

# Cocktails & Drinks

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**PISTE**

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Please note from time to time vintages may vary  
All prices are inclusive of VAT at a current rate of 20.0%  
All prices are in Pounds Sterling  
Please note that a discretionary service charge of 12.5% applies

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# Piste Cocktails

*Classics available upon request*

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**Après – Ski** 12.50

Red Berry Cîroc with grand Marnier, lemon, winter grenadine, and cranberry juice topped with Soda and served over ice.

**Alpine** 11.50

Cîroc, orange juice, Kings Ginger, gingerbread syrup, lemon juice, enhanced with ginger and served with a slice of orange on the rocks.

**Cable Car** 12.50

Cîroc, Sloe Gin, lime, gomme, mint leaves and ginger garnished with a mint and apple fan and served over crushed ice.

**Fall Line** 12.50

Cîroc, Prickly Pear, lemon juice, Red Wine, maple syrup, a splash of lemonade and garnished with mix berries.

**Glacier** 12.00

Cardamon infused Cîroc Pineapple, shaken with passion-fruit juice, Apricot Liqueur, lime with a dash of Chilli bitters served Martini Style.

**Red Run** 14.00

Cîroc Red Berry perfectly mixed with Lanique, peach puree, Billecart-Salmon Champagne. Topped with rose petals.

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## Shooters

*Classics available upon request*

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**Off Piste** 5.50

Red Berry Cîroc, Lime juice, Pistache syrup

**Blue Run** 5.50

Havana club 7, Acorn liqueur, Brownie syrup

**Slalom** 5.50

Bullet Bourbon, Peach puree, Agave syrup, Lime juice

*Buy 6 Shooters served in a Wooden Ski for £27.50*

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## Sharing Cocktails

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**Après – Ski** 90.00

The ultimate winter sharing cocktail. Perfect for eight.  
Red Berry Cîroc with grand Marnier, lemon, winter grenadine,  
and cranberry juice topped with Soda and served over ice.

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# Champagne

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BILLECART-SALMON is synonymous with excellence and perfection. Founded in 1818, by Nicolas Francois Billecart and his wife Elisabeth Salmon, BILLECART-SALMON is one of the few remaining champagne houses to be owned and led by the original family. Tradition joins forces with the most modern wine making techniques to create cuvées with distinctive finesse and elegance.

	125ml	Bottle	Magnum
<b>Brut Reserve NV</b>	14.00	65.00	130.00
<b>Brut Rosé NV</b>	19.90	99.00	198.00
<b>Blanc De Blancs NV Grand Cru</b>		120.00	
<b>Vintage 2004</b>		130.00	
<b>Cuvee Nicholas Francoise Billecart 1998</b>		190.00	
<b>Blanc de Blancs 2004</b>		225.00	
<b>Cuvee Elisabeth Salmon Rosé 2002</b>		295.00	

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# Sparkling Wine

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	125ml	Bottle	Magnum
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<b>Prosecco Di Valdobbiadene – Italy</b>	10.50	48.00	96.00
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Light, fruity aromas of fresh green apples and pears with A hint of yeastiness on the nose lead to a creamy, softly Sparkling palate with some nutty richness on the finish.

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## Rosé Wine

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	175ml	Bottle	Magnum
<b>Casal Mendes Rosé, Bairrada NV</b>	7.90	29.50	
Refreshing and fruity rosé, bursting with aromas of strawberries and raspberries. On the palate the wine is soft and fruity with a light spritz. Nice fresh acidity and a touch of sweetness on the finish.			
<b>Minuit Rose, Côtes de Provence</b>	9.70	32.50	
A round, aromatic and well balanced rose, made from Grenache, Syrah and Cinsault grapes. This delicate rose wine features a lovely pale pink colour with an aromatic nose of grapefruit.			
<b>The Whispering Angel Wine, Côtes De Provence</b>	11.40	43.00	86.00
The palest of pale pinks, this delicate rose offers a core of pretty stone fruit with some herbal notes. The palate is dry but smooth-textured, with an appetising mineral finish.			

All wines are available in a smaller 125ml glass. Please ask a member of the team.

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# White Wine

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	175ml	Bottle
<b>Pinot Delle Venezie IGT 2013</b>	7.90	29.50
Pale straw yellow in colour, dry, smooth, harmonious and fresh with a characteristic and delicate fruity scent.		
<b>Magpie Estate 'The Next Big Thing' Chardonnay, Barossa Valley, Australia</b>	8.40	32.50
This is not your average Australian Chardonnay. With the faintest whiff of biscuity oak this bright, tangy Chardonnay is an absolute delight.		
<b>Sauvignon Blanc, Silvermyn 2015</b>	8.90	33.50
Light yellow in colour with hints of lime green, the nose shows wonderful aromas multi-layered greener tropical fruit such as green melon. Another classic from this 100% Bordelaise estate.		
<b>L'Ormarine Duc de Morny Picpoul de Pinet, Languedoc 2015</b>	8.90	34.00
Incredibly vibrant and fresh - ripe melon fruit on the nose. The palate is weighty and ripe but remains fresh and saline.		
<b>Domaine Daniel Séguinot Chablis Burgundy, France</b>	8.50	36.00
Classic Chablis! Fresr, flinty nose, very vibrant full of fleshy fruit with tight, mineral backbone palate.		

All wines are available in a smaller 125ml glass. Please ask a member of the team.

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# Red Wine

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	175ml	Bottle
<b>Helter Skelter Merlot, Lodi Valley, California, USA</b>	7.90	29.50
In homage to Sir Paul McCartney Helter Skelter, this wine swirls of luscious, juicy fruit, rich, ripe black cherry and plums with a spicy twist at the finish		
<b>El Viejo del Valle Pinot Noir, Maule valley, Chile</b>	8.40	31.50
From Chile's oldest vineyards, this deliciously long, bright, textural Pinot Noir oozes complexity, depth		
<b>Beaujolais Villages, Louis Tete 2012</b>	8.90	32.00
This is the ultimate Summer red; the palate is awash strawberries, redcurrants and cherries. With barely to try chilled!		
<b>Malbec, La Mascota 2013</b>	9.40	34.00
Intense and deep in colour, the wine opens up into exceptional aromas of ripe black fruits, exotic spices and even a little chocolatey smoke – this is sweet, savoury and very full bodied		
<b>Villa la Pagliaia Chianti Classico, Tuscany, Italy</b>	9.60	34.50
Treat yourself to one of Italy's most recognised appellations. Warm spicy nose with ripe plums and savoury notes. Fresh yet generous palate with good structure and attractive cherry and plum fruit		

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# Spirits

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All spirits are served as 50ml, 25ml available upon request and all mixers are charged at £1.

## Vodka

Ketel One	8.90
Ketel One Citroen	8.90
Lanique & Lime	10.50
Grey Goose	11.00
Absolute Elyx	11.00
Cîroc	11.00
Cîroc Grapefruit	11.50
Cîroc Pineapple	11.50
Cîroc Red Berry	11.50

## Gin

Tanqueray	8.90
Bombay Sapphire	9.30
Monkey 47	9.50
Brockmans	9.50
Hendricks	9.90
Sipsmith Sloe Gin	10.50
Beefeater 24	11.50
Plymouth Gin	11.50
Tanqueray No. Ten	11.50

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# Spirits

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## Rum

Koko Kanu	8.90
Havana Anejo 3 Anos	8.90
Havana Anejo Especial	9.30
Gosling's Black Seal	9.30
Wray and Nephew	10.00
Pink Pigeon Original Rum	10.50
Havana Anejo 7 Anos	10.50
El Dorado 12 Yr	11.00
Banks Rum 5 Yr	12.00
Havana Selection de Maestros	12.00
Ron Zacapa 23 Yr	14.00

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# Spirits

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## Tequila

Olmeca Altos Reposado	8.90
Olmeca Altos Plata	11.00
Don Julio Blanco	12.00
Don Julio Reposado	14.00
Don Julio Anejo	14.00
Patron Café	14.00

## Brandy

Courvoisier VS	9.30
Martel VSOP	11.00
Hennessy XO	40.00

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# Spirits

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## Whisky & Bourbon

Bulleit Bourbon	8.90
Jameson Irish Whiskey	8.90
Johnnie Walker Black	9.30
Maker's Mark	9.30
Jack Daniel's no.7	9.30
Singleton	10.50
Woodford Reserve	11.00
Bulleit Rye	12.00
Johnnie Walker Gold	12.00
Johnnie Walker Platinum	12.00
Chivas Regal 12yr	12.50
Four Roses Single-Barrel	13.00
Haig Club	13.00
Talisker 10	13.00
Lagavulin	14.00
Johnnie Walker Blue	40.00

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## Beer & Cider

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<b>Bottled Beer</b>	330ml
Mahou	5.50
Birra Moretti	5.50
Coors Light	5.50
Tiger	5.50
San Miguel	5.50
Alepine Pale Ale	5.50
<b>Rekordelig Premium Swedish Cider</b>	500ml
Apple	6.50
Strawberry and Lime	6.50
<b>Blind Pig Cider</b>	330ml
Bourbon & Blueberry	5.90
Whiskey, Honey & Apple	5.90

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# Soft Drinks

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Coke	3.00
Diet Coke	3.00
Lemonade	3.00
Fever-Tree Tonic	3.00
Fever-Tree Slimline Tonic	3.00
Soda	3.00
Ginger Ale	3.00
Ginger Beer	4.00
Fever-Tree Bitter Lemon	4.00
Water Still	2.90
Water Sparkling	2.90

## Juices

Orange	2.90
Cloudy Apple	2.90
Cranberry	2.90
Pink Grapefruit	2.90
Pineapple	2.90
Passion Fruit	2.90

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# Food

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<b>Cheese Plate</b>	16.00
A variety of the best of British cheeses, including Keens Cheddar, Oxford Blue and Somerset Brie. Served with chutney and cheese biscuits	
<b>Charcuterie</b>	16.00
A variety of carefully selected charcuterie, served with pickled onions and gherkins	
<b>Mixed Plate</b>	16.00
A complimenting combination of charcuterie and cheese	
<b>Bowl of Mixed Crisps</b>	4.00
<b>Bowl of Popcorn</b>	4.00
<b>Archer Street Candle</b>	12.00
Please ask your server	

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# Archer Street Information

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**At Archer Street we want you to feel taken care of, so we would like to make sure you know all about our services that are designed to make your night a tailor-made success.**

## **Complimentary Coat Check Service**

Our nights are designed for you to relax and have fun. Let our cloakroom team look after your personal belongings while you dance the night away. This service can be located on the 1st floor by the rest rooms. If you have a query, please ask a member of the Archer Street team.

## **Car Service**

We like to think of ourselves as the chivalrous type. Ideally, we'd love to walk you to your front door but since we can't, we will make sure a car takes you there instead! We work closely with a fully licensed, London-based taxi service. Now you can lose track of time knowing that your car will be waiting for you when you are ready to leave.

**Please ask a member of our team to assist you with your booking.  
Bookings @ Archer Street**

We love a good house party, which involves planning, buying the right outfit for the occasion and of course RSVPs. We recommend booking in advance to ensure we live up to your expectations.

For larger groups and special occasions, we know that the difference is in the detail. We have a variety of packages for drinks on arrival, and we can provide canapés on request.

**Please email**

**[bookings@archerstreet.co.uk](mailto:bookings@archerstreet.co.uk)**

**or call**

**0207 734 3342**

**for more information about how we can make your night just right.**