



# MANHATTAN

34

In 1920, America introduced Prohibition.  
The sale and production of alcohol was made  
illegal and the liquor trade driven underground.  
As a result, "The Speakeasy" was born...  
In December 1933 prohibition was overturned.  
With the cocktail now a mainstay in everyday  
life, from 1934 onwards,  
a new era of drinking is born...

*If you have an allergy or intolerance please advise a  
member of staff who will be happy to help*

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# COCKTAILS

## **GOING WILDE** £9.50

Titos Handmade Vodka stirred with La Grande Absente Absinthe and served dirty with Olive Brine

## **LIMELIGHT** £8.00

Gabriel Boudier Kaffir Lime Leaf Liqueur, Domaine de Canton Ginger, Citrus topped with a Port float.

## **BATFINK** £9.00

Monte Lobos Mezcal, Anhos Reyas Chile Liqueur, Ginger Liqueur, Citrus, Agave and Spanish bitters

## **TEN TO MIDNIGHT** £8.50

Vodka, Cherry Heering, Espresso, Cherry Bitters and Cream

## **CLUB MED** £8.00

Licor 43, Solerno Blood Orange Liqueur, Citrus, Spanish Bitters and Egg White

## **BBQ BLOODY MARY** £9.00

Buffalo Trace Bourbon, Hickory Smoke, Siracha Sauce, Tomato Juice served with homemade beef jerky.

## **PETAL** £8.00

Gabriel Boudier Strawberry Liqueur, Passionfruit Liqueur topped with a Blood Orange Fizz

## **THE TRANSATLANTIC** £8.00

Southern Comfort Liqueur and Blue Curacao topped with Prosecco

## **RECESS** £8.00

Mozart Milk Chocolate Liqueur, Blackwells Rum, Peanut Butter and Cream

## **RUM FLOAT** £8.50

Old J spiced rum and Dandelion and Burdock with a Homemade Vanilla Ice Cream Float

## **MELODY MAKER** £9.50

Hendricks Gin, Crème de Cassis, Elderflower Cordial topped with Prosecco

## COCKTAIL OF THE MOMENT

Please ask our bartender for details

# COCKTAILS

## PROSPECT HEIGHTS £9.00

Lapsang Souchong Tea, Portobello Road gin,  
Mozart White Chocolate Liqueur, Orange Blossom water,  
Cream and Egg White

## JUNGLE HOP £9.00

Blackwells Rum, Santa Teresa Claro Rum,  
Home made Hibiscus Syrup, Pineapple juice, Velvet Felarnum,  
citrus served with flaming Tiki fire float

## BASIL BLUSH £8.50

Strawberries, Basil Syrup, Hendricks gin,  
Cranberry juice and Citrus

# CONNOISSEURS COCKTAILS

## MANHATTAN 34 £15.00

A sweet Manhattan made with Buffalo Trace  
Bourbon, Carlos Alberto Rosso and Bitters, barrel  
aged on premises for 34 days

## OLD JEFFERSON'S £15.00

Jefferson's small batch bourbon old fashioned,  
barrel aged for smoothness

## CHOCOLATE AND ORANGE OLD FASHIONED £13.50

Buffalo Trace Bourbon, stirred down with sugar  
and our homemade and barrel aged orange and  
cocoa nib bitters

## RIN-GIN-GIN £13.50

Manhattan34's signature G&T. Brooklyn Gin,  
Rinquinquin Peach Liqueur with Fever Tree  
Mediterranean Tonic and Orange

## AFTER A CLASSIC?

*We here at Manhattan 34 pride ourselves  
on our cocktail knowledge. If we have the  
ingredients we can make it!*



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# LOW ABV COCKTAILS

*All contain 1 unit of alcohol each*

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## **ROSE WILDER LANE** £6.50

Rinquinquin Peach Liqueur, Carlos Alberto dry Vermouth,  
Homemade Rose Syrup and Soda

## **SHOW BOAT** £6.50

Peychauds Aperitivo Liqueur, Rose Wine, Citrus and Lemonade

## **GARDEN SPRITZ** £6.50

Carlo Alberto Dry Vermouth, Suze, Homemade Basil Syrup,  
Cucumber and Soda

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# SHARERS

## **G & TEA TIME** (SERVES TWO TO THREE PEOPLE) £15.00

Brokers Gin, Homemade Earl Grey Tea and Lavender Syrup,  
Citrus and Dark Chocolate Bitters

## **THE MONSIEUR** (SERVES THREE TO FOUR PEOPLE) £19.00

Calvados Apple Brandy, Cocchi Torino, Honey, Rosemary and  
smoked with apple wood

## **PUNCH 34** (SERVES THREE TO FOUR PEOPLE) £19.00

Blackwells Rum, Citrus, Pineapple Juice, Mint and Ginger Beer

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# MOCKTAILS

## **PEANUT BUDDHA** £6.00

Peanut Butter, Cream, Sugar Syrup, Sesame Oil and Safflower

## **THAIDAL WAVE** £6.00

Homemade Basil Syrup, Coconut and Citrus served with  
Lemongrass and Chili

## **EARL GREY FIZZ** £6.00

Homemade Earl Grey Tea Syrup, Citrus, Lavender and Soda

## **LUAU** £6.00

Home made Hibiscus syrup, Pineapple Juice, Citrus

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# BOURBON

## **BUFFALO TRACE** £3.50

Vanilla and Molasses notes which leads into a smooth spice and depth

## **BULLEIT** £4.00

A complex taste with notes of Vanilla and Honey and a long smoky finish

## **MAKERS MARK** £4.00

Oak and Caramel aroma which leads to a sweet, balanced finish

## **EAGLE RARE** £4.00

Honey, new oak and toasted brown sugar. Very easy drinking!

## **REBEL YELL** £4.00

Charcoal honey nose leads into a warm depth and butter taste

## **JEFFERSON'S SMALL BATCH** £4.50

Soft, easy going and very quaffable with hints of Toffee, Orange & Berries

## **WOODFORDS RESERVE** £4.50

Extra smooth and loaded with sweet spice and notes of dried fruit

## **1792 SMALL BATCH** £5.00

Vanilla Pudding, maple caramel mellows into a long, spiced end

## **BLANTONS RESERVE** £5.00

Bubblegum sweetness on the nose with citrus, honey and pepper palate

## **WILD TURKEY RARE BREED** £5.00

Plenty of classic toffee along with tobacco smoke and subtle orange

# AMERICAN SPIRITS

## **TITOS HANDMADE VODKA - TEXAS** £4.00

Grassy, peppery notes and a creamy mouthfeel. Martini lovers take note!

## **BAYOU RUM - LOUISIANA** £4.00

Sweet Caramel, easy sipping made with sugarcane from the Mississippi

## **KOVAL GIN - CHICAGO** £5.00

Juniper heavy with floral notes and meadow blossom on the nose

## **KOVAL MILLET WHISKEY - CHICAGO** £5.00

Pleasant fruit with hints of Cedar, Anise and the grain itself

## **PEYCHAUDS APERITIVO - NEW ORLEANS** £3.50

Light and subtle Amaro, bittersweet with underlying herbal notes

## **SOTHERN COMFORT - NEW ORLEANS** £3.50

Sweet Whiskey flavored liqueur with peach notes and underlying fruit

# BEERS & CIDERS

## DRAUGHT

	PINT	HALF PINT
<b>COORS LIGHT (4.2%)</b> <i>Light in style, crisp and highly refreshing</i>	£4.50	£2.40
<b>MAHOU (5.1%)</b> <i>Light bodied lager with hints of toasted barley and a rounded bitter finish</i>	£4.80	£2.60
<b>PORETTI (4.8%)</b> <i>Aromatic citrusy lager with moderate bitterness and a hoppy finish</i>	£4.80	£2.60
<b>BROOKLYN LAGER (5.2%)</b> <i>American Amber lager with a floral hop aroma and caramel maltiness</i>	£4.80	£2.60
<b>BROOKLYN SCORCHER IPA (4.5%)</b> <i>American session IPA which bursts with bitterness with a lively finish</i>	£4.80	£2.60
<b>SHED HEAD APA (4.6%)</b> <i>Spicy fruit and herb aroma with a caramel and mango sweetness</i>	£4.80	£2.60
<b>BLUE MOON (5.4%)</b> <i>A refreshing, unfiltered wheat beer brewed in the Belgian style</i>	£5.60	£3.00
<b>BAD APPLE CIDER (5.1%)</b> <i>Tangy and refreshing with flavours of sweet, tangy apple and blossom</i>	£4.50	£2.40

## BOTTLED

<b>13 GUNS IPA (5.5%)</b> <i>A malty aroma leads into a sweet rye and butterscotch taste</i>	£4.50
<b>SIERRA NEVADA PALE ALE (5.6%)</b> <i>Orange on the nose leads a mouthwatering orange, grapefruit taste</i>	£4.80
<b>SIERRA NEVADA TORPEDO IPA (7.2%)</b> <i>Herbal spice aroma with hoppy sweetness and subtle lemon tartness</i>	£5.00
<b>PACIFICO (4.5%)</b> <i>Light, refreshing and easy drinking Mexican lager with a citrus taste</i>	£4.50
<b>PERONI (5.1%)</b> <i>Italy's number one lager. Thirst quenching with a clean, dry finish</i>	£4.50
<b>LEFT HAND MILK STOUT (6%)</b> <i>Creamy stout with notes of roasted malt and coffee. Udderly delightful</i>	£5.00
<b>GUEST BOTTLE</b> <i>Check out our board or ask the staff for our guest bottle.</i>	P.O.A
<b>OLD MOUT CIDER (4.0%)</b> <i>Delicious, fruit flavoured cider. Choose from Kiwi &amp; Lime, Summer Berries and Passionfruit &amp; Apple</i>	£4.80

*Guest Beer please ask our bartender for details*

# WINES

## RED

175ML 250ML BOTTLE

ORCHID BOULEVARD MERLOT

£4.00 £5.50 £16.00

CALIFORNIA 12.5%

*Easy drinking wine with black cherry and rhubarb notes and a light spice*

LITTLE RASCAL SHIRAZ

£5.00 £6.50 £17.00

AUSTRALIA 14.5%

*Ripe plums and cherry, medium bodied with spicy oak*

TRIVENTO MALBEC

£5.50 £7.00 £19.00

ARGENTINA 12%

*Fine herbs and berries lengthens into a medium bodied wine with tannins*

## WHITE

ORCHID BOULEVARD S. BLANC

£4.00 £5.50 £16.00

CALIFORNIA 13.5%

*Melon and stone fruits with a flinty mineral finish. Medium Dry*

MOUNTAIN RANGE CHARDONNAY

£5.00 £6.50 £17.00

CHILE 13%

*Green apple, Pineapple and Papaya with a hint of toast. Medium*

INGENTO ORGANIC PINOT GRICIO

£5.00 £6.50 £17.00

ITALY 11.5%

*Light with subtle citrus fruit and refreshing acidity. Dry*

## ROSE

ORCHID BOULEVARD WHITE ZINFANDEL

£4.00 £5.50 £16.00

CALIFORNIA 11%

*Strawberry and pomegranate with hints of floral undertones. Sweet*

LA DELFINA PINOT GRICIO

£6.00 £6.50 £17.00

ITALY 11.5%

*Balanced and easy drinking bursting with berry flavours. Dry*

## SPARKLING

GLASS BOTTLE

OLIVER AND GREG'S PROSECCO

£6.00 £25.00

ITALY 11%

*Soft fruit flavours, hints of peach and a long, lingering finish. Dry*

PORTACELI CAVA ROSADO

£25.00

SPAIN 11.5%

*Vibrant and lively with redcurrant notes and hints of strawberry. Dry*

BOLLINGER BRUT CHAMPAGNE

£60.00

FRANCE 12%

*A fresh yet full-flavoured, opulent champagne with a fine long toasty finish*



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# HOT DRINKS

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ESPRESSO £2.00

AMERICANO £2.50

FLAT WHITE £2.80

LATTE £2.80

CAPPUCCINO £2.80

MOCHA £3.00

HOT CHOCOLATE £3.00

TEA £2.80

ASK FOR TODAY'S SELECTION

Why not add cream, marshmallows or a flavoured  
syrup to your hot drink for 50p each?

CHOOSE FROM

Almond, Coconut, Strawberry or Hazelnut!

# SOFT DRINKS

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PEPSI/DIET PEPSI £2.00

LEMONADE £2.00

GINGER BEER £2.00

DANDELION AND BURDOCK £2.00

ORANGE JUICE £2.00

PINEAPPLE JUICE £2.00

CRANBERRY JUICE £2.00

BOTTLE COKE/DIET COKE (200ML BOTTLE) £2.00

HARROWGATE STILL MINERAL WATER £2.00

HARROWGATE SPARKLING WATER £2.00





# FOOD

## SNACKS

### **HOMEMADE BEEF JERKY £3.50**

*Available in Sea Salt and Cracked Black Pepper or Spicy BBQ Rub*

### **PEANUTS £2.00**

*Choose from Salted, Dry Roasted or Chilli*

### **HOMEMADE POPCORN £2.00**

*Popped and flavoured in house, chose from Salted Caramel, Pina Colada, Rosemary & Parmesan or Spicy BBQ*

### **SNYDER'S PRETZEL PIECES £2.00**

*Choose from Cheddar Cheese, Honey mustard & Onion or Jalapeno*

### **DELICATESSEN PEPPERONI £2.00**

*A Hot and Spicy Pepperoni Snack*

### **OLIVES £3.00**

*Pitted Haldiki Olives marinated in Herbs and Spices*

## BOARDS SERVED UNTIL 10PM DAILY

### **CHEESE BOARD SMALL: £8.00 LARGE: £12.00**

*Cornish Brie, Extra Mature Cheddar, Wensleydale and Cranberry, Stilton and French Goats Cheese with an Assortment of Biscuits and Caramelised Onion Chutney*

### **CHARCUTERIE BOARD SMALL: £8.00 LARGE: £12.00**

*Spianata Romana Salami, Prosciutto Crudo, Milano Salami and Chorizo Served with Gherkins, Sun Dried Tomato and Toasted Pitta Bread*

### **HUMMOUS £4.50**

*Served with Toasted Pitta Bread*

### **PATE £4.50**

*Chicken Liver Pate with Whiskey served with Toasted Pitta Bread*

## **EVERY SUNDAY, MONDAY AND TUESDAY**

*Buy a Small Cheese Board or Charcuterie Board and a bottle of house wine for £20.00*

# FOOD

## THE AFTER WORK SOCIAL

Available 4pm to 7pm  
Monday to Friday

### BELLINI

**£8.50 EACH OR TWO FOR £12:**

*A Liqueur topped up with Prosecco. Choose from Blackberry, Peach, Strawberry, Raspberry, Blackcurrant, Lychee, Mint, Kaffir Lime Leaf or Ginger*

## SPRITZ AND TAPAS

ORDER A SPRITZ FROM OUR BELOW MENU  
AND GET A COMPLIMENTARY TAPAS DISH

### APEROL SPRITZ **£7.50**

*Aperol and Prosecco topped up with Soda*

### CAMPARI SPRITZ **£7.50**

*Campari and Prosecco topped up with Soda*

### ELDERFLOWER SPRIT **£7.50**

*Cinzano, Citrus, Prosecco and Elderflower Cordial topped with Soda*

### NEGRONI SBAGLIATO **£8.00**

*Campari, Sweet Vermouth and Prosecco*

### BLACKBERRY SPRITZ **£7.50**

*Cinzano, Blackberry Liqueur, Citrus and Prosecco topped with Soda*

### HIBISCUS RUM COOLER **£8.00**

*Appletons Estate Rum, Citrus, Homemade Hibiscus Syrup and Soda*

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# LIVE MUSIC AT MANHATTAN34

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**CELLAR SESSIONS** – Open mic night  
*Second Monday of the month*

**THE SNOWFATHERS** – Live Jazz Trio  
*Every first Friday of the month*

Regular live music throughout the month, please visit Live music at Manhattan34 Facebook page for up-to-date information

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# COCKTAILS AND COMEDY AT MANHATTAN34

**LIVE STAND-UP COMEDY**  
*on the first Tuesday of the month- FREE ENTRY*

Regular comedy acts thought the year, please visit Cocktail and Comedy at Manhattan34 Facebook Page for up to date information

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# VENUE HIRE

Hire out our Cellar Bar, upstairs rooms  
or the entire venue

Available for parties, functions, training sessions,  
meetings events and weddings.

**ASK STAFF FOR DETAILS**

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# COCKTAIL MASTERCLASSES

Want to learn how to shake, rattle and roll like the pros? Our expert mixologists will show you how to create stunning cocktails like a seasoned expert!

*Available for groups from two up to forty people*

Three Cocktail Masterclass **£29** per person

Three Cocktail Masterclass with prosecco  
on arrival **£33** per person

## CHOOSE FROM

- The Beginners Masterclass
- Prohibition Cocktails
- The Evolution of Cocktails
- Modern Classics

Why not add nibbles for an extra **£2** per person or a buffet for an extra **£6.00** per person?\*

\*Available for groups of 15 or more

## TASTING EXPERIENCES

Learn about your favourite spirits with our expert bartenders. We will guide you on how to taste spirits, the history and the production methods.

Includes a welcome cocktail and tastings.

*Available for groups from two up to forty people.*

**£25** per person

## CHOOSE FROM

Bourbon • Gin • Rum  
Vodka • Whisky • Brandy

Why not add nibbles for an extra **£2** per person or a buffet for an extra **£6.00** per person?\*

\*Available for groups of 15 or more