



JAZZGIR



BAR MENU

BAR MENU



JAZZGIR FINE DINING RESTAURANT AND BAR

LIVE MUSIC AT JAZZGIR Every Thursday, Friday and Saturday evening.

Every week we have London's top jazz, soul and blues bands Thursday through to Saturday, dine and dance the night away with an exciting array of live music. On special events and club nights live music is followed by our resident and guest DJ's til late.

For more information please visit our website www.Jazzgir.co.uk



PRIVATE HIRE AND CORPORATE EVENTS

Plan your corporate event at Jazzgir.

At Jazzgir we provide an exclusive private hire service for those looking to plan elegant and private business parties or events in the heart of Canary Wharf.

For all enquires please telephone 020 7001 0400 or Email Reservations@Jazzgir.co.uk



WWW.JAZZGIR.CO.UK

JAZZGIR FINE DINING RESTAURANT AND BAR

JAZZGIR COCKTAIL MENUS

To compliment the quality of our food we have introduced the elite cocktail menu; our bar staff and mixologists have curated a selection of signature and bespoke cocktails and with over 50 different spirits and premium ingredients to choose from, you really are spoilt for choice.

We also pride ourselves on our mocktails and wide variety of deluxe wines for everyone to enjoy.



GROUP BOOKINGS AND RESERVATIONS

Celebrate your special occasion at Jazzgir. Make your experience memorable with live music, delicious dishes and more. You can trust our team of professionals to provide you with the best service, whether it is a birthday, wedding or Christmas party. We specialize in tailoring events and group bookings and promise to make your evening one to remember.

To book please telephone 0207 001 0400 or Email Reservations@Jazzgir.co.uk





SIGNATURE COCKTAILS

Purple Haze 9.5

Portobello Gin, Briottet Creme de Mure, rosemary syrup, cranberry juice, lemon with fresh blackberries

Orchard Sunrise 10

Sipsmith Sloe Gin & London Dry, Briottet Pear liquor with apple juice

Hot Lady 9.5

Hot Stoli Vodka, Briottet Crème de Framboise, fresh raspberries and a touch of cranberry juice

Rum Away 9.5

Brugal Anejo, Luxardo Maraschino liquor, pineapple & lime juice with a touch of grenadine

Aged Padua Negroni 10

Martin Miller's Gin, Aperol, Antica Formula Vermouth, Orange Bitters

Black Mamba 9.5

El Jimador Blanco Tequila infused with Hibiscus, Briottet Creme de Mure, agave syrup, fresh lime juice

The Bitter Heaven 10

Sipsmith London dry Gin, Solerno Blood Orange liquor, grapefruit juice, honey syrup, lemon, basil

Bizzare Lychee Martini 10

Fair Quinoa Vodka, lychee purée, pineapple juice, Briottet Lychee liquor & Pink Pepper Bitters

Cherry Chocolate Julep 9.5

Maker's Mark Bourbon, Cherry Liquor , Briottet White Chocolate, Maraschino Cherry, mint & Chocolate Bitters

La Pasi3n 9.5

El Jimador Reposado Tequila, Aperol, Grapefruit Juice, passion fruit syrup and lime

Caramel Biscuit Martini 9.5

Stoli Red Vodka, Stoli Salted Caramel Vodka, Fair Cafe liqueur, Caramel Syrup and Espresso

Tropical Key 9.5

Sailor Jerry Spiced Rum, Brugal Anejo Dark Rum, Aluna Coconut Rum, orange and pineapple juice, passion fruit syrup, lime, Angostura Bitters

Midnight Moon 10

Aviation Gin, Elderflower liqueur, apple juice, raspberries, lavender syrup & lemon

The Dark Side Of The Sweetness 11

Stoly Elit vodka, fresh strawberry, rosemary, balsamic vinegar reduction



ELITE COCKTAILS

From Florence With Love 14.5

Martin Miller's 9 Moons Gin, Lillet, Italicus, Luxardo Bitter Bianco

A TRIBUTE TO ONE OF THE MOST FAMOUS COCKTAILS "NEGRONI" USING AN AMAZING AGED GIN, AN AROMATIC FRENCH VERMOUTH AND BERGAMOT LIQUOR BALANCED BY AN ITALIAN WHITE BITTER.
MARTIN MILLERS 9 MOONS IS LIKE NO OTHER GIN AS IT IS AGED FOR 9 MONTHS IN A BRAND NEW BARREL GIVING IT A UNIQUE SMOKY NOTE.

Smoked Corn is the New Fashion 12.5

Maker's Mark, Pop Corn Syrup, Angostura and Orange Bitter

A TWIST OF THE "OLD FASHION" USING POP CORN SYRUP AND ANGOSTURA BITTERS, SMOKED WITH CHERRY OAK WOOD AND SERVED FROM A CRYSTAL WHISKEY DECANTER.

El Machico 13

Herradura Tequila Infused With Strawberry, Solerno Blood Orange Liquor, Lime Agave Syrup and a Spicy Salty Foam

THE INFUSION WITH STRAWBERRY MAKES THIS TEQUILA SMOOTH AND DELICIOUS. A PERFECT MATCH IN ADDITION TO THE BLOOD ORANGE LIQUEUR, THE MOLECULAR FOAM GIVES A UNIQUE FLAVOUR TO THIS COCKTAIL.

The Glorious Martini 12.5

Stoli Elit Vodka, Grapefruit Liquor, Carpano Antica Formula, Maraschino Liqueur

USING ONE OF THE PUREST PREMIUM VODKAS, THIS COCKTAIL WAS INSPIRED BY THE CLASSIC "MARTINEZ". A PERFECT BALANCE OF PREMIUM INGREDIENTS MAKE THIS COCKTAIL THE 'ELITE' APERITIF.

Caribbean Sour 13.5

Gran Reserva Brugal 1888, Mandarin juice, Lime, Honey and Egg white

DOUBLE AGED IN OAK, BRUGAL 1888 IS AN AMAZING PREMIUM RUM WITH DRIED FRUITS AND CHOCOLATE FLAVOUR. THE FUSION OF LIMES AND MANDARIN GIVES AN INTERESTING CITRUSY TASTE BALANCED BY A TOUCH OF ACACIA HONEY.

VIRGIN COCKTAILS

All our Virgin Cocktails are £5

Virgin Mojito

Fresh mint leaves, sugar, lime, ginger ale & apple juice

Virgin Garden

Elderflower, cucumber, lemon, apple juice, lemonade

No Sex at the Beach

Orange & passion fruit juice, lime, coconut syrup

SHOTS

All our Shots are £5

The Jamaican Espresso

Brugal Anejo Rum, Hazelnut liquor, espresso

The Spicy Love

Hot Stoli, creme the fraise, strawberry, mint

El Pitufo

El Jimador Tequila, Blue Curacao, lime and passion fruit

BAR SNACKS

Kindly advise our staff in case of any allergies and food intolerance

Mixed Nuts 2 - Smoked Almonds 2.5 - Sicilian Olives 2.8

A discretionary 12.5% of gratuity will be added to the bill.

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JAZZGIR’S ULTIMATE G&T

Portobello 9.5
Fever Tree Mediterranean, Hibiscus
Gin Mare 12
Fever Tree Mediterranean tonic, Olives
Hendrick's 10.5
Fever Tree Elderflower tonic, Cucumber
Martin Miller’s 10
Fever Tree Indian tonic, Strawberry & Black pepper
Martin Miller's Westbourne 10.5
Fever Tree Indian tonic, Orange & Lemon thyme
Aviation Gin 10.5
Fever Tree Indian tonic, Lavender's sprig & Lemon
Kokoro Gin 10.5
Fever Tree Lemon tonic, Lemon & Absinthe Verte
Tanqueray Ten 11
Fever Tree Mediterranean, Grapefruit slice
Fair juniper Gin 10.5
Fever Tree Mediterranean, Lemon Wheel
Sipsmith 10
Fever Tree Indian tonic, Lime & Basil
Sipsmith sloe Gin 10
Fever Tree Lemon tonic, Grapefruit peel
Ambleforth Bathtub Gin 10.5
Fever Tree Indian tonic, Orange wheel
Ophir 10
Fever Tree Indian Tonic, Orange & Cinnamon
Monkey 47 13
Fever Tree Mediterranean, Orange wheel
Saffron Gin 10.5
Fever Tree Indian tonic, Orange & Anise star
That Boutique Gin Co. Neroli Gin 10
Fever Tree Indian tonic, Orange zest

Ask for additional bitter flavours to make your G&T the perfect aperitif.



BAR SELECTIONS

VODKA

Stoli Red	7/110
Stoli Flavours (vanilla, orange, citrus, hot, salted karamel)	7.5/120
Stoli Elite	8.5/130
Grey Goose	9/140
Fair Quinoa Vodka	8.5/130

RUM

Havana 7	8/130
Brugal Anejo/Blanco	7.5/120
Sailor Jerry	7.5
Kraken	8
Goslings Black Seal	8
Appleton 12 Years	9
Gran Reserva Brugal 1888	9.5/140

WHISKEY

Jack Daniel's	7.5/120
Gentleman Jack	9/150
Maker’s Mark	7.5/120
Woodford Reserve	8
Monkey Shoulder	8
Old Pulteney 12	8
Jameson	7.5/120
Glenfiddich 12	8
Laphroaig 10	8
Black Label	8
Naked Grouse	7.5
Jim Beam Double Oak	8
Suntory Hibiki Harmony	14/235
Suntory Yamazaki 12	18/280
Suntory Hibiki 17	28/400
Macallan Sherry Oak 12	12/220

AMARI

Montenegro	7
Jagermeister	7
Averna	7
Fernet Branca	7

TEQUILA

Patron Reposado	9/160
Patron Xo	8
El Jimador Silver and Reposado	7.5/120
Herradura Plata	8.5/145
Herradura Anejo	10/180
1800 Coconut	8

BRANDY

Vecchia Romagna	7
Courvoisier V.S.	7.5/120
Courvoisier V.S.O.P.	9
Courvoisier XO	28

GIN

Portobello	7.5/120
Martin Miller’s	8/130
Hendricks	8.5/140
Sipsmith	8/140
Sipsmith Sloe Gin	8
Opihr	8
Fair Juniper Gin	8.5
Tanqueray 10	9
Martin Miller's Westbourne	8.5/140
Aviation Gin	8.5
Ableforth's Bathtub Gin	8.5
Gin Mare	10/160
Monkey 47	11
Martin Miller's 9 Moons	21

BEERS

Peroni - Pint 5.2%	5.75
Kozel Pilsner - Pint 5%	5
Franciscan Well Chieftain - Pint 5.5%	5.25
Blue Moon - 33cl Bottle 5.4	4.75
Hiver Honey Beer - 33cl Bottle 5%	4.75
Peroni Gluten Free Lager - 33cl Bottle 5.1%	4.75
Asahi - 33cl Bottle 5%	4.5
Rekorderlig Cider - 50cl Bottle 4.0%	5.25

Any additional mixer is £2

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