

Alto
BAR

OPERA
RESTAURANT BAR & GRILL

DRINKS MENU

Alto BAR

Bar Snacks

Smoked Almonds	3.50
Whole roasted & smoked	
Giant Gordal Olives (VG)	5.50
Pitted & marinated with guindilla chillies	
Scorched Padron Peppers (VG)	6.00
Smoked Maldon sea salt, lemon & extra virgin olive oil	
Freshly Baked Sourdough (V)	6.00
Jersey butter	
Truffle & Leek Croquettes (V)	9.50
Truffle aioli, matured Italian cheese & chives	
Hummus & Crisp Arab Bread (VG)	9.50
Chickpea, lemon zest & sesame dip, garlic, ginger, chilli	

Oysters & Champagne

Colchester Rock Oysters	Three 12.00
Shallot vinegar, Tabasco & lemon	
	Six 22.50
Veuve Clicquot Yellow Label Brut	Bottle 100.00
Champagne	

(V) Vegetarian (VG) Vegan

Signature Cocktails

Operetta	13.00
Pisco with chilli, orange, passion fruit & lemon	
Encore Julep	12.00
Tanqueray 10 gin with port, triple sec, lemon, honey & fresh mint	
Deva Victrix	13.00
Famous Grouse whisky, apricot liqueur, vermouth, lemon, honey & grapefruit	
Curtain Call	14.00
Diplomático rum, Maker's Mark bourbon, Amaretto, Crème de Mûre, vermouth & Cynar	

Pineapple Boogie Down	12.00
Finlandia vodka & Aperol with passion fruit, pineapple & lime	
Peachy Keen Iced Tea	12.00
Maker's Mark bourbon, peach puree with earl grey tea, ginger, lemon & fresh mint	
Spicy Mango Margarita	13.00
Tapatio tequila, triple sec, mango, lime & hot honey	
Lady Penelope	14.00
Warner's rhubarb gin, Edinburgh Gin raspberry liqueur, raspberry syrup, lemon & egg white	
Friends with Benefits	12.00
Finlandia vodka & Passoa passion fruit liqueur with raspberries, watermelon, peach, cranberry & lemon	
Strawberry & Basil Caipirinha	12.00
Cachaca, lime, strawberry & basil	
Berry Bourbon	12.00
Blackberries, Woodford Reserve Bourbon, lemon juice, honey & mint leaves	
Victoria's Secret	12.00
Aperol & Edinburgh Gin raspberry liqueur with watermelon, raspberries, pink grapefruit & lemon	
Resting Spritz Face	12.00
Aperol, Dolin Chamberyzette strawberry aperitif, pomegranate & elderflower cordial, Prosecco & Fever-Tree soda	



Vintage Cocktails

Grand Margarita Patron Silver tequila, Triple sec, lime & agave with a salt foam & Mezcal mist	13.00
Smokin' Tokyo Nikka From The Barrel, honey, plum bitters & Hickory smoke	18.00
Penicillin Johnnie Walker Black Label, Laphroaig, lemon, ginger & honey	13.00
Pina Colada Rum, coconut rum, pineapple, lime & coconut cream	12.00
Diplomático Old Fashioned Diplomático Reserva rum, Angostura bitters, sugar & orange zest	14.00
Martini No.3 London dry gin, dry vermouth & lemon	15.00
Bramble Bombay Sapphire gin with lemon & sugar, drizzled with Crème de Mûre	12.00
Porn Star Martini Absolut Vanilia vodka & passion fruit with pineapple, lemon & a shot of Prosecco	14.00
Espresso Martini Absolut vanilia vodka & Fair organic coffee liqueur with fresh espresso	12.00
Salted Caramel Espresso Martini Stoli salted caramel vodka & Fair organic coffee liqueur, salted caramel syrup with fresh espresso	12.00

No & Low

Virgin Margarita Almave non-alcoholic agave spirit, Everleaf Mountain, with lime & agave	8.50
Innocent Kim Sha Raspberries & watermelon with passion fruit, cranberry, puréed white peaches & lemon	8.00
Born Again Porn Star Everleaf Mountain non-alcoholic aperitif, passion fruit, pineapple, vanilla & non-alcoholic sparkling wine	8.50
Apple & Ginger No-Jito Apple juice, lime, mint, sugar with ginger beer	8.00

After Dinner

Tiramisu Martini Baileys Irish cream, amaretto, chocolate & fresh espresso	12.00
Lemon Cheesecake Limoncello, frangelico, Pinot Gris, lemon, cream, cinnamon & gingerbread syrup	12.00
Irish Coffee Jameson's Whiskey, cinnamon cream with fresh espresso	9.50



Spirits

Vodka	50ml
Belvedere	12.00
Finlandia	11.00
Ketel One Citroen	12.00
Haku by Suntory	12.00
Reyka	12.00
Grey Goose	12.50

Rum	50ml
Diplomático Reserva Exclusiva	13.50
Havana Club 7	9.50
Bacardi Carta Blanca	10.50
Bacardi Spiced	11.00
Kraken Spiced	11.00
Gosling's Black Seal	11.50

Gin	50ml
Monkey 47	13.50
Malfy Originale Rosa Limone Arancia	9.50
Boe Passion Fruit	9.50
Hendrick's	9.50
Roku by Suntory	9.50
Pinkster	10.00
Tanqueray 10	10.50
VII Hills	10.50
Warner's Rhubarb	12.00
No.3	12.50

Spirits

Tequila & Mezcal	25ml
Patrón Silver	7.00
Patrón Reposado	7.50
Patrón Añejo	7.50
El Jimador Reposado	6.00
Tapatío Blanco	6.00
Mezcal Verde Momento	6.00

Whiskey	50ml
Japan	
Yamazaki Distiller's Reserve	15.50
Toki by Suntory	12.00
Nikka from the Barrel	15.00
Hakushu Distiller's Reserve	15.50
Hibiki Japanese Harmony	17.00

America	
Jack Daniel's	11.00
Maker's Mark	11.50
Woodford Reserve	12.00
Sazerac Rye	12.50

Single Malt Scotch	
The Macallan 12yr Double Cask	13.00
Glenfiddich 12yr	13.00
Highland Park 12yr	13.00
Laphroaig 10yr	13.00
Blended	
Johnnie Walker Black Label	11.50
Jameson	11.00

Spirits

Cognac	50ml
Hennessey VS	11.50
Hennessey XO	50.00
Hine Rare VSOP	17.00
Remy Martin VSOP	11.50
Remy XO	32.00
Liqueurs	25ml
Cazcabel Coffee Tequila	5.50
Cazcabel Honey Tequila	5.50
Tequila Rose	5.50
Licor 43	5.50
Amaro Nonino	7.00
Mr Black Coffee Amaro 50ml	8.00

Beer & Cider

Draught		Half	Pint
Moretti Italy	abv 4.6%	4.50	7.00
Cruzcampo Spain	abv 4.4%	4.50	7.00
Neck Oil UK	abv 4.3%	5.00	8.00
Guinness Ireland	abv 4.2%	4.50	7.00

Bottle

Asahi Japan	abv 5.0%	6.00
Peroni Nastro Azzurro Italy (GF available)	abv 5.1%	6.00
Corona Mexico	abv 4.5%	6.00
Bulmers Original UK (500ml)	abv 4.5%	6.50
Rekorderlig Strawberry & Lime Sweden (500ml)	abv 4.0%	6.50
Moretti Zero Italy	abv 0.05%	5.50

Soft Drinks

Fresh Orange	4.50
More juices;	4.50
Apple	
Cranberry & Raspberry	
Grapefruit	
Pineapple	
Tomato	
Mango & Passion Fruit	
Fever-Tree Range	3.50
Coke / Diet-Coke (200ml)	3.50
Coke / Diet-Coke (330ml)	4.50
Coke Zero (330ml)	4.50
Appletiser	4.50
Ginger Beer	4.50
Red Bull	5.50
Mineral Water	4.50 / 5.50
Sparkling Water	4.00 / 6.00

Hot Drinks

Coffee	
Espresso	3.50 / 4.00
Macchiato	3.75 / 4.00
Americano	4.50
Cappuccino	4.50
Flat White	4.50
Caffè Latte	4.50
Caffè Mocha	4.50
Liqueur Coffee	8.00

Tea

Earl Grey	4.00
English Breakfast	4.00
Peppermint	4.00
Chamomile	4.00
Green	4.00

Wine by the Glass

Sparkling Wine	125ml	Bottle
Tempio Prosecco Extra Dry	10.00	42.00
Prosecco Rosé, Serena 1881	11.00	45.00
Everflyht Brut	14.00	63.00
Champagne EPC Brut	15.00	68.00
Champagne EPC Rosé	16.00	74.00
Moët & Chandon Brut Impérial	20.00	105.00
Steinbock Zero Riesling Sparkling	8.50	26.00

White Wine	175ml	Bottle
Deakin Estate Chardonnay	10.50	37.00
Esprit Marin Picpoul de Pinet	11.00	38.00
Conde Valdemar Rioja Blanco	11.50	40.00
Morandé Pionero Sauvignon Blanc Reserva	11.50	42.00
Pulenta Estate XIV Pinot Gris	12.50	44.00
Regaleali Bianco, Tasca	13.00	47.00
Xisto Ilimitado Douro Branco	14.00	50.00
Serra da Estrela Albariño	14.50	52.00
Sauvignon Blanc Dog Point	14.50	52.00
Chablis, Famille Brocard	15.00	54.00
Gavi di Gavi La Meirana, Broglia	17.00	60.00

Red Wine	175ml	Bottle
Côtes-du-Rhône Samorëns Rouge, Ferraton	11.00	39.00
Montepulciano d'Abruzzo, Umani Ronchi	11.50	40.00
Quercus Cabernet Merlot	11.50	40.50
Viña Torcida Rioja	12.00	42.00
Cahors Tradition, Château Haut Monplaisir	12.50	45.00
Reserve du Couvent Rouge, Château Ksara	12.50	45.00
Bodega La Flor Malbec, Pulenta	13.50	49.00
Cabernet Sauvignon, Salt + Stone	13.50	49.00
Hangin' Snakes Shiraz, Langmeil	14.00	50.00
Altura Malbec, Norton	16.50	58.00
Corralillo Carmenère, Matetic	16.50	58.00
North Coast Pinot Noir, Buena Vista	17.00	60.00
Langhe Nebbiolo, Diego Morra	19.00	68.00
Tribut, Priorat, Scala Dei Priorat	21.00	75.00

Rosé & Orange Wine	175ml	Bottle
Conde Valdemar Rioja Rosé	11.00	40.00
Calafuria Negroamaro Rosato, Tormaresca	14.00	50.00
Club 55 Côtes de Provence Rosé, MVST	14.50	52.00
Qvevris Rkatsiteli, Tbilvino	17.00	60.00
Whispering Angel, Côtes de Provence Rosé	17.50	63.00

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

Allergens
& Calories
Scan this code.

