

**HOXTON
GRILL**

HOUSE PRESS SML 4.5 / LRG 7.5

GREEN

APPLE, PINEAPPLE, KALE, CELERY,
PARSLEY, LEMON, CUCUMBER, GINGER

RED

APPLE, BEETROOT, GINGER, PINEAPPLE,
ORANGE, CARROT, LEMON

GINGER

APPLE, GINGER, LEMON

CITRUS

ORANGE, GRAPEFRUIT, TURMERIC,
CAYENNE PEPPER, LEMON

HARD GREEN

CUCUMBER, BROCCOLI, CELERY,
SPINACH, GINGER, PARSLEY, LEMON

JARR KOMBUCHA ALL AT 4

ORIGINAL / PASSION FRUIT / GINGER

COFFEE

ESPRESSO, AMERICANO, MACCHIATO 2.5

CAPPUCCINO / FLAT WHITE / LATTE /
MOCHA / HOT CHOCOLATE 2.8

MATCHA LATTE / COFFEE OVER ICE 3

SANDOWS COLD BREW 4

SOY / DECAF / GUEST COFFEE /
OATS / ALMOND 0.4

FILTER

HOUSE BREW 2.5 / 4.5

AEROPRESS AND POUR OVER 4

CHEMEX 7

BOTANICAL HOUSE PRESS AT 4.5

GLOW

POMEGRANATE, RED GRAPE, GUAVA,
GINGER, LIME, ROSE & COLLAGEN

ENERGY

ORANGE, MANGO, PASSION FRUIT,
GINGER, LIME, CACAO, MACA

REFRESH

COCONUT, HONEYDEW MELON, LIME,
VANILLA & CAMOMILE

SMOOTHIES AT 7

GREENS & PROTEIN

KIWI, BANANA, COCONUT WATER, SPINACH
HONEY SPIRULINA, HEMP PROTEIN, MINT

CACAO & AVOCADO

ALMOND MILK, DATE MEDJOL, SEA SALT,
VANILLA, CINNAMON

OATS & BERRY

ALMOND MILK, FROZEN BLUEBERRY &
BLACKBERRY, BANANA, HONEY

TURMERIC & PINEAPPLE

GREEK YOGHURT, AVOCADO, GINGER,
BLACK PEPPER

JUICES AT 3.5

ORANGE / APPLE / GRAPEFRUIT /
PINEAPPLE

TEA

BREAKFAST TEA / EARL GREY TEA /
CHAMOMILE TEA / GREEN /
PEPPERMINT TEA / JASMINE TEA 2.5

FRESH MINT TEA / ICED TEA 3

Please advise your server if you have any allergies or require information on ingredients used in our dishes.
A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT

WINE

WHITE

Glass Carafe Bottle

Vermentino, Griffin Ridge, Languedoc, France	6.2	16	23
Chenin Blanc, Riebeek, Swartland, South Africa	6.8	19	26
Pinot Grigio 'Dolomiti', Terre del Noce, Italy	7.9	22	31
Picpoul de Pinet, Domaine Delsol, France	8	23	32
Chardonnay, Cycle Gladiator, California, USA	8.5	25	36
Sauvignon Blanc, Lanark Lane, Marlborough, New Zealand	9	26	37
Gavi di Gavi La Meirana, Piemonte, Italy	10	27	42

RED

Grenache, Griffin Ridge, Languedoc, France	6.2	16	23
Primitivo, Visconti della Rocca, Puglia, Italy	6.8	19	27
Malbec, Finca La Colonia, Mendoza, Argentina	7.9	22	31
Montepulciano d'Abruzzo, Barrique, Itynera, Italy	8.2	24	34
Pinot Noir, Cycle Gladiator, California, USA	9.5	27	39
Cabernet Sauvignon, Lost Angel, California, USA	11	31	44

ROSE

Grenache, Griffin Ridge, Languedoc, France	6.2	16	23
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SPARKLING

125ml Bottle

Prosecco Treviso DOC, Luna Argenta, Brut NV	8.5	38
Casa Valduga Arte Tradicional Rose, Brut Vintage, Brazil	10	45
Collet, Brut NV	11	55

BEER

BOTTLED

SOL	4.8	BROOKLYN LAGER	5
PERONI	4.8	ASPALL'S CIDER	5
SIERRA NEVADA	5	SHOREDITCH BLONDE	5

DRAUGHT

AMSTEL	4.5	GUINNESS	5.25
HEINEKEN	4.8	LAGUNITAS iPA	5.4

Vintages may vary depending upon availability - Glass: 175ml, Carafe: 500ml, 125ml also available upon request

COCKTAILS

REMEDIES

ALL AT 10.5

RANGOON FIZZ

BOMBAY SAPPHIRE, LIME, MINT,
HOUSE-MADE GINGER SYRUP,
BITTERS, SODA

CURIOUS CLUB

ROSEMARY INFUSED HENDRICK'S,
LEMON, HOUSE-MADE RASPBERRY
SYRUP, EGG WHITE

BACK OF THE YARDS

BACARDI CARTA BLANCA, YELLOW
CHARTREUSE, LIME, MINT

BELSAZAR SPRITZER

BELSAZAR ROSE, SODA, BAY LEAF &
BLACKBERRY SYRUP, PROSECCO

PORNSTAR MARTINI

FINLANDIA, PASSION FRUIT,
VANILLA, PROSECCO

PEAR COLLINS

FINLANDIA, ELDERFLOWER,
PEAR, LIME, THYME

LIQUORS

ALL AT 10.5

SAZERAC SOUR

REMY MARTIN VSOP, RITTENHOUSE,
LIME, EGG WHITE, BITTERS

WOODY HUSTLER

WOODFORD RESERVE, DRAMBUIE,
HONEY, LEMON, MINT

TENNESSEE PUNCH

JACK DANIEL'S, FALERNUM, TAMARIND SHRUB,
LIME, ELEMAKULE TIKI BITTERS

HOUSE TONICS

ALL AT 10.5

PICANTE DE LA CASA

GRAN CENTENARIO REPOSADO,
CHILLI, CORIANDER, LIME, AGAVE

SOHO NEGRONI

BOMBAY SAPPHIRE, MARTINI
BIANCO, SUZE

EASTERN STANDARD

GREY GOOSE OR BOMBAY SAPPHIRE,
LIME, CUCUMBER, MINT

SOHO MULE

FINLANDIA, HOUSE-MADE GINGER
SYRUP, LIME, SODA