



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 Fee 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, Ancho Reyes 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.

PETAL £8.00

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

THE TRANSATLANTIC £8.00

Hoxton Pink Gin and Blue Curacao topped with Prosecco.

RECESS £8.00

Mozart Milk Chocolate Liqueur, Blackwells Rum, Peanut Butter, cream and Frangelico.

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

JUNGLE HOP £9.00

Blackwells Rum, Pampero 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

G AND INFINI-T £9.00

Hendricks Gin, Lillet Blanc, Tonic Syrup, and an absinthe wash

FRAISE FLIP £8.00

Pere Magloire Calvados, Mozart white chocolate,
Strawberry puree and A whole egg

PINA Y CHILE MARGARITA £8.50

Casca Viejo Reposado Cointreau, Lime and
pineapple and chilli shrub

BLOOD ORANGE PALOMA £8.00

Casca viejo Blanco, Solerno Blood Orange, agave,
lime and blood orange juice

THE SMOKING GUN £8.50

Laphroaig, Fernet Branca and brown sugar cordial

LYCHEE MARTINI £8.50

Distilled NO.9 Vodka, Shaken with Gabriel Boudier Lychee Liqueur.

MANHATTAN IN THE SUN £8.00

Old Jay Spiced Rum, Shaken with Citrus and Orange Juice,
Served with Crushed Ice and a Passionfruit Liqueur Float.

MIDDLE GROUND £9.00

Buffalo Trace Bourbon, Brown Sugar and Fee Brothers Cherry
Bitters, Served with in a Bourbon Smoked Glass.

SOUTHERN MASH £8.00

Southern Comfort Black, Muddled Lime Wedges, Brown Sugar
Cordial, Served with Crushed Ice and Mint.

AFTER A CLASSIC?

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

LOW ABV COCKTAILS

All contain 1 unit of alcohol each

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

ROSE NEGRONI £6.00

White zinfandel rose, campari, cocchi torino
& grapefruit bitters

SHARERS

G & TEA TIME SERVES 3-4 £19

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

PUNCH 34 SERVES 3-4 £19

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

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



NON ALCOHOLIC

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 Chilli

EARL GREY FIZZ *£6.00*

Homemade Earl Grey Tea Syrup, Citrus,
Lavender and Soda

LUAU *£6.00*

Home made Hibiscus syrup,
Pineapple Juice, Citrus

JAMAICAN MOJITO *£6.00*

Strawberry syrup Pineapple juice, mint and ginger beer

BARTENDERS PICKS

GLENFIDDICH IPA

We recommend you try this in a
blood orange boulevardier

TITO'S VODKA

We recommend you try this in a Basil Gimlet

SOUTHERN COMFORT 100

Try me in a twist on the classic
Manhattan Cocktail

APPLETON ESTATE RESERVE

We recommend you try this in a Daiquiri

YAMAZAKI 12 YEAR

We recommend you try this in a Whiskey Sour.



Please ask for full Bourbon menu



BEERS & CIDERS

DRAUGHT

	PINT	HALF PINT
COORS LIGHT (4.2%) <i>Light in style, crisp and highly refreshing</i>	£4.50	£2.40
MAHOU (5.1%) <i>Light bodied lager with hints of toasted barley and a rounded bitter finish</i>	£4.80	£2.60
PORETTI (4.8%) <i>Aromatic citrusy lager with moderate bitterness and a hoppy finish</i>	£4.80	£2.60
BROOKLYN LAGER (5.2%) <i>American Amber lager with a floral hop aroma and caramel maltiness</i>	£4.80	£2.60
GOOSE ISLAND MIDWAY IPA (4.1%) <i>American session IPA Bright Hop Aroma with tropical and Mandarin notes.</i>	£4.80	£2.60
SHED HEAD APA (4.6%) <i>Spicy fruit and herb aroma with a caramel and mango sweetness</i>	£4.80	£2.60
BLUE MOON (5.4%) <i>A refreshing, unfiltered wheat beer brewed in the Belgian style</i>	£5.60	£3.00
BAD APPLE CIDER (5.1%) <i>Tangy and refreshing with flavours of sweet, tangy apple and blossom</i>	£4.50	£2.40

BOTTLED

13 GUNS IPA (5.5%) <i>A malty aroma leads into a sweet rye and butterscotch taste</i>	£4.50
SIERRA NEVADA PALE ALE (5.6%) <i>Orange on the nose leads a mouthwatering orange, grapefruit taste</i>	£4.80
SIERRA NEVADA TORPEDO IPA (7.2%) <i>Herbal spice aroma with hoppy sweetness and subtle lemon tartness</i>	£5.00
PACIFICO (4.5%) <i>Light, refreshing and easy drinking Mexican lager with a citrus taste</i>	£4.50
PERONI (5.1%) <i>Italy's number one lager. Thirst quenching with a clean, dry finish</i>	£4.50
OLD MOUT CIDER (4.0%) <i>Delicious fruit flavoured cider. Choose from Kiwi & Lime, Summer Berries and Passionfruit & Apple</i>	£4.80

GUEST BEER

please ask our bartender for details

WINES

RED

CALLIA MALBEC, SAN JUAN. ARGENTINA 12%

ripe, soft berry fruit flavours with a pinch of spice as well as cinnamon and vanilla notes from oak ageing

£5.50 £7.00, £19.00

NEDERBURG THE MANOR SHIRAZ.

SOUTH AFRICAN 13.5%

spice aromas is met on the palate by flavours of ripe plum, cherry and dark chocolate

£5.00 £6.50, £17.00

TEKENA MERLOT, CENTRAL VALLEY. CHILE 12.5%

A fruit-driven Merlot with raspberry and blueberry fruit leading to a soft finish

£4.50 £6.00 £16.00

WHITE

CORTE VIGNA PINOT GRIGIO. ITALY 11.5%

Floral, racy and dry with green, crisp fruit; the grapes are grown in north-eastern Italy.

£5.00 £6.50 £17.00

DACIANA SAUVIGNON BLANC. ROMANIA 13%

Shows racy passion fruit, tangerine and gooseberry flavours on the lively, medium-bodied palate.

£4.50 £6.00 £16.00

BETWEEN THORNS CHARDONNAY. AUSTRALIA 13%

A crisp, fruity chardonnay with tropical aromas, followed by flavours of juicy nectarines and peaches and a hint of vanilla.

£5.00 £6.50 £17.00

ROSE

CORTE VIGNA PINOT GRIGIO ROSÉ. ITALY 11%

A slightly medium-dry rosé. Balanced and easy drinking with berry notes.

£5.00 £6.50 £17.00

VENDANGE WHITE ZINFANDEL, CALIFORNIA. AMERICA 11.5%

A medium-sweet rosé made using Zinfandel grapes from the North Central Valley.

£4.50 £6.00 £16.00

SPARKLING

OLIVER AND GREG'S PROSECCO ITALY 11% £6.00 £25.00

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

PORTACELI CAVA ROSADO SPAIN 11.5% £25.00

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

BOLLINGER BRUT CHAMPAGNE FRANCE 12% £60.00

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



HOT DRINKS



ESPRESSO *£2.00*

AMERICANO *£2.50*

FLAT WHITE *£2.80*

LATTE *£2.80*

CAPPUCCINO *£2.80*

MOCHA *£3.00*

HOT CHOCOLATE *£3.00*

TEA *£2.20*

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



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*



SNACKS



ALL SNACKS £2.00

PEANUTS

Choose from Salted, Dry Roasted or Chilli

HOMEMADE POPCORN

Please ask for flavour of the day

SNYDER'S PRETZEL PIECES

Choose from Cheddar Cheese, Honey mustard & Onion or Jalapeno

OLIVES

Pitted Haldiki Olives marinated in Herbs and Spices

BAR MIX

A selection of roasted peanuts, crunchy cooked nuts, toasted corn and rice crackers, seasoned with a BBQ rub.

PORK SCRATCHINGS

Mr Porky finest quality pork scratchings

KETTLE CRISPS

Sea salt and Balsamic vinegar, Lightly Salted, Bacon and Maple syrup

BOARDS

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

EVERY SUNDAY, MONDAY AND TUESDAY

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





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 & BAR SNACKS

**ORDER A SPRITZ FROM OUR BELOW MENU
AND GET A COMPLIMENTARY BAR SNACK**

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



LIVE MUSIC AT MANHATTAN34

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

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

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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www.manhattan34.com



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

