

COCKTAILS

&

WINE LIST



BREEZE
RESTAURANT

COCKTAILS

SPECIALS

Breeze Special £15
A Flaming Cocktail - Bartender's Secret Recipe

MARTINIS

Porn Star Martini £9.5
Absolut Vanilla Vodka, Passoa, Passion Fruit Liqueur & Apple Juice

Espresso Martini £9.5
Absolut Vanilla Vodka, Kahlua & Espresso

French Martini £9.5
Grey Goose Vodka, Chambord & Pineapple Juice

Cosmopolitan £8.9
Vodka, Cointreau & Fresh Lime Juice

Lychee Martini £9.5
Vodka, Lychee Liqueur & Apple Juice

Margarita £8.9
Gold Tequila, Cointreau & Fresh Lime Juice

Courvoisier Espresso Martini £8.9
Brandy, Espresso & Kahlua

SHORT

Caipirinha £8.9
Cachaca, Fresh Lime & Sugar Syrup

Caprioska £8.9
Vodka, Fresh Lime & Sugar Syrup

Bramble £8.9
Bombay Gin, Fresh Lime & Sugar Syrup

Sours £9.5
Whiskey, Amaretto, Chambord or Midori, Lime Juice, Egg White & Sugar Syrup

Negroni £8.9
Bombay Gin, Campari & Sweet Vermouth

Daiquiri (Choice of flavours) £8.9
Rum, Fresh Lime Juice & Sugar Syrup

Old Fashioned £9.5
Bourbon, Brown Sugar, Angostura Bitters & Soda Water

Godfather £8.5
Jack Daniels & Amaretto

COCKTAILS

LONG

Mojito £9
Bacardi, Fresh Mint, Lime Juice & Sugar Syrup

Dark & Stormy £9
Spiced Rum, Angostura Bitters, Fresh Lime. Topped with Ginger Beer

Pina Colada £9
Coconut Rum, Pineapple Juice & Coconut Cream

Long Island Iced Tea £9
Vodka, Rum, Tequila, Whiskey, Gin, Triple Sec & Fresh Lime Juice

Bloody Mary £9
Vodka, Lemon Juice, Tomato Juice & Worcester Sauce

CHAMPAGNE

Bellini £8.9
Peach Puree, Topped with Prosecco

Kir Royale £8.9
Creme de Cassis, Topped with Prosecco

Rossini £8.9
Strawberry Puree, Topped with Prosecco

Air Mail £9.5
Rum, Sugar Syrup, Fresh Lime Juice & Prosecco

Sloe Gin Fizz £9.5
Sloe Gin, Fresh Lime Juice, Sugar, Topped with Prosecco

Aperol Spritz £8.9
Aperol, Prosecco & Soda Water

SHOOTERS

Jagerbomb £5

Kamikaze £5

B52 £5

Slippery Nipple £5

NON-ALCOHOLIC

Virgin Mojito £5.5
Apple Juice, Sugar Syrup & Fresh Lime Juice

Breeze Nice £5.5
Cranberry Juice, Raspberries, Lime Juice & Sugar Syrup

WINE LIST

WHITE WINES

SPARKLING & CHAMPAGNE

Prosecco Quadri Extra Dry Botter Veneto Italy	By Glass £6.75 By Bottle £25
Bottega Rose	£28.5
Brut Baron De Marck, Gobillard Champagne France	£45
La Cuvee, Laurent Perrier Champagne France	£65
Special Cuvée, Bollinger Champagne France	£75
Cuvée Rosé Laurent Perrier Champagne France	£85

ROSE WINES

175ml | 250ml | Bottle

Pretty Gorgeous Rosé, IGP Pays d'Oc Languedoc France Intense lychee, strawberry and good acidity enabling the wine to be sipped as an aperitif or paired with pasta and fresh salads.	£5.25 £7.5 £19.5
Comte de Provence Rosé, La Vidaubanaise Provence France A light, bright nose of wild strawberries. A perfect pair with grilled asparagus, grilled octopus and lightly cooked seafood and shellfish.	£28.5

175ml | 250ml | Bottle

Vermentino Vieilles Vignes Pays d'Oc, Les Archères 2016 Languedoc France Floral, peachy and white blossom aromas. Great partner to grilled chicken, avocado salad, grilled asparagus or prawn cocktail.	£4.50 £5.50 £18.95
Pinot Grigio, Via Nova 2016 Sicily Italy Wonderful four seasonal drinking wine. Pairs well with fish, seafood and white meat dishes.	£4.75 £6.75 £19.95
Sauvignon Blanc, Viña Falernia 2017 Elqui Valley Chile Intense bouquet reminiscent of figs, elderflowers, grapefruits and sage. A perfect match with seafood, pastas, casserole, mezzes and lightly cooked food.	£5.75 £6.75 £28
Journeymaker Chenin Blanc 2016 Coastal Region South Africa An abundance of guava and gooseberries. A perfect match with any starter, white meat, fish and salads.	£19.95

Picpoul de Pinet, Réserve Roquemolière 2016 Languedoc France The wine is crisp, light and aromatic. Ideal with hot and cold starters, vegetarian dishes, shellfish and seafood.	£26.5
The Hermit Crab Viognier/Marsanne, Originals, d'Arenberg 2016 Australia Exotic notes of green mango, hay and almond. Try it with hot and cold starters, vegetarian dishes and seafood.	£27.5
Gavi di Gavi, Ascheri 2016 Piemonte Italy Very fresh bouquet of wild flowers and citrus fruits. Dry, pleasant, harmonic palate with a remarkable freshness. Perfect match with shellfish and seafood.	£35
Sancerre, Le Petit Broux, Les Celliers der Cérés, 2016 France A good concentration of green fruit, crisp citrus flavours. Try it with sautéed sides and white fish, smoked salmon, and lighter food.	£45

RED WINES

175ml | 250ml | Bottle

Côtes du Rhône Rouge Quatre Cepages, Laudun Chusclan Rhône France

Great match with grilled meat, hot starters and Mediterranean cooking.

£4.75 | £6.75 | £18.95

Melodias Winemakers Selection Malbec, Trapiche 2015 Mendoza Argentina

A juicy, medium bodied wine with notes of ripe plums, black cherries. Goes well with roasted Mediterranean vegetables or Breeze Rosemary potato salad.

£5.25 | £6.90 | £22.5

Merlot Reserva, De Gras 2016 Colchagua Valley Chile

Rich and intensely red in the glass with a generously aromatic bouquet. Try it with chicken, salad and grilled lamb.

£5.90 | £7.90 | £24

Primitivo Salento, Boheme Puglia Italy

Medium bodied, fresh and fruit-forward, this will pair very well with starters and pastas.

£19.95

Nero d'Avola, Mandra Rossa 2016 Sicily Italy

Fresh, good vanilla flavours and sweet tannins. Excellent choice for pasta dishes, chicken wings and grilled red meats.

£22

Douro Red, Quinta do Crasto 2015 Douro Portugal

Deep violet colour and balanced with berry fruit flavours. Perfect match with hot mezze platter, roasted meat and charcoal grilled lamb.

£25

Chianti Natio Organic, Cecchi 2015 Tuscany Italy

It is a soft, well-structured and balanced wine with aromatic hints of cherry, blueberry and plum. Ideal with salads, cold and hot mezze platters and charcoal grilled lamb.

£28.5

Kaya Kapadokia, Kocabag Winery 2012

Cappadoccia Turkey

Plenty of chocolate plums and a hint of crazy wild berries. Great choice to pair with meat pastas and charcoal grilled lamb.

£32

Bourgogne Pinot Noir, Domaine Maillard Burgundy France

Complex with nuances of mature fruit and herbaceous spice with fine tannins. Ideal with steaks, chargrilled mixed lamb, and hot mezzes.

£42

SPIRITS

Raki

£30 (35cl) | £55 (70cl)

Perfect match with mixed mezze platters

Single (25ml) | Double (50ml)

Vodka

Smirnoff	£4.25 £5.9
Absolute	£4.75 £6.25
Grey Goose	£5.25 £6.9
Ciroc	£5.75 £7.25

Gin

Gordon's	£4.25 £5.5
Bombay Sapphire	£4.5 £5.9
Tanqueray	£4.5 £5.9
Hendrick's	£4.5 £5.9
Sloe Gin	£4.5 £5.9

Scotch/Bourbon/Whiskey

Jack Daniels	£4.25 £5.9
Johnnie Walker Blended Scotch	£4.25 £5.9
Glenfiddich Single Malt Scotch	£4.9 £7.95
Makers Mark	£4.9 £6.9
Woodford Reserve	£4.9 £6.9

Rum

Appleton Estate	£4.25 £5.75
Captain Morgan (white and dark)	£4.25 £5.75
Bacardi	£4.25 £5.75
Malibu	£4.25 £5.75
Havana Club	£4.25 £5.75
Sailor Jerry Rum	£4.25 £5.75

Cognac

Courvoisier	£4.6 £5.75
Hennessy	£4.6 £5.75
Martell	£4.6 £5.75
Remy Martin XO	£7 £9.5

Tequila

El Jimador	£4
Tequila Rose	£4.25
Patron XO Café	£5

Liqueurs

Martini	£4 £5
Pimms	£4 £5
Pimms Cocktail	£7.50
Amaretto	£4.25 £5.25
Southern Comfort	£4.25 £5.25
Baileys	£4 £4.9
Tia Maria	£4 £4.9

BEERS

Cider	£5
Efes Draft	£5
Efes Pilsen	£3.95
Corona	£3.95
Punk IPA	£3.95
Peroni	£3.95
Blue moon	£5
Cobra	£5
Shandy	£4

SOFT DRINKS

Fresh Juices	£3.5
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Apple, ginger, carrot and lime
Orange, cucumber, apple and lime
Orange and carrot
Apple, cucumber and carrot

Coke	£2.5
Diet Coke	£2.5
Fanta	£2.5
7UP	£2.5
San Pellegrino lemon	£2.5
San Pellegrino orange	£2.5
Elderflower Fizz	£2.5
Orange Juice	£2.75
Apple Juice	£2.75
Pineapple Juice	£2.75
Cranberry Juice	£2.75
Red bull	£3

WATER

Still Water	Small £2.50 Large £3.75
Sparkling Water	Small £2.50 Large £3.75