



Drinks Menu

## White Wine

<b>Grillo</b> Njiro, Sicily Fresh lemon, pink grapefruit and white peach	Bottle 175ml Glass	16.00 4.00
<b>Sauvignon Blanc</b> False Bay, Western Cape, South Africa Ripe apple with floral notes. Gooseberry and meadows	Bottle 175ml Glass	17.00 4.50
<b>Chardonay</b> Novocento, Mendoza, Argentina Tropical fruits, tangerine, peach and pineapple	Bottle 175ml Glass	17.00 4.50
<b>Sauvignon Blanc</b> Framingham, Marlborough, New Zealand Honeydew melon, lychee, mandarin and lime zest	Bottle	21.00
<b>Riesling</b> Albert Mann, Alsace, France Baked apple, pear and spice with minerality and herbs	<b>B</b> Bottle	21.50
<b>Pinot Grigio Ramato</b> Bellanotte, Friuli, Italy Wild strawberry, elderberry, hay and dried roses	<b>B</b> Bottle	22.00
<b>Lugana</b> Ca Lojera, Lombardy, Italy Yellow plum, pineapple, tropical fruit, gooseberry, apples and cream	<b>B</b> Bottle	23.00

## Rosé Wine

<b>Grenache</b> Pecheron, Western Cape, South Africa Grapefruit punch and wild strawberry	Bottle 175ml Glass	16.00 4.50
<b>White Zinfandel</b> Night Harvest, California Watermelon, rose, strawberry and raspberry	Bottle	17.00
<b>Provençal</b> Rosé d'Une Nuit, Château la Coste, Aix en Provence, France Fresh berry fruits and herbs. Floral and fragrant	<b>B</b> Bottle	23.00

**B** = Biodynamic Wines

Biodynamic wine production is a step further than the Organic process; eliminating chemicals and using only natural treatments on the soil and in post-harvest, resulting in a higher quality wine.

Red Wine

<b>Syrah</b> Njiro, Sicily Spice, chocolate and forest fruits	Bottle 175ml Glass	16.00 4.00
<b>Rioja</b> Carlos Serres, Haro, Spain Plums, ripe berries, round and easy going	Bottle 175ml Glass	17.00 4.50
<b>Cabernet Sauvignon</b> Night Harvest, California Blackcurrant, cherries, black pepper and herbs	Bottle 175ml Glass	17.00 4.50
<b>Monastrell</b> Quatro Meses, Juan Gill, Jumilla, Spain Vanilla, spice, coffee and chocolate with blackberry and plum	Bottle	18.00
<b>Dolcetto</b> Ottavio Rubé, Piedmont, Italy Bramble with bitter cherry and chocolate. Soft floral notes	<div>B</div> Bottle	18.50
<b>Shiraz</b> Naked on Rollerskates, Some Young Punks, McLaren Vale, Australia Dense black fruits, quince, juniper and spice	Bottle	21.00
<b>Pinot Noir</b> Framingham, Marlborough, New Zealand Cherry and summer fruit with smoked oak and fresh herbs	Bottle	24.00

Sparkling Wine

<b>Prosecco</b> La Dolce Colline, Veneto, Italy Lemon, lime and green apples	Bottle	20.00
<b>Champagne</b> Hostomme Brut, Chouilly, Champagne Crisp with ripe fruits, white flower, brioche and honey	Bottle	37.50
<b>Rosé Champagne</b> Hostomme Rosé Brut, Chouilly, Champagne Raspberry, strawberry, orange peel, summer flowers and biscuits	Bottle	37.50
<b>English</b> Gusbourne Brut Reserve, East Sussex Orchard fruits with blossom, nectarine, plum and apricot	Bottle	40.00
<b>Champagne</b> Courtin Resonance Extra Brut, Aube, Champagne 100% Pinot Noir, Single Vineyard, Zero Dosage. Peach, flowers, pears and mint	<div>B</div> Bottle	50.00

Cocktails – Fresh

<b>Make Love Not War</b>	6.50
Gin with elderflower, lychee and strawberry	
<b>Honolulu Sour</b>	7.00
Pineapple-infused rum, rhubarb and apricot	
<b>Favela Chic</b>	7.00
Strawberry, vanilla and Prosecco	
<b>Clover Club</b>	6.50
Gin and raspberry	
<b>Georgina’s Julep</b>	6.50
Bourbon, peach, mint and spices	
<b>My Sharona</b>	4.50
Sloe gin with pink grapefruit and ginger	
<b>Bourbon Buck</b>	4.50
Whisky with apple and lime	
<b>El Diablo</b>	4.50
Tequila with blackcurrant and ginger	

Cocktails – Bold

<b>Candy Store Sling</b>	6.50
Rum with watermelon, strawberry and bubblegum	
<b>Dolce Vita</b>	7.00
Apple brandy, peach and lime	
<b>Passion Fruit Piña Colada</b>	6.50
Rum, pineapple, coconut and passion fruit	
<b>Crying at the Piscotech</b>	7.00
Pisco and marmalade with lime and apricot	
<b>Paloma</b>	7.00
Grapefruit with Bergamot and salt-infused whisky	
<b>Mangoes into a Bar</b>	7.00
Rum, strawberry, mango and mandarin	
<b>Banana Mocchacino</b>	6.50
Rum and espresso with vanilla and banana	
<b>Totes Amazeballs</b>	6.50
Gin, pink grapefruit and rose lemonade	

Cocktails - Serious

<b>Dale Cooper</b> Cognac with floral bitters and herbal infusions	8.00
<b>Rosemary's Baby</b> Tequila with mandarin and rosemary	7.00
<b>Sarah Silverman</b> Tequila, orange, grapefruit and chamomile	7.50
<b>Yokohama Flip</b> Whisky, chocolate, plum and salt	8.00
<b>Blood and Sand</b> Whisky and orange with vanilla and cherries	7.50
<b>Mizuwari</b> Matcha with whisky and water	8.00
<b>Manhattan</b> Whisky and fruit	8.50
<b>Sazerac</b> Aromatics with Cognac and lemon	9.00

Draught Beer

<b>Special K</b> Lager	Pint	3.80
<b>Asahi</b> Lager	Pint	4.20
<b>Sam Adams</b> Ale	Pint	4.80
<b>Guest Beers</b> On rotation - please ask at the bar		
<b>Soft Drinks</b>		
<b>Fentiman's Botanically Brewed Beverages</b> Dandelion & Burdock, Rose Lemonade and Cherry Tree Cola		2.70
<b>Luscombe Organic Drinks</b> Elderflower Bubbly, Sicillian Lemonade and Raspberry Lemonade		3.50

## Spirits

Vodka

Ketel 1 Netherlands3.00

Gin

Tanqueray UK3.00

Rum

Doorly's 3yo Barbados3.00

Doorly's 5yo Barbados3.00

Whisky

Compass Box Great King Street Blended Scotch3.50

Rittenhouse 100 Bottled-in-Bond Rye3.50

Evan Williams Extra Aged Kentucky Bourbon3.00

Nikka from the Barrel Blended Japanese4.50

Cognac

Le Reviseur VS Single Estate, Petite Champagne3.50

Tequila

Tapatio Blanco Jalisco3.50

Tapato Reposado Jalisco3.50

## Mixers

Fentiman's

Tonic, Light Tonic and Ginger Ale1.00  
(with a sprit)

Bitter Lemon, Soda, Ginger Beer,  
Ting, Coca Cola, Diet Coke and Lemonade

1.00  
(with a sprit)



# Happy Hours

---

Monday to Friday 4pm - 7pm

Pint of Special K	2.80
Pint of Sam Adams	3.80
Bottle of White/Red	11.00
Bottle of Prosecco	15.00



---

Kosmonaut  
—

10 Tariff Street  
Northern Quarter  
Manchester M1 2FF

—  
[www.kosmonaut.co](http://www.kosmonaut.co)  
[@kosmonautMCR](#)