

# PUBLIC BAR

BY  
VOLTA

## COCKTAILS

<b>HAILSTONE MARY</b> Absolut vodka, olive, sherry, hot sauce, lime, spice, green juice	8-
<b>DOG VS BEE</b> FEW white whiskey, honey, vermouth, bitters	7-
<b>PIÑA ROYALE</b> Champagne, pineapple, coconut ice, anise	9-

<b>CEMENT SHAKE</b> Absolut vodka, blackberry, mint, pistachio gelato, almond milk	8 <sup>50</sup>
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<b>IT DOESN'T MATTER</b> Dark Matter spiced rum, ginger, pomegranate, pineapple, Szechuan	8-
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<b>POPPY PLUM APPLE FIZZ</b> Apple brandy, plum liqueur, egg white, poppy seed, lime soda	7-
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<b>HEAVENS!</b> Jameson's Irish whiskey, cherry, almond, lemon, red wine	8-
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<b>FRESH AND RESTED</b> Reposado tequila, rosehip, quince, lime, mint and hibiscus soda	8 <sup>50</sup>
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<b>RETURN CALL</b> Gin, sherry, port, grapefruit, honey, pale ale	8 <sup>50</sup>
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<b>REGAL NECTAR</b> Chivas Regal Scotch, chamomile, rum, chocolate, cardamom	8-
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## NON-ALCOHOLIC

<b>DESIGNATED MULE</b> Non-alcoholic 'spirit', ginger, almond, lime	6-
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<b>'BRAMBLY' APPLE</b> Blackberry and mint cordial, apple, cinnamon	5-
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<b>GYM BODY</b> Banana, almond milk, pumpkin seed, honey, whey	8-
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<b>MAM'S HOUSE LEMONADE</b>	2-
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<b>DAD'S PERSIAN LIME SODA</b> (bitters optional)	2-
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Sometimes you just want an Old Fashioned or a Negroni. Speak to us; we are nice. We will endeavour to make you any classic cocktail that we can.

## TEA/COFFEE

Our specialist teas come from The Rare Tea Co.	Pot
English Breakfast Tea	4-
English peppermint	4-
Fresh mint tea	2-
Earl Grey	4-
China Green Leaf Tea	4-
Builder's tea	1 <sup>80</sup>

Our coffee is roasted in Manchester by Heart & Graft. All are available decaffeinated

Americano	2 <sup>20</sup>
Flat white	2 <sup>50</sup>
Latte	2 <sup>60</sup>
Cappuccino	2 <sup>60</sup>
Espresso/double	2 <sup>10</sup> /2 <sup>60</sup>
Macchiato/double	2 <sup>20</sup> /2 <sup>70</sup>
Mocha	2 <sup>70</sup>
Cortado	2 <sup>40</sup>
Hot chocolate	2 <sup>50</sup>

## BEER AND CIDER

<b>DRAUGHT</b>	Pint	Sch
Kaltenberg 4.1%	4 <sup>20</sup>	2 <sup>80</sup>
Warsteiner 4.8%	4 <sup>60</sup>	3 <sup>10</sup>
Peroni 5.1%	5-	3 <sup>30</sup>
Brooklyn Lager 5.2%	5 <sup>40</sup>	3 <sup>60</sup>
Beavertown Gamma Ray 5.4%	5 <sup>60</sup>	3 <sup>70</sup>
Camden Pale Ale 4%	4 <sup>90</sup>	3 <sup>30</sup>
Volta Session Pale Ale 4.2%	4 <sup>40</sup>	3-
Aspall Cyder 5.5%	4 <sup>20</sup>	2 <sup>80</sup>

## 6 TAPS OF CRAFT

We have 6 taps dedicated to craft beers from Manchester and around the world, including our own Volta Session Pale Ale: our collaboration with local craft beer heroes First Chop. Just ask what is currently on our taps.

8-
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7-
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8-
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## WHITE

'Refuge White', Spain	8 <sup>50</sup>
Pinot Grigio, Cantina di Castelnuovo del Garda, Veneto, Italy 2014	
Viognier, Paradou Château Pesquié, Rhône, France 2015	
Vinho Verde, Conde Villar Branco, Portugal 2014	
Picpoul de Pinet, Cuvée Amélie, Languedoc, France 2015	
Sauvignon Blanc, Georges Michel Golden Mile, Marlborough, NZ 2015	8 <sup>50</sup>
Albariño, Domingo Martin, Rias Baixas, Spain 2015	
Grüner Veltliner, Hirschvergnügen, Kamptal, Austria 2015	
Sauvignon Blanc, Domaine Natter, Sancerre, France 2014	
Chardonnay, Jean Rijckaert Le Mont Chatelaine Viré-Clessé, Burgundy, France 2014	8-

## RED

'Refuge Red', Spain	8 <sup>50</sup>
Carménère, Lorosco Reserva, Valle Central, Chile 2014/15	
Pinot Noir, Anane, Maule Valley, Chile 2015	
Aglianico del Vulture, Bisceglia Terre di Vulcano, Basilicata, Italy 2014	6-
Merlot blend, Château Civrac, Côtes de Bourg, Bordeaux, France 2008 ½ Btl	
Malbec, Carla Chiaro Reserve, Mendoza, Argentina 2010	
Touriga Nacional blend, Álvaro Castro, Dão, Portugal 2014	
Mourvèdre, Casa Castillo Monastrell, Murcia, Spain 2014	5-
Tempranillo, Quinta Milú "La Cometa", Ribera del Duero, Spain 2014	
Syrah, "Art & Science Shot Through the Heart"	

## ROSÉ

'Refuge Rosé', Spain	8-
Grenache Blend, Château Nestuby, Provence, France 2015	

We always have a few high rollers and featured wines, but these are ever-changing so please ask if you're looking for something special.

## SHERRY, PORT AND VERMOUTH

Fino, El Maestro Sierra	50 ml	375 ml	750 ml
Amontillado, Maestro Sierra	4-	18-	
Manzanilla, Rodriguez La-Cave Barbiana	4 <sup>90</sup>	24-	
Pedro Ximenez, Solera 1927, Bodegas Alvear	4-		27-
Porto Niepoort Ruby Dum	5 <sup>90</sup>	29-	
Porto Niepoort Tawny Dee	4-	18-	
Casa Mariol Vermut Negro	4-	18-	
	3 <sup>50</sup>		

## SPARKLING

Vaporetto Extra Seco Prosecco, Veneto, Italy NV		125 ml	
Babot Cava Brut, Quim Vila, Penedès, Spain NV		4 <sup>20</sup>	22-
Belstar Cuvée Rosé, Veneto, Italy NV		4 <sup>50</sup>	26-
Herbert Hall Brut Kent, UK 2016			30-
Herbert Hall Brut Rosé, Kent, UK			40-
Lanson Black Label, Champagne, France NV			45-
Lanson Rosé Label, Champagne, France NV		10 <sup>50</sup>	65-
			70-

## SODAS

Coca Cola/Diet Coke	2 <sup>50</sup>
San Pellegrino 'Pompelmo'	2 <sup>50</sup>
San Pellegrino 'Aranciata'	2 <sup>50</sup>
Square Root Root Beer	3-
Square Root Ginger Beer	3-
Square Root 'Seasonal'	3-
Fever-Tree Tonics	1 <sup>50</sup>

## BOTTLES AND CANS

Modelo Especial 4.5% 330 ml	4-
Negra Modelo 5.4% 330 ml	4-
Augustiner Helles 5.2% 500 ml	5-
Früh Kölsch 4.8% 500 ml	5-
Schnieder Weiss Tap 1 Meine Blonde 4.9% 500 ml	5-
Lindemans Cuvée Réne (Geuze) 5.5% 375 ml	5-
Mongozo Pils (gluten free) 4.8% 330 ml	4 <sup>30</sup>
Brooklyn Sorachi Ace 7.6% 330 ml	6-
Left Hand Milk Stout 6% 330 ml	5-
Vocation Life & Death IPA 6.5% can 330 ml	4 <sup>50</sup>
Moor Nor'Hop 4.3% can 330 ml	4 <sup>50</sup>
Beavertown Smog Rocket 5.4% can 330 ml	4 <sup>50</sup>
First Chop MCR Bitter 4.4% can 330 ml	4 <sup>20</sup>
First Chop Red 4.6% can 330 ml	4 <sup>20</sup>
Timmermanns: Kriek/Framboise/Pêche 330 ml	5-
Wyldwood Organic Hereford Cider 6% 330 ml	5-
Rekorderlig Strawberry & Lime can 330 ml	5-
Rekorderlig Pear 4% can 330 ml	5-
Kerisac Breton Cidre 5% 330 ml	4 <sup>20</sup>
Jupiler (non alcoholic) 0.5% 250 ml	3-

## WINE

	175 ml	375 ml	Btl
'Refuge White', Spain	4 <sup>80</sup>	9 <sup>20</sup>	18-
Pinot Grigio, Cantina di Castelnuovo del Garda, Veneto, Italy 2014	4 <sup>90</sup>	9 <sup>60</sup>	19-
Viognier, Paradou Château Pesquié, Rhône, France 2015	5-	10 <sup>10</sup>	20-
Vinho Verde, Conde Villar Branco, Portugal 2014	5 <sup>20</sup>	10 <sup>60</sup>	21-
Picpoul de Pinet, Cuvée Amélie, Languedoc, France 2015	5 <sup>50</sup>	11 <sup>70</sup>	23-
Sauvignon Blanc, Georges Michel Golden Mile, Marlborough, NZ 2015	6-	12 <sup>70</sup>	25-
Albariño, Domingo Martin, Rias Baixas, Spain 2015	6-	12 <sup>70</sup>	25-
Grüner Veltliner, Hirschvergnügen, Kamptal, Austria 2015			27-
Sauvignon Blanc, Domaine Natter, Sancerre, France 2014			30-
Chardonnay, Jean Rijckaert Le Mont Chatelaine Viré-Clessé, Burgundy, France 2014			30-
'Refuge Red', Spain	4 <sup>80</sup>	9 <sup>20</sup>	18-
Carménère, Lorosco Reserva, Valle Central, Chile 2014/15	4 <sup>90</sup>	9 <sup>60</sup>	19-
Pinot Noir, Anane, Maule Valley, Chile 2015	5-	10 <sup>10</sup>	20-
Aglianico del Vulture, Bisceglia Terre di Vulcano, Basilicata, Italy 2014	5 <sup>20</sup>	10 <sup>60</sup>	21-
Merlot blend, Château Civrac, Côtes de Bourg, Bordeaux, France 2008 ½ Btl			22-
Malbec, Carla Chiaro Reserve, Mendoza, Argentina 2010	5 <sup>80</sup>	12 <sup>20</sup>	24-
Touriga Nacional blend, Álvaro Castro, Dão, Portugal 2014	5 <sup>80</sup>	12 <sup>20</sup>	24-
Mourvèdre, Casa Castillo Monastrell, Murcia, Spain 2014			26-
Tempranillo, Quinta Milú "La Cometa", Ribera del Duero, Spain 2014			29-
Syrah, "Art & Science Shot Through the Heart"			32-
'Refuge Rosé', Spain	4 <sup>80</sup>	9 <sup>20</sup>	18-
Grenache Blend, Château Nestuby, Provence, France 2015	5 <sup>50</sup>	11 <sup>70</sup>	23-

50 ml	375 ml	750 ml
4-	18-	
4 <sup>90</sup>	24-	
4-		27-
5 <sup>90</sup>	29-	
4-	18-	
4-	18-	
3 <sup>50</sup>		

## WATER

San Pellegrino 250 ml	2 <sup>50</sup>
Acqua Panna still 250 ml	2 <sup>50</sup>

## JUICE

It's good for you. We get our blends from the guys at B. Fresh, a couple of hours down the road in Shropshire. We also have a banging cold press juicer at Refuge, and will be happy to juice whatever we have to hand: just ask. 3<sup>50</sup>