



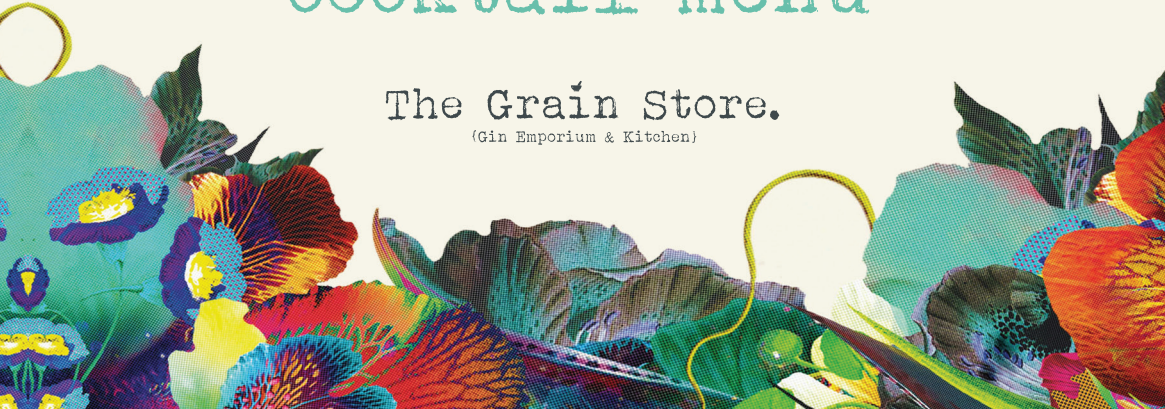
B*otanica*

- cocktail menu -



The Grain Store.

(Gin Emporium & Kitchen)





The Bill & Ben Flower Sour – 7.25

Rhubarb and Ginger Gin, rhubarb and ginger syrup, lemon juice all shaken with egg white, served in one of our signature flower pots with fresh flowers and dry ice.

I wet my plants!! – 7.25

Jägermeister Spice, maple and earl grey syrup, lime juice and a dash of chocolate bitters served with fresh flowers, a lemon slice, mint leaves and a cinnamon stick.

It's Blooming Violet – 6.95

Bloom Gin, Crème de Violette, cherry Syrup and lemon juice create this delicately beautiful cocktail garnished with Gypsophila and lemon zest.

Botanical Raspberry & Basil Iced Tea – 7.95

Love Long Island Iced Tea? Then this one is for you! We take Raspberry Vodka, Bacardi Carta Blanca, J.J. Whitley Gin, Tequila, Raspberry Liquor, raspberry and basil syrup, lemon juice and sugar syrup, garnished with fresh raspberries and basil leaves.

We were MINT to be – 6.95

Bacardi Carta Blanca, fresh mint, limes and cucumber slices, apple juice, elderflower and sugar syrup served with mint sprigs, fresh flowers, cucumber slices and torched rosemary

Amaretto Sour Flower – 7.25

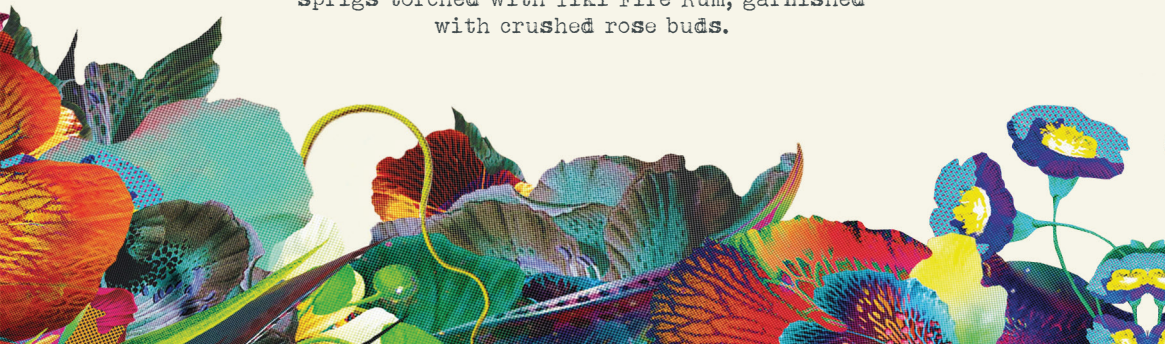
Lemon and lime juice, sugar syrup and Disaronno served in one of our signature flower pots with fresh flowers and Gypsophila.


Raspberry Amaretto Sour Pot – 7.25

A cocktail favourite! Raspberry Puree, Lemon & Lime Juice, Sugar Syrup and Disaronno served in one of our signature flower pots with fresh flowers, Gypsophila, and freeze dried raspberries

Elderflower Fizz – 6.95

J.J. Whitley Gin, elderflower and sugar syrup, lemon juice and egg white served with fresh rosemary sprigs torched with Tiki Fire Rum, garnished with crushed rose buds.





Cherry & Lemon Tart — 6.95

Disaronno, Cherry Brandy, Frangelico, Tarte au Citron and cherry syrup served with torched TGS Foam, crushed biscuit and topped with a Luxardo cherry.

Blood Orange Old Fashioned — 7.95

Bulleit Bourbon, blood orange syrup and orange bitters served with twisted orange peel and Luxardo cherries.

Peach Bramble — 7.25

J.J. Whitley Gin, Chambord, peach syrup and lemon juice, garnished with a lemon wedge and a fresh flower.

Classic Mojito — 6.95

Bacardi Carta Blanca, fresh mint, limes, sugar syrup garnished with mint sprigs and topped with soda.



Seasonal Berry Mojito — 6.95

Bacardi Carta Blanca, fresh mint, fresh lime, seasonal berries, sugar syrup garnished with mint sprigs and topped with soda.

The Dandelion — 6.95

Rhubarb Vodka, fresh blackberries and decadent doughnut syrup, rounded out with fresh lemon juice and finished with a light foam to create this sweet fruit filled doughnut inspired cocktail.

Weed Killer — sharer or one thirsty b*ch — 13.00

This is our Botanical take on the classic zombie, We take Bacardi Carta Blanca, Bacardi Negra, Apricot Brandy, pineapple Juice, lime Juice, passion fruit puree and a splash of Old J Cherry finished off with dry ice and a fresh flower, served in a large watering can!


Pink Flamingo Sangria — glass 6.95 sharer 20.00


Merlot, cherry brandy, sugar syrup, ginger ale, orange juice and fresh, lemon, limes, oranges and summer berries.

You wont beleaf this...

Friday Social 2-4-1 from 5pm til 7pm*



*cheapest drink free





check out our range of
craft beers and themed
shooters at the bar

Host your next party with us
ask a member of the team about our venue
hire and party package options



The Grain Store.


(Gin Emporium & Kitchen)


2-3 King Street, Wolverhampton,
West Midlands, WV1 1SX.

Tel: 01902 219535

www.thegrainstorewolverhampton.co.uk

 /GrainStoreWolverhampton

 @TGS_Wolves

 thegrainstorewolves

