



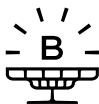
## THE STORY OF **BLINKER**



### 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 With Lyre's American Malt

## SEASONAL MIXED DRINKS

JULY 2022

PEACH - RASPBERRY -  
STRAWBERRY - WATERCRESS

<b>BELLINI</b>	<b>10</b>
<i>Peach, Prosecco</i>	
<b>GEORGIAN MINT JULEP</b>	<b>10</b>
<i>Buffalo Trace, Peach, Sugar, Bitters, Mint</i>	
<b>CHAMPAGNE COSMO</b>	<b>13.5</b>
<i>Plymouth Dry, Orange Curacao, Lemon, Raspberry, Perrier-Jouët Champagne</i>	
<b>FRENCH CLOVER CLUB</b>	<b>11</b>
<i>Seven Tails XO, Lillet Rose, Lemon, Raspberry, Egg White (Available Vegan)</i>	
<b>STRAWBERRY DAIQUIRI</b>	<b>10</b>
<i>Havana 3, Veritas, Melon, Lime, Strawberry</i>	
<b>STRAWBERRY TOM COLLINS</b>	<b>9</b>
<i>Beefeater Dry, Italicus Bergamot, Lemon, Strawberry, Soda</i>	
<i>(Available Non Alcoholic With Warner's 0%)</i>	
<b>COBBLER</b>	<b>9</b>
<i>Fino Sherry, Absolut, Watercress, Lemon, Pineapple, Orange</i>	
<b>WATERCRESS MARGARITA</b>	<b>10</b>
<i>Olmecca Altos Plata, Watercress, Elderflower, Lime, Salt</i>	



Please ask your Bartender for allergen advice

## THE MARTINI

### HOUSE GIN MARTINI 11

*Bombay Sapphire Premier Cru,  
Cocchi Extra Dry, Orange Bitters,  
Lemon Oils, Olive or Onion*

### HOUSE VODKA MARTINI 11

*Boatyard, Cocchi Extra Dry, Orange  
Bitters, Lemon Oils, Olive or Onion*

### VESPER MARTINI 11.5

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

### MARTINEZ 11.5

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

### CHAMPAGNE MARTINI 11.5

*Grey Goose, Lillet Blanc, Orange Bitters,  
Champagne Cordial*



## THE OLD FASHIONED

### HOUSE OLD FASHIONED 10.5

*Buffalo Trace, Classic Old Fashioned  
Reduction, Orange Oils*

### PREMIUM OLD FASHIONED 13

*Rabbit Hole Heigold, Classic Old  
Fashioned Reduction, Orange Oils*

### MIDNIGHT OLD FASHIONED 11

*Jameson Black Barrel, Cold Brew &  
Banana Old Fashioned Reduction*

### APPLEWOOD OLD FASHIONED 11

*Aberfeldy 12yo, Toasted Applewood &  
Honey Old Fashioned Reduction*

### TROPICAL OLD FASHIONED 11.5

*La Hechicera, Cacao Nib & Coconut  
Old Fashioned Reduction*



## WHAT'S ON IN JULY

### *PATRON PALOMA WEEK*

*24TH - 31ST JULY*

**CLASSIC PALOMA** 11

*Patron Silver, Pink Grapefruit, Lime, Agave, Ting*

**PALOMA PICANTE** 12

*Patron Reposado, Lime, Red Chilli, Coriander, Grapefruit Sherbet*

## NON-ALCOHOLIC SERVES

**ZERO AMERICANO** 7.5

*Amarico Analcolico, Raspberry Shrub, Soda, Orange*

**NO SEX IN THE CITY** 7.5

*Everleaf Mountain, Cranberry, Spent Orange, Lime*

**ADIOS TOMMY** 7.5

*Lyre's Agave Blanco, Lime, Agave*

## SOMETHING SWIFT

### *SHOTS + SHOOTERS*

**MINI MARGARITA** 4

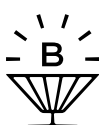
*Patron Silver, Citronello, Zing*

**TEXAN HOLD UP** 4

*Horse With No Name, Agave, Cajun*

**TINYGRONI** 4

*Plymouth Dry, Sipello Aperitif, Cocchi Torino*



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## GIN

<b>APPLEWOOD</b> <i>AUSTRALIA</i>	9
<b>BEEFEATER DRY</b> <i>ENGLAND</i>	6.5
<b>BLIND TIGER PIPER CUBEBA</b> <i>BELGIUM</i>	12
<b>BOATYARD DOUBLE</b> <i>NORTHERN IRELAND</i>	8.5
<b>BOMBAY SAPPHIRE</b> <i>ENGLAND</i>	7
<b>BOMBAY SAPPHIRE PREMIER CRU</b> <i>ENGLAND</i>	9
<b>HENDRICK'S</b> <i>SCOTLAND</i>	9
<b>HEPPLE</b> <i>ENGLAND</i>	8.5
<b>KI NO BI</b> <i>JAPAN</i>	10
<b>KI NO SEI</b> <i>JAPAN</i>	11
<b>KI NO TEA</b> <i>JAPAN</i>	10.5
<b>MALFY ROSA</b> <i>ITALY</i>	8
<b>MONKEY 47</b> <i>GERMANY</i>	11.5
<b>NO.3</b> <i>ENGLAND</i>	8.5
<b>PLYMOUTH DRY</b> <i>ENGLAND</i>	7.5
<b>PLYMOUTH SLOE</b> <i>ENGLAND</i>	8
<b>PLYMOUTH NAVY</b> <i>ENGLAND</i>	10
<b>PORTERS TROPICAL OLD TOM</b> <i>SCOTLAND</i>	8
<b>SILENT POOL</b> <i>ENGLAND</i>	9
<b>SIPSMITH VJOP</b> <i>ENGLAND</i>	10
<b>TANQUERAY 10</b> <i>ENGLAND</i>	9
<b>THE DRUNKEN HORSE</b> <i>BELGIUM</i>	11.5
<b>WARNER'S DRY</b> <i>ENGLAND</i>	8



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

## WHISK(E)Y

<b>1792 SMALL BATCH</b> <i>AMERICA</i>	9
<b>ABERFELDY 12YO</b> <i>HIGHLAND, SCOTLAND</i>	9.5
<b>ABERLOUR A'BUNADH</b> <i>SPEYSIDE, SCOTLAND</i>	13
<b>AMRUT SINGLE MALT</b> <i>INDIA</i>	10
<b>ANGEL'S ENVY</b> <i>AMERICA</i>	10.5
<b>ARDBEG WEE BEASTIE 5YO</b> <i>ISLAY, SCOTLAND</i>	9
<b>ARMORIK DOUBLE MATURATION</b> <i>FRANCE</i>	10
<b>BUFFALO TRACE</b> <i>AMERICA</i>	6.5
<b>CHIVAS REGAL 12YO</b> <i>BLENDED, SCOTLAND</i>	6.5
<b>CHIVAS REGAL XV</b> <i>BLENDED, SCOTLAND</i>	10
<b>CRAIGELLACHIE 13YO</b> <i>SPEYSIDE, SCOTLAND</i>	10.5
<b>DEWAR'S 8YO ILEGAL SMOOTH</b> <i>BLENDED, SCOTLAND</i>	7
<b>EAGLE RARE 10YO</b> <i>AMERICA</i>	9.5
<b>ELEMENTS OF ISLAY- PEAT</b> <i>ISLAY, SCOTLAND</i>	9
<b>FABLE BATCH ONE 7YO</b> <i>BLENDED, SCOTLAND</i>	9.5
<b>GLENDRONACH 15YO REVIVAL</b> <i>HIGHLAND, SCOTLAND</i>	11.5
<b>GLENFIDDICH 15YO SOLERA</b> <i>SPEYSIDE, SCOTLAND</i>	10
<b>GLENMORANGIE X</b> <i>HIGHLAND, SCOTLAND</i>	8
<b>GREEN SPOT</b> <i>IRELAND</i>	9.5
<b>HORSE WITH NO NAME</b> <i>GERMANY</i>	11.5
<b>JAMESON BLACK BARREL</b> <i>IRELAND</i>	9
<b>KAVALAN CONCERTMASTER PORT</b> <i>TAIWAN</i>	11.5



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## WHISK(E)Y

LOT 40 RYE	8
<i>CANADA</i>	
LOT 40 RYE DARK OAK	8.5
<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>	
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	10
<i>IRELAND</i>	
REDWOOD EMPIRE EMERALD GIANT	10
<i>AMERICA</i>	
REDWOOD EMPIRE PIPE DREAM	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>	
STAUNING EL CLASSICO	11
<i>DENMARK</i>	
THE ENGLISH WHISKY CO ORIGINAL	10
<i>ENGLAND</i>	
THE GLENLIVET 18YO	13
<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

<b>ABSOLUT</b> <i>SWEDEN</i>	6.5
<b>ABSOLUT ELYX</b> <i>SWEDEN</i>	8
<b>ABSOLUT VANILIA</b> <i>SWEDEN</i>	6.5
<b>BOATYARD</b> <i>NORTHERN IRELAND</i>	8
<b>GREY GOOSE</b> <i>FRANCE</i>	9
<b>MARY WHITE</b> <i>BELGIUM</i>	8
<b>WHEATLEY</b> <i>AMERICA</i>	7.5

## AGAVE

<b>1800 ANEJO</b> <i>MEXICO</i>	9.5
<b>AVION SILVER</b> <i>MEXICO</i>	8.5
<b>DEL MAGUEY SANTO DOMINGO</b> <i>MEXICO</i>	12
<b>DEL MAGUEY VIDA</b> <i>MEXICO</i>	10.5
<b>EL TEQUILENO PLATINUM ANEJO</b> <i>MEXICO</i>	9
<b>OLMECA ALTOS PLATA</b> <i>MEXICO</i>	7.5
<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

<b>ALUNA COCONUT</b> <i>ENGLAND</i>	7
<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>	7.5
<b>CLARIN COMMUNAL</b> <i>HAITI</i>	9
<b>DIPLOMATICO SELECCION DE FAMILIA</b> <i>VENEZUELA</i>	11
<b>HAMPDEN ESTATE 8YO</b> <i>JAMAICA</i>	12
<b>HAVANA CLUB 3YO</b> <i>CUBA</i>	6.5
<b>HAVANA CLUB 7YO</b> <i>CUBA</i>	7
<b>LA HECHICERA SOLERA</b> <i>COLUMBIA</i>	9
<b>NUSA CANA TROPICAL</b> <i>INDONEASIA</i>	7
<b>VERITAS</b> <i>BARBADOS</i>	8

## BRANDY

<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>HINE ANTIQUE XO</b> <i>FRANCE</i>	20
<b>MARTELL VS</b> <i>FRANCE</i>	7.5
<b>METAXA 7 STARS</b> <i>GREECE</i>	8
<b>SEVEN TAILS XO</b> <i>FRANCE</i>	8.5



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

## WINE

### WHITE

Glass Bottle

KLEINKLOOF 23

CHENIN BLANC

*SOUTH AFRICA*

TERRE DEL NOCE 7 26

PINOT GRIGIO

*ITALY*

NORTON PORTENO 8 28

SAUVIGNON BLANC

*ARGENTINA*

### RED

CANDIDATO 23

TEMPRANILLO

*SPAIN*

TERRE DEL NOCE 7 26

MERLOT DELLE DOLOMITI

*ITALY*

NORTON PORTENO 8 28

MALBEC

*ARGENTINA*

### ROSE & ORANGE

TERRE DEL NOCE 7 26

PINOT GRIGIO ROSE

*ITALY*

QVEVRIS RKATSITELI 35

TBILVINO

*GEORGIA*

### SPARKLING

CA' DEL CONSOLE 8.5 34

PROSECCO EXTRA DRY

*ITALY*

COTTONWORTH 55

CLASSIC CUVEE

*ENGLAND*

PERRIER-JOUËT 14 80

GRAND BRUT CHAMPAGNE

*FRANCE*

PERRIER-JOUËT 125

BLASON ROSE CHAMPAGNE

*FRANCE*

PERRIER-JOUËT 220

2013 BELLE EPOQUE

*FRANCE*



Prices based 175ml, 125ml available upon request

## **BEER**

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### **DRAUGHT**

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**SCENES HELLES** 4

*MANCHESTER UNION BREWERY, 4.2%*

### **CANS AND BOTTLES**

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**TWENTY ONE GF LAGER** 5

*SKIDDLE X MANCHESTER UNION, 4.2%*

**ELECTRIC BOOGALOO** 6

*TINY REBEL, 4.5%*

**THE ORIGINAL SMALL BEER IPA** 5

*SMALL BEER CO, 2.3%*

**LUCKY SAINT UNFILTERED** 5

*LUCK SAINT, 0.5%*

**CITRA IPA** 5.5

*BIG DROP BREWERY, 0.5%*

**URBAN ORCHARD CIDER** 5.5

*HAWKES, 4.5%*

## **SOFTS**

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**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*

**SHWEPPE'S LEMONADE** 2.5

*330ML*

**SHWEPPE'S SODA** 2

*150ML*

**DOUBLE DUTCH TONIC** 2

*150ML*

**FRESH ORANGE OR GRAPEFRUIT** 2.5

*GLASS*

## **COFFEE**

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**DRAUGHT COLD BREW** 3.5

*ILLY*



Draught Beer served in 2/3 pint

## THE SNACKS

**ALMONDS** 3.5  
*SMOKED*

**CORN NUTS** 3  
*ROASTED & SALTED*

**CRISPS** 3  
*TRUFFLE*

**OLIVES** 3.5  
*CORDAL PITTED*

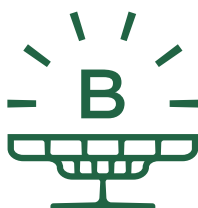
**CHEESE PIE, CARAMELISED ONION** 4  
*ATE DAYS A WEEK*

**SAUSAGE ROLL, DIJON MUSTARD** 4  
*ATE DAYS A WEEK*

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

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

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



**BLINKER**

Please ask your Bartender for allergen advice