## Classic Cocktails

Passionate about drinks, proud of our independence!

Mojito 🛭

10.50

Legendary Cuban Party Starter. Gold Rum, Fresh Lime, Cane & Demerara, Local Mint.

Corn 'n' Oil 📓

11.50

No corn or oil, just Barbados' finest export. Barbados Fine Aged Rum, Velvet Falernum, Bitters.

Espresso Martini I

12.20

Dick. Bradsell's legacy to late nights. Vodka, Espresso Coffee, Coffee Liqueur, Simple Syrup.

Porn Star Martini I

12.50

This crowd-pleaser ticks all the taste boxes. Vanilla Vodka, Passion Fruit Purée & Liqueur, Prosecco.

French Martini



12.80

Tropical, seductive, powerful. Premium Vodka, Chambord, Pineapple

Southside



10.20

A Gin classic, served 'up' and fresh. Gin, Lime Juice, Cane Syrup, Local Mint.

Old Fashioned 🛭

14.00

A delightful way to drink Bourbon. Bourbon, Demerara Syrup, Bitters.

Spritz Veneziano 🛚



Traditional, refreshing, Italian!! Aperitivo, Prosecco, Sparkling Water.

Naked & Famous I

12.20

This modern day classic is complex and strong. Mezcal, Amaro, Lime, Yellow Chartreuse.

French 75 I

12.20

Smooth but punchy, like its namesake 75mm Canon Gin, Lemon, Cane Syrup, Champagne

## Innovations

Passionate about drinks, proud of our independence!

Irish Jungle Bird 🛭

10.50

And now for something completely mind-blowing. Shanky's Irish Liqueur, Stambecco Amaro, Pineapple.

Riding on a Train \( \)

11.20

You've NEVER had this before! Gin, Cointreau Lemon, Starlino, Mikey's Shrub

Cheeky Tarte



Mojito imposter evokes Loveheart sweets of our youth. Two Vodkas, Fresh Lemon, Lime, Melon Liqueur.

Ordinarily, no!

10.20

Deliciously powerful hit of Crème Brûlée & Raspberry. Black Liqueur & Irish Whiskey blend, Raspberry Vodka.

Clear Margarita I

17.50

Served 'up', with invisible Lime. 100% Agave Tequila, Clarieifed Lime, Cointreau

Clearspresso Martini 🗓 22.00

With organic coffee that you cannot see... Linden Leaf Project Proprietary Ingredients. Top Secret.

Ghost Daiquiri Y

17.50

Platinum Rum, Clarified Citrus, Cane Syrup. It will mess with your head!

Truffle Negroni



20.00

This HAS to be tasted to be believed Cambridge Truffle Gin, Amaro, Sweet Vermouth.

Oriental Martini 🛚

22.00

135 East Gin, Noilly Prat Dry Vermouth. 4:1 with NP Vermouth and invisible Yuzu



Hidden Rooms™ Cocktail Lounge & Events Venue, Cambridge, UK. +44 (0) 1223 514 777 © Niche Venues Limited hiddenrooms.co.uk & @hiddenrooms

ONLY 'KEY' INGREDIENTS LISTED. NOTIFY SERVER OF YOUR FOOD ALLERGIES, PLEASE

# Gins & Tonic\*

Passionate about drinks, proud of our independence!

12.00

Fruity & refreshing Finished with Pink Grapefruit

**Brockmans** 

135 East 16.00

The Japanese Longitude that cuts through thirst. With fresh Lemon slices.

Tanqueray 10.00

Distinctive, bold flavours. With dehydrated Lime wheel.

Bombay 10.20

Balanced and versatile With Lime Wedges.

Brecon Reserve 10.00

A Masterclass in flavour matching. With Dehydrated Orange Wheel.

Gin Rose 11.00

Refreshing, red berry flavours. Gin, Rose, Lemon, Butterfly Pea Blossom.

\*50ml Gin, and 100ml Tonic, singles on request

### **Brews**

Passionate about drinks, proud of our independence!

Birra Moretti	4.6% ABV	5.20
Budweiser	5.0% ABV	4.30
Beck's	5.0% ABV	4.10
Bulmer's Cider	4.5% ABV	5.90
Green King IPA	3.6% ABV	5.90
Guinness	4.2% ABV	5.90
Beck's 0%	0.0% ABV	3.60

#### Wine

Passionate about drinks, proud of our independence!

White & Rosé		75cl 250ml 175ml 125ml
Airen	Spain	21.00 / 7.20 / 5.50 / 4.20
Rosé	France	21.00 / 7.20 / 5.50 / 4.20
Sauv Blanc	NZ	26.00 / 9.00 / 7.00 / 5.50

Red

Tempranillo Spain 21.00/7.20/5.50/4.20

 Prosecco & Champagne
 75cl 125ml

 Bel Canto Prosecco
 38.00 / 7.00

 Champagne
 58.00 / 10.00

# Cocktails & other things to drink!

Passionate about drinks, proud of our independence!

Dear Guest,

We've selected our current cocktail favourites for tonight's menu.

Some classics, some riffs and some totally original, in-house creations.

There's possibly a drink that you'll love, maybe some that you won't, perhaps you can't see what you want; that's why we have waiters and bartenders willing to help you along your own cocktail journey.

Let us do what we can to ensure you enjoy your drink with us, whether it's on this menu, or not.

#### Marcus

Cocktail Coach and Hidden Rooms Founder