

DRINKS MENU



THE WOODS

CLASSICS

MOJITO

The exact origins of the mojito and its name are lost in the mists of time however some say it is not actually Cuban but was in fact invented onboard ship on one of Sir Francis Drake's voyages for medicinal purposes.

El Dorado 3 year old rum, mint,
lime and sugar, topped with soda. £6.75

CAIPIRINHA

The original translation of this Brazilian drink actually translates as little countryside and should really be made with green lemons that are native to Brazil and with cubed ice. We use limes instead but if you would prefer cubed ice instead of crushed then please let us know.

Sagitiba Cachaca, lime and gomme. £6.50

MARTINI - VODKA/GIN

The martini and its origins is a topic that can raise temperatures among drink aficionados and, as so often is the case no one really knows. There is some debate as to whether a martini should be shaken or stirred. It should in fact be stirred -if shaken it becomes a Bradford. We bet you didn't know that.

Tanqueray/Finlandia and vermouth. £7.50

BOMBAY BRAMBLE

The Bramble was originally created in the mid 80's by Dick Bradsell at Fred's club, Soho. He is still being asked for them we are sure at El Camino where he is currently tending bar. Bombay was his favourite gin and this drink is considered to be one of the most influential created in the last 50 years.

Bombay sapphire, lemon, gomme
and crème de mur. £6.50

MAI TAI

This drink was created in 1934 by victor Jules Bergoron in a polynesian restaurant in San Francisco. He tested it on 2 friends from Tahiti and one of them exclaimed Mai Tai - Roa Ae which in Tahitian means out of this world. And so the drink was named Mai Tai.

Appleton White Rum, Flor De Cana, Apricot Brandy,
Lime Juice, Orgeat with a Goslings Black seal float. £6.75

CLASSICS

MARGARITA

There is no solid proof who invented the Margarita however one explanation is it is a remake of an American drink called the Daisy substituting tequila instead of brandy, with the new version becoming popular as people drifted over the border during the prohibition period. Margarita is Spanish for daisy.

Jose Cuervo, Cointreau and Lime.

£6.75

DAIQUIRI

The Daiquiri was supposedly invented by an American mining engineer named Jennings Cox who happened to be in Cuba at the time of the Spanish/American civil war. It became popular during the 1940's when rationing made other alcohol hard to come by.

El Dorado 3 yr old, Lime and Gomme.

£6.50

MANHATTAN

Popular history suggests this drink originated at The Manhattan Club in New York City in the early 1870's and was invented for Sir Winston Churchill's mother by Dr Iain Marshall. This drink was first served at a banquet hosted by her in honour of a presidential candidate.

Pikesville Rye, Vermouth and Angostura Bitters.

£7.50

MIMOSA

Created in 1925 at The Ritz hotel in Paris, it is named after the tropical flowering shrub and is not to be confused with a Bucks Fizz. It is light and refreshing and very easy to drink.

Prosecco, Grand Marnier and Orange Juice.

£7.50

CONTEMPORARY

ABERMARLE FIZZ

A sweet twist on a classic Gin Fizz. The fizz became popular in America between 1900 and the 1940's. It became known as a home town specialty of New Orleans.

Plymouth Gin, Chambord, Lemon and Gomme.

£6.50

GONE WITH THE WIND

This was created in the early 1930's during the prohibition period by Harry MacElhone of Harry's New York Bar in Paris and was derived from the side car.

Havana 3 yr old, Martell VSOP, Cointreau,
Lemon and Gomme.

£7.00

HARBOUR

The origins of this drink are unknown to us, however the General Manager of The Woods went to an amazing bar/restaurant called Tompkins in Canary Wharf and the cocktail was so nice that she wanted it included in The Woods menu..... So here it is.

Absolut Pear, Elderflower, Apple Juice
and Ginger Beer.

£6.50

AMARETTO AND PEACH SOUR

Sours belong to the old families of original cocktails and are described by Jerry Thomas in his 1862 book How to mix drinks. We have livened ours up a little using Disaronno originale that contains a secret formula unchanged from 1525 and fresh peach puree.

Amaretto, Peach Puree, Gomme,
Lemon Juice and Egg Whites.

£7.50

EL DIABLO

This drink certainly isn't subtle and is not for the faint hearted. It is thought to have originated in California during the 1940's and has proved both popular and enduring. The names translates as The devil.

Jose Cuervo, Crème de Cassis,
Lime and Ginger Beer.

£6.50

CONTEMPORARY

PURGATORY

This is a twist on a cocktail called Amber created in 2001 by Douglas Ankrah for Akbah at The RedFort, Soho. We have added Calvados because the apple brandy adds a subtle sophistication our customers deserve.

Zubrowka, Apple Schnapps and Calvados. £7.00

EL PRESIDENTE

Adapted by Victor Bergeron's 'Trader Vic's Bar Tender Guide' Vic writes of this drink 'this is the real recipe'. The original was bone dry, rather like a rum based old school martini, as it was missing the Cointreau. We think this one is much better.

Havana 3 yr old, Vermouth, Cointreau and Grenadine. £7.00

HONEY BERRY SOUR

This was originally created by Tim Hallilay and is more sweet than sour. The honey and berries work as a delicious combination sitting elegantly in a champagne flute.

Kruptnik Honey Vodka, Chambord, Gomme, Lemon and Egg White. £6.75

GARDEN, GRAIN AND GRAPE

This cocktail was stumbled across in an exclusive Glasgow hotel showing Scotland is not just all about whiskies. Using fresh grapes and white wine with vodka this unusual combination really does work.

Finlandia Vodka, Laquita Sauvignon Blanc, Apple Juice, Gomme, Grapes and Egg White. £7.00

THE COBLER

This cocktail comes from the early 1860's and is said to be the first mixed drink to be blessed with drinking straws. It is a versatile all year round cocktail, during the summer have it mixed with a cooling crisp white wine and in the winter a nice full bodied soothing red.

Laquita Sauvignon Blanc/ Laquita Merlot, Lemon Gomme and mixed berry fruits. £6.50

WHISKY COCKTAILS

PENICILLAN

Created by somewhat of a celebrity mixologist Sam Ross. This cocktail tastes surprisingly complex from such few ingredients and the pleasant scotch smokiness does not overwhelm the overall taste of this drink.

Monkey Shoulder, Laphroig, Ginger,
Lemon Juice & Honey.

£7.50

WHISKY SOUR

The oldest historical mention of a whisky sour prepared in the world comes from a newspaper published in Wisconsin in 1870. We make ours as a Boston sour as it contains egg white but if you prefer it the tradition way please ask.

Jim Beam Bourbon, Egg white,
Lemon and Gomme.

£6.75

OLD FASHIONED

The glass this cocktail is served in has taken the name of the drink; it was created by a bartender named Martin Cuneo at the Pendennis club in Louisville, Kentucky. It is said to have been made for a bourbon distiller called James E Pepper sometime between 1889 and 1895.

Your choice of whisky, Angostura Bitters,
orange zest and Brown sugar.

£7.50

BOURBON BASIL GRAND

Originally created by Jim Moroney for a cocktail competition we thought the recipe was crying out for the addition of bourbon so we did it and this is the result. We are sure you will think we are pure genius for doing it.

Makers Mark, Grande Marnier, Creme De Mure, Strawberry
Jam, Basil Leaves, Cranberry Juice and Black Pepper.

£7.00

WHISKY COCKTAILS

CONAN DOYLE

Discovered in 2008 at the tonic bar in Edinburgh it is a literary riff on corn n oil- elementary but very tasty. We use Talisker whisky that was a favourite of wtitier Robert Louis Stevenson.

Talisker Whisky and Velvet Valernum.

£6.50

NEW YORK FLIP

The first bar guide to feature a flip was Jenny Thomas's 1862; How to mix drinks. We use makers mark bourbon that is aged from around 6 to 7 & a half years, and even then only bottled when the company's experts deem it to be ready.

Makers Mark, Cockburn Port, Cream, Sugar, Egg Yolk and Nutmeg.

£7.50

WINE SELECTION

WHITE

	SMALL	LARGE	BOTTLE
Argento, Chardonnay - Argentina <i>Crisp - Tropical - Citrus</i>	£4.20	£5.40	£15.00
Principato, Pinot Grigio - Italy <i>Fresh - Delicate - Fruity</i>	£4.50	£6.00	£17.00
Pa Lena, Sauvignon Blanc - Chile <i>Vibrant - Fresh - Lingering finish</i>	£5.00	£6.40	£18.50

ROSE

	SMALL	LARGE	BOTTLE
Principato, Pinot Grigio Rose - Italy <i>Crisp - Lush - Summer Fruits</i>	£4.50	£5.50	£14.50

RED

	SMALL	LARGE	BOTTLE
La Joya Reserve, Cabernet Sauvignon - Chile <i>Full bodied - Classic - Berries</i>	£4.20	£5.40	£15.00
Solar Viejo, Rioja - Spain <i>Elegant - Complex - Berries</i>	£4.50	£6.00	£17.00
Pa Lena, Merlot - Chile <i>Smooth - Fruity - Chocolate</i>	£5.00	£6.40	£18.50

CHAMPAGNE & SPARKLING WINE

	BOTTLE
Italia, Prosecco	£20.00
Moet, Brut Imperial NV	£45.00
Moet, Brut Imperial Rose NV	£55.00
Veuve Cliquot, Yellow Label NV	£60.00
Dom Perignon, Cuvee Vintage 2003	£165.00

SPIRITS

GIN

Bathtub, Scotland	£4.00
Bols Genever, Netherlands	£3.30
Bombay Sapphire, England	£3.30
Botanist, Scotland	£3.50
Gordons, England	£3.20
Hendricks, Scotland	£3.90
Martin Miller's, England & Iceland	£4.00
Martin Miller's Westbourne Strength, England & Iceland	£4.10
Old Raj, Scotland	£4.50
Plymouth Original, England	£3.60
Plymouth Navy Strength, England	£3.80
Plymouth Sloe, England	£3.60
Tanqueray, Scotland	£3.30
Tanqueray No. Ten, Scotland	£4.40
Whitley Neill, England	£4.00
Sipsmith, England	£3.60
William Chase, England	£4.30
William Chase Seville Orange, England	£4.30

SPIRITS

VODKA

42 Below, New Zealand	£3.30
Belvedere, Poland	£4.00
Blavod, England	£3.40
Chase, England	£3.80
Chase Marmalade, England	£3.80
Finlandia, Finland	£3.40
Finlandia Cranberry, Finland	£3.40
Grey Goose, France	£4.20
Ketel One, Netherlands	£3.30
Ketel One Citroen, Netherlands	£3.60
Krupnik Honey, Poland	£3.30
Naked Chase, England	£3.80
Russian Standard, Russia	£3.20
Stolichnaya, Russia	£3.40
Stoli Gala Applik, Russia	£3.40
Stoli Razberi, Russia	£3.40
Stoli Vanil, Russia	£3.40
Stoli Citros, Russia	£3.40
Zubrówka, Poland	£3.30

SPIRITS

ARMAGNAC

Janneau XO	£6.30
------------	-------

COGNAC

Courvoisier VS	£3.40
----------------	-------

Courvoisier VSOP	£4.90
------------------	-------

Hennessy VS	£3.50
-------------	-------

Hine rare VSOP	£5.60
----------------	-------

Remy Martin VSOP	£3.50
------------------	-------

VERMOUTH & APÉRITIFS

Campari	£3.20
---------	-------

Martini Bianco	£3.20
----------------	-------

Martini Rosso	£3.20
---------------	-------

Noilly Prat	£3.20
-------------	-------

Lillet	£4.10
--------	-------

Lillet Rouge	£4.10
--------------	-------

RUM, RHUM, CANE SPIRITS, COCONUT RUM, SPICED RUMS & CACHACA

Angostura 1824, Trinidad & Tobago	£5.20
-----------------------------------	-------

Angostura 1919, Trinidad & Tobago	£3.80
-----------------------------------	-------

Angostura Reserva, Trinidad & Tobago	£3.30
--------------------------------------	-------

Appleton 12yr, Jamaica	£3.70
------------------------	-------

Appleton VX, Jamaica	£3.30
----------------------	-------

Appleton White, Jamaica	£3.20
-------------------------	-------

Brugal Añejo, Dominican Republic	£3.20
----------------------------------	-------

Brugal Extra Viejo, Dominican Republic	£3.80
--	-------

Cockspur, Barbados	£3.20
--------------------	-------

Chairman's Reserve, St Lucia	£3.60
------------------------------	-------

Chairman's Reserve Spiced, St Lucia	£3.60
-------------------------------------	-------

Clément VSOP, Martinique	£3.60
--------------------------	-------

Cruzan Single Barrel, Virgin Islands	£3.80
--------------------------------------	-------

Diplomático Reserva Exclusiva, Venezuela	£4.00
--	-------

El dorado 3yr, Guyana	£3.30
-----------------------	-------

El dorado 15yr, Guyana	£5.20
------------------------	-------

SPIRITS

RUM, RHUM, CANE SPIRITS, COCONUT RUM, SPICED RUMS & CACHACA

Flor De Cana 4yr, Nicaragua	£3.30
Flor de Caña 4yr Extra Dry, Nicaragua	£3.40
Flor De Cana 7yr, Nicaragua	£3.60
Foursquare, Barbados	£3.30
Germana Cachaça, Brazil	£3.40
Gosling's Gold, Bermuda	£3.75
Gosling's Black Seal 151 Proof, Bermuda	£4.00
Goslings Black Seal, Bermuda	£3.40
Goslings Family Reserve, Bermuda	£4.00
Havana Club 3yr, Cuba	£3.30
Havana Club 7yr, Cuba	£3.40
Havana Club Especial, Cuba	£3.30
Havana Club Seleccion de Maestros, Cuba	£5.00
Koko Kanu, Jamaica	£3.30
Kraken Black Spiced Rum, USA	£3.60
Morgan's Spiced, Jamaica	£3.30
Mount Gay Eclipse, Barbados	£3.20
Mount Gay Extra Old, Barbados	£4.00
Porfidio Single Cane, Mexico	£7.80
Sagatiba Cachaça, Brazil	£3.40
Sailor Jerry, Guyana	£3.30
Santa Teresa 1796, Venezuela	£4.80
Woods 100 Old Navy, Guyana	£3.30
Wray & Nephew overproof, Jamaica	£3.50

SPIRITS

TEQUILA

Cazadores Reposado	£4.20
Chamacos Añejo	£6.00
Jose Cuervo Reposado	£3.00
Monte Alban Mezcal	£4.00
Patron Silver	£4.50
Patron Reposado	£4.70
Patron XO Cafe	£4.00

LIQUEURS

Agwa Coca Leaf, Bolivia	£3.40
Archers Peach Schnapps, England	£3.20
Benedictine, France	£3.10
Baileys, Ireland	£4.10
Chambord, France	£3.20
Chartreuse, France	£4.60
Chase Elderflower, England	£3.30
Cherry Marnier, France	£3.10
Cointreau, France	£3.20
Disaronno Amaretto, Italy	£3.30
Drambuie, Scotland	£3.30
Frangelico, Italy	£3.10
Galliano, Italy	£3.20
Grand Marnier, France	£3.10
La Fee Verte Absinthe, France	£6.10
Jägermeister, Germany	£3.00
Limoncello, Italy	£3.00
Kahlúa, Mexico	£3.20
Luxardo Sambuca, Italy	£3.00
Luxardo Black Sambuca, Italy	£3.00
Luxardo Maraschino, Italy	£3.00
Midori, Japan	£3.20
Pimm's No1, England	£4.10
Southern Comfort, USA	£3.20
St Germain, France	£3.30
Strega, Italy	£3.40
Tuaca, Italy	£3.00
Velvet Falernum, England	£2.50

LAGERS, ALES, STOUTS, PORTERS, LAMBICS

Anchor Steam, USA	£4.10
Anchor Steam Porter, USA	£4.10
Asahi, Japan	£3.70
Alhambra Reserva 1925, Spain	£4.00
Bacchus Framboise (Raspberry), Belgium	£4.95
Bacchus Kriek (Cherry), Belgium	£4.95
Becks, Germany	£3.70
Blue Moon, USA	£4.10
Bristol Gold, England	£4.40
Bristol Hefe, England	£4.60
Brooklyn Lager, USA	£3.90
Budvar Black, Czech Republic	£4.95
Chimay Blue, Belgium	£4.80
Chimay Red, Belgium	£4.80
Chimay White, Belgium	£4.80
Coopers Sparkling Ale, Australia	£4.10
Coopers Pale Ale, Australia	£4.10
Corona, Mexico	£3.70
Delirium Nocturnum, Belgium	£4.60
Delirium Tremens, Belgium	£4.60
Duvel, Belgium	£4.60
Einstök White, Iceland	£4.55
Einstök Toasted Porter, Iceland	£4.55
Erdinger Weissbräu, Germany	£4.80
Flying Dog Doggie Style, USA	£4.50
Fraoch Heather Ale, Scotland	£4.70
Gem, England	£4.10
Guinness Export, Nigeria	£4.20
Hoegaarden, Belgium	£3.70
Innis & Gunn, Scotland	£3.80
Innis & Gunn Rum Cask, Scotland	£4.50
Lefte Blond, Belgium	£3.80
Liberty Ale, USA	£4.10

LAGERS, ALES, STOUTS, PORTERS, LAMBICS

Little Creatures IPA, Australia	£4.20
Mc Chouffe, Belgium	£4.95
Meantime Chocolate Porter, England	£4.70
Modelo Especial, Mexico	£3.80
Negra Modelo, Mexico	£3.80
Pilsner Urquell, Czech Republic	£3.70
Samuel Adams, USA	£3.80
Schneider Weisse, Germany	£4.60
Tsing Tao, China	£3.70
Vedett Blonde, Belgium	£3.80
Sierra Nevada, USA	£4.20

BOTTLED CIDERS

Crabbies, England	£4.00
Rekorderlig Orange & Ginger, Sweden	£4.95
Rekorderlig Pear, Sweden	£4.60
Rekorderlig Strawberry & Lime, Sweden	£4.60
Savanna Dry, South Africa	£4.10
Wyld Wood Organic, England	£4.70

DRAUGHT

	2 pint pitcher	3 pint pitcher	4 pint pitcher
Grolsch	£7.30	£10.50	£13.50
Grolsch Blonde	£7.60	£10.75	£14.00
Stowford Press	£7.30	£10.50	£13.50
Aspall	£7.60	£10.75	£14.00

We do not sell pints, Please ask if half pints are required

SOFT DRINKS

Orange, Cranberry, Pineapple, Apple, Grapefruit	£1.50
Pepsi	£1.50
Diet Pepsi	£1.50
Lemonade	£1.50
Ginger Beer	£1.50
Tonic	£1.50
Becks Blue Low Alcohol Lager	£2.00
J2O (Seasonal flavours)	£2.50
Belu, Still Water	£2.00
Belu, Sparkling Water	£2.00
Red Bull	£2.50
Bitter Lemon (bottled)	£0.75
Low Calorie Tonic (bottled)	£0.75
Tomato Juice (bottled)	£0.75
Ginger Ale (bottled)	£0.75
Cordial	£0.50

facebook

[www.facebook.com/
thewoodsbristol](http://www.facebook.com/thewoodsbristol)

twitter 

[www.twitter.com/
thewoodsbristol](http://www.twitter.com/thewoodsbristol)