

THE CLASSICS

Old Fashioned £6.75

Whiskey mixed with Angostura bitters, a sugar cube and a few dashes of plain water
The first use of the name “Old Fashioned” for a Bourbon whiskey cocktail was said to have been at the Pendennis Club, a gentlemen’s club founded in 1881 in Louisville, Kentucky

Manhattan £6.75

Tennessee whiskey, sweet vermouth and Angostura bitters originating at the Manhattan Club in New York City in the early 1870s, it was invented for a banquet hosted by Jennie Jerome (Lady Randolph Churchill, mother of Winston)

Negroni £6.95

Gin, Campari and sweet red vermouth
Invented at Caffè Casoni in Florence, Italy in 1919. Legend tells that Count Camillo Negroni asked his bartender, to strengthen his favourite cocktail – the Americano – by replacing the soda water with gin

Whiskey Smash £6.75

Bourbon, mint, sugar syrup and lemon wedges
The classic drink falls somewhere between a whiskey sour and a mint julep and consists of lemon, mint, simple syrup, and of course, whiskey

Classic Mojito £6.75 (*M)

Muddled lime with sugar, Bacardi, soda, crushed ice and fresh mint. A mojito is one of Cuba’s oldest cocktails - it comes from the African word mojo, which means “to place a little spell”

Kir Royale £7.50

Chambord black raspberry liqueur topped with Prosecco. The ultimate elegant cocktail

Bellini £6.95

Peach Puree topped with Prosecco.
At almost 70 years old, the Bellini is said to have originated in Harry’s Bar in Venice, Italy

Brandy Alexander £7.25

Remy Martin cognac, Crème de Cacao and double cream shaken over ice and topped with freshly grated nutmeg. A creamy, chocolately after dinner classic thought to have been created in the 1930s

Espresso Martini £7.50

A double Espresso shot with Smirnoff vanilla vodka and Kahlua liqueur. When first served in 1984 in a medical cup at the famous Damien Hurst backed Pharmacy Bar in Notting Hill, the Espresso Martini was dubbed ‘The ‘Pharmaceutical Stimulant’

Rhubarb Collins £6.95

Edinburgh rhubarb gin, lemon juice and soda.
Just like the classic boiled sweet!

Amaretto Sours £7.10

Disaronno , lemon juice, sugar syrup and egg white.
A firm favourite with the staff after we drank over 1.5 litres of amaretto in one evening!

Mimosa £6.95

Prosecco and orange juice; a timeless classic
It is believed to have been invented at the Hôtel Ritz Paris by Frank Meier, in about 1925

Gimlet £6.50

Lime juice and Tanqueray Gin
The description in the 1953 Raymond Chandler novel ‘The Long Goodbye’ stated that “a real gimlet is half gin and half Rose’s lime juice and nothing else”

French Martini £7.10

Vodka, Chambord and pineapple juice
The French Martini was invented in the 1980s at one of Keith McNally’s New York City bars. The key ingredient that makes a Martini “French” is Chambord, which is a black raspberry liqueur that has been produced in France since 1685

Vesper £8.15

‘Bond’ over a: Vodka, Tanqueray Gin and Dry Vermouth
“Martini, shaken not stirred”
‘Sir, that is a Vesper’

Classic Martini £8.15

Sipsmith gin or Grey Goose vodka, Noilly Prat vermouth and a Gordal olive. How you prefer your Martini says a great deal about your character:

Are you the reserved type who takes yours extra dry?
The dilettanté who prefers it stirred?
A laidback lounge who likes it dirty?

Mint Julep £6.75

Mint leaves, bourbon and sugar syrup over crushed ice
The mint julep originated in the southern United States, probably during the eighteenth century.
Mint Julep, Mojito in disguise

Bloody Mary £6.75

Vodka, Tomato juice, a little tabasco, celery salt and black pepper over a handful of ice. Wild night was it?

Cosmopolitan £6.75

Smirnoff vodka, Cointreau, cranberry juice and a squeeze of fresh lime. Making a fashionable comeback, the Cosmopolitan is said to have originated in San Francisco in the 1980s - what a decade!

Margarita £6.95

Tequila, Cointreau and fresh lime shaken over ice.
No matter how contested the history of the Margarita, the outcome is the same;
A perfect drink

Pimms Royale £7.50

Pimms topped up with Prosecco

White Russian £6.75

Smirnoff vodka, Kahlua and milk over crushed ice and dusted with cocoa. The most famous Russian cocktail not to come from Russia!

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TheTerraceTapasBar

THE TERRACE TAPAS & Wine Bar

Terrace Sangria Glass £5.60 Jug £16.95
Red wine, brandy, lemonade, ice and slices of oranges and lemons

Pimms No1 Glass £5.85 Jug £17.50
Pimms, lemonade, ice and slices of cucumber, apple, orange, lemon and fresh mint

Daiquiris

Banana Daiquiri £6.50 (*M)
Bacardi, fresh banana, banana syrup, blended with sugar, lime juice and crushed ice
banananananananana batman!

Strawberry Daiquiri £7.25 (*M)
Fresh strawberries blended with sugar, lime juice, Bacardi and crushed ice. Naughtily removed but back by popular demand!

Peach & Passionfruit Daiquiri £6.50 (*M)
Peach and passionfruit fruit purees blended with Bacardi and ice. Simple, sweet and delicious

Mango and Pineapple Daiquiri £7.10 (*M)
Bacardi, Pineapple chunks, Mango juice blended with ice for the ultimate palate cleanser

Mojitos

Coconut Mojito £7.20
Bacardi and Malibu, lime juice and wedges, mint, coconut syrup and crushed ice
A twist on the classic Mojito, just a bit nutty!

Black Mojito £7.50
A double measure of Kraken spiced rum, lime, muddled mint leaves and sugar topped up with soda

Raspberry Mojito £6.75
Muddled raspberries and lime, mint, white Bacardi rum and crushed ice

Taylor’s twists

Honey Rum £6.25
A superb blend of double cream, dark rum and Spanish honey. Thick, sweet and oh so naughty

Raspberry Gin Fizz £7.10
Raspberry gin liqueur, a little sugar syrup topped up with prosecco and finished with raspberries

Putins Punch £6.95
Vodka, Kahula, Milk and Creme de Cacao, a twist on the classic White Russian

Bounty Hunter £7.10
Malibu, Cherry Brandy, Creme de Cacao over ice topped up with soda

Coconut Tree Climber £8.15
Malibu, cherry brandy, condensed milk, coconut cream topped with a swirl of whipped cream and a cherry.
Discovered on the shores of the island of Tobago, a thick and creamy cocktail that could also double as a dessert!

Oreo Mudslide £6.75
Chocolate oreos blended with vanilla ice cream, vodka, and coffee liqueur

Kraken Colada £7.50
Kraken, coconut milk, coconut cream, pineapple and crushed ice blended together.
“IF YOU LIKE PINA COLADAS”
I’m the cocktail that you’ve looked for...

Cherry Bakewell £7.75
Amaretto topped up with Prosecco, a little cherry syrup and a cherry to finish. One of our most popular guest cocktails last year back by popular demand!

Strawberry Margarita £7.10
Cointreau, Tequila, fresh strawberries and fresh lime blended with ice.
The perfect strawberry drink

Love at First Sip £6.95
Kahlua, Baileys, creme de cacao and cream
Originally one of our limited edition cocktails, it sold out so fast we guessed it was rather popular!

Lemon Drizzle Martini £7.20
Lemon Drizzle gin mixed with Vermouth:
Cake and alcohol all rolled into one glorious concoction
Genius

Lemon Iced Tea £7.50
Lemon Drizzle gin, a splash of lemon juice and sugar syrup mixed with chilled Earl Grey tea.
The superbly sippable summer staple, this creation is so delicious you’ll want to sip it all year round!

Strawberries & Cream £8.75
Wrecking Coast clotted cream gin, fresh strawberries, strawberry grenadine and double cream blitzed together with ice

Toffee Latte £7.20
A blend of Thunder toffee vodka, vanilla vodka and Baileys with an espresso shot

Chocolate Spice £5.95
An indulgent mix of Old J’s vanilla spiced rum, chocolate liqueur, chocolate ice cream, lime and red chilli

Mocktails
Driving tonight but still fancy a cocktail?
(*M) means available without alcohol

** The majority of our cocktails contain at least two shots **
Please drink responsibly