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## DRINKS MENU

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*Welcome to*  
**THE ROYAL INSTITUTION BAR**

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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.*



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**SNACKS AND FOOD**

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**WASABI MIX**

3

**PRETZELS**

3

**PEANUT BUTTER PRETZELS**

4.5

**SPICY CHORIZO CHRISPS**

4.5

**GORDAL OLIVES**

5



## 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



### BLUE HERON

EARTHY | SOUR | REFRESHING

Pandan-infused Hendrick's gin, Lychee, Blue Curaçao, Lime, Coconut Water, Pink Soda, lime foam

Inspired by *The Birds of America*, JJ Audubon, 1827



### DANTE'S DREAM

STRONG | SHORT | TROPICAL

Aged Dark rum, Cocchi Blanco, Overproof pineapple rum, Yellow Chartreuse, pineapple Aperol, banana cordial, Peychaud's

Inspired by "Dante's dream", Dante Gabriel Rossetti, 1871. Walker Art Gallery, Liverpool



### NIGHTHAWKS

SPICY | REFRESHING | HERBAL

Honey butter washed Bourbon, elderflower, Ancho Reyes chilli liqueur, honey, coriander oil

Inspired by the oil painting "Nighthawks", Edward Hopper, 1942



### LOVERS

DRY | REFRESHING | SWEET

Strawberry Aperol, Pink peppercorn tequila, Mezcal, Rhubarb, Tequila, Saline solution, Pink Soda

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

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

STRONG | PEATED | SMOOTH

Coconut washed dark rum, Angostura, Ardbeg Wee Beastie Whisky, Fig, Pedro Ximénez, Black walnut, Brown sugar

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



### PRISM

BALANCED | FIZZ | ACIDIC

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

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



### HEAD(LESS)

PUNCHY | TROPICAL | SOUR

Rye whiskey, Islay Whisky, Courvoisier, apricot, lemon, smoked tea syrup, lemon foam

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



### FLUX

SPICY | EARTHY | DRY

Vodka infused with Birds eye chilli, Pear, Sauvignon Blanc, Elderflower, Sparkling wine top

*Inspired by the Doctrine of Universal Flux, Heraclitus, 500 BCE*

ANY ALLERGENS PLEASE LET YOUR SERVER KNOW



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## CHAPTER III CURIOSITIES

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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.



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## SIGNATURE COCKTAILS

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11 EACH



### DAHLIA

VEGETAL | SMOKEY | BALANCED

Smoked red bell pepper Mezcal, smoked salt, Olive brine, Apricot, cantaloupe cordial

*Inspired by the national flower of Mexico, the Dahlia Pinnata*



### DA CUNHA

TROPICAL | TEXTURED | ZESTY

Yoghurt washed Cachaça, mango, coconut milk, lime, orgeat, cardamom

*Inspired by Tristan Da Cunha Island, the most remote place on earth.*

### 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.*

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ANY ALLERGENS PLEASE LET YOUR SERVER KNOW



## CLASSIC COCKTAILS

11 EACH

### MARTINI



Reyka Vodka or  
Hendricks gin,  
Noilly Prat

WET | DRY | DIRTY

### SOUR



Spirit, sugar,  
egg whites

WHISKY | AMARETTO |  
RHUBARB | PISCO

### MANHATTAN



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

SWEET | DRY | PERFECT

### MAI TAI



Gold rum, triple sec,  
lime, orgeat

### SINGAPORE SLING



Cherry Heering,  
Gin, Benedictine,  
triple sec, pineapple,  
lime, Grenadine

### OLD FASHIONED



Spirit, angostura  
bitters, sugar

MEZCAL  
BOURBON | RUM

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 7yr rum,  
Havana 3yr rum,  
pineapple, cream of  
coconut, brown sugar

### EL DIABLO



Altos tequila, cassis,  
lime juice, agave,  
ginger beer

### NAKED & FAMOUS



Mezcal, Aperol,  
yellow chartreuse,  
lime juice

### BLOODY MARY



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

### PENICILLIN



Islay whiskey, Monkey  
Shoulder scotch, honey,  
lemongrass & ginger,  
lemon juice

OTHER CLASSIC COCKTAILS CAN BE MADE ON REQUEST



## WINES AND SPARKLING

175ML | 250ML | BOTTLE

### WHITE WINES

Vinho Verde Anjos, Portugal  
6.5 | 8.7 | 25

Pinot Grigio Castel Firmian, Italy  
7.2 | 9.4 | 28

Babich Sauvignon Blanc,  
New Zealand  
8.4 | 11 | 32

Chardonnay  
Buena Vista, USA  
48

### RED WINES

Malbec La Flor Bodega, Argentina  
8.5 | 11.1 | 33

Nero D'Avola Feudo, Sicily  
7.1 | 10.1 | 31

Pinot Noir Morandé, Chile  
6.6 | 8.7 | 25

Château Vieille  
Saint-Emilion, France  
45

Norton Privada  
Family Blend, Argentina  
55



## WINES AND SPARKLING

175ML | 250ML | BOTTLE

### ROSÉ WINE

Pino Grigio La Coste Rosé  
7 | 9 | 27

Organic Château La Coste Rosé, France  
45

### SPARKLING WINE

Prosecco La Fornarina, Italy  
GLASS 8  
BOTTLE 32

Veuve Clicquot Yellow Label  
BOTTLE 120

### ORANGE WINE

Pulenta Estate Naranjo (Orange), Argentina  
8.5 | 12 | 36



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## BEERS AND CIDERS

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### CIDER

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Cider Bottle  
*Ask server for availability*

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### DRAUGHT BEER

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Birra Moretti (4.6%)  
**6.2**

Guest Beer  
*Ask your server for availability*  
**6.2**



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## BEERS AND CIDERS

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### BOTTLED BEER

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Damm Lemon  
**4**

Love Lane Pale Ale Can (4.3%)  
**5.5**

Asahi (5.2%)  
**6**

Pacifico (4.5%)  
**6.2**

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





*Part of*



LEAVE US A REVIEW



**COCKTAIL DEALS | LIVE LOUNGE NIGHTS | PRIVATE HIRE**

*Ask one of our staff members for more details*

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