

CHAMPAGNE & HOT DOGS



Cocktail List

Into The Wild 9.5

Fords Gin, Elderberry, Lemon, Absinthe, Soda, Pine

An Ode to the Alaskan wilderness and the book of the same name, the famous 'Bramble' cocktail got shipped off to the Forests of North America. Juniper berries, fresh citrus and green forest floor flavour this Boy Scout version of a gin and lemonade.

Cold Buttered Penicillin 9.5

Buttered Scotch, Lemon, Honey + Ginger Syrup, Peat Monster

Better than a bobble hat on a frosty Fitzrovia night. Compass Box Scotch whisky got washed with butter to give a rich mouthfeel to the spicy fireside version of a Whisky sour.

#NakedandFamous 9.5

Mescal, Aperol, Yellow Chartreuse, Lime

A straight up party sour. Smoke, honeyed rhubarb and citrus. Mescal, it's like tequila for hipsters. Have three. Get Famous. Get Naked.

Nevermore 9.5

Cachaca, Pear, Lime, Egg White, Eucalyptus

Once upon a midnight dreary, while I pondered, weak and weary... I came to Bubbledogs and drank a bit of Brazilian Sunshine. Cachaca, like a vegetal rum from Brazil, and Eucalyptus makes this seasonal sour, fresh, fresh, fresh.

Toronto 10

Rittenhouse Rye 100, Amontillado Sherry, Amaro, Walnut Bitters, Maple Syrup

The original Toronto Cocktail dates back to 1922, featured in 'Cocktails: How to mix them.' It was described as being 'much appreciated', grand praise indeed. A Rye old fashioned features nutty and savoury Sherry with a blend of Amaros, an Italian bitter, and a smattering of Maple syrup. Go Maple Leaves!

Please note that this is a sample menu and is subject to change