

Long Drinks **£7.00**

Absolut Dodd

Absolut citron vodka muddled with fresh lemon, passion fruits, and topped with lemonade and soda.

Berry Breeze

Raspberry vodka, fresh raspberries and blackberries, muddled with fresh lemon and cranberry juice shaken and served on ice.

Bees Knees

A classic, honey vodka shaken with honey syrup, lemon juice and sugar topped with lemonade and soda.

Collins & Fruit Collins

Gin muddled together with your choice of fruit, fruit liqueur and splash of lemon juice, topped with soda.

Ginger Crush

Smirnoff Vodka, fresh ginger and strawberries muddled with fresh mint and apple juice. Topped with ginger beer.

Long Island Iced Tea

A lethal mix of rum, vodka, gin, tequila and Cointreau

Mexican Mai Tai

The best rum cocktail ever. A great classic cocktail lethal punch.

Oriental

A well-balanced blend of peach, apple juice and rum. Served over ice

Vanilla Mule

A blend of vanilla vodka, lime juice and vanilla liqueur topped with ginger beer.

Paradisco

A Lusciously tropical punch made of lychee, peach and raspberry.

Mocktails **£4.00**

Guava Palava

A combination of lime, coconut cream and Guava juice. A good choice if you feel in need of a nutritional boost.

Virgin Mojito

A virgin sister of a classic Mojito. She's just as irresistible though!

Pure Fantasy

A pure mix of vitamins. Lychee and pineapple juice blended with mint and ginger. A fresh and sweet taste.

Virgin Pina colada

The tropical flavors of pineapple and coconut are blended with ice.

By the Jug **£16.00**

Fruity Sangria £ 16.00

Bottle of red wine, shot of cherry brandy and gin, fresh fruit and mint. Toped with orange & cranberry juice.

Fruity Pimms £ 16.00

Pimms no1, Pimms Vodka Cup, fresh cucumber and mint with fresh berries, lemon and orange topped with lemonade.

White Storm £ 19.00

Smirnoff Vodka blended with fresh lychees, guava and pineapple juice then shaken with coconut milk.

lounge34

Drinks

&

Snacks

Menu

Short Drinks

£7.00

The Bramble

A modern classic !Bombay Sapphire Gin, lemon juice and sugar built in a glass together with Crème de Mure.

Mojito

Havana 3 year old rum blended with fresh mint leaves, lime and sugar. Server with crushed ice.

Cucumber and Coriander Mojito

This refreshing version of mint **mojitos** features a springtime kick of cucumber and coriander.

Classic or Berry Caipirinha

Classic/ strawberry/ raspberry/ blackberry or watermelon muddled with lime sugar and cachaca. A classic drink from Brasil.

Spiced Swizzle

Morgan's Spiced Rum swizzled with lime, and Amaretto. Simple but great drink for all of you spiced rum lovers.

Whiskey Sour

One of the oldest cocktails on the Menu. A mix of Whiskey, Amaretto, Gin, fresh lemon juice bitters and sugar.

Gingerbread Dude

A twist on a classic White Russian. Created by Chris Peel of Monk Cellar, this is probably the tastiest drink on our menu.

Guava Con Spirito

Jose Cuervo Gold shaken with fresh ginger, guava and lime juice. A great drink, full of vitamins from ginger and lime.

Negroni

A famous twist on a classic Americano. Gin, Sweet Vermouth and Campari, combined with a hint of orange to create a timeless classic.

Black & Blue

Our tasty and fruity twist on a classic Caprioska. Fresh blackberries and blueberries muddled with lime, sugar and Smirnoff vodka.

Champagne Cocktails

£8.00

Ab Fab (Absolutely Fabulous)

A light, refreshing drink that is stronger than it looks.

Kir Royal

A popular French cocktail from post World War 2 era, made with Crème de Cassis and champagne.

Classic and Fruit Bellini's

A mix of fresh fruit and liqueurs with champagne. Try a Bellini with any of the fruit available at Lounge 34.

Elderflower 75

A twist on a classic French 75 cocktail, with the addition of Elderflower liqueur.

Ritz Fizz

Blue Curacao and amaretto with fresh lemon and spring of mint topped with champagne.

Classic Champagne Cocktail

World famous legend champagne cocktail.

Warm Snacks (available until 10:30PM)

Filo coated king prawns x 5	-----	£4.50
Chicken Caesar fillets x 5	-----	£4.50
Hot 'n' kickin chick wings x 5	-----	£4.00
Oriental seafood dim sum x 6	-----	£5.00
Jalapos x 5	-----	£4.00
Mezzo Dippers x 5	-----	£4.00
Onion rings	-----	£3.00
Garlic breaded mushrooms	-----	£3.00
Twister fries	-----	£3.00
Mixed chicken platter	-----	£7.00
5 Chicken Caesar fillets		
5 Hot 'n' Kickin chicken wings		
Mixed Vegetarian platter	-----	£5.50
Garlic mushrooms		
Onion rings		
2 Jalapos		
2 Mezzo Dippers		

Lounge 34

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Mon-Wed Open until 1AM

Thu-Sat Open until late

Happy Hour

6-7 PM

Mon-Fri

Bottle of House wine £10

All cocktails £5

(Excludes Champagne cocktails)

MARTINIS

£7.00

Cool 34

Freshly peeled cucumber blended with mint, coriander and Gin. A Fragrant green and healthy drink.

Dry Martini

A classic cocktail served with olives, lemon or orange twist.

Cosmopolitan

Citron and plain vodka shaken with cointreau, lime and cranberry juice with flamed orange peel as a garnish.

Passion Martini

Passion fruit and Smirnoff vodka fused with passion fruit liqueur, syrup and lemon juice. A sweet, palatable mix

Apple Martini

Vodka shaken with freshly muddled apple and apple schnapps.

Watermelon Martini

A blend of fresh watermelon, Smirnoff vodka and melon liqueur. Take a sip, close your eyes and you can almost hear the waves crushing on the beach.

Hazelnut Martini

A great "after dinner" cocktail for a cold weather or simply a little something for those of you who like it "sweet and creamy".

Easy Tiger

Fresh ginger with aged tequila, lime juice and honey. Our answer to a classic Margarita.

Midnight Espresso

Espresso coffee charged with brandy or vodka, dark chocolate liqueur shaken and served straight up.

Champagnes & Sparkling Wines

Michel Torino Sparkling wine **£18.00**

Smooth and fruity with great balance between sweetness and acidity.

Moutard Grande Cuvée NV **£6.50** **£35.00**

A cuvée with a Pinot Noir. Fine, rich, developed nose with fragrances of butter, almond and brioche.

Moutard Prestige Rosé NV **£6.50** **£35.00**

Delicate salmon pink colour from short maceration on the skins and a well sustained, elegant and fresh, fruity flavour.

Veuve Clicquot Ponsardin Brut NV **£50.00**

This Champagne has a restrained delicate nose. The palate has good intensity of fruit with notes of citrus fruit.

Dom Perignon 1999 **£120.00**

The initial notes of almond and grapefruit are complemented by aromas of toasted brioche. Silky yet very well structured .

Shooters **£4.00 single £7.00 for the pair**

B 52

Baileys, Grand Marnier and Kahlua

Purple Haze

Chamboard, Lemon juice and Smirnoff Vodka

Rasberilicius

Fresh raspberry, Smirnoff vodka and Raspberry liqueur

Strawberry Cindy

Fresh strawberry, Smirnoff vodka, fresh lemon juice and strawberry liqueur

White Wines

175ml 250ml Bt

Mendoza Heights

£3.70 £4.80 £14.00

Argentina: This unusual blend of Chenin and Sauvignon has fresh appealing aromas of passion fruit, lemon and vanilla

Pinot Grigio Venezia

£3.80 £4.90 £14.50

Italy: a dry white wine with a mineral character and a round spicy flavour

Tierra Sauvignon Blanc

£3.80 £4.90 £14.50

Chile: fresh and herbaceous style with delicious aromas of melon, apple and grapefruit. Fresh and fruity with a zippy finish..

Chardonnay Michel Torino

£3.80 £4.90 £14.50

Argentina: Tropical fruit tones with hints of apple and pear with a clean, citrus grapefruit finish

Sauvignon Blanc, Faultline, Marlborough **£18.00**

New Zealand: An enticing nose offers green fruit notes including lime, greengage and citrus with a hint of white flowers.

Chablis, Domaine Jean Goulley

£24.00

France: Good weight with a clean, pronounced mineral charcater on the nose and palate. Classic Chablis.

Rose

Mendoza Heights rose

£3.70 £4.80 £14.00

Argentina: This lovely cherry-coloured wine has lively ripe fruit flavours, good depth of flavour and a refreshing acidity.

Chateau de Campuget

£3.80 £4.90 £14.50

France: Lovely pink colour – good weight for a rosé showing bright berried fruit through to a crisp and lingering finish.

Pinot Grigio Blush

£15.00

Italy: The appealing blush colour of this wine is obtained from the skins of the Pinto grapes which are pink in colour.

Red

Mendoza Heights Shiraz

£3.70 £4.80 £14.00

This blend produces masses of juicy appealing fruit. An attractive nose is followed by rich ripe flavours on the palate.

Tierra Cabernet Sauvignon

£3.80 £4.90 £14.50

Chile: Well flavoured with a touch of green bellpepper and aromas of ripe small black fruits.

Rioja Crianza Rivallana

£3.80 £4.90 £14.50

Spain: Made in the modern style, (without oak ageing) and full of vibrant fruit.

Shiraz Foundstone Berton Vineyards

£15.00

Australia: This shiraz displays vanillin cigar-box and black cherries on the nose with a rich mouth-feel on the palate.

Hazy View Pinotage

£16.00

Medium bodied with ripe, brambly fruit through to a lively finish. Very drinkable style.

Syrah '1753' de Chateau de Campuget

£20.00

£20.00

France: Classic Syrah nose with a very intense fruit-driven character. No oak ageing but bags of complexity.

Fleurie – Domaine Fonfotin

£22.00

France: This wine had an elegance and a lovely, rich spicy fruit palate with soft tannins.

By the Jug

Fruity Sangria

£ 16.00

Bottle of red wine, shot of cherry brandy and gin, fresh orange and lemon with fresh berries, fresh watermelon and mint. Topped with orange and cranberry juice.

Fruity Pimms

£ 16.00

Pimms no1, Pimms Vodka Cup, fresh cucumber and mint with fresh berries, lemon and orange topped with lemonade.

White Storm

£ 19.00

Smirnoff Vodka blended with fresh lychees, guava and pineapple juice then shaken with coconut milk.

Golden Margarita

£ 19.00

At Lounge 34 we pride ourselves with our array of mouth watering fruits so please feel free to ask the bar staff for the flavour of your choice try them on ice or frozen.

L.I.I.T

£ 19.00

A true classic, try it with cranberry juice or have it "your way".

Daiquiri

£ 19.00

A Blend of rum shaken with lime juice and sugar syrup. Try combining the classic with one of our many fruits. A true classic Cuban drink.