

SPARKLING COCKTAILS

RASPBERRY GIN FIZZ £8.5

The perfect start to any evening.. Plymouth gin is infused with raspberry puree, a little sugar syrup and a dash of Angostura bitters before being shaken and strained and topped with Prosecco for fabulously fizzy finish.

BELLINI £7

The true classic that never goes out of style. The perfect start to the evening sees white peach puree topped with classic Prosecco.

PINK GOOSE £9

An elegant cocktail with a less than elegant name! Muddled raspberries are mixed with Grey Goose vodka, elderflower cordial and topped with Prosecco.

MOJITO ROYALE £9.5

Take the classic Mojito recipe and add a touch of sparkle. Fresh lime and mint, sugar syrup and Havana 3 year old white rum are muddled and topped with crushed ice. An elegant sparkling finish is created as we top with Prosecco.

COCKTAIL CLASSICS

COSMOPOLITAN £7

Long before Carrie Bradshaw came along this was the staple of every bar in New York. Our version takes Absolut Citron, shakes it with Cointreau, cranberry juice and fresh lime and serves it in the martini glass the girls were famous for!

MOJITO £7

Hailing from as far back as the 16th century our twist on this uses the classic Havana recipe. Havana 3 yr old white rum is muddled with fresh lime, mint and sugar syrup with a few dashes of Angostura bitters and is then topped with crushed ice and soda water.

JERRY'S MOJITO £7

Can you improve on a classic? Well we can twist it that's for sure! Sailor Jerry replaces white rum and we add passion fruit puree to the mix to create this fruity twist on a classic.

LONG ISLAND ICED TEA £8

Not many good things came out of the 70's, but the Long Island Iced Tea was one of them [maybe ABBA too?] Equal parts of Absolut vodka, Beefeater gin, Havana white, Cointreau and Jose Cuervo gold tequila are shaken with lemon juice and served on top of cubed ice and Coke. Enjoy with caution!

CAIPIRINHA £6

The taste of Brazil! Sagatiba Cachaça is mixed with fresh lime juice and just a little sugar syrup to create this classic which is often called the national drink of Brazil!

NEGRONI £7.5

Before James Bond became synonymous with the Vodka Martini, Ian Fleming wrote a story that saw him order a Negroni! We use something a little special, with equal parts of the stunning Beefeater 24 gin, Campari and Martini Rosso are stirred and finished with orange zest.

CHIVAS SPEYSIDE £7

A heart-warming winter treat. Chivas Regal whisky is shaken with pineapple, lemon juice and a little sugar syrup to breathe new life in an 12 year matured classic whisky.

MARTINIS

CLASSIC MARTINI £8

Called 'the only American invention as perfect as the sonnet' ours takes the English inspired Dutch gin Three Corner and slowly adds vermouth to create an effortlessly elegant dry classic.

HOXTON MARTINI £8

Hoxton coconut and grapefruit gin is infused with just a little sugar syrup, vermouth is stirred in and is enhanced with orange zest. Simply stunning.

ESPRESSO MARTINI £9

Elegant, smooth and a wake up kick! Especially the way we make it! Absolut vanilla vodka is shaken with Patron XO Café tequila, vanilla syrup and an extra shot of espresso to make a drink that is like liquid velvet.

STRAWBERRY & BALSAMIC MARTINI £7

Now bear with us on this one! Absolut vodka is shaken with strawberry puree and a few drops of balsamic vinegar are added to give it a real edge. Served straight up even Bond would give this a try!

GIN COCKTAILS

TOM COLLINS £6

John Collins was the Head Waiter at Limmer's Old House in Conduit Street, Mayfair. He devised this cocktail which calls for an Old Tom gin hence its' name change. We take Jensen's Old Tom, shake with fresh lemon juice and just a dash of sugar syrup and serve on the rocks topped with soda.

FRENCH 75 £9

Devised by Harry MacElhone at his New York Bar in Paris, this classic was named after the French 75mm field gun, as the combination was said to feel like being shelled by one of those guns. Over time, thankfully, the recipe has mellowed! We take Citadelle Bleu, shake with fresh lemon and a little sugar syrup then strain and top with Prosecco.

THE WHITE LADY £7

Harry MacElhone makes another appearance with this classic.. this time invented during his time at London's Ciro Club in 1919. With this classic we take Rock Rose hand crafted Scottish gin [in honour of Harry's Scottish heritage], Cointreau and lemon juice and add just a dash of sugar syrup, shake, strain and serve. Classic simplicity.

BRAMBLE £7.95

A relatively modern cocktail, the Bramble was devised in 1984 in Fred's Club, Soho by Dick Bradsell. A sweeter take on the Cosmo, Beefeater gin is shaken with lemon juice and sugar syrup and poured over crushed ice. Crème de mure is added to sweeten and add colour. A modern gin classic!

GIN SLING £7

A twist on the Singapore classic, the Gin Sling takes Plymouth gin, adds Cherry Brandy and fresh lemon juice, shakes then tops with soda water.

DIANNE BOURNE'S GIN SCRABBLER £7

Manchester Evening News 'The Diary' editor, Dianne Bourne beat off rivals to create a gin cocktail to be on our menu. Her Scrabbler takes Boe gin, apple juice, elderflower cordial and are combined and served with a cinnamon rim to form a cocktail as elegant and feisty as the lady herself!

SPARKLING

ARMAND DE BRIGNAC ACE OF SPADES BRUT

The Armand de Brignac Ace of Spades Brut Gold NV, the brand's flagship cuveé, is a singular example of the Brut Champagne tradition. Marvelously complex and full-bodied, its bouquet is both fresh and lively, with light floral notes. Quite simply this is a Rolls-Royce of champagnes and is available exclusively to Atlas.

£350

LAURENT PERRIER ROSÉ

Red grape skins are left in the wine for up to 3 days to give this king of the pink sparklers its deep salmon colour. Red and black fruits reminiscent of raspberries, black cherries and black currants. Fresh, rounded and supple with a long finish.

£69

VEUVE CLIQUOT

The strength of this golden yellow wine is immediately pleasing to the nose whilst its complexity explodes on the palate. The initial notes of fruit are followed by more discreet aromas of brioche and vanilla when the wine is allowed to age in the bottle and offers a long creamy finish.

£60

BOLLINGER

A hedonist's dream from one of the great Champagne houses. The grapes are from *grand cru* vineyards, which explains the generous, full-bodied Bollinger style. Other factors that come into play include a first fermentation in oak and a minimum of 36 months ageing before disgorgement. The style is rich, full flavoured and distinctive with a lovely creamy texture.

£60

PERRIER JOUET GRAND BRUT

This fine champagne house dates back to 1811, and the Grand Brut is a fine example of their tradition. Friendly and open, with a refreshing ripeness to the soft, apple fruit and a zesty mousse.

£50

LALLIER GRAND CRU

A broad, rich, pinot noir driven style with orchard fruit and classic bread notes. Very approachable, but with nice freshness on the palate from the chard portion.

£40

LALLIER PREMIER CRU ROSÉ

On the nose the champagne displays aromas of strawberries, blackcurrant and pear and even Bakewell tart! On the palate it is dry with soft fruit flavours.

£45

PROSECCO, LUNETTA

Lunetta [Little Moon in Italian] features handpicked grapes from the northern region of Trentino. Enticing aromas of apple and peach give way to a palate that is refreshing and harmonious, with crisp fruit flavours and a clean finish.

£20 bottle / £6 175ml glass

ROSE WINE

CIRCUMSTANCE. CAPE CORAL MOUVEDRE. SA

Only a wine that respects its sense of place will truly give pleasure so sav makers Waterkloof. The wine is a pale, salmon colour. It has delicate flavours of spice and herbs, and is gentle and smooth with great persistence and a dry finish.

£22 bottle

BURLESQUE, WHITE ZINFANDEL, CALIFORNIA

A crowd pleasing, fruit packed rosé from sun drenched California that offers a nice medium summery drink, often described as strawberry ice cream in a glass!

£17 bottle / £6 250ml / £5 175ml / £4.50 125ml

ANCORA MONFERRATO CHIARETTO, ITALY

Full flavoured, delicious rosé from the Piemonte region of northern Italy. Produced from the local Barbera grape, it has ripe juicy strawberry and cherry fruit flavours with a clean, dry, fresh finish.

£15 bottle / £5.50 250ml / £4.50 175ml / £4 125ml

WHITE WINE

QUICKIE! SOME YOUNG PUNKS, SAUVIGNON BLANC, AUS

In their words – "This is passion, a monster bigger than the three of us that leads us to sofabox, grandstand, and sometimes pass out on the couch." Generous, up front and fruity with more crispness and minerality than is all too often lacking in Australian Sauvignons. Some Young Punks epitomise the best of New Australia.

£25 bottle

LES CHASSEIGNES, SANCERRE, FRANCE

This single vineyard Sancerre is made from 30-50 year old vines. The nose is delicate and floral whilst the palate is extremely refined and has a pure minerality. Zinab fresh clean lemon comes through with hints of summer herbs. This expertly made wine is fresh, well-balanced and simply delightful.

£24 bottle

ORBALLO, ALBARIÑO, SPAIN

Very bright and pale lemon in colour. Fruit citrus aromas blend with fragrant mountain herbs on the nose. The palate is full flavoured with lots of ripe fruit balanced by a refreshing smack of acidity.

£22 bottle

CONCHETTA, GAVI, ITALY

Gentle, aromatic dry white with the green apple and kiwi fruit typical of the local Cortese grape of Piemonte, northern Italy. Herbal characters and savoury notes make this a great aperitif.

£20 bottle

RIVERSTONE RIDGE. SAUVIGNON BLANC. NZ

A Marlborough classic. On the nose this wine gives off big aromas of citrus, grapefruit and hints of tropical fruits. On the palate, pineapple and gooseberry flavours come through with lemon lime acidity for balance.

£20 bottle / £7 250ml / £6 175ml / £5 125ml

BERRI ESTATES. CHARDONNAY. AUS

The grapes for this fresh, lemony chardonnay are fermented and matured in stainless steel with absolutely no oak contact. The aim being to retain the fresh varietal fruit, crisp, ripe acidity and weight to produce this classic Chardonnay.

£17 bottle / £6 250ml / £5 175ml / £4.50 125ml

SIERRA GRANDE. SAUVIGNON BLANC. CHILE

Produced from old vine Sauvignon Blanc grown on the cool, hilly farm of the Martin family, this has fresh, crisp, ripe citrus fruit and is packed with lime zest and kiwi fruit flavours. Think of cool alacial streams and enjoy the refreshing, racy acidity on the finish. Screams 'party', 'friends' and 'summer'.

£16 bottle / £5.50 250ml / £4.50 175ml / £4 125ml

GARGANEGA. PINOT GRIGIO. ITALY

Pale straw yellow in colour. Lightly aromatic with ripe citrus and baked apple characters. A fresh, crisp and easy to drink dry white with soft, lightly honeyed fruit.

£16 bottle / £5.50 250ml / £4.50 175ml / £4 125ml

CUVÉE JEAN PAUL. FRANCE

The deliciously fresh and super aromatic nose has intense nettle and citrus. The palate has some weight as well as being soft and approachable, with stone fruit, hints of citrus and a lasting finish. The flavour is fresh, smooth and well balanced, making this an instantly quaffable wine to enjoy day after day!

£15 bottle / £5.50 250ml / £4.50 175ml / £4 125ml

the perfect
PRE-THEATRE
place to meet

WINE OF THE WEEK £10 before 7pm

RED WINE

DOMAINE BERTHELEMOT. MONTHELIE. FRANCE

With an intriguing combination of red and black berries, hints of violets and a beautifully crafted palate, this robust Gold Medal winning Burgundy is simply amazing
£30 bottle

NOVAS, PINOT NOIR GRAN RESERVA, CHILE

From the Casablanca valley and another Gold Medal winner. This organic and FairTrade bright ruby red has aromas of strawberry tempered with cocoa. The red berry fruit flavours, soft smooth tannins and good acidity combine to form a fine, persistent finish.
£22 bottle

ROBERT MONDAVI WOODBRIDGE, SHIRAZ, CALIFORNIA

This velvety shiraz brims with vibrant dark berry and plum characters from Californian vineyards, laced with soft spices from oak barrel ageing.
£19 bottle

VEGA PIEDRA, RIOJA, SPAIN

Soft and approachable, with attractive strawberry fruit and coconutty oak. This cracking youthful rioja is itching to get out of the bottle!

£18 bottle / £6.25 250ml / £5.25 175ml / £4.25 125ml

LES VOLETS. MALBEC. FRANCE

A seriously rich and plummy Malbec from the deep South of France. Vibrant and exciting this is a rewarding choice whatever the occasion.

£17 bottle / £6 250ml / £5 175ml / £4 125ml

BERRI ESTATES. SHIRAZ. AUSTRALIA

Fruity, medium-bodied with raspberr, cherrv and plum flavours, complemented by vanilla spices. This shiraz is polished and very appealing.

£16 bottle / £5.75 250ml / £4.75 175ml / £3.75 125ml

SIERRA GRANDE. MERLOT. CHILE

A young and fruity wine offering juicy Merlot flavours, ideal for entertaining. Ripe plum and berry fruit aromas are on the nose followed by a warm palate with rich fruit and soft tannins.

£16 bottle / £5.75 250ml / £4.75 175ml / £3.75 125ml

CUVEE JEAN PAUL ROUGE. FRANCE

Sweet, rich, juicy red adorned with that classic Rhone hallmark – spice of Grenache sprinkled with Syrah; lusciously textured plum and raspberr fruit rounds off the palate making this a delicious, uncomplicated, medium bodied drinkable red.

£14 bottle / £5.50 250ml / £4.50 175ml / £4 125ml



ATLAS BAR

welcome back to an icon

wines and
cocktails

VALENTINE'S GIN SUPPER CLUB

A night of 3 dishes from our Head Chef, Ross Parker, matched to 3 sensational gins, with an expert on hand to talk you through the gins

THURSDAY 12TH FEBRUARY

£35 per person

To book your place email

james@atlasbarmanchester.com