

'I can't see how this bar will stay open very long'
– Julie. Tripadvisor, January, 2018

Observer Food Monthly Awards:
Best Place to Drink in the UK 2019
Runner-up 2020, 2021, 2022

Exposed Awards:
Best New Bar 2018
Best Bar 2019

Top 50 Cocktail Bars 2022

Contents

| | |
|--------------------------------------|-----------|
| <u>PUBLIC HOLIDAY</u> | 5 |
| An ode to vacations | |
| <u>PUBLIC FOOTPATH</u> | 13 |
| Localism in liquid form | |
| <u>PUBLIC AWARENESS</u> | 21 |
| Sustainable sipping | |
| <u>PUBLIC LIABILITY</u> | 29 |
| For the boozehounds and the barflies | |
| <u>PUBLIC HEALTH</u> | 37 |
| No alcohol, all the delicious | |
| <u>GENERAL PUBLIC</u> | 41 |
| Aperitivo | |
| Long Drinks | |
| Our Favourite Spirits | |

An ode to vacations, staycations, long weekends and the wanderlust of travel. To walk a mile in someone else's shoes is an admirable aim but what if you have a different shoe size? Thankfully this section eradicates the risk of chafing so take a stroll in our metaphorical Timberland boat shoes. No socks.

PUBLIC HOLIDAY

Winter Sun

An intercontinental cosmopolitan, Peruvian pisco in partnership with Irish sloe gin and our own spiced cranberry concoction makes this drink a transatlantic taste sensation. Is it a winter drink with trunks on or a summer drink wearing a puffer jacket? You decide.

Barsol pisco, Boatyard sloe gin, spiced cranberry reduction, topped with Prosecco.

£11

PUBLIC FOOTPATH

Over the last five years, our footpath section has been the document of our relationships with local suppliers, the people we've met and the places we've been. Whether it be a cheese plate in Manchester, locally grown beetroots or someone's pet rabbit (don't ask) these are the drinks that tell our story the best. Little narrative nuggets in drink form.

PUBLIC FOOTPATH

Bramley & Rye

Inspired by a cheese plate we had the pleasure of eating at Schofield's Bar over the Pennines in Manchester, it's a savoury cocktail tempered by the sweetness of the locally sourced quince we use to make the syrup, giving this drink it's delicious viscosity.

Orange peel and rye cracker infused Christian Drouin Calvados, Bulleit Rye Whiskey, quince syrup and crème de mure, served with British cheese and a rye cracker.

£11

Drink Figuratively

We've made a habit of being inspired by Scotland in our footpath section over the last 5 years and here we are again. A highball of the highest order with Scottish shortbread added to the exquisite Macallan whisky and the sweetness of fig rounding out this walk in the wilderness.

Short bread washed Macallan 12yr double-cask, fig liqueur, fig and honey balsamic shrub, topped with soda.

£14

Honey From The Weeds

Beetroot, in a drink?! Dandelion, in a drink?! We know these vegetal concoctions scare some people off but if you're going to give one a chance you'd be hard-pressed to find a better one. As the saying goes: Where there's muck there's brass!

Tapatio Blanco tequila, Benedictine, dandelion syrup, golden beetroot pickle.

£10.5

Greenlight Over The Bay

A crystal clear Martini, reminiscent of that tin of wine gums that were in the glove compartment of the car when you were a kid. It's a classy number to be savoured whilst wearing a corduroy suit and a silk scarf or, y'know, whatever you want really. Come as you are.

Ciroc vodka, Giffard Abricot Du Roussillon brandy, Cocchi Extra Dry vermouth, sage and fennel brine, lovage oil.

£

Snowby Spritz

A low ABV spritz that still retains a flavourful backbone thanks to the basil and pepper. Fun fact, this drink was inspired by Chloe our ex-colleague's pet rabbit (Snowby) that was addicted to eating basil. Look, inspiration can come from anywhere ok?

Basil infused Niepoort White Rabbit port, Melonade liqueur, black pepper syrup topped with Fever Tree Mediterranean tonic.

£9

PUBLIC AWARENESS

The conversation around sustainability has moved on immeasurably over recent years, plastic straws are a thing of the past and using waste ingredients in clever ways has become the norm. It's going to be fascinating to see what comes next as we all confront the footprint our businesses have on the world, here's a few ideas we've had...

PUBLIC AWARENESS

Peach To Their Own

Worryingly smashable, this Bellini for the 21ST century makes the most of peach season by fermenting the fruit when it's at its best to ensure we can use them all year round. Replacing the citrus with tartaric acid further reduces the footprint of this future classic.

Tanqueray 10 gin, salted peach ferment, crème di peche, St Germain, tartaric acid, topped with Prosecco.

£10

Ooh Mami

A drink of two halves where the bottom marries the top in a harmony of sweet and savoury. Preserving the blueberries in a shrub and using dried porcini in the foam allows us to keep the consistency of this, let's be honest, utterly bizarre concoction. Shouldn't work but boy does it!

Boatyard vodka, Luxardo Amaretto, blueberry shrub with a porcini mushroom and ricotta foam.

£10

Oat So Simple

Have we made a cocktail based around a bowl of porridge? Yes! Is that a weird thing to do? Probably! But the last question I have for you is does that matter when it's this damned delicious! I guess you'll have to be the judge. Like Ready Brek on steroids.

Oat infused Ron Santiago 11yr rum, sultana syrup, pecan orgeat, angostura bitters.

£11

Toucan Play That Game

We always have a coffee drink on our menus, it just seems right that our little dark downstairs bar should have an equally dark and sexy drink to match. This time we're taking the Guinness we have on draft and reducing it down to be added to the other ingredients here to create this luscious late-night digestif.

Ketel One vodka, Mr Blacks coffee liqueur, Averna Amaro, Guinness reduction and a grapefruit rinse.

£10

Yellow Brick Road

The living embodiment of a night at the movies with buttered popcorn and the person you love. The burnt corn caramel, made using leftover corn from our pals at The Great Gatsby adds intensity to this already sublime stirred-down wonder. An insanely decadent experience.

Brown butter-washed Don Julio Reposado tequila, Nixta corn liqueur, burnt corn caramel, smoked salt.

£11

PUBLIC LIABILITY

There's definitely a trend towards lower alcohol drinks and mindfulness and, in general, we fully support that but you won't find that in this section! This is for the boozehounds and the barflies. Proper sippers for the seasoned drinker. Drinks that take the beautiful base spirit and take it up another semitone.

PUBLIC LIABILITY

Second Barr None

A highball with serious clout, exceptional Venezuelan rum from Diplomatico is married with further richness from hazelnuts, tonka bean and cream soda before the pineapple acts as the seasoning to balance the whole thing back. A tall drink for grown-ups.

Diplomatico Reserva Exclusiva rum, hazelnut infused Tio Pepe sherry, Tonka and Wray & Nephews bitters, sour pineapple cordial, topped with cream soda.

£14

Moonlight Martini

Originally made for Sheffield Coffee Festival this is the calming end-of-night footnote to alleviate the stresses of the day. The chamomile and CBD oil make this the perfect last drink at the end of the night or just the tippie needed to take the edge off. Sit back, relax, and we'll do the rest.

Durrumbes Zacatecas mescal, Suze, Cocchi Extra Dry vermouth, chamomile honey, lemon and CBD oil.

£11.5

Breakfast Old Fashioned

All the booze of an Old Fashioned with the harsh edges removed. Like smashing a bowl of Granola into a bottle of Bourbon in the Large Hadron Collider and seeing what happens. Using the yoghurt to wash the Bourbon results in a wonderful mouthfeel, all the better for making the most of the strawberry and banana notes.

Honey yoghurt washed Elijah Craig small batch bourbon, Tio Pepe sherry, Giffard crème de banane, Giffard Fraise des Bois, Supasawa and salt.

£11.5

Plum Together

Inspired by eastern wine traditions, the rim is integral to the experience of the drink, where the sweet of the stone fruits is the calming element to the spiced rim. A beautiful homage to Japan and it's rich heritage of Sake production it's a drink that whilst initially challenging keeps you coming back for more.

Roku Japanese gin, Akashi-Tai plum sake, cherry syrup, tartaric acid, plum bitters with a Tartarashi chilli rim.

£9.5

Million Dollar Bounty

Are you gutted about Bounty bars being taken out of boxes of Celebrations? If so then this is the drink for you. Coconut and chocolate is one of life's winning combos and when it's sat in a glass with a classic blended whisky it's an alchemy that we never get bored of.

Coconut oil-washed Johnny Walker Black Label whisky, Koko Kanu rum, Giffard Crème de Cacao, Miso demerara syrup and chocolate bitters.

£11

PUBLIC HEALTH

An ode to the designated driver, exponents of dry
January, the teetotal and the straight-edge punk. Throw
off the shackles of ridicule and refuse to be ostracized.
No longer must you be relegated to half a lime and soda.

PUBLIC HEALTH

| | |
|--|----|
| Seasonal Sour <i>Foamy Fruit Forward Sippers that sub the booze for Lyre's non-alc Spirits.</i> | £6 |
| Seasonal Spritz <i>No need to feel left out at aperitivo hour. Seedlip lends its flavour to these effervescent serves.</i> | £6 |
| Lyre's Club Highball of the month <i>A highball for the temperate among you.</i> | £6 |
| Tanqueray 0.0 and Fever Tree Premium Tonic <i>Yes, it's a no-alco gin and tonic and yes, it tastes great.</i> | £7 |
| Crodino 1965 Aperitivo <i>Sparkling and refreshing with distinct citrus notes and a bittersweet taste.</i> | £4 |

GENERAL PUBLIC

APERITIVO

We've always been big fans of Aperitivo here at Public. Not to be misconstrued as a 'happy hour', Aperitivo is a pre-dinner drink, meant to open the palate and give you a chance to socialise, relax and nibble (ask for today's menu) as the evening meal approaches.

Our Aperitivo runs 4pm - 7pm midweek and 12pm - 4pm on Saturday, when all these drinks are priced at £6.

Outside these hours the drinks are charged at full price.

| | |
|---|------|
| Aperol Spritz <i>Aperol, prosecco, soda.</i> | £9 |
| Public Negroni <i>Tanqueray 10, Campari, Cocchi di Torino vermouth.</i> | £9.5 |
| Public Boulevardier <i>Nikka Days Japanese Whisky, Campari, Cocchi di Torino.</i> | £8.5 |
| Bellini <i>Homemade peach puree topped with prosecco.</i> | £9 |
| Americano <i>Campari, Cocchi di Torino Vermouth, Soda.</i> | £9 |
| Elderflower Spritz <i>Natural white wine, St Germain, Soda.</i> | £9 |

LONG DRINKS

Not quite cocktails and not quite aperitifs but all delicious nonetheless, this is where we highlight some perfect serves for some of our favourite gins, spirits and fortifieds.

Highball of the Month £10
*Whisky of the month, seasonal syrup,
topped with soda.*

Gin & Tonics

Our gin and tonic menu contains 50ml serves, tonics and garnishes that we think compliment the gin. Here are some of our favourites:

Tanqueray 10 £9.5
Fever Tree Premium tonic, grapefruit wedge.

Boatyard Double Gin £9.5
Fever Tree Premium tonic, grapefruit wedge.

Chase GB £9.5
Fever Tree Premium Tonic, fresh ginger.

Tanqueray Flor di Seville £9.5
Fever Tree Mediterranean Tonic, orange wedge.

Tanqueray Blackberry Royale £9.5
Fever Tree Premium tonic, seasonal berries.

Other Long Serves

Cocchi Dopo Teatro Vermouth Amaro £9
and Fever Tree Premium tonic.

Cocchi Americano Rosa £8.5
and soda.

Tio Pepe sherry £8
and Fever Tree Premium tonic.

Ron Santiago De Cuba 8yr £9
and Fever Tree Ginger Ale.

The Lost Explorer Espadin 'Lowball' £10
ith Fever Tree Tonic.

OUR FAVOURITE SPIRITS

| Rum | £ |
|------------------------------|-----|
| Plantation Pineapple | 4.5 |
| Ron Santiago De Cuba 11 Year | 4.5 |
| Ron Santiago De Cuba 12 Year | 6 |
| Diplomatico Planas | 5 |
| Zacapa 23 | 8 |
| Zacapa X0 | 11 |

| Agave | |
|---------------------------------|-----|
| Derrumbes Michoacan Mezcal | 6 |
| Fortaleza Blanco Tequila | 7 |
| The Lost Explorer Tobala Mezcal | 12 |
| Tapatio 110 Tequila | 6 |
| Madre Mezcal | 5.5 |

| Bourbon | |
|--|-----|
| Bulleit 10 | 5 |
| Bulleit Rye | 5 |
| Elijah Craig Small Batch | 6 |
| Rittenhouse Rye | 5.5 |
| Maker's Mark 46 | 6 |
| George T Stag (Please ask your server) | |

Single Malt Scotch Whisky

| Highland | £ |
|------------------------------------|-----|
| Blair Athol 12 | 5.5 |
| Clynelish 14 | 5.5 |
| Glen Garioch 1797 Founders Reserve | 5 |

| Speyside | |
|-----------------------------|---|
| The Macallan 12 Double Cask | 7 |
| The Singleton 12 | 5 |
| Mortlach 16 | 9 |

| Islands | |
|-------------------|-----|
| Caol Ila 18 | 9 |
| Highland Park 12 | 5 |
| Lagavulin 16 | 7 |
| Laphroaig 10 year | 6.5 |

| Blends | |
|----------------------|-----|
| Public Blend | 5 |
| Johnnie Walker Blue | 13 |
| Johnnie Walker Black | 4.5 |

| World | |
|--------------------|-----|
| Nikka Days | 5 |
| Nikka Coffey Grain | 7 |
| Roe and Co | 4.5 |

Public
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publicpublic.co.uk

Menu design by **Totally Okay**