

COCKTAILS

- A Lil' R & R** 8.5
Bacardi Cuatro Rum, Pedro Ximenez Sherry, Kahlua, Espresso, Chocolate Raisins
We've twisted the Espresso Martini to create a rich, indulgent alternative. Pedro Ximenez Sherry is added to give it some subtle raisin notes. Garnished with chocolate-covered raisins, it's a winter winner!
- Wow Wow Wee Wow** 8.5
Stolichnaya Vodka, Bols Peach Liqueur, Cranberry, Wow Mix
A drink Willy Wonka himself could get on board with, served in a bottle with a sprinkle of Commons magic. Stir it up with your straw and bring some Wow Wow Wee Wow in your life!
- Negroni** 7.5
Bombay Sapphire Gin, Campari, Martini Rosso Vermouth mixed in equal parts.
Bitter, dry, but very tasty and moreish! This no-nonsense cocktail that's prepared in a short glass is a classic for a reason. Garnished with an orange wedge for a touch of sweetness.
- White Negroni** 7.5
Bombay Sapphire Gin, Suze, Lillet Blanc mixed in equal parts.
A remix of the classic, this still has the bitter and dry notes of the original, but with slightly lighter, floral notes. Served short, finished with some pink grapefruit zest to add a wonderful nose to this tremendous twist.
- Brandy, Oh Snap!** 9.5
Martel VS Cognac, Gingerbread Syrup, Peychaud Bitters, Ginger, Orange Zest
An Old Fashioned-style cocktail, but not as you know it. We ditch bourbon and use cognac as our base spirit, then add gingerbread syrup. To top it off we add some orange zest and fresh ginger.
- Sour Power** 9.5
Calvados, Merlet Peach Liqueur, Lemon, Sugar, Whites, Nutmeg
This sour is served long and uses Calvados, an apple brandy, and a touch of peach. Finished with a flamed sprinkle of nutmeg and a dehydrated apple slice, it's a great sour for the winter months!
- Aperol Spritz** 7.5
Aperol, Fizz, Soda, Orange
A touch of sweetness with herbal notes, this refreshing classic is a cocktail that everyone has come to love. Finished with an orange wedge, if you don't know, get to know!
- Ginger Prince** 7.5
Aperol, Ginger Beer, Fizz, Ginger
An Aperol Spritz with one subtle change — ginger beer for soda. This gives it a nice winter twist, adding a touch of fiery spice and fresh ginger for some freshness.
- Pear Pressure** 9.5
Bombay Sapphire, Xante Pear Liqueur, Lemon, Sugar, A touch of Winter Spice
A winter-inspired Martini. We pair pear and cardamom, giving it an extra kick with some flamed cinnamon — it's one for the cold winter months.
- Ah Nuts!** 9.5
Maker's Mark Bourbon, Bowmore 12yr Islay Whisky, Hazelnut Syrup, Aztec Chocolate Bitters, Burnt Orange
This Old Fashioned is unapologetically inspired by Nutella, stirred to perfection to create this delicious version of a classic. Finished with burnt orange, you'll definitely go nuts for this drink!
- Pink Americano** 7.5
Campari, Martini Rosso Vermouth, Pink Grapefruit Soda
We jazz up this classic Aperitivo by replacing the soda with Ting pink grapefruit soda, adding a touch of sweetness to this long, bittersweet drink. Finished with a pink grapefruit wedge.
- Amaricano** 7.5
Averna Amaro, King's Ginger Liqueur, Union 55 Spiced Rum, Sparkling Water
This rich, warm, spicy, long Aperitivo combines the bitterness of the Amaro with the winter flavours of ginger and spiced rum — finished with some orange zest for a fragrant finish.

All our wines at The Commons are supplied by our good friend Michel — he has used his expertise to select a fantastic range of wines especially for you.

WINE

WHITE

Entracte Piquepoul, 2016
Les Caves Molière, IGP Pays d'Hérault, France
 Spicy, dry white wine made from Piquepoul with undertones of lemon and spices

Chardonnay, 2017
Les Caves Molière, IGP Pays d'Hérault, France
 Round, refreshing Chardonnay with tropical fruit and great Chardonnay-typicity

Riesling Kabinet, 2016
Weingut Wilker, DOC Pfalz, Germany
 Lively wine made from Riesling, with a mineral undertone with notes of citrus, peach and apple

RED

Finca La Carrasca Tempranillo, 2016
DOC La Mancha, Spain
 Easy, succulent, dry wine made from Tempranillo, with notes of cherries and dried herbs

Merlot, Cabernet Sauvignon, Syrah, 2017
Más de la Rousse, IGP Côtes de Thongue, France
 Smooth but well-structured red made with a blend of Merlot, Cab Sauv and Syrah with dark, ripe fruit and great structure to go with meat dishes

Pinot Noir, Spätburgunder, 2015
Lukas Kraus, Pfalz, Germany
 Quality Pinot Noir from Germany with lots of fresh red fruit, a touch of herbs and wood

ROSÉ

Rosé de Caux Grenache, 2016
Les Caves Molière, IGP Pays d' Hérault, France
 Dry, light-bodied rosé made from Grenache, with soft red fruit and dried herbs

SPARKLING

Prosecco
Rocca Dei Forti, Italy
 Juicy, dry Prosecco with soft, tropical fruits and some citrus

Joly Champagne
AOC Champagne, France
 Elegant, fresh Chardonnay-heavy champagne with very fine, delicate bubbles

125ML

500ML

BOTTLE

| | | |
|------|------|------|
| 4.2 | 14.5 | 23.0 |
| 4.7 | 16.5 | 25.5 |
| | | 35.5 |
| 4.2 | 14.5 | 23.0 |
| 4.7 | 16.5 | 25.5 |
| | | 37.5 |
| 4.7 | 16.5 | 25.5 |
| 5.25 | | 28.0 |
| | | 65.0 |

BEER

DRAFT

Heineken 2.9
Heineken 5,0% / 250ml / 500ml 5.8

BOTTLED

Lagunitas 12th of Never 5.0
Lagunitas, Pale Ale 5.5%

Affligem Dubbel 4.5
Affligem, Dubbel 6.8%

Funky Falcon 5.2
Two Chefs Brewing, Pale Ale 5.5%

White Mamba 5.2
Two Chefs Brewing, white beer 5.0%

Lowlander IPA 5.5
Lowlander, IPA 6.0%

Lowlander White Ale 5.5
Lowlander, white ale 5.0%

Stassen 5.5
Heineken, cider 7.4%

Heineken 3.0
Heineken, zero-alcohol beer 0.0%

Our team will be more than happy to talk you through our seasonal draft and bottled beers

SPIRITS

VODKA

Stolichnaya 3.5

Ketel One 4.0

Grey Goose 7.0

WHISK(E)Y

Monkey Shoulder 5.0

Balvenie DoubleWood 12yr 7.0

Auchentoshan Three Wood 9.0

Hibiki Harmony 15.0

Maker's Mark 4.5

Woodford Reserve 6.0

Redbreast 12yr 8.0

GIN

Beefeater 3.5

Bombay Sapphire 4.0

Bobby's 5.5

Isle of Harris 7.0

Monkey 47 9.0

RUM

Bacardi Carta Blanca 3.5

Bacardi Cuatro 4.0

Gosling's Black Seal 4.5

Union 55 6.0

Diplomatico Reserva Exclusiva 7.0

We serve standard 35ml measures

SOFT DRINKS

JUICES

| | |
|--------|-----|
| Orange | 3.5 |
| Apple | 3.5 |

AARD'G KOMBUCHA

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|---|-----|
| Bloem Kombucha | 5.0 |
| <i>Brewed with fresh extracts of hibiscus, rosehip and tilia blossom. A beautiful bouquet of native and exotic flowers providing a surprising floral taste and a beautifully coloured kombucha.</i> | |

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|---|-----|
| Verse Citroen Kombucha | 5.0 |
| <i>Probably our most brisk kombucha currently on offer. It's brewed with fresh organic lemons — a wonderful seasonal product that makes it a great thirst quencher.</i> | |

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| Levende Gember Limonade | 5.0 |
| <i>Officially not a kombucha, as it's single fermented instead of double. However, this living lemonade contains the same unique characteristics and properties as our kombucha — brewed with fresh ginger and turmeric, it's a true taste experience.</i> | |

SODAS

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|--|-----|
| Coca Cola | 3.0 |
| <i>/ Regular / Light / Zero /</i> | |
| Sprite | 3.0 |
| Russell & Co | 4.0 |
| <i>/ Tonic / Bitter Lemon / Ginger Ale /</i> | |
| Fever-Tree Tonic | 4.0 |
| <i>/ Light / Mediterranean / Aromatic /</i> | |
| Old Jamaica | 3.5 |
| <i>Ginger Beer</i> | |
| Ting | 3.5 |
| <i>Pink Grapefruit Juice</i> | |
| Homemade Ice Tea | 4.0 |
| <i>/ Classic / Peach / Passionfruit /</i> | |
| Iced Coffee | 4.0 |
| Mineral Water | 3.0 |
| <i>/ Still / Sparkling / Small / Large /</i> | |
| | 5.7 |

We teamed up with the two founders of Aard'g Kombucha after we met them at our Amsterdam City restaurant.

We've never met people who were more passionate about kombucha, so we decided to add three of their amazing drinks to our winter menu — they're all organic, sugar-free and fantastically healthy.

HOT STUFF

| | |
|---------------------------------------|-----|
| Espresso | 2.3 |
| Double Espresso | 3.2 |
| Cappuccino | 3.5 |
| Latte | 3.3 |
| Flat White | 3.4 |
| Fresh Mint/Ginger Tea | 3.0 |
| Loose Tea | 3.0 |
| Pimped Hot Chocolate | 4.5 |
| Mint Choc Pimped Hot Chocolate | 4.5 |
| Gingerbread Latte | 4.0 |

HAPPY HOUR COCKTAILS

DAILY FROM 4PM TO 7PM

Negroni

Bombay Sapphire Gin, Campari, Martini Rosso Vermouth mixed in equal parts. Bitter, dry, but very tasty and moreish! This no-nonsense cocktail that's prepared in a short glass is a classic for a reason. Garnished with an orange wedge for a touch of sweetness.

White Negroni

Bombay Sapphire Gin, Suze, Lillet Blanc mixed in equal parts. A remix of the classic, this still has the bitter and dry notes of the original, but with slightly lighter, floral notes. Served short, finished with some pink grapefruit zest to add a wonderful nose to this tremendous twist.

Aperol Spritz

Aperol, Fizz, Soda, Orange. A touch of sweetness with herbal notes, this refreshing classic is a cocktail that everyone has come to love. Finished with an orange wedge, if you don't know, get to know!

Pink Americano

Campari, Martini Rosso Vermouth, Pink Grapefruit Soda. We jazz up this classic Aperitivo by replacing the soda with Ting Pink Grapefruit Soda, adding a touch of sweetness to this long, bittersweet drink. Finished with a pink grapefruit wedge.

Wow Wow Wee Wow

Stolichnaya Vodka, Bols Peach Liqueur, Cranberry, Wow Mix. A drink Willy Wonka himself could get on board with, served in a bottle with a sprinkle of Commons magic. Stir it up with your straw and bring some Wow Wow Wee Wow in your life!

Bellini

Peach Puree mixed with sparkling wine. A wonderful classic that oozes class, this timeless drink combines the sweet, ripe flavours of peach with the dryness of sparkling wine to create a balanced, effervescent cocktail.

ALL € 5.0

EVENTS & PARTIES

Looking to host an event or party at The Commons? Get in touch with us to rent an area or even the entire place! Trust us — we'll make it an event to remember.