



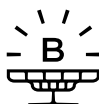
## THE STORY OF **BLINKER**



### 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

SEPTEMBER 2022

BLACKBERRY - GRAPE -  
PEAR - PLUM

BLACKBERRY CRUSTA 11

*Seven Tails XO, Cointreau, Blackberry,  
Dry Cherry, Cacao, Lemon, Sugar Rim*

WIBBLE 9

*Beefeater Dry, Plymouth Sloe,  
Blackberry, Lemon, Pink Grapefruit*

ENZONI 10.5

*Plymouth Dry, Sipello,  
Italicus Bergamot, Grape, Lemon*

GRAPE COLLINS 9

*Absolut, Lillet Blanc, Banana, Grape,  
Lemon, Soda*

ORCHARD CAIPIRINHA 9.5

*Abelha Organic Cachaca, Pear, Lime*

PEAR & GINGER SOUR 11

*Buffalo Trace, Pear, The King's Ginger,  
Lemon, Egg White (Available Vegan)*

PLUM ROYALE 13.5

*Havana 7, DOM Benedictine, Plum,  
Lime, Perrier-Jouët Champagne*

TOREADOR 11

*Olmea Altos Plata, Plum,  
Apricot, Lime*

*(Available Non Alcoholic With Lyre's Agave)*



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*



All classic cocktails available on request

## WHAT'S ON IN SEPTEMBER

### A TASTE OF THE CARIBBEAN

#### LAST OF THE SUMMER RUM

**BANANA MAI TAI** 9  
*Myers's Rum, Banana,  
Lime, Rhubarb*

**JUNGLE PUNCH** 9  
*Myers's Rum, Carpano Bitter,  
Pineapple, Lime, Passion Fruit*

## NON-ALCOHOLIC SERVES

**ADIOS TOMMY** 7.5  
*Lyre's Agave Blanco, Lime, Agave*

**NO SEX IN THE CITY** 7.5  
*Everleaf Mountain, Cranberry,  
Spent Orange, Lime*

**ZERO AMERICANO** 7.5  
*Amarico Analcolico, Raspberry Shrub,  
Soda, Orange*

## SOMETHING SWIFT

### SHOTS + SHOOTERS

**BABY BLINKER** 4  
*Lot 40 Rye, Raspberry,  
Pink Grapefruit*

**MINI MARGARITA** 4  
*Patron Silver, Citronello, Zing*

**TINYGRONI** 4  
*Plymouth Dry, Sipello Aperitif,  
Cocchi Torino*



## GIN

50ML

<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>DIDSBURY</b> <i>ENGLAND</i>	8
<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

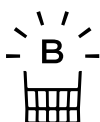


Prices based on 50ml serves, 25ml available on request

## WHISK(E)Y

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>ARBEG WEE BEASTIE 5YO</b> <i>ISLAY, SCOTLAND</i>	<b>9</b>
<b>ARMORIK DOUBLE MATURATION</b> <i>FRANCE</i>	<b>10</b>
<b>BUFFALO TRACE</b> <i>AMERICA</i>	<b>6.5</b>
<b>CHIVAS REGAL 12YO</b> <i>BLENDED, SCOTLAND</i>	<b>6.5</b>
<b>CHIVAS REGAL XV</b> <i>BLENDED, SCOTLAND</i>	<b>10</b>
<b>CRAIGELLACHIE 13YO</b> <i>SPEYSIDE, SCOTLAND</i>	<b>10.5</b>
<b>DEWAR'S 8YO ILEGAL SMOOTH</b> <i>BLENDED, SCOTLAND</i>	<b>7</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 BATCH ONE 7YO</b> <i>BLENDED, SCOTLAND</i>	<b>9.5</b>
<b>GLENDRONACH 15YO REVIVAL</b> <i>HIGHLAND, SCOTLAND</i>	<b>11.5</b>
<b>GLENFIDDICH 15YO SOLERA</b> <i>SPEYSIDE, SCOTLAND</i>	<b>10</b>
<b>GLENMORANGIE X</b> <i>HIGHLAND, SCOTLAND</i>	<b>8</b>
<b>GREEN SPOT</b> <i>IRELAND</i>	<b>9.5</b>
<b>HORSE WITH NO NAME</b> <i>GERMANY</i>	<b>11.5</b>
<b>JAMESON BLACK BARREL</b> <i>IRELAND</i>	<b>9</b>
<b>KAVALAN CONCERTMASTER PORT</b> <i>TAIWAN</i>	<b>11.5</b>

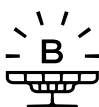


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## WHISK(E)Y

50ML

<b>LOT 40 RYE</b> <i>CANADA</i>	<b>8</b>
<b>LOT 40 RYE DARK OAK</b> <i>CANADA</i>	<b>8.5</b>
<b>MACKMYRA BRUKSWHISKY</b> <i>SWEDEN</i>	<b>9.5</b>
<b>MILK &amp; HONEY CLASSIC</b> <i>ISRAEL</i>	<b>10</b>
<b>MORRIS SINGLE MALT</b> <i>AUSTRALIA</i>	<b>10.5</b>
<b>NIKKA DAYS</b> <i>JAPAN</i>	<b>9</b>
<b>NIKKA TAKETSURU PURE MALT</b> <i>JAPAN</i>	<b>11</b>
<b>PENDERYN MADEIRA</b> <i>WALES</i>	<b>9</b>
<b>RABBIT HOLE BOXERGRAIL RYE</b> <i>AMERICA</i>	<b>10</b>
<b>RABBIT HOLE HEIGOLD</b> <i>AMERICA</i>	<b>11</b>
<b>RAGTIME RYE</b> <i>AMERICA</i>	<b>9.5</b>
<b>REDBREAST 12YO</b> <i>IRELAND</i>	<b>10</b>
<b>REDWOOD EMPIRE EMERALD GIANT</b> <i>AMERICA</i>	<b>10</b>
<b>REDWOOD EMPIRE PIPE DREAM</b> <i>AMERICA</i>	<b>10</b>
<b>SAILOR'S HOME THE JOURNEY</b> <i>IRELAND</i>	<b>9</b>
<b>SAILOR'S HOME THE HAVEN</b> <i>IRELAND</i>	<b>10</b>
<b>SAZERAC RYE</b> <i>AMERICA</i>	<b>9.5</b>
<b>STAUNING EL CLASSICO</b> <i>DENMARK</i>	<b>11</b>
<b>THE ENGLISH WHISKY CO ORIGINAL</b> <i>ENGLAND</i>	<b>10</b>
<b>THE GLENLIVET 18YO</b> <i>SPEYSIDE, SCOTLAND</i>	<b>13</b>
<b>WATERFORD THE CUVÉE</b> <i>IRELAND</i>	<b>11.5</b>
<b>WHISTLEPIC 10YO</b> <i>AMERICA</i>	<b>12.5</b>



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

## VODKA

50ML

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

## AGAVE

50ML

<b>1800 ANEJO</b> <i>MEXICO</i>	<b>9.5</b>
<b>AVION SILVER</b> <i>MEXICO</i>	<b>8.5</b>
<b>DEL MAGUEY SANTO DOMINGO</b> <i>MEXICO</i>	<b>12</b>
<b>DEL MAGUEY VIDA</b> <i>MEXICO</i>	<b>10.5</b>
<b>EL TEQUILENO PLATINUM ANEJO</b> <i>MEXICO</i>	<b>9</b>
<b>OLMECA ALTOS PLATA</b> <i>MEXICO</i>	<b>7.5</b>
<b>OLMECA ALTOS REPOSADO</b> <i>MEXICO</i>	<b>9</b>
<b>PATRON REPOSADO</b> <i>MEXICO</i>	<b>11.5</b>
<b>PATRON SILVER</b> <i>MEXICO</i>	<b>10.5</b>
<b>TIEMPO</b> <i>MEXICO</i>	<b>9</b>
<b>VIVIR CAFÉ</b> <i>MEXICO</i>	<b>8</b>



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## RUM

	50ML
<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>MYERS'S</b> <i>JAMAICA</i>	7
<b>NUSA CANA TROPICAL</b> <i>INDONEASIA</i>	7
<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>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**

### **DRAUGHT**

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

### **CANS AND BOTTLES**

**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**

**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*

**DOUBLE DUTCH TONIC** 2  
*150ML*

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

## **COFFEE**

**DRAUGHT COLD BREW** 3.5  
*ILLY*



*Draught Beer served in 2/3 pint*

## THE SNACKS

<b>ALMONDS</b> <i>SMOKED</i>	3.5
<b>CORN NUTS</b> <i>ROASTED &amp; SALTED</i>	2.5
<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

## THE TOASTIES

<b>CACEO E PEPE</b> <i>3 CHEESE BLEND, BLACK PEPPER, GRATED CORA LINN</i>	5
<b>PICKLE</b> <i>3 CHEESE BLEND, BRANSTON PICKLE</i>	5
<b>BRAISED BEEF</b> <i>3 CHEESE BLEND, BRAISED BEEF, CARAMELISED RED ONION</i>	6

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**