Navy Strength	10.75
Oxley Gin	11.50
Smirnoff Black	8.50
Ketel One	8.50
Stolichnaya	9.00
Belvedere	9.00
Grey Goose	9.00
Zubrowka	9.00
Cape North	9.50
The Konik's Tail	9.50
Sipsmith Barley vodka	10.75
Karlssons	10.75
Uluvka	11.00
Wyborowa Exquisite	11.50
Ciroc	11.50

### Choose your style

Very Dry, Dry, Wet, Dirty or Filthy

### Choose your garnish

Twist of lemon, twist of lime, twist of orange, olives or silverskin onions

We like to make our martinis dry with a few drops of Noilly Prat Vermouth, straight up and stirred but let us know if you would like it shaken, on the rocks or any other way

Prices include VAT at 20% .

A discretionary service charge of 12.5% will be added to your bill.

**VIRGIN COCKTAILS****6.00****CLASSIC LEMONADE**

Freshly squeezed lemon juice & elderflower cordial shaken & topped with soda water

**VIRGIN SOUTH AND GINGER**

Crushed fresh ginger, mint and lime, shaken with apple juice & vanilla syrup, served long over crushed ice, finished with ginger beer

**THE ST JAMES**

Mix of fresh apple, orange, lemon and lime juices topped with lemonade

**FRUIT FANCY**

Fresh pineapple and orange juices, raspberry puree, lime juice, mint leaves topped with ginger ale

**VERY BERRY**

Mixed red berries with passion fruit, cranberry and pomegranate juices

**AFTER DINNER COCKTAILS****9.50****ESPRESSO MARTINI**

Karlssons Vodka, freshly brewed espresso, sugar syrup and Kahlua. Shaken and served in a chilled martini glass

**FRENCH SWEET**

Dupont VSOP Calvados, Cherry Heering Liqueur and Punt e Mes finished with burnt Orange zest

**BRANDY ALEXANDER**

Maxime Trijol Cognac, shaken with Mozart Dark Chocolate Liqueur and half and half (milk and cream). Finished with grated nutmeg

**GRAND @venue**

Patron XO Café built with Grand Marnier, served neat in a warmed glass finished with fresh orange zest

**GODFATHER**

Johnny Walker Black Label Scotch Whiskey stirred on ice with Disaronno Amaretto

**JAFFA MARTINI**

Stoli Vanil, Grand Marnier, Mozart Original, dash of orange bitters, shaken and served in a chilled martini glass

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