



# Drinks Menu



At Artezzen, we want every drink to tell a story of sun-soaked coastlines, shared tables, and the simple joy of good company. Inspired by the vibrant flavours and traditions of the Mediterranean, our drinks menu has been thoughtfully crafted to complement every moment, whether you're easing into the evening with some beautiful food or raising a glass to something worth celebrating.

From refreshing spritzes and carefully selected wines to handcrafted cocktails with a coastal twist, each sip is designed to transport you. We've chosen ingredients and combinations that reflect both the warmth of the region and the welcoming spirit we hope you feel the moment you walk through our doors.

This menu is personal to us. It's a collection of our favourites, inspirations, and a few creative touches we couldn't resist sharing. We hope you find something you love-and maybe even discover something new along the way.

Cheers,

Shaun & Callum

## ON THE ROCKS

**Blanco Basil Negroni** 10.50

*Basil infused gin, stirred down with Lillet Blanc  
and a hint of elderflower*

**Sarti Sour** 10.50

*A twist on a classic, a blend of Sarti Rosa, Passionfruit  
Liqueur and pineapple shaken over ice, ideal as an aperitif*

**Apple and Honey** 10.50

*An easy sipper, Calvados meets apple and house honey  
syrup to create a sharp, elegant drink*

**Amaretto and Coconut Lowball** 12.00

*Homemade banana and coconut foam top Amaretto and  
Coconut Rum, easy drinking that'll leave you wanting more*

**Watermelon & Prickly Pear Margarita** 10.95

*Watermelon Tequila, Prickly pear liqueur and lime juice  
makes a fruity twist on a classic margarita*

## SIP AND SAVOUR

**Passionfruit and Blueberry Martini** 11.00

*Muddled fresh blueberry, mint, and passionfruit are combined with gin to create a sweet, fruity martini*

**Raspberry & Elderflower Martini** 10.50

*Absolut Raspberry is paired with guava and St-Germain, presenting a refined reinterpretation of an Artezzan classic*

**Sicillian Lychee Slip** 11.00

*A delicate lychee martini with subtle sweetness, finished with a dusting of hibiscus for a lightly floral touch*

**Amalfi Breeze** 10.50

*Limoncello shaken with Artezzan's own house made triple sec give a taste of the Amalfi coast, garnished with a view to match*

**Artezzan's Chilli Margarita** 10.95

*A spicy margarita done right. Chilli infused agave, reposado tequila and Cointreau create a spicy drink that'll leave you wanting more*

## SPRITZES

<b>Citrus Spritz</b>	10.50
<i>A bright and zesty blend of chilled limoncello, lemon gin, and sparkling wine</i>	
<b>Grapefruit &amp; Watermelon spritz</b>	10.00
<i>Gin, Watermelon and Pink Grapefruit soda</i>	
<b>Lavender &amp; Bergamot Spritz</b>	10.75
<i>Deep purple lavender with soda and sparkling wine, floral and light</i>	
<b>Hugo Spritz</b>	9.75
<i>A refreshing blend of St-Germain, crisp prosecco, and soda, lifted with fresh mint and cucumber</i>	
<b>Aperol Spritz</b>	10.50
<i>The classic Italian Aperitif</i>	

## SANGRIA

*Artezzan's take on the Spanish staple. It's not a holiday until a jug of Sangria has been shared.*

**White Sangria** 22.50  
*Orange, mint, lemon, cucumber*

**Red Sangria** 22.50  
*Orange, mint, raspberry*

**Rosé Sangria** 22.50  
*Grapefruit, mint, lemon*

## SUNSET DIGESTIF

**Apple & Blackberries** 9.95  
*A velvety, dessert-style cocktail mixing muddled blackberries with cream and apple liqueur*

**Strawberry & Chocolate Espresso Martini** 10.50  
*Chocolate liqueur, freshly ground espresso and coffee tequila mixed with ripe strawberry puree*

**Caramel Manhattan** 12.00  
*A twist on a classic cocktail with subtle caramel and chocolate undertones, boozy and sharp*

## ICED ELIXIRS

<b>Strawberry Daquiri</b>	9.50
<i>Double strawberry, blanco rum and lime. Summer in a glass</i>	
<b>Frozen Cosmo</b>	10.50
<i>Your traditional cosmopolitan in a new form. Absolut citron, cranberry and lime</i>	
<b>Frosé</b>	10.50
<i>Zinfandel and fresh strawberry, what better way to cool down than ice cold wine?</i>	
<b>Frozen Paloma</b>	9.50
<i>Ice cold and punchy. Tequila, Grapefruit and pineapple make a perfect sipper for a sunny day</i>	

## ALCOHOL FREE

<b>Artezzan Iced Teas</b>	5.50
<i>Peach and Raspberry Passionfruit and Mango Jasmine and Elderflower</i>	
<b>Pineapple &amp; Mango Cooler</b>	5.00
<i>Pineapple, mango and passionfruit. A fruity, citrus forward sling</i>	
<b>Not so French Martini</b>	7.00
<i>Ceders classic, pineapple and blackcurrant syrup</i>	
<b>Artezzan Lemonade</b>	5.00
<i>Mint, Elderflower and house made triple-sec syrup. Served lightly sparkling</i>	



# Wine Menu

# White Wine

## SPAIN

	175ML	250ML	BOTTLE
VIDRIADA Airén, Vino De Espana	6.25	9.25	28.00
COME PULP Y BEBE Albarino, Rias Baixas	9.00	13.25	39.00
BERONIA Rioja Blanco, Rioja			47.00

## PORTUGAL

	175ML	250ML	BOTTLE
LUA NOVA Vinho Verde, Vinho Verde DOC	6.75	10.50	31.00

## ITALY

	175ML	250ML	BOTTLE
OMBRELLINO Pinot Grigio, Venezia	6.50	10.00	34.00
ROBERTO SAROTTO Gavi di Gavi, Piedmont			57.00

## FRANCE

	175ML	250ML	BOTTLE
NICOLAS ROUZET Sauvignon Blanc, Loire	9.75	14.00	44.00
ORMARINE 'PLO DE L'ISABELLE' Picpoul de pinet	10.75	14.75	44.00
ICONE Chenin Blanc, Veuvray			47.00
HENRI EHRHART Riesling, Alsace			55.00



# Rosé Wine

ITALY	175ML.	250ML.	BOTTLE
CRESCENDO White Zinfandel, Puglia	7.25	10.75	32.00
FRANCE	175ML.	250ML.	BOTTLE
NICOLAS ROUZET Provence, Provence	10.75	14.00	42.00
HENRI EHRHART Pinot Noir Rose, Alsace			55.00
PORTUGAL	175ML.	250ML.	BOTTLE
LUA NOVA Vinho Verde Rosé, Vinho Verde	7.50	11.00	33.00

# Sparkling

ITALY	125ML.	BOTTLE
MOVENDO Prosecco, Prosecco DOC	7.00	35.00
FIAMMETTA Rose Prosecco, Prosecco DOC	7.00	35.00
FRANCE	125ML.	BOTTLE
HENRI EHRHART 'HARMONIE' Cremant, Alsace	9.50	55.00
PAUL DROUET Brut Champagne, Champagne	16.50	80.00
LAURENT PERRIER ROSE Champagne		130.00
VEUVE CLICQUOT Champagne		100.00



# Red Wine

## ITALY

	175ML	250ML	BOTTLE
CRESCENDO Merlot, Veneto	7.25	10.75	31.50
GUFFETO Montepulciano, d'Abruzzo	8.00	11.50	33.00
OLTRE PIANO Primitivo, Puglia	8.75	13.00	39.00
FAMIGLIE VENETE Ripasso, Valpolicella			57.00
ROBERTO SAROTTO Barolo, Piemonte			75.00

## FRANCE

	175ML	250ML	BOTTLE
BEAUTÉ DU SUD Malbec, Languedoc	8.25	11.75	35.00
BARON DE BAUSSAC Carignan, Languedoc	8.75	13.00	39.00
ESPRIT DE LUSSAC St. Emilion, Bordeaux			52.00
RESERVE DES DENTELLES Châteauneuf-du-Pape, Rhône			80.00

## PORTUGAL

	175ML	250ML	BOTTLE
LUA NOVA Lisboa Tinto, Lisboa	8.00	11.50	33.00



# Beers and Ciders

## DRAUGHT

PINT

ESTRELLA DAMM 4.6%

6.95

*Lager from Barcelona, Spain*

1664 ROSE 5%

6.75

*A crisp wheat beer, citrus notes and a slight spice*

DAMM LEMON 3.2%

6.00

*Estrella Damm lager cut with lemon juice from Barcelona, Spain.*

## BOTTLED

MYTHOS

5.75

1664 BLANC

6.00

*Wheat beer from Alsace, France*

PORETTI 0.0%

5.00

SASSY CIDER

6.50

ESTRELLA GALICIA [GF]

6.50



## SOFT DRINKS

AQUA PANA STILL MINERAL WATER		5.95
SAN PELLEGRINO SPARKLING MINERAL WATER		5.95
COCA COLA / DIET COKE / LEMONADE	3.95	4.95

## JUICE

FRESH ORANGE, APPLE, PINEAPPLE, CRANBERRY, MANGO OR GUAVA JUICE	3.10	5.25
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## BOTTLES

COCA COLA		4.25
COKE ZERO / DIET COKE		4.10
FENTIMANS ROSE LEMONADE		5.25
FEVER TREE GINGER ALE / GINGER BEER		4.95

## HOT DRINKS

ESPRESSO		3.50	4.00
MACCHIATO		3.60	4.50
AMERICANO	4.00	CAPPUCCINO	4.50
CAFFE LATTE	4.50	FLAT WHITE	4.50
CAFFE MOCHA	4.50	HOT CHOCOLATE	4.50
TEA			3.90

*Choose from:*

*English Breakfast, Earl Grey, Rooibos, Mint, Green Tea, Camomile*

IRISH COFFEE		8.50
CALYPSO COFFEE		8.50
FRENCH COFFEE		8.50
AMARETTO COFFEE		8.50