





Welcome to
THE ROYAL INSTITUTION BAR

The Liverpool Royal Institution for the advancement of Literature, Science and Arts was founded in 1814.

Most notably, this is where John James Audubon held his iconic 1827 exhibition on the *Birds of America*; an original copy of which is on permanent display in Liverpool Central Library's Oak room.

Our establishment pays homage to the rich history associated with Liverpool's Royal Institution, while also offering a contemporary twist to the building. In the following pages, you can find a menu of our Signature cocktails: each created with inspiration from the Arts, Sciences and curious artefacts from the past.

We hope you enjoy.



SNACKS AND FOOD

WASABI MIX

3

PRETZELS

3

PEANUT BUTTER PRETZELS

3

GORDAL OLIVES

4.2

CHEESE BOARD

13



CHAPTER I ART

Inspired by the Institution's long history in the cultivation of the Arts, we've created the following four cocktails based on works of Art and Literature.

In 1814, a gallery was built within the Liverpool Royal Institution to house John James Audubon's "*Birds of America*" exhibition. With the construction of newer, bigger galleries in Liverpool came the eventual decline of the Institution in the 1940s.

The Institution's collections and archives were then moved into other galleries or into the University itself.



SIGNATURE COCKTAILS

11 EACH



BIRDS OF AMERICA

Pisco, Cocchi Americano, rhubarb liqueur, ginger liqueur, grenadine syrup, honey syrup, lime juice

SHORT DRINK

Inspired by The Birds of America, JJ Audubon, 1827



KUBLA

Coconut-washed Havana 3 rum, Velvet Falernum, lemon, milk, lemon curd, coconut

SHORT DRINK

Inspired by Kubla Khan, an S.T Coleridge's Poem, 1816



LOVERS

La Vida mezcal, strawberry infused Aperol, pink peppercorn infused Altos tequila, strawberry syrup, saline solution, Ting, soda water

LONG DRINK

Inspired by "The Kiss", G. Klimt, 1907/1908



AFLOAT

Turncoat cascade gin, blue curaçao, lychee, cucumber syrup, super juice, rose water, basil

SHORT DRINK

Inspired by The Lady of Shallot, an A. Tennyson Poem, 1832 and the J.W. Waterhouse Painting, 1888

ANY ALLERGENS PLEASE LET YOUR SERVER KNOW



CHAPTER II SCIENCE

Our second chapter draws inspiration from the Liverpool Royal Institution's connection to Science. To pay homage to this, the following cocktails are inspired by invention and discovery.

In 1953, Henry Ormerod wrote about the history of the Liverpool Royal Institution, where in one passage he notes: "*...how much of the intellectual life of nineteenth century Liverpool was centred in the Royal Institution, and how many of our modern institutions originated either as the direct creation of the Institution itself, or as guests within its walls...*".

This quote serves as proof to the relevance of the Institution in the academic sphere of Liverpool between 1814 and 1948.



SIGNATURE COCKTAILS

11 EACH



FORTH

Coconut-washed rum, Monkey Shoulder Smoked, Pedro Ximénez, coffee liqueur, angostura bitters, brown sugar

SHORT DRINK

Inspired by the Forth Bridge, B. Baker, J. Fowler, and W. Arrol, 1890



PRISM

Butterfly tea infused Reyka vodka, peach liqueur, Italicus, grape cordial, lemon juice, apple cider vinegar, Prosecco, soda

SHORT DRINK

Inspired by Newton's Light Experiments, I. Newton, 1665



HEAD(LESS)

Rye whiskey, Ardbeg Wee Beastie, Courvoisier, apricot, lemon, smoked tea syrup, lemon foam

SHORT DRINK

Inspired by The Guillotine, J.I. Guillotin and A. Louis, 1792



FLUX

Grape skin vodka infused with lemongrass & bird's eye chili, white wine, elderflower, English sparkling wine top

LONG DRINK

Inspired by the Doctrine of Universal Flux Heraclitus, 500 BCE

ANY ALLERGENS PLEASE LET YOUR SERVER KNOW



CHAPTER III CURIOSITIES

In the Institution's heyday, it displayed collections of specimens pertaining to the Arts and Natural History. Undoubtedly these artefacts were of true historical relevance and human curiosity.

This idea of a collection of curiosities has inspired us to create the following cocktails. "*Cabinets of Curiosity*" were invented in the 16th century and were popular up until the emergence of public museums.

It isn't hard to imagine some of the spectacles displayed within these very walls.



SIGNATURE COCKTAILS

11 EACH



49.5

Red bell pepper gin, Reyka vodka, olive brine, tomato water, green Tabasco, black pepper, salt, Worcestershire sauce, white sherry

SHORT DRINK

Inspired by a compass dial found in the wreck of the Mary Rose, the flag ship of Henry VIII's Navy



RAKU

Turncoat coffee gin, coffee miso, chocolate bitters, angostura bitters, Luxardo Maraschino, orange blossom

SHORT DRINK

Inspired by Sixteenth century ceremonial Japanese Raku ceramics

BARTENDER'S CHOICE

The most curious cocktail of all is that which you won't find on a menu.

Give us some flavours to work with and we will see what we can do.

???

ANY ALLERGENS PLEASE LET YOUR SERVER KNOW



CLASSIC COCKTAILS

11 EACH

MARTINI



Rekya or Hendricks,
Noilly Prat

Wet | Dry | Dirty

MANHATTAN



Bourbon, angostura
bitters, sweet or
dry vermouth,
maraschino cherry

Sweet | Dry | Perfect

SOUR



Spirit, sugar,
egg whites

Whisky | Amaretto | Rhubarb | Pisco

JUNGLE BIRD



Havana 7, Campari,
pineapple juice,
lime juice

OLD FASHIONED



Spirit, angostura
bitters, brown sugar

Bourbon | La Hechicera rum | La Vida mezcal

OTHER CLASSIC COCKTAILS CAN BE MADE ON REQUEST



CLASSIC COCKTAILS

11 EACH

ICED IRISH COFFEE



Silkie Irish whiskey,
muscovado sugar,
coffee, cream,
nutmeg

PIÑA COLADA



Havana 3yr rum,
pineapple liqueur,
pineapple,
cream of coconut,
brown sugar

EL DIABLO



Altos tequila, cassis,
lime juice,
ginger beer

NAKED & FAMOUS



La Vida mezcal,
Aperol, yellow
chartreuse, lime juice

BLOODY MARY



Absolut, white sherry,
Worcestershire sauce,
Tabasco, tomato,
citrus, olive brine,
spicy salt, pepper

PENICILLIN



Chivas Regal scotch,
Islay whiskey, honey,
lemongrass & ginger,
lemon juice

ANY ALLERGENS PLEASE LET YOUR SERVER KNOW



WINES AND SPARKLING

175_{ML} | 250_{ML} | BOTTLE

WHITE WINES

Vinho Verde Quinta da Lixa

5.8 | 8.3 | 25

Embrujo Verdejo Organic Bodegas Verum

6.4 | 8.75 | 26

RED WINES

Embrujo Tempranillo Organic Bodegas Verum

6.4 | 8.75 | 26

Cuma Organic Malbec El Esteco

7 | 10.2 | 31



WINES AND SPARKLING

175_{ML} | 250_{ML} | BOTTLE

ORANGE WINE

Orange Inzolia Organic, Tenute Orestiadi

8 | 12 | 34

ROSÉ WINE

Pinot Grigio Blush Delle Venezie

7 | 9 | 27

SPARKLING WINE

Via Vai Prosecco

GLASS 8
BOTTLE 32

Classic Reserve
Hattingley Valley
English Sparkling wine

GLASS 11
BOTTLE 65

Yellow Label Brut
Veuve Clicquot

BOTTLE 120



BEERS AND CIDERS

CIDER

Cider Bottle

Ask server for availability

DRAUGHT BEER

Birra Moretti (4.6%)

6.2

Guest Beer

Ask your server for availability

5.95



BEERS AND CIDERS

BOTTLED BEER

Damm Lemon

4

Noam

6.5

Asahi (5.2%)

5.5

Pacifico (4.5%)

6

WE HAVE A WIDE RANGE OF SPIRITS AND OTHER PRODUCTS TOO,
JUST ASK A MEMBER OF STAFF FOR MORE DETAILS



Part of



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