

THE PEN AND PENCIL

DRINKS MENU



BEERS, ALES & CIDER

Draught

	1/2	Pint
Amstel 4.1%	3.15	6.20
Beavertown Neck Oil 4.3%	3.30	6.50
Guinness 4.0%	3.15	6.20
Birra Moretti 4.6%	3.25	6.40
Red Stripe 4.7%	3.20	6.30
Inch's Cider 4.5%	3.15	6.20

Bottled Beer

Modelo Especial 4.5%	5.10
Brooklyn	5.80
Fruli	6.00
Goose Island IPA	6.50
Pacifico Clara	6.50
Budvar 500ml	6.90
Budvar Dark 500ml	6.90
Heineken 0.0%	3.70

Bottled Cider

Aspall Suffolk Draught	5.90
Old Mout Berries & Cherries	6.10
Old Mout Kiwi & Lime	6.10
Old Mout Strawberry & Apple	6.10
Old Mout Pineapple & Raspberry	6.10

SOFTS

Soda Folk Root Beer	£3.50
Fentimans	£3.50
Dandelion & Burdock	
Ginger Beer	
Lightly Sparkling	
Elderflower	
Rose Lemonade	
Orangina	£3.00
Ting	£2.50
Appletiser	£3.00
Red Bull	£3.00
Fruit Juices	£3.00
Orange	
Pineapple	
Apple	
Cranberry	
Mango	
Grapefruit	
Tomato	
Pepsi	£2.50
Pepsi Max	
R Whites Lemonade	



P&P SPRITZES

	Pen Spritz	9.00
	Manchester Raspberry Gin, Lychee Liqueur, Strawberry, Lemon, Soda	
	Call Me Bubbles	9.00
	Xante Pear Liqueur, Cherry, Cranberry, Soda	
	Sloe & Almond Fizz	9.00
	Sipsmith Sloe Gin, Lemon, Orgeat, Soda	
	Cool Runnings	9.50
	Sipsmith Gin, Violet Liqueur, Frosted Mint, Cucumber & Watermelon Tonic	
	Fizzy Wizzy Woo	9.50
	Sipsmith Zesty Orange Gin, Triple Sec, Thyme, Lemon, Cranberry & Ginger Tonic	
	Village Green	9.50
	Hendrick's Gin, Rose Liqueur, Elderflower, Cucumber & Watermelon Tonic	
	Pink Machine	10
	Brockman's Gin, Cherry Brandy, Lemon, Raspberry, Pomegranate & Basil Tonic	
	Storm In A Teacup	10
	Kraken, Xante Pear Liqueur, Lime, Vanilla, Ginger Beer	
	North Pier Amusements	10
	Sipsmith Lemon Drizzle Gin, Triple Sec, Lemon, Watermelon, Prosecco	
	Fuzzy Little Peach	10
	Sipsmith Zesty Orange Gin, Aperol, Lemon, White Peach, Prosecco	
	Campari Spritz	10
	Campari, Orange Juice, Prosecco	
	Pen's Sip Cup	10
	Sipsmith Zesty Orange Gin, Triple Sec, La Quintinye Rose Vermouth, Ginger Ale	
	Island Life	10
	Plantation Pineapple Rum, Triple Sec, Mango, Lime, Soda	

We use a number of allergens on the bar, in our cocktails and for garnishes.

Please inform a member of the team if you have any dietary requirements, intolerances or allergies

SIGNATURES



Chim Chim Cherry

10

Sipsmith Sloe Gin, Crème de Mure, Cherry, Lemon, Apple



Strawberry Blonde

10

Tito's Handmade Vodka, Crème de Fraise, Vanilla,
Strawberry, Milk, Cream



All My Flowers

10.50

Ocho Tequila, Lime, Agave, Hibiscus



Miss Saigon

10.50

Ketel One Vodka, Lychee Liqueur, Jasmine



Poco Picante

10.50

Ocho Tequila, Triple Sec, Lemon, Tomato Juice, Sriracha,
Henderson's Relish, Celery Bitters



The Sweet Red Blood Of The Innocents

10.50

Stoli Vanil, Crème de Fraise, Cherry, Raspberry, Lime,
Cranberry



Rose Garden

10.50

Sipsmith Gin, Rose Vermouth, Elderflower, Rose



Trains To Brazil

11

Cachaca, Crème de Fraise, Watermelon, Lime, Grapefruit



Killa Vanilla

11

Kraken, Licor 43, Chai Spices, Vanilla, Fresh Espresso



Mr. Pen's Adventures in Thyme

11

Chase Pink Grapefruit Gin, Crème de Fraise, Lemon, Thyme,
Mango, Pineapple



Follow The White Rabbit

11

Chase Marmalade Vodka, Apple Liqueur, Apricot, Lemon,
Orange, White Peach



Covfefe

11

Coconut Rum, Amaretto, Caramel, Fresh Espresso, Cream



The Jungle VIP

11

Diabliesse Clementine, Aperol, Raspberry, Lime, Pineapple

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CLASSICS & TWISTS



Elderflower Southside

10.50

Tanqueray Gin, Elderflower, Lime, Mint



Pen's Last Word

10.50

Sipsmith Lemon Drizzle Gin, Lillet Blanc, Maraschino, Green Chartreuse



Bakewell Sour

10.50

Amaretto, Cherry Brandy, Lemon, Orgeat, Cherry Bitters



Summer Enzoni

11

Sipsmith Zesty Orange Gin, Campari, Apricot, Green Grapes, Lemon



P&P Paloma

11

Ocho Tequila, Lime, Grapefruit Sherbet, Vanilla, Grapefruit Juice, Soda



Strawberry & Lychee Martini

11

Chase Pink Grapefruit Gin, Lillet Blanc, Lychee, Crème de Fraise



Spicy Mango Margarita

11

Ocho Tequila, Triple Sec, Lime, Agave, Sriracha, Mango, Orange Bitters



Large Hadron Colada

11

Coconut Rum, Pineapple Juice, Coconut Milk, Watermelon



Pineapple Whiskey Sour

11.50

Bulleit Bourbon, Pineapple, Triple Sec, Lemon, Angostura Bitters



Mango & Coconut Caipirinha

11.50

Leblon Cachaca, Lime, Mango, Coconut



Rum & Butterscotch Old Fashioned*

12

Bumbu Rum, Butterscotch Syrup, Angostura Bitters



Pen Killer*

12

Plantation Pineapple Rum, Diabliesse Clementine Rum, Pineapple, Orange, Lime, Coconut



Pen Zombie*

13

El Dorado 3yo Rum, Diabliesse Clementine Rum, Wray & Nephew, Velvet Falernum, Pineapple, Strawberry, Lime

*Unavailable on our 2 for £12 cocktail offer

Can't find what you're looking for? Our bartenders will be more than happy to make your favourite classic cocktails

WINE

White Wine	175ml	250ml	BTL
Cullinan View Chenin Blanc, Western Cape South Africa Deliciously fresh and creamy with peachy fruit character. A classic South African style.	7.00	8.50	25.00
Belvino Pinot Grigio delle Venezie, Italy Delicately flavoured with notes of green apple and pear, with just a hint of sweetness.	7.30	8.90	26.00
Vidal Sauvignon Blanc, Marlborough New Zealand Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours.	8.20	10.90	32.00
Gavi di Gavi, Enrico Serafino, Italy Pale straw-yellow, the wine shows floral and citrus aromas, with a minerally, dry palate.			£38.00
Rose Wine	175ml	250ml	BTL
Vendange White Zinfandel, California, USA A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.	7.00	8.50	25.00
Les Nuages, Pinot Noir Rose, France Made from the delicate Pinot Noir grape variety in the cool Loire Valley in France, this elegant rose is deliciously balanced and fruit-filled, with wild strawberry character and a fresh, appetising finish.	8.20	10.90	32.00
Red Wine	175ml	250ml	BTL
Berri Estates Merlot, Australia The Merlot grapes, sourced exclusively from Riverland and Sunraysia, were harvested at night to ensure retention of the maximum freshness and fruit flavours. Fermented in stainless steel, a portion of the blend has contact with oak to give an added dimension of spiciness to the plummy fruit and soft tannins.	7.00	8.50	25.00
Berri Estates Shiraz, SE Australia Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.	7.30	8.90	26.00
Brazos Malbec, Uco Valley, Mendoza, Argentina Dark violet with blue hues with typical Malbec aromas reminiscent of ripe red & black fruits as cherries, plums and blackberries. Medium bodied, with soft tannins and balanced acidity. Fruity and spicy finish.	8.20	10.90	32.00
Flagstone Writer's Block Pinotage Western Cape, South Africa Intense concentrated aromas of wild blueberry and ripe cherry, supported by smoky, spicy undertones: ripe and generous: blackberry and plum flavours.			38.00

CHAMPAGNE

Champagne & Sparkling Wine

125ml BTL

Pontebello Prosecco Doc Spumante Extra Dry, Italy

6.70 30.00

Elegant and crisp with a fine bubble mousse and delicious apricot, pear and citrus flavours.

Moët & Chandon Brut Impérial NV, France

75.00

A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.

Veuve Clicquot Yellow Label Brut, France

85.00

Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.

HOUSE POURS

Tanqueray Gin	4.50	El Dorado 3yr	4.50
Ketel One Vodka	4.50	El Dorado 5yr	4.50
The Kraken Black Spiced Rum	4.50	Bulleit Bourbon	4.50
Ocho Blanco Tequila	4.50		

Enjoy a double for just +3.20

We also have an extensive back bar of diverse spirits and liqueurs.

WE RECOMMEND...

Gabriel Boudier Liqueurs	4.20
Deaths Door Gin	6.00
Chase Smoked Marmalade Vodka	4.50
Tanqueray 10 Gin	5.00
Nikka From The Barrel Japanese Whiskey	6.00
Dobel Maestro Humito Tequila	6.00



Dyna Moe is a New York based artist who specialises in all things Mad Men, and is the creator of AMC's very own Mad Men Yourself avatar app. So, who better to create our new cocktail menu? After putting Manchester's favourite ads to the vote, we tasked Dyna Moe with putting her expert, Mad Men spin on them. And this is the result. Enjoy!