

# BRIGADIERS

## HOUSE COCKTAILS

### KAJU SOUR 15.00

Johnnie Walker Black Label, Lazzaroni Amaretto, Cashew Orgeat, Lemon, Egg White

### JAL JEERA 18.00

The Macallan 12YO Double Cask, Jeera Bitters, 30&40 Apple Eau De Vie, Ginger Ale

### IMLI AMERICANO 13.00

Campari, Noilly Prat, Tamarind Cordial, Three Cents Cherry Soda

### WHISKY DOODH 16.00

Amrut Fusion, Coconut Milk, Fig Leaf, Tonka Bean, Soda

### DARJEELING DAIQUIRI 15.00

El Dorado 3YO, Mango Noir Tea, Darjeeling Tea, Lime, Black Walnut Bitters

### MASALA MARGARITA 16.00

The Lost Explorer Blanco, Green Chilli Cordial, Coriander, Ginger, Lime, Pisyu Loon Salt

### LYCHEE MARTINI 15.00

Belvedere Pure, Martini Ambratto Vermouth, Lychee Cordial, Lychee

### NITRO ESPRESSO MARTINI 15.00

Belvedere Pure, Workshop Cold Brew, Mr Black, Keralan Coffee, Nitrogen

## OLD FASHIONEDS

### BRIGADIERS CASK 17.00

Woodford Reserve, WhistlePig 10YO Rye, Sugar, Angostura Bitters, Orange

### KITHUL 17.00

Paul John Nirvana, Kimbula Kithul Syrup, Sea Salt, Bitters



### TOP BRASS 18.00

Amrut Indian Single Malt, Sandalwood Syrup, Orange Bitters

### SHANGRI-LA 32.00

The Macallan 15YO Double Cask, Pistachio, Brown Butter, Tibetan Bitters, Pu-erh Tea, Parle G

## GIN & TONICS

All 50ml served with Three Cents Tonic & Lime

### FORDS LONDON DRY, LONDON 16.00

A smooth, balanced gin with citrus & floral notes

### JAISALMER CRAFT GIN, INDIA 16.00

A balance of juniper, citrus & select spices

### 58 AND CO. APPLE & HIBISCUS, LONDON 16.00

A floral, pink gin using wonky apples from Kent

### HAPUSA, DRY GIN, INDIA 16.00

Distilled with Himalayan Juniper

## WINTER WARMERS

For our full range of teas & coffees please ask your server

### GUR GUR TEA 13.00

Eminente 7YO Rum, Pu'erh Tea, Butter, Brown Sugar, Cinnamon, Clove, Ginger, Tonka Bean

### INDIAN COFFEE 13.00

Amrut Fusion Whiskey, Kithul Syrup, Indian Coffee, Masala Chai Cream

### BOMBAY CHAI 6.00

Black Tea, Jaggery, Milk, Cinnamon, Cardamon, Cloves, Ginger, Pepper, Brown Sugar

## REFRESHMENTS

### NIMBU PANI 8.00

Preserved Lemon Cordial, Mint, Cumin, Three Cents Soda

### MANGO & GINGER SODA 8.00

Kesar Mango, Ginger Ale, Lemon, Apple Cider Vinegar

### NOGRONI 10.00

Wavelength Ruby Aperitif, Monin Bitter, Martini Vibrante, Lyre's Italian Orange

### MASALA COLA 8.00

Chaat Masala, Chilli, Indian Lemon, Thums Up, Black Salt

### KHEERA ICED TEA 8.00

Cucumber, Mango Noir Tea, Milk Oolong Tea, Vetiver, Agave

### MANGO LASSI 6.00

Mango Pulp, Greek Yoghurt, Holy Basil Seeds

# BRIGADIERS

## DRAUGHT BEERS

All of our draft beers are served in 2/3 Pints,  
1L Steins or 2.5 Litre Towers

<b>LAGER COBRA, 4.3%</b> <i>Modern classic Indian lager</i>	6.50/16.00/46.00
<b>PILSNER MONTE CARLO, 4.8%</b> <i>Crafted to deliver a touch of Monte Carlo sunshine</i>	7.00/18.00/50.00
<b>PILSNER PRAVHA, 4.0%</b> <i>A balance of bold flavour &amp; light taste</i>	6.50/16.00/46.00
<b>PALE ALE FOURTH RIFLES, 4.5%</b> <i>JKS Exclusive. Light &amp; citrusy</i>	7.00/18.00/50.00
<b>PALE ATLANTIC, SHARP'S, 4.5%</b> <i>Refreshingly hoppy with a delicate sweetness</i>	6.50/16.00/46.00
<b>SIPA JUICY CHUG, JIDDLERS TIPPLE (GF), 3.8%</b> <i>Brewed with apricots, oats &amp; wheat for a soft mouthfeel</i>	6.50/16.00/46.00
<b>IPA SOUNDWAVE, SIREN, 5.6%</b> <i>Grapefruit, peach &amp; mango with a subtle bitterness</i>	7.00/18.00/50.00
<b>BLONDE IPA MALABAR, 4.7%</b> <i>Smooth, spiced &amp; peppery IPA from Cobra</i>	7.00/18.00/50.00
<b>STOUT GUINNESS, 4.2%</b> <i>Creamy, dry Irish stout</i>	7.00/18.00
<b>STOUT CAFFREYS BLACK, 3.4%</b> <i>Nitro stout from one of Ireland's oldest brewing names</i>	6.50/16.00

## BOTTLES & CANS

<b>LAGER SMALL BEER, 2.1%, 350ML</b> <i>Brewed to low alcohol. Clean &amp; light</i>	5.50
<b>LAGER WHITE RHINO, 4.1%, 330ML</b> <i>Authentic Indian lager, simple but elegant</i>	6.00
<b>LAGER WYLDE SKY MEXICAN, 4.5%, 440ML</b> <i>An inspired Mexican style lager</i>	7.50
<b>LAGER AUGUSTINER HELLES, 5.2%, 500ML</b> <i>Classic Bavarian lager</i>	8.00
<b>IPA JAIPUR, 5.9%, 330ML</b> <i>Classic IPA brewed with US hops</i>	7.00
<b>CIDER GRAVITY THEORY, 4.5%, 330ML</b> <i>Sparkling craft cider with 100% British apples</i>	6.00
<b>STOUT GUINNESS 0.0, 0%, 568ML</b> <i>The iconic Irish stout, now alcohol free</i>	7.00
<b>IPA LUCKY SAINT, 0.5%, 330ML</b> <i>Juicy, hazy IPA. Tropical &amp; stone fruit</i>	6.00
<b>LAGER LUCKY SAINT, 0.5%, 330ML</b> <i>Classic unfiltered lager made with just 4 ingredients</i>	6.00
<b>LAGER COBRA ZERO, 0%, 330ML</b> <i>Alcohol free modern classic Indian lager</i>	6.00

## SHOOTERS

30ml Serve - 6.50

### LIMCA LEMON DROP

*The Lost Explorer Blanco,  
Indian Lemon, Limca*

### JAMUN SHOT

*Belvedere Pure Vodka,  
Jamun, Chaat Masala*

### BABY MONK

*Old Monk Coffee XO, Kimbula  
Kithul, Coconut Milk Foam, Chai*

## WINES BY THE GLASS

All wines by the glass are served in 125ml

<b>FIZZ</b> NV BORGOLUCE, PROSECCO, LAMPO, VENETO, ITALY	9.00
<b>FIZZ</b> NV PAUL BARA, RÉSERVE, CHAMPAGNE, FRANCE	16.00
<b>FIZZ</b> NV EXTON PARK, RB23 ROSÉ, HAMPSHIRE, ENGLAND	16.00
<b>WHITE</b> 2025 SAUVIGNON BLANC, TURNBULL & THOMAS, MARLBOROUGH, NEW ZEALAND	9.00
<b>WHITE</b> 2024 RIESLING, MAXIMIN GRUNHAUS, MOSEL, GERMANY	11.00
<b>WHITE</b> 2024 CHENIN BLANC, CRAVEN, STELLENBOSCH, SOUTH AFRICA	14.00
<b>WHITE</b> 2020 CHABLIS, VIEILLES VIGNES, DOMAINE DANIEL-ETIENNE DEFAIX, BURGUNDY, FRANCE	16.00
<b>RED</b> 2023 SYRAH, L'APPEL DES SEREINES, FRANCOIS VILLARD, RHÔNE, FRANCE	9.00
<b>RED</b> 2023 RIOJA, PIES NEGROS, BODEGAS ARTUKE, SPAIN	13.00
<b>RED</b> 2023 PINOT NOIR, THE ELDER, FRISSON, MARTINBOROUGH, NEW ZEALAND	15.00
<b>RED</b> 2019 CABERNET SAUVIGNON, THE SPELLBINDER, SLEIGHT OF HAND, COLUMBIA VALLEY, USA	16.00
<b>ROSÉ</b> 2024 TRIENNES, DOMAINE DE TRIENNES, PROVENCE, FRANCE	9.00