



## THE STORY OF **BLINKER**



### THE INGREDIENTS

OUR NAME COMES FROM A  
FORGOTTEN CLASSIC COCKTAIL,  
THE BLINKER.

A THREE INGREDIENT COCKTAIL  
BLENDING RYE, GRAPEFRUIT AND  
RASPBERRY IN PERFECT HARMONY.  
THIS HAS INSPIRED OUR SEASONAL  
APPROACH TO PERFECT SERVES



### THE SERVE

**BLINKER**

## THE BLINKER

LOT 40 RYE, RASPBERRY,  
PINK GRAPEFRUIT  
10.5

Available Non Alcoholic

## SEASONAL MIXED DRINKS

JULY 2023

BASIL - CHERRY -  
PEACH - RASPBERRY

CUSCO 12

*Barsol Pisco, Del Maguey Vida,  
St Germain Elderflower, Basil,  
Green Chilli, Almond, Lime*

GIN BASIL COLADA 10

*Plymouth Dry, Basil, Coconut Cream,  
Pineapple, Lime*

ERNEST 13.5

*Havana 3, Cherry, Pink Grapefruit,  
Lime, Perrier-Jouët Champagne*

MATADOR 11.5

*Olmecca Altos Plata, Cherry,  
Apricot, Lime*

GEORGIAN SOUR 11.5

*Buffalo Trace, Peach, Banana,  
Lemon, Egg White (Available Vegan)*

PESCA 11

*Italicus Bergamot, Peach, Lemon,  
Soda, Prosecco*

FROSÉ 10

*Lillet Rosé, Rosé Wine,  
Raspberry & Strawberry, Frozen*

ROFFIGNAC 12

*Seven Tails XO, Sipello, Apricot,  
Raspberry, Lemon, Soda*



Please ask your Bartender for allergen advice

## THE MARTINI

HOUSE GIN MARTINI 11  
*No. 3, Cocchi Blend, Orange Bitters,  
Lemon Oils, Olive or Onion*

HOUSE VODKA MARTINI 11  
*Boatyard, Cocchi Blend, Orange Bitters,  
Lemon Oils, Olive or Onion*

CHAMPAGNE MARTINI 11  
*Wheatley, Lillet Blanc, Orange Bitters,  
Champagne Cordial*

MARTINEZ 11.5  
*Monkey 47, Cocchi Torino, Dry Cherry,  
Angostura, Orange Oils*

VESPER MARTINI 11.5  
*Ki No Bi Dry, Absolut Elyx, Lillet Blanc,  
Lemon Oils*



## THE OLD FASHIONED

HOUSE OLD FASHIONED 11  
*Buffalo Trace, Classic Old Fashioned  
Reduction, Orange Oils*

PREMIUM OLD FASHIONED 13.5  
*Rabbit Hole Heigold, Classic Old  
Fashioned Reduction, Orange Oils*

MIDNIGHT OLD FASHIONED 11.5  
*Jameson Black Barrel, Cold Brew &  
Banana Old Fashioned Reduction*

STONE FRUIT OLD FASHIONED 11.5  
*Sazerac Rye, Smoked Peach &  
Apricot Old Fashioned Reduction*

TROPICAL OLD FASHIONED 11.5  
*La Hechicera Rum, Cacao Nib &  
Coconut Old Fashioned Reduction*



## WHAT'S ON IN JULY

### WORLD RUM DAY

#### MANCHESTER RUM FESTIVAL

**CONCORDE** 10.5

*Rhum J.M Fumée Volcanique, Aperol, Angostura, Lemon, Almond*

**PAPI'S REMEDY** 10.5

*Rhum J.M Épices Créoles, Peach, Ginger, Lemon*

## SMALLER SERVES

### SMALL COCKTAILS & SWIFT SIPPERS

**MINI MARGARITA** 4

*Patrón Silver, Cointreau, Agave, Citric*

**MINI MARTINI** 4

*Bombay Sapphire Premier Cru, Grey Goose, Vermouth, Orange Bitters*

**SNAQUIRI** 4

*Veritas, Citric, Caster Sugar, Lime Oils*

**TINY NEGRONI** 4

*Plymouth Dry, Sipello Aperitif, Cocchi Torino, Orange Oils*

## NON-ALCOHOLIC SERVES

**CANARIO** 7.5

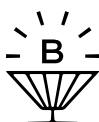
*Lyre's Agave Blanco, Pink Grapefruit, Lime, Agave, Ting*

**FLORADOR** 7.5

*Amarico Analcolico, Raspberry Shrub, Lime, Ginger Ale*

**STRAWBERRY MARTINI** 7.5

*Everleaf Forest, Strawberry, Pineapple, Lime*



An optional 10% service charge will be applied to the bill

## GIN

50ML

<b>APPLEWOOD</b> <i>AUSTRALIA</i>	9.5
<b>BLIND TIGER PIPER CUBEBA</b> <i>BELGIUM</i>	12
<b>BOATYARD DOUBLE</b> <i>NORTHERN IRELAND</i>	9
<b>BOBBY'S</b> <i>NETHERLANDS</i>	9
<b>BOMBAY SAPPHIRE PREMIER CRU</b> <i>ENGLAND</i>	9
<b>DIDSBURY</b> <i>ENGLAND</i>	9
<b>FORDS</b> <i>ENGLAND</i>	9
<b>HENDRICK'S</b> <i>SCOTLAND</i>	9
<b>HEPPLE</b> <i>ENGLAND</i>	9.5
<b>KI NO BI</b> <i>JAPAN</i>	11
<b>KI NO SEI</b> <i>JAPAN</i>	12
<b>KI NO TEA</b> <i>JAPAN</i>	11.5
<b>MALFY ROSA</b> <i>ITALY</i>	9
<b>MANCHESTER RASPBERRY</b> <i>ENGLAND</i>	10
<b>MONKEY 47</b> <i>GERMANY</i>	11.5
<b>NO.3</b> <i>ENGLAND</i>	9
<b>PLYMOUTH DRY</b> <i>ENGLAND</i>	8
<b>PLYMOUTH NAVY</b> <i>ENGLAND</i>	10.5
<b>PLYMOUTH SLOE</b> <i>ENGLAND</i>	8.5
<b>PORTERS TROPICAL OLD TOM</b> <i>SCOTLAND</i>	8.5
<b>SILENT POOL</b> <i>ENGLAND</i>	9
<b>SIPSMITH VJOP</b> <i>ENGLAND</i>	10
<b>TANQUERAY 10</b> <i>ENGLAND</i>	9



Prices based on 50ml serves, 25ml available on request

## WHISK(E)Y

50ML

<b>1792 SMALL BATCH</b> <i>AMERICA</i>	<b>9</b>
<b>ABERFELDY 12YO</b> <i>HIGHLAND, SCOTLAND</i>	<b>9.5</b>
<b>ABERLOUR A'BUNADH</b> <i>SPEYSIDE, SCOTLAND</i>	<b>13</b>
<b>AMRUT SINGLE MALT</b> <i>INDIA</i>	<b>10</b>
<b>ANGEL'S ENVY</b> <i>AMERICA</i>	<b>10.5</b>
<b>ARDBEG WEE BEASTIE 5YO</b> <i>ISLAY, SCOTLAND</i>	<b>9</b>
<b>ARMORIK DOUBLE MATURATION</b> <i>FRANCE</i>	<b>10</b>
<b>BOMBERGER'S DECLARATION</b> <i>AMERICA</i>	<b>19</b>
<b>BUFFALO TRACE</b> <i>AMERICA</i>	<b>8</b>
<b>CHIVAS REGAL XV</b> <i>BLENDED, SCOTLAND</i>	<b>10</b>
<b>COMPASS BOX THE PEAT MONSTER</b> <i>BLENDED, SCOTLAND</i>	<b>10</b>
<b>CRAIGELLACHIE 13YO</b> <i>SPEYSIDE, SCOTLAND</i>	<b>10.5</b>
<b>EAGLE RARE 10YO</b> <i>AMERICA</i>	<b>9.5</b>
<b>ELEMENTS OF ISLAY- PEAT</b> <i>ISLAY, SCOTLAND</i>	<b>9</b>
<b>FABLE FOLK CHAPTER TWO 7YO</b> <i>BLENDED, SCOTLAND</i>	<b>9.5</b>
<b>GLENALLACHIE 13YO RIOJA</b> <i>SPEYSIDE, SCOTLAND</i>	<b>12</b>
<b>GLENDRONACH 15YO REVIVAL</b> <i>HIGHLAND, SCOTLAND</i>	<b>12.5</b>
<b>GREEN SPOT</b> <i>IRELAND</i>	<b>11.5</b>
<b>HORSE WITH NO NAME</b> <i>GERMANY</i>	<b>9.5</b>
<b>ICHIRO'S MALT &amp; GRAIN</b> <i>JAPAN</i>	<b>12</b>
<b>JACK DANIEL'S TRIPLE MASH</b> <i>AMERICA</i>	<b>9.5</b>
<b>JAMESON BLACK BARREL</b> <i>IRELAND</i>	<b>9</b>
<b>KAVALAN CONCERTMASTER PORT</b> <i>TAIWAN</i>	<b>11.5</b>
<b>LOT 40 RYE</b> <i>CANADA</i>	<b>8</b>

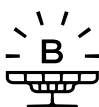


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## WHISK(E)Y

50ML

LOT 40 RYE DARK OAK	9
<i>CANADA</i>	
MACKMYRA BRUKSWHISKY	9.5
<i>SWEDEN</i>	
MILK & HONEY CLASSIC	10
<i>ISRAEL</i>	
MORRIS SINGLE MALT	10.5
<i>AUSTRALIA</i>	
NC'NEAN QUIET REBELS LORNA	12
<i>HIGHLAND, SCOTLAND</i>	
NIKKA DAYS	9
<i>JAPAN</i>	
NIKKA TAKETSURU PURE MALT	11
<i>JAPAN</i>	
PENDERYN MADEIRA	9
<i>WALES</i>	
RABBIT HOLE BOXERGRAIL RYE	10
<i>AMERICA</i>	
RABBIT HOLE HEIGOLD	11
<i>AMERICA</i>	
RAGTIME RYE	9.5
<i>AMERICA</i>	
REDBREAST 12YO	11.5
<i>IRELAND</i>	
REDWOOD EMPIRE EMERALD GIANT	10
<i>AMERICA</i>	
SAILOR'S HOME THE JOURNEY	9
<i>IRELAND</i>	
SAILOR'S HOME THE HAVEN	10
<i>IRELAND</i>	
SAZERAC RYE	9.5
<i>AMERICA</i>	
SCAPEGRACE REVENANT	12
<i>NEW ZEALAND</i>	
STAUNING EL CLASSICO	11
<i>DENMARK</i>	
TALISKER 11YO SPECIAL RELEASE	17
<i>ISLAND, SCOTLAND</i>	
THE ENGLISH WHISKY CO ORIGINAL	10
<i>ENGLAND</i>	
THE LAKES BAL MASQUE	16
<i>ENGLAND</i>	
THE MACALLAN DOUBLE CASK 12YO	15
<i>SPEYSIDE, SCOTLAND</i>	
WATERFORD THE CUVÉE	11.5
<i>IRELAND</i>	
WHISTLEPIC 10YO	12.5
<i>AMERICA</i>	



Prices based on 50ml serves, 25ml available on request

## VODKA

50ML

<b>ABSOLUT</b> <i>SWEDEN</i>	7
<b>ABSOLUT ELYX</b> <i>SWEDEN</i>	9
<b>ABSOLUT VANILIA</b> <i>SWEDEN</i>	7
<b>BOATYARD</b> <i>NORTHERN IRELAND</i>	9
<b>EIGHT LANDS</b> <i>SCOTLAND</i>	9
<b>GREY GOOSE</b> <i>FRANCE</i>	9.5
<b>MARY WHITE</b> <i>BELGIUM</i>	8.5
<b>POD</b> <i>ENGLAND</i>	9.5
<b>WHEATLEY</b> <i>AMERICA</i>	8

## AGAVE

50ML

<b>1800 ANEJO</b> <i>MEXICO</i>	9.5
<b>AVION SILVER</b> <i>MEXICO</i>	8.5
<b>DEL MAGUEY CHICHICAPA</b> <i>MEXICO</i>	12
<b>DEL MAGUEY VIDA</b> <i>MEXICO</i>	10.5
<b>EL TEQUILENO GRAN RESERVA ANEJO</b> <i>MEXICO</i>	13
<b>OLMECA ALTOS PLATA</b> <i>MEXICO</i>	8
<b>OLMECA ALTOS REPOSADO</b> <i>MEXICO</i>	9
<b>PATRON REPOSADO</b> <i>MEXICO</i>	11.5
<b>PATRON SILVER</b> <i>MEXICO</i>	10.5
<b>TIEMPO</b> <i>MEXICO</i>	9
<b>VIVIR CAFÉ</b> <i>MEXICO</i>	8



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## RUM

	50ML
<b>ALUNA COCONUT</b> <i>ENGLAND</i>	8
<b>BACARDI OCHO</b> <i>PUERTO RICO</i>	8
<b>BLACK TOT FINEST CARIBBEAN</b> <i>WEST INDIES</i>	9
<b>CHAIRMAN'S SPICED</b> <i>ST LUCIA</i>	8
<b>DIPLOMATICO SELECCION DE FAMILIA</b> <i>VENEZUELA</i>	11
<b>EQUIANO</b> <i>BARBADOS</i>	10.5
<b>HAMPDEN ESTATE 8YO</b> <i>JAMAICA</i>	12
<b>HAVANA CLUB 3YO</b> <i>CUBA</i>	7
<b>HAVANA CLUB 7YO</b> <i>CUBA</i>	8
<b>LA HECHICERA SOLERA</b> <i>COLOMBIA</i>	9
<b>NUSA CANA TROPICAL</b> <i>INDONEASIA</i>	7.5
<b>RON SANTIAGO DE CUBA 11YO</b> <i>CUBA</i>	9.5
<b>VERITAS</b> <i>BARBADOS</i>	8

## BRANDY

	50ML
<b>AVALLEN</b> <i>FRANCE</i>	8.5
<b>BARSOL PISCO QUEBRANTA</b> <i>PERU</i>	8.5
<b>BOUGOIN COGNAC VSOP</b> <i>FRANCE</i>	10.5
<b>FANNY FOUGERAT PETITE CIGUE VSOP</b> <i>FRANCE</i>	11
<b>H BY HINE</b> <i>FRANCE</i>	10
<b>HINE ANTIQUE XO</b> <i>FRANCE</i>	20
<b>METAXA 7 STARS</b> <i>GREECE</i>	8
<b>SEVEN TAILS SPICED</b> <i>FRANCE</i>	7.5
<b>SEVEN TAILS XO</b> <i>FRANCE</i>	8.5



Prices based on 50ml serves, 25ml available on request

## WINE

### WHITE

Glass Bottle

KLEINKLOOF CHENIN BLANC <i>SOUTH AFRICA</i>		24
TERRE DEL NOCE PINOT GRIGIO <i>ITALY</i>	7.5	28
NORTON PORTENO SAUVIGNON BLANC <i>ARGENTINA</i>	8.5	30

### RED

CANDIDATO TEMPRANILLO <i>SPAIN</i>		24
TERRE DEL NOCE MERLOT DELLE DOLOMITI <i>ITALY</i>	7.5	28
NORTON PORTENO MALBEC <i>ARGENTINA</i>	8.5	30

### ROSÉ & ORANGE

TERRE DEL NOCE PINOT GRIGIO ROSÉ <i>ITALY</i>	7.5	28
QVEVRIS RKATSITELI TBILVINO <i>GEORGIA</i>		35

### SPARKLING

CA' DEL CONSOLE PROSECCO EXTRA DRY <i>ITALY</i>	9	32
COTTONWORTH CLASSIC CUVEE <i>ENGLAND</i>		65
PERRIER-JOUËT GRAND BRUT CHAMPAGNE <i>FRANCE</i>	14	80
PERRIER-JOUËT BLASON ROSÉ CHAMPAGNE <i>FRANCE</i>		125
PERRIER-JOUËT 2013 BELLE EPOQUE <i>FRANCE</i>		225



Prices based 175ml, 125ml available upon request

## **BEER**

### **DRAUGHT**

**SCENES HELLES** 4  
*MANCHESTER UNION BREWERY, 4.2%*

### **CANS AND BOTTLES**

**AFTER DUSK, BLACK LAGER** 5  
*MANCHESTER UNION BREWERY, 4.5%*

**FUZZY, HAZY PALE** 6.5  
*CLOUDWATER, 4.2%*

**LEMON RADLER** 4.5  
*PAULAUNER, 2.5%*

**LUMINA, GF SESSION IPA** 5.5  
*SIREN, 4.2%*

**SHIMMY, PINEAPPLE & LEMON CIDER** 6  
*ASCENSION, 4%*

**LUCKY SAINT UNFILTERED** 5  
*LUCK SAINT, 0.5%*

## **SOFTS**

**COCA COLA** 2.5  
*330ML*

**DIET COKE** 2.5  
*330ML*

**VIMTO** 2.5  
*330ML*

**OLD JAMAICA GINGER BEER** 2.5  
*330ML*

**TING** 2.5  
*330ML*

**SCHWEPPES LEMONADE** 2.5  
*330ML*

**SCHWEPPES SODA** 2  
*150ML*

**FRANKLIN & SONS TONIC** 2  
*150ML*

**FRESH ORANGE OR GRAPEFRUIT** 2.5  
*GLASS*

## **COFFEE**

**ESPRESSO** 2  
*ILLY*



## THE SNACKS

<b>ALMONDS</b> <i>SMOKED</i>	3.5
<b>CORN NUTS</b> <i>ROASTED &amp; SALTED</i>	3
<b>CRISPS</b> <i>TRUFFLE</i>	3
<b>OLIVES</b> <i>CORDAL PITTED</i>	3.5
<b>SAUSAGE ROLL, MUSTARD</b> <i>ATE DAYS A WEEK</i>	3.5

## THE TOASTIES

<b>CACIO E PEPE</b> <i>3 CHEESE BLEND, BLACK PEPPER, GRATED CORA LINN</i>	5.5
<b>PICKLE</b> <i>3 CHEESE BLEND, BRANSTON PICKLE</i>	5.5
<b>BRAISED BEEF</b> <i>3 CHEESE BLEND, BRAISED BEEF, CARAMELISED RED ONION</i>	6.5

WHENEVER YOU WANT TO  
BE IN GOOD COMPANY,  
BLINKER AWAITS.

*LOCALLY SOURCED,  
ARTFULLY MIXED,  
SERVED WITH CARE.*

**BLINKERBAR.CO.UK**  
**@BLINKERBAR**



## FOOD ALLERGY NOTICE

IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY  
REQUIREMENT PLEASE INFORM A MEMBER OF THE  
HOSPITALITY TEAM

THANK YOU

**BLINKER**