

COFFEE

*{we use speciality grade coffee – the top 10% of the world's coffee production by quality.
we use the best equipment available & our highly trained baristas take rigorous
care to make sure the coffee in your cup is the finest it can be}*

- looking for something even more special, check out our reserve coffee menu -

- FILTER -

{choose from either coffee 1 or 2 on the coffee menu board or decaf}

- pour over, drip filter (kalita wave) / £3.70 -
- cafetière / small £3.70 / large £7.40 -

{we think these drinks are best enjoyed black but are happy to get you some milk}

- ESPRESSO -

{not sure what any of these drinks are? turn to the back of the menu for an explanation}

BLACK

£3.00

- espresso -
- long black -

BEANS

choose either coffee 3,
our seasonal espresso blend

or

coffee 2 on the
coffee menu board, add 20p

decaf also available

WHITE

£3.40

- latte -
- cappuccino -
- flat white -
- piccolo latte -
- macchiato -

£3.70

- mocha -

{oat / soya milk - add £0.20}

- KEEP IT COOL -

- iced latte / £3.40 -
- iced mocha / £3.70 -
- affogato / indulgent mix of espresso & ice cream / £4.20 -
- caffe shakerato / chilled, shaken espresso / £3.20 -
- iced espresso tonic / £3.80 -

- TASTING BOARDS -

- 2 filters / taste 2 single origin coffees side by side / £4.90 -
- 2 ways / taste the same coffee brewed as an espresso & a filter / £5.20 -
- black & white / taste the same coffee as an espresso & flat white / £3.90 -



HOT CHOCOLATE

{flakes of chocolate melted in steamed milk make this like nothing you have ever tasted before}

- DARK -

- 70% cocoa / £3.20 -

- SALTED CARAMEL -

- salted caramel milk chocolate / £3.20 -

- RUM HOT CHOCOLATE -

- with a shot of Brewdog Distilling Co's 500 cuts spiced botanical rum / £6.90 -

- CHAI HOT CHOCOLATE -

- with the famous Apothecary chai syrup / £4.30 -

ICED TEA & CHOCOLATE

- ICED CHOCOLATE -

- dark or salted caramel / £3.20 -

- ICED CHAI TEA LATTE -

- £3.40 -

LOOSE LEAF TEA

- BLACK TEAS -

- breakfast blend / £3 -

- chocolate abyss / £3.20 -

- royal earl grey / £3.20 -

- bollywood dreams chai / £3.20 -

- decaf breakfast blend / £3.20 -

- GREEN TEA -

- blooming marvellous / £3.20 -

- FRUIT & HERBAL TEAS -

- chilli rooibos / £3.20 -

- cranberry & apple / £3.20 -

- peppermint / £3 -

- chamomile / £3.20 -

- lemon & ginger / £3.20 -

- FLOWERING TEA -

- rose flower blossom / £4 -

{a hand stitched bud of green tea and rose petals that flowers as it brews}

- TEA LATTE -

- chai tea latte / house recipe chai tea reduction combined with steamed milk / £3.40 -



SOFT DRINKS

- make a soda ice cream float from any of these / add £1 -

£2.50

{breckland orchard posh pop}

- sloe & rose lemonade -
- ginger beer with chilli -
- pear & elderflower -

{karma cola}

- organic fairtrade cola -
- no sugar organic fairtrade cola -

£2.50

{summerhouse drinks}

- traditional misty lemonade -
- raspberry lemonade -
- {hill farm juice}*
- cloudy apple juice -

£1.20

- apple juice carton-
- orange juice carton-

KOMBUCHA

{Kombucha is a sweet, slightly effervescent, fermented tea. When we first tasted Aberdeen's kombucha heroes, Raw Culture's, hopped, craft kombucha, we knew we had to serve it!

If you are unsure or have never had kombucha before, ask us for a wee taste}

DRAFT - Raw Culture / mangosaurus / 2/3 pint / £4.20 -
mango infused, hopped, craft kombucha

CAN - Raw Culture / hopical punch kombucha / £4 -
hop infused, craft kombucha

BEER *{from 10AM}*

- DRAFT -

check the draft beer menu on the wall for our current selection
we are happy to chat about the beers and get you a wee taste before you choose

- FLIGHT -

can't decide? try a flight of 3 or more, 1/3 pints of the draft beers of your choosing

- BEER FLOAT -

make a beer ice cream float from any draft beer / add £1

we recommend this with stouts or sours but feel free to try it with anything!

- ALCOHOL FREE -

- BrewDog Lost AF / alcohol free lager / 330ml can / 0.5% / £4.20 -
- BrewDog Punk AF / alcohol free IPA / 330ml can / 0.5% / £4.20 -
- BrewDog Hazy AF / alcohol free hazy IPA / 330ml can / 0.5% / £4.20 -

CIDER

- Hawkes urban orchard / medium dry apple cider / 330ml / 4.5% / £4.20 -
- Hawkes dead & berried / mixed berry cider / 330ml / 4% / £4.20 -



COCKTAILS & SPIRITS

COCKTAILS CURATED WITH THE TIPPLING HOUSE

- L'ESPRESSO MOCHA -

- cognac, tia maria, espresso, vanilla sugar, cocoa / £9 -

- PORT OF CALL -

- lonewolf gin, ruby port, lemon, spiced cranberry syrup / £8.50 -

- MAI CHAI -

- mango & pineapple rum, pineapple juice, lime, chai syrup, pinch of turmeric / £8.50 -

APOTHECARY CLASSICS

- ESPRESSO MARTINI -

- double measure of Rogue Wave vodka & cobblestone espresso / £9 -

- NEGRONI -

- Teasmith gin, Carpano Antica formula vermouth & Campari cocktail / £8.50 -

- DARK & STORMY -

- 500 cuts spiced rum, ginger beer, lime, angostura bitters / £6.50 -

- CAFFÈ CORRETTO -

- Italian digestif, alcohol 'corrects' the caffeine / espresso & Nardini Leone rum / £3.50 -

- GIN & TONIC -

- Udney's Teasmith gin, single £5.20 / double £8.80 -

- Lonewolf gin, single £5.10 / double £8.60 -

- Lonewolf cloudy lemon gin, single £5.40 / double £9.20 -

- Lonewolf peach & passion fruit gin, single £5.40 / double £9.20 -

- RUM -

- Brewdog Distilling Co's 500 cuts spiced rum, single / 40% / £3.70-

- Brewdog Distilling Co's 500 cuts pineapple and mango rum, single / 40% / £3.70-

{add a shot of rum to a hot chocolate for an incredible treat}

- SINGLE MALT WHISKY -

- Auchentoshan / three wood / 43% / £3.90 -

- James Eadie / 8 year old / Inchgower distillery / 46% / £3.90 -

- LIQUEUR -

- Amaretto / Disaronno Originale / 28% / £3.50 -

- Baileys / 17% / £3.50 -

- PORT -

- Sandeman / Vau Vintage 1999 / 20% /
50ml / £5 -



WINE *{from IOAM}*

	<i>glass 175ml</i>	<i>glass 250ml</i>	<i>bottle</i>
<i>{white}</i>			
Lamura / organic pinot grigio / Italy / 12.5% <i>apple . pear . citrus</i>	£5.60	£8	£20
Oude Kaap / sauvignon blanc / South Africa / 13% <i>gooseberry . tropical fruit . fresh</i>	£5.60	£8	£20
Adobe / viognier / Chile / 13.5% <i>fresh . orange . peach</i>			£24
Vendange Nocturne / natural melon blanc / France / 11% <i>stone fruit . citrus . spritz finish</i>			£29
<i>{red}</i>			
Oude Kaap / shiraz / South Africa / 14% <i>black cherry . plum . spicy</i>	£5.60	£8	£20
Toro Pintado / malbec / Argentina / 13.5% <i>blackberry . rich . full bodied</i>	£5.90	£8.40	£21
Adobe / carmenere / Chile / 13.5% <i>plum . redcurrant . smooth</i>			£24
Prisma / organic monastrell / Spain / 14.5% <i>plum . fig . spicy</i>			£28
<i>{rosé}</i>			
Adobe / syrah, cabernet sauvignon, merlot / Chile / 12% <i>strawberry . blackcurrant . refreshing</i>	£6.80	£9.60	£24

- PROSECCO -

- Villalta / 750ml / 11% / £27 -

- Il Caggio / 200ml / 11% / £9.50 -

{natural wines?}

Natural wines are made with minimal intervention, both in the growing of the grapes and in the wine making. This means that at the very least they are organic and that nothing has been added or taken away during the whole process. This includes sulphites that are often used to preserve wines.



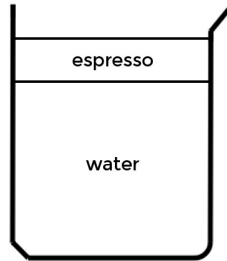
ESPRESSO



espresso
{pure}



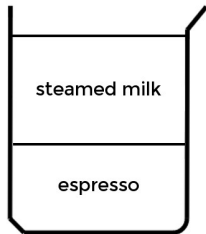
macchiato
{marked with foam}



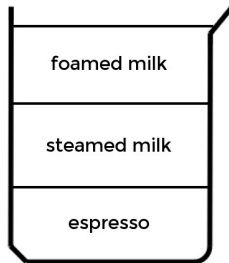
long black
{it's in the name!}



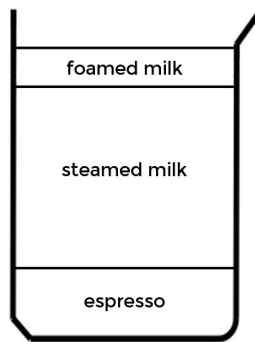
piccolo latte
{very short latte}



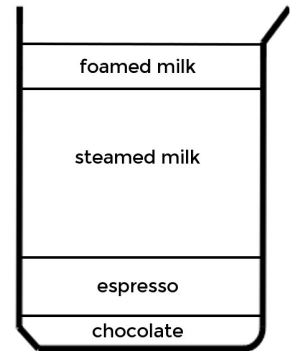
flat white
{strong and white}



cappuccino
{velvety foam}



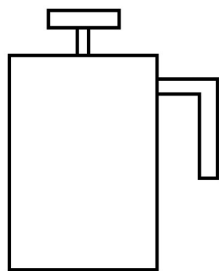
latte
{all about the milk}



mocha
{decadent}

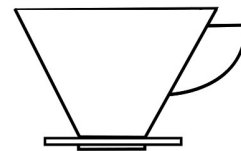
{The milk in our drinks may be slightly cooler than you might be used to. This is because milk loses its natural sweetness when heated over 65°C, let's keep it sweet!}

FILTER



cafetière
{immersion method}

- full bodied -
- low clarity of flavour -
- oils present in cup -



kalita wave
{pour over method}

- clean and bright cup -
- high clarity of flavour -
- oils removed by filter -

