



t e m p e r

WINE & DRINKS

CITY

COCKTAILS

CLASSICS

Mojito	13
<i>Havana 3yo, lime, mint, sugar, soda</i>	
Old Fashioned	13.5
<i>Buffalo trace, angostura bitters, sugart</i>	
Amaretto sour	13.5
<i>Lazzaroni amaretto, lime, sugar, egg white, Angostura bitters</i>	
Paloma	13.5
<i>Teremana blanco, pink grapefruit soda, lime, agave,tajin salt</i>	
Piña Colada	13
<i>Havana 3yo, pineapple juice, coconut cream, lime</i>	

TEMPER HOUSE

Mezcal negroni	13.5
<i>Amares Verde Momento Mezcal, Antica Formula, Campari, grapefruit bitters</i>	
Pepino Picante	15
<i>Amares Verde Momento Mezcal, apple juice, agave, lime,</i>	
Temper Mary	12.5
<i>Absolut, Worcestershire sauce, mustard, horseradish, Tabasco</i>	
Sueño De Piña	13
<i>Absolut, Aperol, lime, passion fruit, pineapple juice</i>	
Light & Smoky	14
<i>Amares Verde Momento Mezcal, lime, agave syrup, ginger beer</i>	
Oaxaca Old Fashioned	14.5
<i>Teremana Reposado, Amores Verde Momento, agave syrup, orange bitters</i>	
Love Island	13
<i>AXIA mastiha, bubblegum syrup, strawberry syrup, lime juice</i>	

TEMPERITAS

Momma's Margarita	13
<i>Teremana blanco, lime, agave syrup, temper's smoked black salt</i>	
Lychilli Margarita	12.5
<i>Teremana blanco, lime, sugar syrup, lychee juice, tabasco</i>	
Salty Caramel Margarita	13
<i>Myst salty caramel, lime, agave syrup, salt</i>	
Old Tom	15
<i>Teremana anejo, agave, orange liqueur, lime, temper smoked lime salt</i>	

FEEL GOOD COCKTAILS 0%

Spiced pineapple margarita	11.5
<i>Smiling Wolf agave, Crossing Blazing Pineapple, Lime juice, sugar syrup</i>	
Aperitivo Spritz	11.5
<i>Smiling Wolf aperitivo, Crossing Fresh Citrus, lemonade, soda water</i>	
Virgin paloma	11.5
<i>Smiling Wolf agave, pink grapefruit syrup, lime juice, sugar syrup</i>	

SWEET TREATS

Le'mon Cheri	13
<i>Buffalo Trace, lemon curd, lime</i>	
Temper Snog	14
<i>Amares Verde Momento mezcal, espresso, Myst coffee tequila</i>	
Temper Espresso Martini	14
<i>Absolut, espresso, Caffè Borghetti</i>	

WINE

WHITE

175 / BTL

Grillo Allegri 2025	<i>Puglia, Italy</i>	9.5 / 38
<i>peach, lemon, minerality</i>		
Chenin Blanc Boatman's Drift 2025	<i>Western Cape, South Africa</i>	10.5 / 40
<i>mango, guava, peach</i>		
Pinot Grigio Ca' Luca 2025	<i>Veneto, Italy</i>	11 / 42
<i>pear, melon, apple</i>		
Vinho Verde Loureiro AB Valley 2023	<i>Minho, Portugal</i>	12 / 47
<i>honeysuckle, acacia, apple</i>		
Albariño Pazo Mirasoles Parra Jiménez 2025	<i>La Mancha, Spain</i>	13 / 52
<i>apple, lemon, melon</i>		
Sauvignon Blanc Havelock 2025	<i>Marlborough, New Zealand</i>	13.5 / 54
<i>pineapple, lime, gooseberry</i>		
Picpoul de Pinet Domaine A. Morin 2024	<i>Languedoc, France</i>	15 / 59
<i>apple, citrus, minerality</i>		
Rioja Blanco La Pera Hacienda el Ternerero 2024	<i>Rioja, Spain</i>	69
<i>tropical, peach, blood orange</i>		
Gavi di Gavi Masseria dei Carmelitani 2024	<i>Piedmont, Italy</i>	72
<i>stone fruit, orange, pear</i>		
Riesling Kabinett Hoffmann 2024	<i>Mosel, Germany</i>	74
<i>Mirabelle plum, grapefruit, lime</i>		
Sancerre Calcaire André Neveu 2024	<i>Loire Valley, France</i>	82
<i>gooseberry, minerality, lime</i>		
Mâcon-Fuissé Domaine Auvigue 2022	<i>Burgundy, France</i>	86
<i>apricot, apple, minerality</i>		
Chardonnay Chalk Hill 2023	<i>Sonoma Coast, USA</i>	102
<i>baked bread, pear, hazelnut</i>		
Sauvignon Blanc Cloudy Bay 2024	<i>Marlborough, New Zealand</i>	136
<i>lime, peach, guava</i>		
Chablis 1er Cru Mont de Milieu Gautheron 2023	<i>Burgundy, France</i>	162
<i>peach, apricot, floral</i>		
Meursault Domaine Jean Pascal 2023	<i>Burgundy, France</i>	255
<i>stone fruit, toast, minerality</i>		
Chassagne-Montrachet 1er Cru En Virondot Domaine Marc Morey 2023	<i>Burgundy, France</i>	291
<i>orange zest, stone fruit, sour lemon</i>		

All wines by the glass are available in 125ml glasses on request. Wines by the glass have an ABV between 11-15%. Vintages correct at time of printing. Should a wine or vintage become unavailable, we will offer the next with confidence.

RED**175 / BTL**

Sangiovese Alleгри 2025	<i>Puglia, Italy</i>	9.5 / 38
<i>jammy, plum, raspberry</i>		
Shiraz The Impressionist 2024	<i>South Eastern Australia</i>	10.5 / 41
<i>blackcurrant, pepper, blackberry</i>		
Tempranillo Rioja Tunante 2025	<i>Rioja, Spain</i>	12 / 47
<i>raspberry, plum, liquorice</i>		
Merlot La Vigneau 2025	<i>Languedoc, France</i>	12.5 / 49
<i>berry, minerality, herb</i>		
Gamay Classiques Modestine Ardéchois 2024	<i>Ardèche, France</i>	13.5 / 52
<i>cherry, blueberry, violets</i>		
Primitivo Doppio Passo 2024	<i>Puglia, Italy</i>	14.5 / 56
<i>blackberry, chocolate, cherry</i>		
Malbec Altosur 2025	<i>Mendoza, Argentina</i>	15.5 / 62
<i>blueberry, spice, blackberry</i>		
Pinot Noir Long Barn 2024	<i>California, USA</i>	64
<i>bramble fruit, cherry, sweet spice</i>		
Cabernet Merlot The Mill Vergelegen 2022	<i>Stellenbosch, South Africa</i>	66
<i>cranberry, mint, cassis</i>		
Rosso di Montepulciano Crociani 2024	<i>Tuscany, Italy</i>	74
<i>cherry, red berry, oak</i>		
Rioja Reserva Bodegas Tarón 2017	<i>Rioja, Spain</i>	82
<i>red fruit, cinnamon, toast</i>		
Barrel Fermented Malbec Saurus 2022	<i>Patagonia, Argentina</i>	95
<i>cassis, vanilla, chocolate</i>		
Château Louvie St-Émilion Grand Cru 2023	<i>Bordeaux, France</i>	100
<i>berry, plum, vanilla</i>		
Barolo di Barolo Essenze Vite Colte 2019	<i>Piedmont, Italy</i>	162
<i>cherry, liquorice, blackberry</i>		
By Clinet Pomerol 2020	<i>Bordeaux, France</i>	194
<i>prune, damson, truffle</i>		
Brunello di Montalcino Donatella Colombini 2019	<i>Tuscany, Italy</i>	214
<i>orange peel, minerality, leather</i>		
Ségla Margaux 2016	<i>Bordeaux, France</i>	235
<i>sweet cherry, redcurrant, minerality</i>		
Gevrey-Chambertin Domaine Lucien Boillot 2022	<i>Burgundy, France</i>	294
<i>cherry, redcurrant, earthy</i>		

All wines by the glass are available in 125ml glasses on request. Wines by the glass have an ABV between 11-15%. Vintages correct at time of printing. Should a wine or vintage become unavailable, we will offer the next with confidence.

ROSÉ

175 / BTL

Pinot Grigio Ramato Il Barco 2024 <i>red fruit, peach, rose petal</i>	Veneto, Italy	12 / 46
Carignan Rosé La Loupe 2024 <i>strawberry, mint, floral</i>	Languedoc, France	39
Château de Fonscolombe 2024 <i>raspberry, blossom, stone fruit</i>	Provence, France	67
Minuty 'M' Rosé 2024 Immediate, open bouquet, light and lively mouth	Provence, France	77

SPARKLING

125 / BTL

Prosecco Portenova NV <i>honey, floral, apple</i>	Veneto, Italy	9.75 / 58
Sandridge Barton Classic Cuvée 2022 <i>baked apple, raisin, cinnamon</i>	Devon, England	74
Lombard Extra Brut NV <i>citrus, vanilla, brioche</i>	Champagne, France	16 / 84
Veuve Clicquot Yellow Label Brut NV <i>apple, pear, vanilla</i>	Champagne, France	125

DESSERT & PORT

100 / BTL

Pacherenc du Vic-Bilh Les Hautains 2021 <i>pineapple, candied fruit, pear</i>	Gascogne, France	37.5cl 11 / 40
Croft Late Bottled Vintage Port 2018 <i>jam, prune, berry</i>	Douro Valley, Portugal	9 / 60

All wines by the glass are available in 125ml glasses on request. Wines by the glass have an ABV between 11-15%. Vintages correct at time of printing. Should a wine or vintage become unavailable, we will offer the next with confidence.

BEER & CIDER

BOTTLES 330ml

<i>Madri 4.6%</i>	6.5
<i>Monte Carlo 4.8%</i>	7.5
<i>Corona 4.5%</i>	6.5
<i>Meantime Pale ale 4.3%</i>	7
<i>Madri Alcohol free 0%</i>	5.5
<i>Aspall Cider 5.5%</i>	7
<i>Rekorderling 500ml 4%</i>	8.5
<i>Strawberry & lime</i>	

DRAUGHT

Madri 4,6%	8.5
Monte Carlo 4,8%	8.7
Alpacalypse 4,3%	8.2

SOFT DRINKS

Coca-Cola	3.75
Diet Coke	3.75
Fever-tree	4.25
<i>IndianTonic /Ginger Beer / Ginger Ale / Lemonade / Spring Soda / Grapefruit Soda</i>	

SPIRITS 50ML

GIN

Beefeater London Dry, UK 40%	9.5
Beefeater Pink Gin, UK 37.5%	9.5
Renegade Gin, UK 42%	11.5
Hepple, UK 45%	10
Monkey 47, Germany 47%	15
Hendrick's, Scotland 41.4%	12
Elephant Sloe, Germany 35%	14

VODKA

Absolut, Sweden 40%	9.5
Chase, UK 40%	12
Crystal Head, Canada 40%	12.5

LIQUEURS

Aperol 11%	9
Campari 25%	9.5
Lazzaroni Amaretto 24%	9.5
Jagermeister 35%	10
Chambord 16.5%	10
Limoncello Di Capri 30%	9.5
AXIA extra dry mastiha 40%	12.5

WHISK(E)Y

Buffalo Trace, Kentucky 40%	9.5
Chivas Regal, Scotland 12YRS 40%	10.5
Jameson Black Barrel, Ireland 40%	13
Abasolo, Jilopetec Mexico 40%	12
Eagle Rare 10YRS, Kentucky 45%	13
Rittenhouse, Kentucky 50%	14
Oban 14 YRS, Scotland 43%	22
Glasgow Blend, Scotland 43%	15
Teeling, Single Grain 2012, Ireland 46%	19

RUM

Havana 3yo, Cuba 40%	9.5
Havana Club Anejo, Cuba	10.5
Cut Spiced Rum, UK	10.5

BRANDY & COGNAC

Hennessy VS 40%	15
-----------------	----

Spirits are served in 50ml measures however, 25ml measures are available on request.

TEQUILA VS MEZCAL

ORIGIN

Both come from Mexico, but Tequila is produced primarily in the state of Jalisco, while Mezcal is made in several regions, with Oaxaca being the most prominent.

AGAVE TYPE

Tequila must be made exclusively from Blue Weber Agave (Agave tequilana), whereas Mezcal can be produced from over 30 different types of agave, including Espadín, Tobalá, and Madrecuixe.

PRODUCTION

Mezcal is traditionally cooked in underground earthen pits lined with rocks and wood, which imparts its distinctive smoky flavour. Tequila, by contrast, is typically produced using steam ovens (hornos) or autoclaves.

FLAVOUR

Tequila is generally smoother and cleaner in flavour, often with herbal or citrus notes. Mezcal tends to be more earthy, complex, and smoky, reflecting its artisanal production methods.

LABELLING

Technically, all Tequila is a type of Mezcal, as Mezcal refers broadly to spirits made from agave. However, in commercial terms, Tequila and Mezcal are categorised and labelled separately, each with its own production regulations.

TEQUILA 50 ML
BLANCO

Teremana	11
<i>black pepper, vanilla, citrus,</i>	
ArteNOM 1579	15
<i>buttery, herbal, pepper</i>	
Fortaleza	16
<i>vegetal, butter, pepper</i>	

REPOSADO

Olmeca Altos	12
<i>aromatic, fruity, sweet</i>	
Teremana	14.5
<i>salted vanilla, allspice</i>	
ArteNOM 1414	19.5
<i>salted vanilla, allspice</i>	

OTHER

Myst Coffee	11.5
Myst Salted Caramel	11.5

AÑEJO

Teremana	16
<i>oak, vanilla, warm spices</i>	
Casamigos	17
<i>smooth, caramel, vanilla</i>	

MEZCAL & AGAVE 25ML

Amaras Verde Mezcal	7
<i>candied nuts, dried fruits, sweet</i>	
Amares Espadin Joven Mezcal	9.5
<i>candied nuts, dried fruits, sweet</i>	
Amares Cupreata Mezcal	9
<i>cacao, spice, herbaceous</i>	
Del Maguey Tobalá Mezcal	14
<i>tropical fruits, cinnamon</i>	

Ilegal Añejo Mezcal	11
<i>aged, fruity, sweet</i>	
The Lost Explorer Salmiana Mezcal	21
<i>green chilli, grapefruit, fresh agave</i>	

SOMETHING TO CELEBRATE?

We offer party packages for large groups or you can even hire the semi-private room.

*Ask the team for info or visit
temperrestaurant.com*



PRIVATE HIRE

SOHO

Restaurant: 190

Private Dining: 20

Dining Counter: 37 (*dining*)

Vibe: *classic soho basement, big on theatre & fun*

Food & drinks: *tacos,steaks,mezcal, cocktails, wine, beer*

reservationsmanager@temperrestaurant.com

CITY

Restaurant: 240 Private

Mezzanine:60 (*dining/standing*)

Dining Counter: 34 (*dining*)

Outside: 30/40 (*seated/standing*)

Vibe: *grand, industrial dining room with mezzanine & intimate booths*

Food & drinks: *tacos, big cuts of meat, mezcal, cocktails, wine, beer*

reservationsmanager@temperrestaurant.com

PARADISO

Restaurant: 145

Private: Dining 92 (*dining/standing*)

Terrace: 52

Vibe: *cool, vibrant & fun*

Food & drinks: *burgers, tacos, aged meats, cocktails, wines*

reservationsmanager@temperrestaurant.com