

[WELCOME TO THE HOUSE OF JULEP]

A New York-inspired tavern, named after the great Cato Alexander, who was widely considered as the world's first OG bartender and one of the first self-made bar owners in Manhattan, New York. Here, we pay homage to Cato's legacy, bringing back into the spotlight the timeless "Mint Julep" cocktail, a drink Alexander brought to prominence during late 18th century, by using mint, grown in house or in family-owned farms in the North of England.

[MARTINI]

Oyster House Martini

[MINI 6.00][REGULAR 14.00]

[FORD'S LONDON DRY GIN, VAULT COASTAL VERMOUTH, ROCK OYSTER SHELLS]

[JULEPS & SMASHES]

Mint Julep*

[14.00]

[MAKER'S MARK BOURBON, SUGAR, AROMATIC BITTERS, HOMEGROWN MINT OF THE DAY]

Highball Mint Julep

[14.00]

[MAKER'S MARK BOURBON, GOOSEBERRY, SUGAR SYRUP, AROMATIC BITTERS, MINT TINCTURE, SODA WATER]

Champagne Mint Julep

[16.00]

[TELMONT CHAMPAGNE BRUT RESERVE, ELIJAH CRAIG BOURBON, SUGAR SYRUP, AROMATIC BITTERS, HOMEGROWN MINT OF THE DAY]

London Mint Julep

[14.00]

[MAKER'S MARK BOURBON, BURNT FAITH FORAGED ELDERFLOWER LIQUEUR, AROMATIC BITTERS, GOLDEN SYRUP, MINT OF THE DAY]

Gin Basil Smash*

[15.00]

[FARMER'S ORGANIC GIN, SUGAR, CITRUS, HOMEGROWN SWEET BASIL LEAVES]

Whiskey Smash

[16.00]

[MICHTER'S ORIGINAL BOURBON, CITRUS, SUGAR, AROMATIC BITTERS, HOMEGROWN MINT OF THE DAY]

Agave Smash*

[16.00]

[LOST EXPLORER TEQUILA, LOST EXPLORER MEZCAL, ORGANIC AGAVE SYRUP, GOOSEBERRY, MARIGOLD LEAVES]

Japanese Smash

[16.00]

[IICHIKO SHOCHU, YUZU SAKE, SUGAR, SOUR AGENT, HOMEGROWN SHISO LEAVES]

[BEER & CIDER]

House Lager

[5.50]

[33CL]

Showering's Cider

[8.00]

[37.5CL BOTTLE]

House Ale

[6.00]

[33CL]

Big Drop Reef Point Lager

[6.00]

[33CL][0.5%]

[CATO COCKTAILS]

Sauerkraut Martini	[14.00]
[HAKU VODKA, ROKU GIN, SCHOFIELD'S DRY VERMOUTH, SAUERKRAUT]	
Mustard Sour	[14.00]
[WOODFORD RESERVE BOURBON & RYE WHISKIES, ENGLISH MUSTARD VINAIGRETTE, FORTIFIED YUZU JUICE, LEMON BALM]	
Apple & Gooseberry Daiquiri*	[14.00]
[TAKAMAKA WHITE RUM, APPLE MARIGOLD SPIRIT, CAPREOLUS APPLE EAU DE VIE, GOOSEBERRIES, BURROW HILL SOMERSET ICE CIDER]	
Kimchi Margarita	[15.00]
[ARETTE BLANCO TEQUILA, LOS SIETE MISTERIOS DOBA-YEJ, COINTREAU L'UNIQUE, SCOTTISH RED PEPPERS, PRESERVED TOMATO, KIMCHI]	
Irish Coffee Old Fashioned	[15.00]
[MONKEY SHOULDER MALT WHISKY, IRISH CREAM LIQUEUR, BOOZY TOFFEE, MR.BLACK'S COFFEE LIQUEUR, BITTERS, BUTTER CREAM]	
Cucumber Mule*	[14.00]
[SILENT POOL GIN, SHISO LEAVES, PICKLED HORSERADISH & CUCUMBERS, CUCUMBER SELTZER, GINGER BEER]	
Orchard Highball*	[14.00]
[MOUNT GAY XO RUM, METAXA 12, QUINCE & PEAR EAU DE VIE, BELLE DE BRILLET PEAR, APPLE VERJUS, SWEET WOODRUFF, SODA WATER]	
Cheesecake Clover Club	[15.00]
[SIPSMITH LONDON DRY GIN, SIPSMITH SLOE GIN, WILD STRAWBERRIES & RASPBERRIES "JAM", SOUR CREAM, SHORTBREAD BISCUITS]	
Rhubarb Paloma*	[15.00]
[OCHO TEQUILA, CARAMELISED RHUBARB INFUSED HELIX VODKA, CHILLIES, THREE CENTS PINK GRAPEFRUIT SODA, SPICED SALT]	
Cherry & Coffee Manhattan	[16.00]
[WOODFORD RESERVE BOURBON, DIPLOMATICO RESERVA EXCLUSIVE RUM, DISCARDED CASCARA VERMOUTH, CHERRY BRANDY, COFFEE BITTERS]	
Verbena Southside*	[14.00]
[THE BOTANIST DISTILLER'S STRENGTH GIN, COINTREAU L'UNIQUE, LEMON VERBENA, SHISO LEAVES, APPLE MARIGOLD, GOOSEBERRIES]	
Marmalade Boulevardier	[15.00]
[MICHTER'S RYE WHISKEY, HENNESSY VSOP COGNAC, SIPELLO, BLACKURRANT FORTIFIED WINE, SHOWERING'S DRY CIDER, CURRANT JAM]	

[WINE LIST]

Wine of the Day [WHITE OR RED]	[ASK SERVER FOR DETAILS]	[GLASS 7.00][BOTTLE 38.00]
NV `Corallian` Classic Cuvée [SPARKLING]	[LANGHAM WINE ESTATE, DORSET, ENGLAND]	[GLASS 13.00][BOTTLE 55.00]
NV `Telmont` Reserve Brut [SPARKLING]	[DAMERY, MONTAGE DE REIMS, CHAMPAGNE, FRANCE]	[GLASS 16.00][BOTTLE 90.00]
Pinot Gris [WHITE]	[2023, CRADLE VALLEY, SOUTHERN ENGLAND]	[GLASS 9.00][BOTTLE 46.00]
`Amphora` Sauvignon Blanc [WHITE]	[2024, GABRIËLSKLOOF, CAPE, SOUTH AFRICA]	[GLASS 11.00][BOTTLE 58.00]
'Cuvee Alexandre' Coteaux d'Aix-en-Provence [ROSÉ]	[2024, CHATEAU BEAULIEU, FRANCE]	[GLASS 9.00][BOTTLE 46.00]