

THE ALB
EST:1804
RE-EST:2012

HAPPY HOUR

6 P M - 7 P M : W E E K D A Y S

THE ALB
COCKTAILS
KITCHEN
ROOMS

COCKTAILS

Geisha

Beefeater Gin, lemon, Lychee,
Midori, Egg white & lavender
Bitters - 6.0

Bramble

Beefeater Gin, lemon & Cassis
- 6.0

French Martini

Cassis, Absolut vodka, lime &
pineapple - 5.0

French 75

lemon, Gin & topped with
prosecco - 6.5

Moscow mule

Absolut vodka, lime, sugar &
topped with Ginger beer - 5.5

Dark and stormy

Goslings Rum, lime, Bitters &
Ginger beer - 6.0

BEERS

San Miguel - 3.0

Stella - 3.0

Heineken 0% - 2.5

Old Mout Berries & Cherries -
3.5

Peroni gf - 3.6

TAPAS

Patatas Bravas

Roasted Potato w/ a Tomato Sauce
& Aioli -[NF/DF/GF/VEG] - 3.0

Spicy Carrot, honey and coriander hummus

w/ Home Made Bread - 3.0
[V/VEGr/Dfr/NF]

Breads

Oil & Balsam - [VEG/DF] - 3.0

Mixed Olives

[VEG/DF/GF/NF] - 3.0

Bruschetta

Tomato Concass, Parmesan, Rocket
& Balsamic [NF/Dfr/VEGr/V] - 3.0

Skin on Fries

[VEG/GF/DF/NF] - 3.0

SHOOTERS!

Kamikazi

Vodka, Orange & Lime - 2.0

Lemon Drop

Lemon - Gin - Apricot - 2.0

Baby Guinness

Bailys- Coffee Liqueur - 2.0