

Herein lies the schedule of one whose life was writ
in water. Join us in the passing of a hazy day
mixed, in spirit, with heart and hedonism. From
the bracers of the morning, to the shooters of high
noon. From the zesty afternoon delights, to whiskey
and the moon.

Lips on stolen liquor, heads on stolen time; lets
make this long night sing.



11 am:

~ A Late & Lazy Rise ~

11.09 am

Fearless Morning | Jameson Irish Whiskey
Carpano Classico Vermouth
Crème de Cacao Blanc
Lemon Juice
8.5 | Laphroaig Rinse

12.02 pm

Aphrodite | Cocchi Vermouth di Torino
Fino Sherry
Elderflower Liqueur
Orgeat
8 | Strawberry

12.34 pm:

~ Breakfast Of Champions ~

1.16 pm

The Countess | Camomile Infused Beefeater Gin
Galliano L'Aperitivo
Elderflower Liqueur
8.5 | Peach Bitters

2.34 pm

Secret Cider Cellar | Somerset Cider Brandy 5 Year
Peach, Ginger & Cinnamon Shrub
Angostura Bitters
8.5 | Soda Water Top



3.19 pm

Flor De Jerez | Amontillado Sherry
Appleton Signature Rum
Crème d'Abricot
Lemon Juice
8 | Angostura Bitters

3.40 pm:

~A strong coffee to sharpen the wits~

4.42 pm

**Last Of The
Summer ...**

8.5

Strawberry Infused Vermouth
Aperol
Rhubarb Liqueur
Lemon Juice
Soda Water Top

5.28 pm

**Little
Death**

9.5

QuiQuiRiQui Mezcal
Tapatio Blanco Tequila
Maraschino
Lime Juice
Raspberry Syrup
Orgeat
Angostura Bitters
Egg White

5.54 pm:

~A faint rumble from within turns
thoughts to a meal~

6.15 pm

**Fruit
& Nut**

8.5

Hyde Scotch Blend
Crème de Pêche
Walnut Liqueur
Lemon Juice
Soda Water Top

7.38 pm

**What's
Up Duck?**

8.5

Aylesbury Duck Vodka
Yellow Chartreuse
Grapefruit Sherbet
Lime Juice
Absinthe
Egg White



8.00 pm:

~A feast to fuel the fire~

8.35 pm

Bon Voyage

8.5

RinquinQuin Peach Wine
Tapatio Blanco Tequila
Lime Juice
Mezcal
Agave
Peach Bitters
Fever Tree Tonic

9.22 pm

Angel Of The Night

9

Maxime Trijol VS Cognac
Merlet Poire
Cocchi Torino Vermouth

10.42 pm

Coffey & Cream

9.5

Nikka Coffey Grain Whisky
Harveys Bristol Cream
Mozart Chocolate Bitters

8.30 pm:

~The Sun's a distant memory now ~

11.17 am

Forget Me Knot

8.5

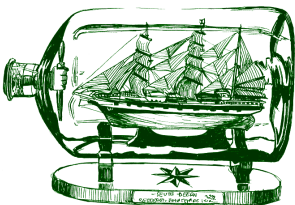
Noilly Prat Dry Vermouth
Crème de Pêche
Bénédictine
Orange Bitters
Fizz Top

12.22 am

King Of The Swingers

9

Jensen's Old Tom Gin
Banana Infused Vermouth
Lime Juice
Honey
Crème de Cacao
Conference Bitters



If you have any allergies please make your server aware

1.06 am:

~A few strong souls left standing~

1.36 am

**Dame To
Kill For**

Wild Turkey Bourbon
Cocchi Amaro
Harveys Bristol Cream
Crème de Cassis
Conference Bitters

9.5



2.11 am

**Hell &
High Water**

Smith & Cross Overproof Rum
O.V.D Rum
Appleton Signature Rum
Falernum
Lime Juice
Hyde's Spice Mix

9

2.33 am:

~Home is where the head longs to be ~

3.08 am

**Curse Of
The Lonely**

Pineapple Infused Doorly's 5yr
Sugar Syrup
Peychaud's Bitters
Tiki Bitters
Angostura Bitters
Absinthe

8.5

4.16am

**Pipe &
Slippers**

Bols Barrel Aged Genever
Crème de Abricot
Yellow Chartreuse
Smoked Salt
Whole Egg

9

4.50 am:

~Heavy eyes & weary minds. Lights out ~



If in doubt please ask the staff for their suggestion or let us know your favourite classic cocktail & we'll happily mix it up for you.



~ Sleep late, have fun, get wild, drink
whiskey and drive fast on empty streets
with nothing in mind but falling in love
and not getting arrested ~

Hunter S. Thompson

		<u>330ml/25ml</u>
Beer & Whisk(e)y	Whitstable Bay - 4.5% (Nikka From the Barrel - 25ml)	4.25 6
	Brooklyn Lager - 5.2% (Highland Park 12 - 25ml)	5 4.5
	Elemental Rye IPA - 4.4% (Eagle Rare - 25ml)	4.75 5.5
	Guest Ales (Ask you server)	5
	Cider	Burrow Hill Cider 500ml - 6% 6
Wine & Fizz	White - Malvasia Delle Venezie Veneto	<u>G1/Btl</u> 4.5/20
	Rose - Carignan, Le Notaire Languedoc	4.75/22
	Red - Montepulciano d'Abruzzo Italy	4.5/20
	Fizz - Pignoletto Brut NV Italy	7/35
	Champagne - Perrier Jouet Grand Brut France	65
Non Alcoholic Cocktails	Please let us know your favourite flavours & we'll do the rest	4.5

A discretionary service charge of 10% will be added to large tables
All service charge goes to the staff

All spirits served are 50ml as standard
Please ask one of the team for our spirit selection

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Created by Andrew Osborne & James McGovern
2016 Summer Menu
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Opening Hours

Tuesday - Thursday 7pm - 1am

Friday & Saturday 7pm - 2am

Sunday 7pm - 12am

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