



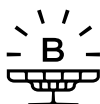
## THE STORY OF **BLINKER**



### 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

11

Available Non Alcoholic With Three Spirit Nightcap

## SEASONAL MIXED DRINKS

MAY 2024

2 YEAR CELEBRATION OF  
BIG FRUITY BANGERS

BREAKFAST MARGARITA 12.5

*Olmecca Altos Reposado, Cointreau,  
Marmalade & Toast Reduction, Lime*

CORLEONE 11

*Absolut, Italicus Bergamot, Tokaji,  
Grape, Lemon*

CUSCO 12.5

*Barsol Pisco, Del Maguey VIDA,  
Elderflower, Basil, Green Chilli,  
Almond, Lime*

FROSÉ 11

*Lillet Rosé, Rosé Wine,  
Strawberry, Frozen*

HAMMER OF GOD 13.5

*Johnnie Walker Black Label,  
Cinnamon, Lemon, Innis & Gunn Original*

HOUSE SAZERAC 11.5

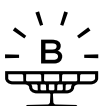
*Seven Tails XO, Lot 40 Rye, Anise,  
Sazerac Reduction, Lemon Oils*

JUNE BUG 11.5

*Havana 7, Coconut, Banana, Melon,  
Fresh Pineapple, Lime*

PEAR & GINGER SOUR 12

*Buffalo Trace, Pear, Ginger,  
Lemon, Egg White (Available Vegan)*



Please ask your Bartender for allergen advice

## THE MARTINI

**HOUSE GIN MARTINI** 11.5  
*No. 3, Cocchi Blend, Orange Bitters,  
Lemon Oils, Olive or Onion*

**HOUSE VODKA MARTINI** 11.5  
*Boatyard, Cocchi Blend, Orange Bitters,  
Lemon Oils, Olive or Onion*

**CHAMPAGNE MARTINI** 11.5  
*Wheatley Vodka, Lillet Blanc,  
Orange Bitters, Champagne Cordial*

**MARTINEZ** 12  
*Monkey 47 Gin, Cocchi Torino,  
Dry Cherry, Angostura, Orange Oils*

**VESPER MARTINI** 12  
*Ki No Bi Gin, Absolut Elyx Vodka,  
Lillet Blanc, Lemon Oils*



## THE OLD FASHIONED

**HOUSE OLD FASHIONED** 11.5  
*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** 12  
*Jameson Black Barrel, Cold Brew &  
Banana Old Fashioned Reduction*

**STONE FRUIT OLD FASHIONED** 12  
*Sazerac Rye, Smoked Peach &  
Apricot Old Fashioned Reduction*

**TROPICAL OLD FASHIONED** 12  
*La Hechicera Rum, Cacao Nib &  
Coconut Old Fashioned Reduction*



All classic cocktails available on request

## WHAT'S ON IN MAY

### *BIRTHDAY CELEBRATIONS!*

#### *CHAMPAGNE OCCASION!*

**CHAMPAGNE COSMO** 14.5

*Plymouth Dry, Cointreau, Raspberry,  
Lemon, Perrier-Jouët Champagne*

**CHAMPAGNE MAI TAI** 14.5

*Veritas Rum, Cointreau, Almond, Lime,  
Perrier-Jouët Champagne*

## SMALLER SERVES

### *SMALL COCKTAILS & SWIFT SIPPERS*

**MINI MARGARITA** 4.5

*Patrón Silver, Cointreau, Agave, Citric*

**MINI MARTINI** 4.5

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

**SNAQUIRI** 4.5

*Veritas, Citric, Caster Sugar, Lime Oils*

## NON-ALCOHOLIC SERVES

**FLORADOR** 8

*Three Spirit Livener, Raspberry.  
Lime, Ginger Ale*

**MAPLE HIGHBALL** 8

*Three Spirit Nightcap, Lime,  
Almond, Maple Soda*

**NO NONSENSE** 8

*Three Spirit Livener, Cranberry,  
Pear, Lemon*



## 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>EIGHT LANDS GIN</b> <i>SCOTLAND</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

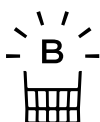


Prices based on 50ml serves, 25ml available on request

## WHISK(E)Y

50ML

<b>1792 SMALL BATCH</b>	<b>9</b>
<i>AMERICA</i>	
<b>ABERFELDY 12YO</b>	<b>9.5</b>
<i>HIGHLAND, SCOTLAND</i>	
<b>AMRUT SINGLE MALT</b>	<b>10</b>
<i>INDIA</i>	
<b>ANGEL'S ENVY</b>	<b>10.5</b>
<i>AMERICA</i>	
<b>ARBEG WEE BEASTIE 5YO</b>	<b>9</b>
<i>ISLAY, SCOTLAND</i>	
<b>BOMBERGER'S DECLARATION</b>	<b>19</b>
<i>AMERICA</i>	
<b>BUFFALO TRACE</b>	<b>8</b>
<i>AMERICA</i>	
<b>CHIVAS REGAL XV</b>	<b>10</b>
<i>BLENDED, SCOTLAND</i>	
<b>COMPASS BOX THE PEAT MONSTER</b>	<b>16</b>
<i>CASK STRENGTH, BLENDED, SCOTLAND</i>	
<b>DOMAINE DES HAUTES GLACES</b>	<b>12</b>
<i>FRANCE</i>	
<b>EAGLE RARE 10YO</b>	<b>9.5</b>
<i>AMERICA</i>	
<b>ELEMENTS OF ISLAY CASK EDIT</b>	<b>10</b>
<i>ISLAY, SCOTLAND</i>	
<b>FABLE BLENDED MALT BATCH 3</b>	<b>10</b>
<i>BLENDED, SCOTLAND</i>	
<b>FOUR ROSES SINGLE BARREL</b>	<b>10.5</b>
<i>AMERICA</i>	
<b>GLENDRONACH 15YO REVIVAL</b>	<b>12.5</b>
<i>HIGHLAND, SCOTLAND</i>	
<b>GREEN SPOT</b>	<b>11.5</b>
<i>IRELAND</i>	
<b>HORSE WITH NO NAME</b>	<b>9.5</b>
<i>GERMANY</i>	
<b>ISLE OF RAASAY SINGLE MALT</b>	<b>14</b>
<i>ISLAND, SCOTLAND</i>	
<b>JACK DANIEL'S TRIPLE MASH</b>	<b>9.5</b>
<i>IRELAND</i>	
<b>JAMESON BLACK BARREL</b>	<b>9.5</b>
<i>IRELAND</i>	
<b>KAVALAN CONCERTMASTER PORT</b>	<b>11.5</b>
<i>TAIWAN</i>	
<b>LOT 40 RYE</b>	<b>8</b>
<i>CANADA</i>	
<b>LOT 40 RYE DARK OAK</b>	<b>9</b>
<i>CANADA</i>	
<b>MACKMYRA BJORKSAV</b>	<b>13</b>
<i>SWEDEN</i>	
<b>MEIKLE TÒIR THE SHERRY ONE</b>	<b>10</b>
<i>SPEYSIDE, SCOTLAND</i>	



Please ask your Bartender for allergen advice

## WHISK(E)Y

50ML

MILK & HONEY CLASSIC	10
<i>ISRAEL</i>	
MORRIS SINGLE MALT	10.5
<i>AUSTRALIA</i>	
NC'NEAN QUIET REBELS GORDAN	12
<i>HIGHLAND, SCOTLAND</i>	
NIKKA DAYS	9
<i>JAPAN</i>	
OAMARUVIAN CASK STRENGTH	17
<i>NEW ZEALAND</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>	
RESERVE CASKS BEN NEVIS 10YO	12
<i>HIGHLAND, SCOTLAND</i>	
RESERVE CASKS CAOL ILA 12YO	12.5
<i>ISLAY, SCOTLAND</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>	
SPRINGBANK 10YO	12
<i>CAMPBELTOWN, SCOTLAND</i>	
SPRINGBANK PALO CORTADO 10YO	16
<i>CAMPBELTOWN, SCOTLAND</i>	
STAUNING EL CLASSICO	11
<i>DENMARK</i>	
TALISKER SPECIAL RELEASE 2023	20
<i>ISLAND, SCOTLAND</i>	
THE ENGLISH WHISKY CO ORIGINAL	10
<i>ENGLAND</i>	
THE LAKES BAL MASQUE	16
<i>ENGLAND</i>	
THE MACALLAN HARMONY III	25
<i>SPEYSIDE, SCOTLAND</i>	
WATERFORD THE CUVÉE	11.5
<i>IRELAND</i>	
WHISTLEPIC 10YO	12.5
<i>AMERICA</i>	
YAMAZAKI DISTILLER'S RESERVE	14
<i>JAPAN</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>KOCH ELEMENTAL ESPADIN</b> <i>MEXICO</i>	10
<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



Please ask your Bartender for allergen advice



## RUM

	50ML
<b>ALUNA COCONUT</b>	8
<i>ENGLAND</i>	
<b>BACARDI OCHO</b>	8
<i>PUERTO RICO</i>	
<b>BLACK TOT FINEST CARIBBEAN</b>	9
<i>WEST INDIES</i>	
<b>CHAIRMAN'S SPICED</b>	8
<i>ST LUCIA</i>	
<b>DIPLOMATICO SELECCION DE FAMILIA</b>	11
<i>VENEZUELA</i>	
<b>EQUIANO</b>	10.5
<i>BARBADOS</i>	
<b>FOURSQUARE MYSTIQUE 14YO</b>	17
<i>BARBADOS</i>	
<b>HAMPDEN ESTATE 8YO</b>	12
<i>JAMAICA</i>	
<b>HAVANA CLUB 3YO</b>	7
<i>CUBA</i>	
<b>HAVANA CLUB 7YO</b>	8
<i>CUBA</i>	
<b>LA HECHICERA SOLERA</b>	9
<i>COLOMBIA</i>	
<b>RHUM ST BARTH AGRICOLE BLANC</b>	10
<i>ST BARTHS</i>	
<b>RON SANTIAGO DE CUBA 11YO</b>	9.5
<i>CUBA</i>	
<b>VERITAS</b>	8
<i>BARBADOS</i>	

## BRANDY

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



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 CUVÉE <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 2014 BELLE EPOQUE <i>FRANCE</i>		225



Prices based 175ml, 125ml available upon request

## BEER

### DRAUGHT

**HELLES** 4.5  
*MANCHESTER UNION BREWERY, 4.2%*

### CANS AND BOTTLES

**INNIS & GUNN THE ORIGINAL** 6.5  
*INNIS & GUNN, 6.6%*

**LEMON RADLER** 4.5  
*PAULANER, 2.5%*

**LONGBOARD LAGER** 6  
*KONA, 4.6%*

**PULPT FLARE CIDER** 6  
*PULPT, 4.9%*

**SO CAL BRIGHT PALE (GF)** 6  
*CLOUDWATER, 4.8%*

**SMALL BEER SESSION PALE** 6  
*THE ORIGINAL SMALL BEER, 2.5%*

**LAZER CRUSH ALCOHOL FREE IPA** 5  
*BEAVERTOWN, 0.3%*

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

## SOFTS

**COCA COLA** 2.5  
*330ML*

**DIET COKE OR COKE ZERO** 2.5  
*330ML*

**VIMTO** 2.5  
*330ML*

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

**TING** 2.5  
*330ML*

**SCHWEPPE'S LEMONADE** 2.5  
*330ML*

**SCHWEPPE'S SODA** 2  
*150ML*

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

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

**APPLE OR CRANBERRY JUICE** 2.5  
*GLASS*



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>	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>G.O.A.T.</b> <i>3 CHEESE BLEND, GOATS CHEESE, APRICOT JAM, DRIED ROSEMARY</i>	6
<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**