

JAMEY BENNETT

KITCHEN & BAR



★ COCKTAILS ★

HIGH ALCOHOL

HEMINGWAY DAIQUIRI	12.00
havana club 3 yo - grapefruit maraschino - lime	
THE PERFECT MARTINI	12.00
burschik vermouth - vodka - orange bitter	
ESPRESSO MARTINI	12.50
espresso - vodka - kahlua - baileys	
VANILLA STAR	12.50
vanilla vodka - passionfruit	
COFFEE NEGRONI	12.00
vermouth - beefeater gin campari - kahlua	
SMOKEY MARKIEZA	13.00
mezcal - passion fruit - ginger lime - chili	
SPICY BASIL	13.00
havana club 3 yo - ginger - lime - basil honey - angostura	
RUBY APEROL	12.00
absolut - aperol - st. germain grapefruit - lime	

LOW ALCOHOL

SLOE ROSE	12.00
sloe gin - rose lemonade	

NON ALCOHOL

MOJITO STRAWBERRY OR MANGO	8.50
lime - sugar - mint - soda	
PASSIONATA	9.00
passionfruit - vanilla orange - eggwhite	



★ GIN TONICS ★

HIGH ALCOHOL

BEEFEATER 24 - INDIAN TONIC	12.00
japanese sencha - chinese green tea	
HENDRICK'S - INDIAN TONIC	12.70
cucumber - coriander	
SANTA ANA - INDIAN TONIC	12.80
calamansi - dalandan citrus	
MONKEY 47 - ORANGE & ELDERFLOWER TONIC	14.50
juniper - berries - pepper	
TANQUERAY 10 - INDIAN TONIC	12.90
coriander - juniper - citrus	
BOBBY'S - INDIAN TONIC	12.70
lemon grass - cloves - cinnamon	
BEEFEATER - GRAPEFRUIT & ROSEMARY TONIC	10.70
juniper - lemon peel - seville orange peel	
SAIGON BAIGUR - INDIAN TONIC	13.40
green and black cardamom dragon fruit - lotus flower	
SUNTORY ROKU - INDIAN TONIC	12.50
yuzu - green tea - ginger	

*We serve our gins with
London Essence Tonic*

THE
LONDON
ESSENCE
CO.

NON ALCOHOL

SIEGFRIED GIN - ROSE LEMONADE	10.50
cinnamon - cardamom	



OYSTERS GILLARDEAU

4.00 each
(minimum 2 pieces)

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Wines by the glass

SPARKLING WINES

PROSECCO CASA GHELLER, 7.00
SPUMANTE, VENETO, ITALY
refreshing and accessible with juicy
pineapple and ripe apple

CHAMPAGNE LAURENT-PERRIER 11.00
BRUT, CHAMPAGNE, FRANCE
round and fresh champagne with
a fine mousse

WHITE WINES

VERDEJO, POEMA, D.O. RUEDA, 6.00
SPAIN
aromatic and refreshing with
tropical fruits

CHARDONNAY, LAVILLA, FRANCE 6.00
fresh fragrant wine with citrus fruits,
full-bodied on the palate

SAUVIGNON BLANC, SON 6.00
EXCELLENCE, GASCogne, FRANCE
mildly dry and refined with green
apple, boxwood, flowers and lemon

PINOT GRIGIO, VERONESE, ITALY 6.50
fresh, spicy nose, aromatic, soft and
supple flavor

CHARDONNAY, GRAND RESERVE, 7.00
PAYS D'OC, FRANCE
(oak-aged) citrus, almond, soft vanilla
notes and exotic fruits

GRÜNER VELTLINER, STIFT GÖTTWEIG 7.50
KREMSTAL, OOSTENRIJK
dry, fruity and light with classic,
though subtle, veltliner spice

ALBARINO, FILLABOA, RIAS BAIXAS, 8.00
SPANJE, ALBARINO
lively and fresh with pineapple,
apple and peach

TRES VINAS, BARON DE LEY, 8.50
RIOJA, SPAIN
(oak-aged) complex but lively wine,
powerful, aromatic, yellow fruit



PLEASE ASK FOR OUR EXTENDED
WINE LIST BY THE BOTTLE

ROSÉ WINES

CINSAULT, MAISON VIRGINIE 6.00
MA CUVÉE ROSÉ
LANGUEDOC, FRANCE
fresh and elegant with refined
red fruits and juicy

MIP CLASSIC ROSÉ, 8.00
PROVENCE, FRANCE
light pink, fresh and refined with
soft red fruits

RED WINES

TEMPRANILLO, CRIADA 6.00
CASTILLA LA MACHA, SPAIN
fruity and juicy with blueberries,
strawberries, cherries, chocolate
and tobacco

CABERNET SAUVIGNON, CHIBET, IGP 6.50
PAYS D'OC, FRANCE
spicy dark fruits, fresh herbs,
vanilla, mocha and soft tannins

PRIMITIVO, TORRE ALTA, PUGLIA, 6.50
ITALY
scent of ripe red fruits, full-bodied
and a soft aftertaste

MERLOT, CHEMIN DES GÉANTS, 6.50
LANGUEDOC, FRANCE
rich and juicy, prunes and chocolate

SYRAH AND GRENACHE, DOMAINE 8.00
DE GRANGENEUVE VIEILLES VIGNES,
RHÔNE, FRANCE
typical spiciness with tones of
red fruits and subtle licorice

MALBEC, BIANCHI ESTATE FAMIGLIA, 8.00
MENDOZA, ARGENTINA
full bodied, elegant, apricots,
lychee, wood and nuts

VALPOLICELLA, TENUTA 8.00
SANT'ANTONIO, VENETO, ITALY
juicy and characterful with summery
red fruits and herbs

TEMPRANILLO, 9.00
BARON DE LEY RESERVA, RIOJA,
SPAIN
powerful, ripe red fruit, herbs,
coconut, vanilla