

CLASSIC COCKTAILS

COSMOPOLITAN					10		
citrus vodka, triple sec, lime, cranberry							
NEGRONI					10		
gin, campari, sweet vermouth							
FRENCH 75					10		
gin, lemon, champagne							
MARGARITA					10		
tequila, triple sec, lime							
MANHATTAN					10		
whiskey or bourbon, sweet vermouth, maraschino							
SOURS					10		
amaretto, pisco or whiskey							
CAIPIRINHA					10		
cachaca, lime, sugar							
DAIQUIRI					10		
white rum, lime, sugar							
MARTINI					12		
vodka or gin, wet, dry or perfect, lemon or olive							
MOJITO					10		
dark rum, lime, sugar, mint							

TEMPER COCKTAILS

IRN BRU SPRITZ				10		
tequila, irn bru, prosecco						
PEACH SPRITZ				10		
regal lively white, creme de peche, chivas regal, prosecco						
TEMPER MARY				10		
vodka, worcestershire sauce, mustard, horseradish, tabasco, salt, pepper, MSG, lemon						
MEZCAL NEGRONI				10		
mezcal, antica formula, campari						
SEX & VIOLETS				10		
vodka, beetroot, violet, lemon						
MOMA'S MARGARITA				12		
temper's chile mix spicy twist on a tommy's						
PINEAPPLE NEGRONI				10		
tequila, manchino amara, pineapple campari						
CHEAPSIDE DATE				12		
rose water gin, campari, pink grapefruit juice,lemon						
ON THE NOSE				10		
gin, blackberry, fennel and black pepper syrup, mezcal, lemon						
SAGE ADVICE				10		
pisco, mezcal, chartreuse, sage, pineapple, lime						
EL GRAN HUMO				10		
pineapple & habanero mezcal, white rum, kamm & sons, lime						
GOODNIGHT NEW YORK				12		
wild turkey rye, bitters, mezcal on the side						

WINE BY THE GLASS

SPARKLING 125ML

Prosecco Treviso 'Adalina', Enrico Bedin, Brut, Veneto, Italy NV		7
Cava Descregut Brut Nature Reserve, Catalunya, Spain		10
Cuvee Vaux Deudcher Sekt Rose Brut, Pfalz, Germany		11
Cava Descregut Memoria Gran Reserva Brut Nature, Catalunya, Spain	12.75	

175ml

500ml

WHITE

Catanga Organic White, Spain 2017	6	17
Botijo Garnacha Blanca, Zagarosa, Spain 2016	9.25	25.5
Charquino Albarino, Rias Baixas, Spain 2017	9.75	27
Perola do Lima, Vinho Verde, Portugal 2017	7.5	21
Picpoul de Pinet 'Les Courtelles', France 2016	8	22.5
Marterey Chardonnay, Pays d' Oc, France 2017	9	25
Touraine Sauvignon Blanc, Loire, France	10.5	29

175ml

500ml

RED

Catanga Organic Red, Spain 2017	6	17
Castillo de Jumilla Monastrell, Jumilla, Spain 2017	8.5	23.5
Botijo Rojo Garnacha, Valdejalon, Spain 2016	9.25	25.5
Tronido Reserva, Bodegas Navajas, Rioja, Spain 2011	12	33.5
Cosmina Pinot Noir, Romania 2017	8	21
Primitivo 'Grifone', Puglia, Italy 2018	8.5	23.5
Los Medanos Malbec, Mendoza, Argentina 2017	9	26
Alice Vieira de Sousa Red Reserve, Douro, Portugal 2017	10	28

BEERS, CIDERS & SOFTS

BEER & CIDER

Temper lager 4.7%	4.5
Kapow! pale ale 4.5%	4.75
Tsingtao 4.7% 330ml	4.75
Estrella Inedit 4.8% 330ml	5.95
Hawkes Urban Apple Cider 4.5% 330ml	5.5
Tempus Moonshiner 5% 375ml	18
Urban Farmhouse Saison 4.1% 750ml	25

SOFT DRINKS

temper shandy 0%	4.5
Earl Grey & raspberry cooler.	4.5
apple & grapefruit spritz	4.5
Italian cream soda	4.5
Barr's Irn Bru	2.8
Coca cola	2.5
Diet coke	2.5
Real kombucha Royal Flush	5.5
Real kombucha Smoke House	5.5
Real kombucha Dry Dragon	5.5

MIXERS

DOUBLE DUTCH

Cucumber & watermelon tonic, Ginger beer, Indian tonic, Pomegranate & basil tonic, Skynny tonic	2.5
---	-----

FEVER-TREE

Indian tonic, Mediterranean tonic, naturally light tonic, aromatic tonic, spring soda, lemonade, ginger ale, ginger beer	2.5
--	-----

JUICE

apple, cranberry, orange, pineapple, pink grapefruit, tomato	2.8 solo / (2.2 mixer)
--	---------------------------

LOW & NO

Dry Negroni	7
Campari reduction, Seedlip spiced 94, orange	
Dry Margarita.	6
Apple, Dry Dragon Kombucha, lime	
Dry G&T	7
Seedlip Garden 108, Double Dutch Pomegranate, Basil	

GIN : DRY**BEEFEATER** 40%

juniper, orange, coriander

G&T

8

Indian tonic

Martini

10

any style

EDINBURGH 43%

pine, licorice,

9

Indian tonic

10

dry, Belsazar Dry

TANQUERAY TEN 47%

Pine, heather,

10.5

Mediterranean tonic

11

dry, Belsazar Dry

FORDS 45%

citrus peel, coriander

10

Indian tonic

11

dry, Regal Rogue White

TAQUINS CORNISH 42%

orange, violet, lime

11

Indian tonic

12

dry, Belsazar White

WEST WINDS SABRE 40%

lemon myrtle, lime

12

Indian tonic

13

wet, Belsazar Dry

KI NO BI KYOTO 45.7%

pepper, yuzu

15

Indian tonic

15

dry, Belsazar Dry

GIN : SWEET**XORIGUER** 38%

lemon, juniper

G&T

9

Mediterranean tonic

Martini

10

wet, Lillet

HAYMANS OLD TOM 40%

orange, coriander

9

Indian tonic

10

wet, Regal Rogue

ABELFORTH'S BATHTUB**GIN** 42.4%

orange, cardamom

10.5

Indian tonic

10

dry, Noilly Prat

JINDEA 40%

darjeeling, ginger

11

Indian tonic

12

dry, Belsazar White

POTHECARY 45%

tilia, lemon, black mulberry

16.5

Mediterranean tonic

18

dry, Noilly Prat

FOUR PILLARS BLOODY**SHIRAZ** 40%

shiraz grapes

14

Mediterranean tonic

16

dry, Belsazar Dry

GIN : MINERAL**PLYMOUTH** 41.2%

lemon, juniper

G&T

9.5

Indian tonic

Martini

10

dry, Lillet

CHILGROVE 44%

mint,

10.5

Mediterranean tonic

11

dry, Cocchi Americano

HENDRICKS 41.4%

cucumber, elderflower

11

Indian tonic

11

dry, Regal Rogue White

HEPPLE 45%

tilia, lemon, black mulberry

11

Mediterranean tonic

12

dry, Noilly Prat

NAPUE 46.3%

rye, meadowsweet

11.5

Indian tonic

13

dry, Regal Rogue White

SILENT POOL 43%

kafir lime, bergamot

12

Aromatic tonic

13

dry, Belsazar Dry

SIPSMITH V.J.O.P. 57.7%

juniper, juniper, juniper

13

Indian tonic

14

dirty, Noilly Prat

GIN : SAVORY**ELLC BATCH #2** 47%

sage, thyme

G&T

11

Mediterranean tonic

Martini

12

dry, Belsazar Dry

PINK PEPPER 42%

vanilla, tonka, cinnamon

12.5

Indian tonic

13

dry, Lillet

BOBBY'S SCHIEDAM 42%

clove, rose hips

13

Indian tonic

14

wet, Belsazar Rose

OXLEY 47%

nutmeg, aniseed

13.5

Indian tonic

14

bone dry, Regal Rogue

DEATH'S DOOR 47%

juniper, fennel

14

Indian tonic

15

dry, Belsazar Rose

MIRAKEL GENEVER 38%

lemon, emmerwheat

14

Indian tonic

16

wet, Cocchi Americano

ELLC BARREL AGED 52%

French oak

15

Indian tonic

16

wet, Cocchi Americano

TEQUILA VS MEZCAL

WHAT IS THE DIFFERENCE?

A lot.

Although technically, tequila is a type of mezcal (in the same way that Champagne is to wine), it is different to all other mezcals as it's made from a specific agave variety : blue agave and must be from the state of Jalisco (or in small areas of four other states nearby) but crucially, it is processed and made in a very different way to mezcal.

Mezcal can be made from up to around 30 varieties of **agave**. Much like different grape varieties give different aromas and flavours in wine, the different varieties of agave result in very **different tasting mezcals**.

Agave varieties vary from state to state and each will have its own flavour profile. This can depend on the terrain and climate.

Mezcal is made all over Mexico but **only a few designated places** are allowed to actually call it mezcal, in other areas it has other names but the most common is just '**Destillado de Agave**' - **agave distillate**.

Mezcal is made in **8 specific regions of Mexico**: Oaxaca, Durango, Guanajuato, Guerrero, San Luis Potosi, Tamaulipas, Zacatecas and Michoacan.

We serve our mezcals in traditional clay copitas. They are designed to release the flavours and aromas of the drink.

SO SIP IT SLOWLY AND ENJOY!

TEQUILA

BLANCO

OLMECA

dry, spicy, citrus

5

OCHO

earthy, pepper, citrus

7

OLMECA ALTOS PLATA

buttery, pepper

8

CABRITO

powerful, sweet, citrus

8

CALLE 23

medium, herbaceous

8.5

FORTALEZA

smooth, citrus

14

ANEJO

CALLE 23

full bodied, woody, vanilla

10

ARETTE

smooth, aromatic, sweet

11

CENTINELA

complex, floral, spice

13

CASAMIGOS

smooth, caramel, vanilla

16

OTHER TEQUILA

PATRON XO CAFÉ (25ml)

coffee, smooth

6.5

TAPATIO 110 PROOF

fiery

10

OCHO SINGLE BARREL

powerful, spicy, butter

16

REPOSADO

CABRITO

oily, smooth, spicy

7.5

TAPATIO TEQUILA

woody, vegetal, spice

8

OLMECA ALTOS

aromatic, fruity, sweet

8.5

CALLE 23

light, woody, sweet

9

All our tequila is served in 50ml servings

MEZCAL

ESPADIN

QUIQUIRIQUI JOVEN

bold, smoky, sweet

4.5

PAPADIABLO ESPADIN

smooth, smoky, well rounded

7

GEM & BOLT WITH DAMIANA

bright, herbaceous

7

DEL MAGUEY ESPECIAL

floral, citrus, vanilla

11

TEPEZTATE

EL JOGORIO

vegetal, herbal, earthy

9

PIERDE ALMAS

complex, peppery, fruity

13

DEL MAGUEY WILD

bright, candied, cinnamon

11.5

TOBALA

DEL MAGUEY

sweet, fruity, cinnamon

12

PIERDE ALMAS

nutty, floral

12

LOS SIETE MISTERIOS

elegant, floral

12.5

All our mezcal is served in 25ml servings

KARWINSKII

EL JOLGORIO MEDRECUIXE

vegetal, floral 9.5

LOS SIETE MISTERIOS BARRIL

powerful, spicy 10

DEL MAGUEY MADRECUIXE

elegant, tropical 10.5

PIERDE ALMAS TOBAZICHE

complex, woody 12

OTHER AGAVES AND SINGLE VARIETIES

DERRUMBES MICHOACAN

oak smoke, pepper 6.5

DANGEROUS DON

coffee, smoky, chocolate 8

ESTANCIA RAICILLA

fresh, smoky, floral 6.5

LOS SIETE MISTERIOS DOBA-YEJ

floral 9

ILEGAL ANEJO

aged, fruity, sweet 9.5

EL JOLGORIO BARRIL

balanced, earthy, smoky 10

DEL MAGUEY WILD JABALI

woody, herbaceous 10

PAPADIABLO ESPECIAL

bold, complex 11

DEL MAGUEY SAN PEDRO TAVICHE

complex 11.5

PIERDE ALMAS BOTANICA +9

gin botanicals 12

DEL MAGUEY PECHUGA

soft, spicy 18

All our mezcal is served in 25ml servings

OTHER SPIRITS

VODKA

Wyborowa 40%	5.3
Black Cow Milk 40%	7.5
Crystal Head 40%	11

RUM

Havan Club 3yrs 40%	5
Havan Club Anejo 40%	5.5
Wray & Nephew Over Proof 63%	8.5

JAPANESE WHISKEY

Nika All Malt 40%	12
The Yamazaki 43%	15
Hibiki Japanese Harmony 48%	17

AMERICAN WHISKEY

Buffalo Trace 40%	5.3
Wild Turkey 40.5%	12
Michter's US N1 Small Batch Rye 42%	12.5

SCOTCH WHISKY

Pigs Nose 40%	6.5
Chivas Regal 40%	7.5
Springbank 10yrs 46%	13
Bruichladdich, The Classic Laddie 50%	13
Cragganmore 40%	14
Bruichladdich, Port Charlotte 50%	15
Glenfarclas 15yrs 46%	17
Oban 14yrs 43%	17

50ml serve

PRIVATE HIRE

SOHO

Restaurant: 187

Private Lounge: 42 (standing)

Dining Bar: 37 (dining)

Vibe: classic soho basement, big on theatre & fun

Food & drinks: tacos, tostadas, big cuts of meat, mezcal, cocktails, wine, beer

Music: 90's hip-hop, 80's classics, electro

Bespoke options: butchery & cocktail masterclasses

sohoreservations@temperrestaurant.com

CITY

Restaurant: 200/300

Private Lounge: 60 (dining/standing)

Dining Bar: 34 (dining)

Outside: 30/40 (seated/standing)

Vibe: grand industrial dining room with mezzanine & intimate booths

Food & drinks: tacos, poke, big cuts of meat, gin, cocktails, wine, beer

Music: 80's classics, power ballads, 90's hip hop

Bespoke options: butchery, gin & cocktail masterclasses

cityreservations@temperrestaurant.com

COVENT GARDEN

Restaurant: 100

Private Lounge: 40 (dining/standing)

Dining Bar: 30 (dining)

Outside: 25

Vibe: open wood oven kitchen, big on theatre & fun

Food & drinks: tacos, wood fired meat & fish, charcuterie, vermouth, wines

Music: Old school hip-hip, funk, soul and Italian classics

Bespoke options: butchery masterclasses & vermouth tastings

cgreservations@temperrestaurant.com

