

COCKTAILS & WINE & BEER DRINKS



MORE TO DISCOVER
VIA THE QR CODE

ARCADE

@ARCADELONDON · ARCADE-LONDON.COM
PLEASE RECYCLE ME.

A CURATED POUR: SEASONALITY MEETS CRAFT

Designed by Rich Woods (@the_cocktailguy), the Arcade cocktail programme brings a culinary approach to drinking.

Our cocktail programme is shaped by what's in season, what's worth sourcing, and how far a flavour can be taken. Each drink follows a considered process - from ingredient to method to final serve. Across the list, you'll find creative serves like the Mango Lassi and Henny-Rita, delivering depth with precision, alongside savoury builds such as the Margherita Margarita, where tomato and oregano rework a classic into something entirely new.

Elsewhere, cocktails like the Piña Colada Old Fashioned blur the line between indulgence and structure, while fresher, brighter profiles like the Little Pedro bring heat, citrus and balance into focus. Fresh elements are handled with care, techniques are used with purpose, and every detail earns its place - resulting in cocktails that are as considered as they are expressive.

01



Tom Yam 0.0%,
£10

03



Pina Colada Old Fashioned, £14.5

04



Little Pedro, £14.5

02



Espresso Martini,
£13

ARCADE ICONS

**THE HOUSE
FAVOURITES**

Arcade Icons is our shared cocktail list - ten favourites poured across every location. A mix of new creations and returning classics from the archive.

DREAM SPRITZ

£11.5



“

Created to be light and fresh yet still packed with flavour.

A lighter and lower abv% cocktail, with fragrant lime leaf and cereal milk flavours - served long.

Dream Sake, toasted rice and lime leaf cordial. Soda water.

BRIGHT

CREAMY

AROMATIC

REFRESHING

For allergens please scan your table QR code.

HENNYRITA

£13.5



“

If you've ever wondered what a Cognac Margarita tastes like, wonder no more.

A Cognac Margarita made with our own black lime-infused triple sec; a sun-dried Middle Eastern citrus that intensifies flavour. Shaken and served short over ice.

Hennessy VS Cognac, black lime triple sec, agave and lime juice.

ZESTY

DEEP

CITRUSY

COMPLEX

For allergens please scan your table QR code.

BAIJIU BRAMBLE

£12.5

“The modern-day Bramble - A London created cocktail, get an aromatic upgrade in this bright summer sipper.”



A fresh, fragrant and zesty sipper with blackberry and tarragon. Swizzled through crushed ice and served short.

Puerto de Indias Blackberry Gin, baijiu, lemon, raspberry and tarragon.

FRUITY

AROMATIC

ZESTY

REFRESHING

For allergens please scan your table QR code.

SOLERO

£13.5



“Solero in name and nature - just like the ice lolly, its rich, creamy and irresistibly fruity.”

If the ice cream of the same name was a cocktail - this would be it. Churned through crushed ice.

Beefeater Gin and Seven Tails Brandy, pandan syrup, passionfruit, yogurt and coconut.

CREAMY

TROPICAL

BRIGHT

SMOOTH

For allergens please scan your table QR code.

THAI BASIL SMASH

£13.5

“

Inspired by fragrant Thai cooking.
This cocktail was an instant
Arcade classic from the first sip.



A modern classic reworked with
Thai basil for added fragrance and complexity.
Muddled, shaken and served over ice.

Beefeater Gin, thai basil, cinnamon, orgeat and citrus.
Also available non-alcoholic.

HERBACEOUS

FRAGRANT

CITRUSY

BRIGHT

For allergens please scan your table QR code.

LITTLE PEDRO

£14.5

“

He might be little,
but he packs a punch.



A more mature take on the Picante - fresh,
fiery and full of punch. Muddled, shaken and
served over a block of ice.

Chilli infused Altos Tequila, yuzu,
orgeat and cucumber.

SPICY

FRESH

SHARP

COOLING

For allergens please scan your table QR code.

TOM YAM (NON-ALCOHOLIC)

£10

“ Inspired by Thai cuisine, this vibrant serve layers spice, citrus and botanicals into a crisp, refreshing finish.



Traditional tom yam flavours.
Fresh and fiery, cooling and herbaceous.

Beefeater 0.0% Gin churned through crushed ice,
with ginger, citrus, lemongrass and chilli.

- SPICY
- FRESH
- SHARP
- COOLING

For allergens please scan your table QR code.

MARGHERITA MARGARITA

£15

“ So named after its inspiration - the Margherita pizza. With all the flavours of this classic pizza pie.



A classic tequila sour with vegetal notes of tomato and oregano, inspired by Gracey's signature pizza.

Goya single estate tequila, tomato sake, lemon, oregano, basil and vegan foamer. Shaken and served straight up.

- SAVOURY
- HERBACEOUS
- TANGY
- UMAMI

For allergens please scan your table QR code.

COCONUT SWIZZLE (NON-ALCOHOLIC)

£10



“

This creamy cocktail is deceptively fresh and fragrant.

Tropical and creamy with lychee, shiso and a strawberry hit.
Churned through crushed ice.

Puerto de Indias 0% Strawberry Gin, lychee, coconut cream, shiso and lemon.

CREAMY

FRUITY

FLORAL

REFRESHING

For allergens please scan your table QR code.

PIÑA COLADA OLD FASHIONED

£14.5



“

This was my go-to drink when first created. Who knew that whisky and tropical flavours went so well - we did.

The love child of an Old Fashioned and
Piña Colada - a true guilty pleasure cocktail.

Chivas 12yr Whisky, tiki lovers pineapple rum, coconut rum and salted caramel. Stirred until icy-cold and served over a block of ice.

RICH

TROPICAL

VELVETY

INDULGENT

For allergens please scan your table QR code.

ARCADE SIGNATURES

**CULINARY COCKTAILS
SEASONALLY EVOLVING**

Influenced by our kitchens, cuisines and their ingredients. This intimate list of cocktails is unique to each Arcade and changes seasonally.

ARCADE SIGNATURES



GUAVA PEARL

A tropical and bright sparkling cocktail served in a flute.

Moët Chandon Brut Champagne, guava, yuzu & honey.

15



MANGO LASSI

A clarified take on the classic Indian drink - all the flavour and texture, without the weight.

Absolut Vodka, mango purée, lemon, yogurt and chai spice.

14



OAXACA OLD FASHIONED

A rich, dessert-led take on the Old Fashioned, inspired by churros and their warm, spiced sweetness.

Altos Tequila, Mexican corn spirit, salted caramel, churros spices & sweetcorn. Stirred and served over a block of ice.

15



HOJIWARI HIGHBALL

A Japanese-style highball infused with hojicha tea and lengthened with raspberry.

Toki & Chivas 12yr Whiskies, hojicha tea, shiso, plum wine, vanilla and raspberry cordial.

15



CACTUS & RED PEPPER PALOMA

An unexpected mix of fruity and vegetal flavours, lifted with grapefruit and lager.

Cactus-infused Altos Tequila, spiced red pepper purée, agave, lime, pink grapefruit & lager.

15



KEY LIME PIE SOUR

A playful take on a classic dessert, balancing indulgence with bright citrus lift.

Havana Club 3yrs, white chocolate, biscuit infusion, lime juice and zest.

14.5



THAI TEA ROSITA

A smooth, indulgent Negroni riff, layered with Thai tea and warming spice.

Altos Tequila, campari, blended vermouths, Thai tea & galangal.

14



WABI SABI

A creamy balance of unlikely pairings, inspired by finding beauty in imperfection.

Matcha sake, Monkey 47 Gin, creme de cacao, mint, oat milk and matcha.

15



BOUNTY OLD FASHIONED

A rich, nostalgic take on the classic, built around deep coconut-chocolate notes.

Chivas 12yr Whisky, Havana Club rums, bounty chocolate infusion. Stirred down and served over a block of ice.

15

WINE & BEER

**GLOBALLY SOURCED
ARCADE FAVOURITES**

Wines and beers sourced from across the world, chosen to reflect the cultures, flavours and influences behind our food.

WINE & BEER

SPARKLING	GLASS	BOTTLE
CHANDON BRUT NATURE	9	50
Fresh and elegant with notes of citrus, peach and apple. Mendoza, Argentina, 13% ABV.		
CHANDON BRUT ROSÉ	9.5	54
Balanced with a silky creamy finish. Mendoza, Argentina, 13% ABV.		
MOET IMPERIAL BRUT CHAMPAGNE	16	82
Bright fruitiness, aromas of pear, citrus and brioche. Reims, France, 12.5% ABV.		
MOET IMPERIAL BRUT ROSÉ CHAMPAGNE	18	100
Distinguished by its seductive palate and elegant maturity. Reims, France, 12.5% ABV.		

WHITE	GLASS	BOTTLE
COLINAS DE LISBOA WHITE	8	32
Unoaked crisp, light and a refreshingly dry palate. Lisboa, Portugal, 13.5% ABV.		
SANS CHAGRIN VIOGNIER	9	36
A plump, floral, dry white with notes of apricot and lychee. Languedoc, France, 13% ABV.		
TERRAZA CHARDONNAY	10	40
Gentle oak ageing with white peach, papaya and citrus. Mendoza, Argentina, 14% ABV.		
PRODUTTORI DI MATELICA VERDICCHIO SOLEIANO	12	48
A crisp, dry white with gentle orchard aromas, fennel and citrus. Matelica, Italy, 12.5% ABV.		

ROSÉ	GLASS	BOTTLE
M DE MINUTY	10	40
Crisp red fruits, delicate peach, fresh and voluminous. Provence, France, 13% ABV.		
MINUTY PRESTIGE	14.5	58
Crisp, clean and vibrant with floral notes, hints of citrus with a saline finish. Provence, France, 12.5% ABV.		

RED	GLASS	BOTTLE
COLINAS DE LISBOA RED	8	32
A medium-bodied, unoaked red, with vibrant mulberry and red cherry fruit notes. Lisboa, Portugal, 13.5% ABV.		
SANS CHAGRIN SYRAH	9	36
An elegant, full bodied red with silky blackberries and a touch of vanilla oak. Languedoc, France, 13% ABV.		
TERRAZA MALBEC	11	44
Intensely fruity with plum and cherry, and notes of violet and mountain spices. Mendoza, Argentina, 14% ABV.		
ÇA GOUTE DE CIEL PINOT NOIR	12	48
Organic, medium-bodied with red berries, dark cherry, damson and sous bois. Languedoc, France, 14% ABV.		

ORANGE & PET NAT	GLASS	BOTTLE
REVERIE ORANGE WINE	8	32
Medium-weight skin contact; aromas of bitter oranges, ripe peach and a nutty spice. Languedoc, France, 13% ABV.		
BODEGAS Krontiras AFRON AGLIANICO PET NAT		50
A unique, sparkling, biodynamic Pet Nat. Vibrant notes of cherry and pink grapefruit. Mendoza, Argentina, 13.3% ABV.		
VINS EL CEP XRL-LO PET NAT		52
A biodynamic wine fermented in the ancestral style. Tart lemon, peach and orange oil. Penedes, Spain 12% ABV.		

BEER	DRAUGHT	CAN
ARCADE LAGER	7.75	6.5
Classic, crisp, clean. 4.5% ABV.		
ARCADE IPA		6.5
Hazy, hoppy, heady. 4.5% ABV.		
ARCADE NON ALC		6.5
Fresh, fruity, free. 0.5% ABV.		

THAI BASIL SMASH 0.0%

£10



A bright, herbaceous serve built around fragrant Thai basil. Muddled, shaken and poured over ice for a fresh, aromatic finish.

Beefeater Gin 0%, Thai basil, cinnamon, orgeat and citrus.

HERBACEOUS

FRAGRANT

CITRUSY

BRIGHT

For allergens please scan your table QR code.

SOFTS

CLASSICS

COKE / DIET COKE / FANTA

3.5

SELTZERS & SODAS

SOMETHING & NOTHING (CUCUMBER, YUZU, HIBISCUS)

4.5

LONDON ESSENCE RANGE

3.5

NO & LOW COCKTAILS

COCONUT SWIZZLE (0%)

10

Lychee, coconut, shiso, strawberry.

TOM YAM (0%)

10

Ginger, chilli, lemongrass, coriander.

THAI BASIL SMASH (0%)

10

Thai basil, yuzu, citrus, spiced almond.

A SPACE FOR EVERY OCCASION

PRIVATE HIRE
& EVENTS

Arcade offers flexible private hire spaces designed to host everything from private dinners and business meetings to award nights, conferences and full venue hire. With room for events of 20 to 800 guests, our adaptable layouts, chef-led kitchens and curated bar programme make us ideal for corporate events, large group bookings and celebrations of every size. Each event is shaped around exceptional food, thoughtful service and a setting that moves seamlessly from arrival to last drink.

ENQUIRE NOW.

ARCADE-LONDON.COM
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EAT DRINK
DRINK EXP
EXDI ARE C
C
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