



the meet drinks menu

The lime/lemon we use is from unwaxed fruit.
The sugar syrup is William Fox Sugar Syrup
made from the Senegal Acacia Tree.

cocktails

All 9.70

Meetini

Bols Genever, Lime Juice, Cashew milk, Ms. Better's Miraculous Foamer, Matcha Green Tea.

Vegroni

Bombay Sapphire, Aperol, Dolin Rouge, served Smokey.

Machito

Midori, Bacardi Carta Blanca, Lime Juice, Mint, Matcha Green Tea, Soda.

Amaretto Sour

Disaronno, Lemon Juice, Angostura, Ms. Better's Miraculous Foamer, served Smokey.

Whisky Sour

Johnny Walker Black Label, Lemon Juice, served Smokey.

Pisco Sour

La Diablada Pisco, Lemon Juice, served Smokey.

White Russian

Grey Goose Vodka, Kahlua, Cashew Milk.

Rhubarb & Custard Martini

Vanilla Finlandia, Crème de Vanilla, Rhubarb Syrup, Cashew Milk.

Violet Martini

Star of Bombay, Crème de Violet, Maraschino, Lemon juice.

Sazerac

Woodford Rye, Hennessy VS, Pernod, Absinthe, Peychaud's bitter, Angostura, served Smokey.

Old Fashioned

Woodford Reserve, Angostura, Orange Angostura.

craft beer

All Caps Vegan American Pilsner 4.5% 5.50
(Mondo Brewery Co.)

Full, rich malt and hops dominate, but are complimented by distinctive grainy sweetness only maize can provide.

Dennis Hopp'r IPA 5.3% 5.50
(Mondo Brewery Co.)

Medium bodied with juicy flavours that come through nicely with a slightly sweet finish.

wines

White

Airén

Castillo del Moro, Vinos Más Buscados, La Mancha, Spain

Pinot Grigio

Uvam, IGT, Biscardo, Mabis, Veneto, Italy

Sauvignon Blanc

Santa Macarena, Espinos Y Cardos, Aconcagua, Chile

Rosé

IGP Pays d'Hérault

Pierre et Papa, Languedoc & South West, France

Red

Tempranillo

Syrah, Castillo del Moro, La Mancha, Spain

Garnacha

Finca Manzanos, Bodegas Manzanos, Rioja, Spain

Malbec

Man Meets Mountain, Mendoza, Argentina

Sparkling

Casa Ermelinda Freitas Spumante 7.00 29.50

Palmela, Setubal, Portugal

soft drinks

Karma Cola 330ml bottle 3.90

Lemony Lemonade 330ml bottle 3.90

Real Kombucha Dry Dragon 330ml bottle 4.50

This kombucha ferments to give delicate citrus notes of grapefruit & sweet lemons, grounded in a definite vegetal, green tea back note & a longer, fuller-bodied, yeasty finish.



www.the-meet.co.uk | 020 3397 7475
15-16 Lendal Terrace, Clapham, SW4 7UX



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