



M O N T E R R E



## DRINKS MENU



*Monterre: Where Taste Rises Above*

*From Monte and Terre—the mountain and the land, Monterre was born with a vision so grand.*

*An escape in the city, refined and rare, where elegance lingers in food, drink, and air.*

*Our cocktails are crafted, our wines are precise, every pour thoughtful, every sip nice.*

*Not just a restaurant, but something more—a space where romance and rhythm explore.*

*From golden hour to midnight glow, where fine taste meets a gentle flow.*

*So raise your glass, feel the stir*

*You're not just out...*

*You're at Monterre.*

## SIGNATURE COCKTAILS

### ICENI FIZZ

Vodka, St German, Lemon, Elderflower,  
Fresh Cucumber, Mr Bitters, Soda Top

14

### BLOOD AND FATE

Tequila, Mezcal, Campari, Lime, Blood Orange, Hibiscus, Agave

14

### WOODLAND ELIXIR

Gin, Green Chartreuse, Maraschino Liqueur, Lime, Pistachio, Basil

14

### WICKED SKIES

Bourbon, Briottet Chesnut, Liqueur 43, Lillet Blanc,  
Bobs Choc Bitters

14

### MONTERRE'S FURY

Bourbon, Drambuie, Scotch, Ancho Reyes, Lemon, Ginger  
Cordial, Apple

15

Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.  
A discretionary service charge of 12.5% will be added to your final bill.

## SPRITZ SELECTION

### AMALFI SPRITZ

Limonecello, Prosecco, Soda

13

### HUGO SPRITZ

St. German, Prosecco, Soda

13

### APEROL SPRITZ

Aperol, Prosecco, Soda

13

### CAMPARI SPRITZ

Campari, Prosecco, Soda

13

## LOVE IN PORTOFINO

Gin, Rose Liqueur, Rose Syrup, Lemon Soda

14

## NEGRONI SELECTION

### CLASSIC NEGRONI

Gin, Campari, Sweet Vermouth

14

### WHITE NEGRONI

Gin, Gentian Liqueur, Lillet Blanc

14

### GRAPEFRUIT NEGRONI

Gin, Campari, Sweet Vermouth, Grapefruit Juice

14

### MEZCAL NEGRONI

Mezcal, Campari, Sweet Vermouth

14

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## MONTERRE CLASSICS

### TIRAMISU ESPRESSO MARTINI

Vodka, Baileys, Espresso, Mascarpone, Cocoa Powder, Ladyfinger

14

### FRENCH 75

Gin, Lemon, Champagne

16

### SPICY MARGARITA

Tequila, Orange Liqueur, Lime, Jalapeño, Agave

14

### DRY/DIRTY MARTINI

Gin / Vodka, Dry Vermouth, Lemon Twist / Olive Brine

14

### PALOMA

Tequila, Lime, Grapefruit Soda, Salt

14

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## MONTERRE CLASSICS

### OLD FASHIONED

Bourbon, Angostura & Orange Bitters, Sugar

14

### THE LAST WORD

Gin, Green Chartreuse, Maraschino Liqueur, Lime

14

## MOCKTAILS

### BERGAMOT PALOMA

Everleaf Marine, Grapefruit, Grapefruit Soda

9

### TROPICAL BLOSSOM

Everleaf Forest, Passionfruit Purec, Pineapple, Tonic

9

### SCARLET BREEZE

Everleaf Mountain, Strawberry Purec, Mint, Tonic

9

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# WINE BY GLASS & CARAFE

## SPARKLING & CHAMPAGNE

Vintage		Region	125ml
NV	Prosecco, Collezione 96 Brut, Masottina	Veneto	7
2024	Prosecco Millesimato Rosé Brut, Sacchetto	Veneto	7
NV	Champagne Duval-Leroy Brut Reserve	Champagne	15

## WHITE

Vintage		Region	175ml	500ml
2023	Trebbiano Blend, Viabore, Carminucci	Marche	9	24
2024	Vermentino, Timo, San Marzano	Puglia	10	26
2023	Pinot Grigio, Andrea di Pec	Friuli-Venezia Giulia	12	33
2023	Sauvignon Blanc Fumât, Collio, Collavini	Friuli-Venezia Giulia	14	40
2023	Gavi, Palás, Michele Chiarlo	Piedmont	16	45

## ROSÉ

Vintage		Region	175ml	500ml
2024	Primitivo Rosé, Tramari, San Marzano	Puglia	11	26
2023	Campania Rosato, San Greg, San Gregorio	Campania	14	40
2024	Rosé, 'Whispering Angel', Côtes de Provence	Provence	16	45

## WINE BY GLASS & CARAFE

### RED

Vintage		Region	175ml	500ml
2023	Negroamaro, Il Pumo, San Marzano	Puglia	9	24
2022	Montepulciano Blend, Anima Osca, Tenimenti	Molise	10	26
2024	Valpolicella Rio Albo, CaRugate	Veneto	13	38
2022	Chianti Classico, Carpineto	Tuscany	14	40
2023	Cabernet Sauvignon, Toscana, Campo alle Comete	Tuscany	15	42

### SWEET WINE

Vintage		Region	100ml
2016	Vin Santo del Chianti, Bonacchi	Tuscany	13.5
2019	Recioto di Soave, La Perlara, CaRugate	Veneto	15.5

Wines are served at 175 ml (125 ml on request).

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## VODKA

Ramsbury	9
Reyka	9
Cariel Vanilla	9
Belvedere	10
Crystal Head	16
Grey Goose	11
Beluga	11
Beluga Allure	28
Kinik's Tail	11

## GIN

Elephant	13
Mirabeau	16
Malfy Gin Rosa	11
Aviation	11
Monkey 47	14
Tanqueray Dry	10
Tanqueray 10	11

Spirits are served at 50 ml (25 ml on request).

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## GIN

Hendricks	11
Gin Mare	12
Lyre's London Dry 0%	8
Procera Blue Dot	18
Del Professore Crocodile	11
Del Professore Madame	13

## RUM

Plantation 3	9
Plantation Dark	10
Plantation Pineapple	11
Plantation XO	16
Myers's Dark	10
Tidal	11
Havana 3	9

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## RUM

Aluna Coconut	9
Wray & Nephew Overproof	12
Abelha Cachaca	11
Diplomatico Reserva	15
Zacala Centenario XO	29

## BOURBON & RYE

Four Roses	10
Four Roses Small Batch	12
Buffalo Trace	10
Woodford Reserve	11
Elijah Craig	15
Makers 46	12
Sazerac Rye	15
Rittenhouse Rye	15
Whistle Pig 10 Rye	24

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## JAPANESE WHISKEY

Hibiki Harmony	28
Yamazaki 12	31
Yamazaki 18	100

## IRISH WHISKEY

Kinahan's	11
Jameson Black Barrel	12

## SCOTCH

Monkey Shoulder	10
Laphroaig 10 Malt	16
Talisker 10 Malt	13
Talisker Port	17
Lagavulin 16	20
Dalmore 15	28

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## SCOTCH

MacAllan 12 Double Cask	20
MacAllan 18 Double Cask	80
J Walker Blue Label	38

## TEQUILA & MEZCAL

El Rayo Plata	10
El Rayo Reposado	11
Don Julio Reposado	15
Don Julio 1942	45
Clase Azul Reposado	42
Clase Azul Plata	30
Pensador Mezcal	14
Dos Hombres Mezcal	20
Satryna Blanco	19
Satryna Reposado	22
Satryna Mezcal Ancestral	36

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## BRANDY, COGNAC & CALVADOS

Courvoisier V.S	13
Hennessy VSOP	15
Hennessy XO	40
Remy Martin 1738	15
Remy Martin XO	40
Château du Breuil Calvados Pays d'Auge XO (6yr)	13
Château du Breuil Réserve du Château Calvados Pays d'Auge 8yr	15

## APERITIFS & DIGESTIFS

Disaronno	8
Aperol	8
Campari	8
Baileys	8
Drambui	8
St. Germain	8
Frangelico	8
Meletti Limoncello	8

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## APERITIFS & DIGESTIFS

Lillet Blanc	8
Chartreuse Green	8
Crodino Aperitivo 0.0%	7

## GRAPPA

Grappa Julia Superiore 38%	10
Marolo Grappa di Barbaresco Rabaja	16
Marolo Grappa di Brunello	15
Marolo Grappa di Barolo 12yr	25
Nonino Grappa Picolit Cru	38

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## BEER & CIDER

Poretta Lager, Italy	7
Noam Bavaria Lager, Germany	8
Toast New Dawn Session IPA	7
Menabbrea 0%, Italy	6
Sassy Cidre Brut, France	7
Sassy Cidre Rose, France	7

## WATER, SOFTS & MIXERS

Aqua Panna Still Water	5
San Pellegrino Sparkling Water	5
Coca Cola	4
Coca Cola Diet	4
Coke Zero	4
Double Dutch:	4
<i>(Soda / Tonic / Light Tonic / Grapefruit / Ginger Beer / Ginger Ale / Elderflower / Lemonade)</i>	
Eager Juices:	4
<i>(Orange, Apple, Pineapple, Grapefruit)</i>	

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## COFFEE & TEAS

Espresso	3
Macchiato	3.5
Piccolo	3.5
Americano	3.5
Flat White	4
Cappuccino	4
Latte	4
English Breakfast Tea	4
Earl Grey Tea	4
Green Tea	4
China Rose Petal Tea	4
Darjeeling Tea	4
Fresh Mint Tea	4
Chamomile	4

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## BAR NIBBLES

Nocellara Olives	4.9
Roasted Almonds	4.5
Truffle Arancini	7.5
Garlic Bread (add cheese +3)	5.5
Zucchini Fritti	7.5
Fries (add parmesan & truffle +3)	5.9
Antipasti Misto	12.9
bresaola, prosciutto di parma, salame & pickles	
Cheese Plate	12.5
selection of three Italian cheeses with crackers & homemade chutney	



**M O N T E R R E**

## LARGE GROUPS & PRIVATE HIRE

Whether it's a birthday, anniversary, engagement, or corporate event, our elegant indoor dining room, romantic terrace, and private event area provide the perfect setting. Surrounded by timeless design, great music, and exceptional Italian food and wine, every occasion at Monterre becomes a memory to cherish.

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