

April has landed and we're ditching those winter blues and diving headfirst into the whirlwind of springtime... let's go! From our What The Cluck Easter Extravaganza to bloomin' good times, we've got all the lively vibes you need to kick off the season in style. Grab your crew, raise those glasses high, and let's toast to the unstoppable energy of April. Cheers!

HAPPY HOUR

2 FOR £12 ON ALL COCKTAILS





2-4-1 ALL NIGHT

Sunday through to Friday we take on a TCC classic and run it at 2-4-1 all night long

SUNDAY		BARTENDER'S CHOICE
		PORNSTAR MARTINI
TUESDAY		ESPRESSO MARTINI
WEDNESDAY.	•••••••	MOJITO
THURSDAY		BRAMBLE
FRIDAY	<u> </u>	BABY DOLL

FLAVOURS OF THE MONTH



Sam's

With us since day one at TCC Exeter, throwing unforgettable parties for our guests since the get go - this cocktail was created by our Employee of the

Month, Sam Richardson! He shakes Lillet Blanc with Cachaca, Orgeat, Grapefruit juice, grapefruit sherbert and Peychaud bitters. Finished with a

Maldon salt rim.



BANOFFEE PIE

Indulge in our boozy take on the Banoffee Pie. We shake Jack Daniel's, Tempus Fugit Crème de Banane, Biscoff and a whole egg, served over ice. Topped with whipped cream and Biscoff crumbs. No

regrets.

FLORAISSENCE

Spring is here! St Germain is mixed with Aba Pisco, Supasawa, Monin pear and ginger ale for a refreshingly light



ROSEMARY HOURGLASS

Broken Clock Vodka gets cozy with Giffard Crème de Cacao, Italicus, and SEASN Light Bitters. Topped off with a torched rosemary garnish because we're extra like that.

HUNNI NUT CRUNCH

Hunni, you have to try this one. Shaking up a storm, Absolut Hunni vodka is mixed with Frangelico, sugar syrup, cereal milk half and half, served with a mini helping of actual Cheerios. A nostalgic throwback for the win.



This Years Born To Mix' Winner. **ABSOLUT**

The Program

"We opened The Cocktail Club in 2008 with the intention of creating a bartender's paradise. A bar that parties like the best of them and mixes the world's greatest drinks to perfection. A place where you can dance on the bar whilst singing to ACDC, sipping on the perfect dry martini."

JJ Goodman, Bartender Patrón

HOUSE

CLASSIC - FAMOUS - AFFORDABLE

We hang our hat on the fact that our classic cocktails are the best on the planet, at a price that promises the best bang for your buck.

BARTENDER'S (HOICE

LUXURY - REFINED - SEXY

Our top shelf tipples are a blend of our favourite premium spirits, crafted to perfection to create cocktails full of complexity and flavour. These are the real deal.

HEATRE

NAUGHTY - FLAMBOYANT - FUN

We love nostalgic recipes which transport us to another time and make us giggle. In short, these cocktails break the rules whilst putting on a show.

LOW OR NO

LOW ALC - CLASSIC - PREMIUM

We take our mocktails seriously. Enjoy premium non-alc spirits, perfect for designated drivers. We promise the same great taste and all the fun, no alcohol needed.

HAPPY MEAL

BEER - SHOT - DAIQUIRI

AKA the "Bartender's Breakfast". Available to hospitality staff only. El Jimador tequila, Bacardi daiquiri and a Staropramen.



MINT.

Are you the mint to my mojito?

HouSE MOJITO

RUM - REFRESHING - LONG

This classic contains the perfect blend of **Bacardi**Carta Blanca rum, lime, soda and mint. Topped with
a couple dashes of **Angostura bitters**. Bosh.



SOUTHSIDE ROYALE

BUBBLES - MINT - CLASSY

The magic is in the remix for our legendary Southside served with a flamed absinthe mist and balanced with citrus and mint. Bombay Pressé gin topped with ice-cold Prosecco makes this cocktail crisp and complex.



GIN - SWEET - LIGHT

Summer never has to end with our delicious concoction of Bombay Sapphire gin, Bramley apple sauce, elderflower, citrus and mint. Truly an English picnic classic.





LOW AND NO ALOJITO

ALOE VERA - FRESH - LONG

We love the refreshing sweetness of aloe vera. It mixes immaculately with ginger ale, lime, mint and a shot of Del Maguey mezcal.

Want it alcohol-free?





Hou≤≡ PORNSTAR MARTINI

VODKA - VANILLA - SMOOTH

The undisputed queen of the UK cocktail scene. Eristoff vodka, Passoã, a splash of apple juice, sharpened with vanilla and passionfruit. And of course, a shot of Prosecco on the side.

SGROPPINO PASSIONE

BUBBLES - CRISP - SORBET

A light & crisp Italian dessert cocktail made by pouring **Prosecco** over **sorbet.** We twisted the hell out of this with **Damoiseau Passionfruit Agricole rum, citrus & vanilla syrup.**





SOLERO SUNDAE

RUM - CREAMY - TROPICAL

Yes, you read that correctly. Bacardi Coconut rum, Passoã, mango, passionfruit & cream are combined to create the ultimate sundae. Topped with whipped cream, a wafer and fresh passionfruit.

Low AND No PASSIONFRUIT MARTINI

PASSIONFRUIT - VANILLA - FUNKY

This lightly spirited take on the Pornstar Martini is a fruity mix of Absout Vanilla vodka, apple, vanilla and lemon, with a dash of Grenadine to add some extra complexity.

Want it alcohol-free?





HOUSE BRAMBLE

GIN - SOUR - LIGHT

A legendary British classic cocktail simply made by churning Bombay Sapphire gin, Crème de Mûre liqueur, sugar syrup and citrus for a perfectly balanced delicious drink.





BARTENDER'S CHOICE ROXANNE

VODKA - FIZZY - COMPLEX

Put on the red light for our seductive serve. Grey
Goose vodka, Giffard Creme De Framboise,
Martini Ambrato, Funkin Raspberry, sugar
syrup, lemon, vegan foamer and soda. You're sure
to fall in love at first sight.

THEATRE JAM JAR DAIQUIRI

RUM - SWEET - CITRUS

Our strawberry Jam Jar Daiquiri has graced our menu for over a decade and shows no sign of coming off any time soon. Bacardi rum, strawberry liqueur, strawberry jam, cranberry and lime make the dream come together.





LOW AND NO SHIRLEY TEMPLE

GINGER - FIERY - REFRESHING

This classic has flown all the way from the Hollywood Hills to our temple of iniquity. A delicious blend of Grey Goose Essences Strawberry & Lemongrass, Grenadine, ginger ale and citrus.

Want it alcohol-free?



ICED TEA.

When life gives you lemons, make (Long Island) iced tea.



Hou≤≡ LONG ISLAND ICED TEA

BOOZY - CLASSIC - LONG

Here comes the hot stepper. We mix up a storm with Bacardi rum, Eristoff vodka, Cazadores Blanco tequila, Bombay Sapphire gin, Cointreau, lemon and Pepsi Max.

BARTENDER'S CHOICE SICILIAN ICED TEA

SPRITZ - LIGHT - FRESH

Ciao! We're mixing Malfy Arancia Blood Orange gin with a dash of Limoncello, then lifting it all up with a bubbly hit of London Essence Blood Orange & Elderflower tonic. It's like a little Italian holiday, right here in your hand.



THEATRE POSH PALOMA

GLITTER - TEQUILA - FIZZ

Patrón Silver tequila blends with Grand
Marnier and agave syrup, lengthened with
sherbet syrup and Prosecco for a party in your
mouth you won't forget.

Low AND No BULLFROG

LONG - TART - ENERGISING

Blue Curacao and Red Bull lead the charge on this absolute beast. Bacardi rum, Eristoff vodka, Cazadores Blanco tequila, Bombay Sapphire gin, Cointreau and lemon.

Want it alcohol-free?
Available with Crossip Citrus





PINEAPPLE.

Don't be a pr*ck, be a pineapple.

House REGGAE RUM PUNCH

RUM - TROPICAL - PUNCHY

Are you ready for Carnival? Wray & Nephew rum packs the punch, while Grenadine blends perfectly with pineapple, orange, and lime. Accented with bitters, this sure is a drink to celebrate.





BARIENDER'S CHOICE CRAVAT

DARK RUM - CITRUS - COMPLEX

Our Mai Tai has taken on a French twist, combining Santa Tereza 1796 rum with Seven Tails brandy & Grand Marnier, combined with lime and pineapple juice. Sweetened with orgest and topped with bitters - this is a serious Tiki twist.

HEATRE PICANTE

TEQUILA - SPICY - SOUR

From our house to yours. We've upgraded this modern classic with Cazadores Blanco tequila, coriander, and agave syrup. Spiced with Tabasco and lengthened with lime, pineapple and pineapple liqueur.





Low AND No PINA CON-NADA

COCONUT - CREAMY - TROPICAL

The queen of Caribbean cocktails. Pineapple and Coco Real coconut cream, mixed with lime and an optional spike to give it a kick and of course, an umbrella.

Want it alcohol-free?



I'm gonna make you an offer you can't refuse.



OLD FASHIONED

BOURBON - BOOZY - SMOOTH

Old dogs mixed up with some new tricks. Four Roses bourbon & demerara sugar blends perfectly with a mixture of classic and orange Angostura bitters.

BARTENDER'S CHOICE RAISIN D'ETRE

RUM - RAISIN - CHOCOLATE

You'll certainly discover your reason for living after a sip of Santa Tereza 1796 rum, Rich Pedro Ximenez sherry, demerara sugar and chocolate bitters. Your purpose has been discovered.





BACON & EGG

UMAMI - SMOKE - CITRUS

A cult classic: Four Roses bourbon is mixed with lemon, sweet maple syrup, and a dollop of bacon jam. Throw in an egg white and a hit of Angostura bitters for good measure. That's breakfast folks.

LOW AND NO PENICILLIN

GINGER - SMOKE - SMOOTH

Monkey Shoulder Blended Malt scotch is mixed with Three Spirit Nightcap, Crossip Dandy Smoke, apple and miracuolous vegan foamer to deliver signature ginger and smoke flavours.

Want it alcohol-free?





COFFEE.

I'm 80% booze and 20% coffee.

House ESPRESSO MARTINI

VODKA - RICH - ENERGISING

This one is sure to "wake you up and f*ck you up". Eristoff vodka, coffee liqueur, espresso and an Oreo. Delish.





BARTENDER'S CHOICE TRUFFLETINI

RUM - TONKA - SOPHISTICATED

Our world-beating Espresso Martini twist is a rich & complex combination of Plantation 5 Star rum, Coffee liqueur, tonka bean syrup and espresso.

All topped off with a chocolate truffle.



WHISKEY - CREAMY - CHOCOLATE

Jack Daniel's, coffee liqueur, Nutella and a creamed yolk. Topped with whipped cream and a toasted marshmallow, we flip up a storm.





LOW AND NO COFFEE TEARS

VANILLA - COCONUT - BITTERS

Want a rush but aren't keen on the booze?
We got you. Black Tears Spiced rum a hint of coffee mix, coconut cream, vanilla and spiced with chocolate bitters.

Want it alcohol-free?

SHARERS.

Group gulp goals! Our sharing cocktails are the life of every party.

ZOMBIE

RUM - PUNCH - TROPICAL (Serves 4)
All for rum and rum for all in this Tiki
classic loaded with Bacardi rums,
Rumbar overproof, maraschino cherry
liqueur, pineapple, grapefruit, and a
dash of absinthe.



BLACK PEARL

Ahoy! Gather your crew for a pirate's treasure: Bacardi Caribbean Spiced rum and Jägermeister Manifest, mixed with tropical flavours of banana, lime, orange, and pineapple.

A dash of Angostura Bitters and a Red Bull Tropical top-off make this sharing cocktail a bold adventure of the high seas.

RUM - PUNCH - TROPICAL (Serves 4)

WE ARE THE CHAMPIONS

PROSECCO (Serves 10)

PERRIER JOUET (Serves 10)

DOM PERIGNON (Serves 10)

Your turn to lift the trophy.

We fill ours with a heavy dose of

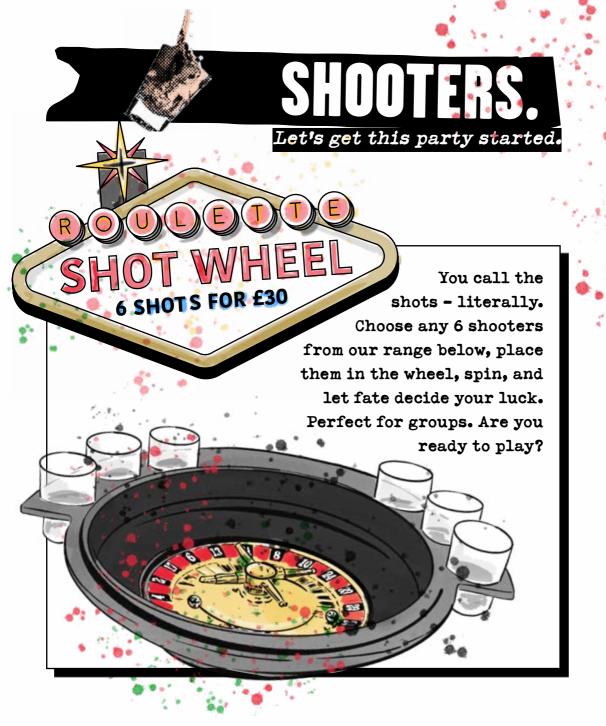
Eristoff vodka, lychee

liqueur, Giffard Cassis,

vanilla and lemon. Top it off

with your choice of bubbles.





25m

BLOW JOB BAILEYS - AMARETTO - CREAM

SQUASHED FROG MIDORI - BAILEYS - GRENADINE

FLATLINER SAMBUCA - TEQUILA - TABASCO

SCREW UP GREEN CHARTREUSE - RUMBAR OVERPROOF

COCK-SUCKING COWBOY BAILEYS - BUTTERSCOTCH

JÄGERMEISTER ICED COLD

50ml

CRACK BABY VODKA - PASSIONFRUIT - VANILLA
SKITTLEBOMB COINTREAU - RED BULL

MONEY BITES

Less is more: Our mini cocktails pack twice the quality in every sip. All served with an edible garnish.



MINI DIRTY MARTINI

DIRTY - STRONG - BOOZY

Pod Pea vodka, Noilly Pratt vermouth
and olive brine.

Paired with Blue cheese-stuffed olive.

MINI HANKY PANKY

GIN - BITTER - COMPLEX
Sipsmith London Dry gin, Martini
Rubino and Fernet Branca.

Paired with an After Eight mint chocolate.





MINI NEGRONI

GIN - CLASSIC - PREMIUM Sipsmith London Dry, and Martini Rubino Campari.

Paired with orange boba.

MINI SAZERAC

FLORAL - BOOZY - SMOOTH
Wild Turkey Straight Rye, Seven Tails
XO, Sugar Syrup, Angostura Bitters and
Peychaud Bitters.

Paired with Orange Chocolate.





MINI OLD FASHIONED

BOURBON - CLASSIC - PREMIUM Angels Envy Bourbon, Demerara Sugar Syrup, Angostura Bitters and Angostura Orange Bitters.

Paired with Maraschino Cherries.



GRAPES.

When life gets complicated, I wine.

BUBBLES

Santa Eleni Prosecco Veneto, It Moët Chandon Impérial Brut Moët Chandon Rosé Impérial Brut Perrier Jouet Belle Époque Dom Perignon

ROSE

Post Tree Business / South Africa

WHITE

Venganza Blanco Economy/Spain
Vistamar Reserve Business/California
Cave De Lungy Business/France
Pewsley Vale First Class/Australia

RED

Venganza Tinto Economy / Spain Front Row Business / South Africa Crusher First Class / California



Staropramen Czech Republic / 330ml / 5%

Madri UK / 330ml / 4%

Pravha Czech Republic / 330ml / 4.5%

Chieftain IPA Ireland / 330ml / 5.5%

Staropramen 0.0% Czech Republic / 330ml / 0%

Aspall Suffolk Cyder England / 330ml / 5.5%

Rekorderlig Strawberry & Lime Sweden / 500ml / 4%

Rekorderlig Wild Berries Sweden / 500ml / 4%