

SPECIAL COCKTAILS

GREAT EASTERN GARDEN 13
Wyborowa vodka, kiwi, cucumber & citrus

THE PEGGY 13
Wyborowa vodka, Aperol
passion fruit, agave nectar
lemon, egg white &
grapefruit bitters

WHEN DOVES CRY 12
Olmecca blanco, lime juice
& squirt

THE BONE COLLECTOR 15
Smoked bone-butter infused
Elijah Craig, Abbot's bitters
Rakomelo liqueur & dark sugar syrup

OUT OF THE WOODS 13
Chivas Regal 12yr, lemon
sandalwood syrup
& jasmine tea

1952 13
Beefeater Gin, Amargo Chuncho bitters
dry curacao liqueur, lemon
egg white & mint

LA PIÑA PIRILLA 13
Plantation pineapple rum,
smoked & roasted pineapple jam
shiso leaf

temper

Please ensure you inform your server of any allergies you may have. all allergens are present in our premises so we cannot guarantee the absence of trace elements in any of our drinks or dishes. An optional 12.5% service charge will be added to the bill, which is split between our team

SOHO

Restaurant: 190

Private Dining: 20

Dining Counter: 37 (dining)

Vibe: classic soho basement, big on theatre & fun

Food & drinks: tacos, steaks, mezcal, cocktails, wine, beer

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

sohoreservations@temperrestaurant.com

CITY

Restaurant: 240

Private Mezzanine: 60 (dining/standing)

Dining Counter: 34 (dining)

Outside: 30/40 (seated/standing)

Vibe: grand industrial dining room with mezzanine & intimate booths

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

Music: 80s classics, motown, 90s hip-hop

cityreservations@temperrestaurant.com

COVENT GARDEN

Restaurant: 140

Private Den: 60 (dining/standing)

Dining Counter: 30 (dining)

Outside: 25

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

Food & drinks: tacos, wood fired meats, mezcal, wines

Music: Old school hip-hip, 80s, power ballads

cgreservations@temperrestaurant.com

SHOREDITCH

Restaurant: 145

Cocktail Bar: 60 (standing)

Dining Counter: 22 (dining)

Vibe: open kitchen, big on theatre & fun

Food & drinks: tacos, wood fired meats, mezcal, wines

Music: Old school hip-hip, 80s

sdreservations@temperrestaurant.com



DRINKS

temper

temperrestaurant.com
@temperrestaurant

subject to availability, due to international imports

WINES AVAILABLE IN 125, 175 & 750ML. WE SERVE SPIRITS IN 25 & 50ML.

WiFi password: MeatFireTacos

temper
CLASSICS

MENAGE A TROIS 13

Buffalo Trace bourbon amaretto, Vallet amaro
Vanilla

MEZCAL NEGRONI 13

Mezcal Verde, Antica Formula Campari

MARGARITAS

MOMMA'S MARGARITA 12

Olmeca tequila, lime, agave
temper's smoked black salt

OLD TOM 15

2 years old tequila Vivir Añejo
agave syrup, orange liqueur, lime
smoked lime salt

LYCHILLI MARGARITA 11

Olmeca tequila, lychee juice
drop of Tabasco

PEPINO PICANTE 15

Verde Mezcal, Empirical Ayuuk, apple
agave, lime, cucumber, Tabasco

TEMPER HOUSE

PASADO DE MODA 13

Mexican Old Fashioned:
Abasolo Mexican whiskey
Nixta corn liqueur, toffee popcorn

MEZCAL NEGRONI 11

Mezcal Verde, Antica Formula
Campari, grapefruit bitters

BEET THAT! 12

Westerhall rum No3, beetroot
pineapple, caramel

AMARGO SPRITZ 12

Aperol, Beefeater gin, lychee
Vallet Granada amaro, strawberry, lime

WINE

glass / bottle

RED

TEMPER HOUSE RED, SPAIN 2020 6.5 / 26

PINOT NOIR, FRUNZA, ROMANIA 2020 7.25 / 29

NAVARRO CORREAS RESERVE MALBEC, LUJAN DE CUYO,
MENDOZA, ARGENTINA 2021 12 / 52

WHITE

TEMPER HOUSE WHITE, SPAIN 2020 6.5 / 26

VINHO VERDE, PEROLA DO LIMA, PORTUGAL 2021 7.25 / 29

SAUVIGNON BLANC, CLOUSTON & CO, NZ 2021 10 / 39

SPARKLING / CHAMPAGNE

PROSECCO SPUMANTE BRUT, ITALY 9 / 50

CHAMPAGNE PIOLLOT CUVÉE DE RÉSERVE BRUT 14 / 75

VEUVE CLICQUOT PONSARDIN, YELLOW LABEL 110

LAURENT PERRIER CUVÉE ROSÉ 150

PERRIER-JOUËT BELLE ÉPOQUE 170

BEER / IPA / CIDER

pint

temper LAGER 4.0% 6

BOOGIE VAN IPA 5.5% 7

bottle / can

UNITY LAGER 4.5% 5.5

MARIACHI TWO TRIBES MEXICAN LAGER 4.7% 6.5

MONDO SESSION IPA 5.4% 5.95

SASSY CIDRE BRUT 5.2% 5.5

BIG DROP LAGER 0.5% 5

NON-ALCOHOLIC

EARL GREY-RASPBERRY COOLER 4.5

APPLE & GRAPEFRUIT SPRITZ 4.5

SOFT DRINKS

FEVER-TREE 3

Spring soda, lemonade, ginger ale

DOUBLE DUTCH 3

Indian & skinny tonic, ginger beer

Pomegranate-basil tonic

Cucumber-watermelon tonic

COKE, DIET COKE 3

MEZCAL 25ML

ESPADIN

QUIQUIRIQI 4.5
candied nuts, dried fruits, sweet

KARWINSKII

AMORES CUPREATA 7
sweet smoke, tropical fruits

EL JOLGORIO MEDRECUIXE 10.5
vegetal, floral

TOBALA

DON AMADO ENSAMBLE 8.5
fruit, tea, cinnamon

THE LOST EXPLORER TOBALA 14
vanilla, leather

OTHER AGAVES & SINGLE VARIETIES

DEL MAGUEY WILD JABALI 11.5
woody, herbaceous

ESTANCIA RAICILLA 6.5
fresh, smoky, floral

PAPADIABLO ESPECIAL 11
bold, complex

DERRUMBES MICHOACAN 6.5
oak smoke, pepper

TEQUILA 50ML

OLMECA BLANCO 6
dry, spicy, citrus

TAPATIO BLANCO 10
citrus, pepper

CODIGO BLANCO 12
earthy, mineral, sweetness

CODIGO ROSA 13
aged in cabernet barrels

CALLE 23 REPOSADO 9
light, woody, sweet

HERRADURA REPOSADO 13
cooked vanilla, butter

CAZCABEL HONEY 10
warm natural caramel

CAZCABEL COFFEE 10
roasted coffee, chocolate

ARETTE ANEJO 11
smooth, aromatic, sweet

DON JULIO 1942 40
oak, rich vanilla

GIN 50ML

HENDRICK'S 9
BEEFEATER 6
SILENT POOL 11
ST. GEORGE TERROIR 12
OXLEY 16
ROKU CRAFT 9
ELEPHANT SLOE GIN 11
BULLDOG 7
BROCKMANS 9
AVIATION 10

RUM 50ML

WESTERHALL NO.3 6
GOSLINGS BLACK SEAL 7
WRAY & NEPHEW OVERPROOF 10
DIPLOMATICO RESERVA EXCLUSIVA 12
PLANTATION PINEAPPLE 11
LEGENDARIO AÑEJO (CUBA) 9
CUT SPICED RUM (UK) 7
KOKO KANU 7

VODKA 50ML

WYBOROWA BLUE LABEL 6
CRYSTAL HEAD 11
BLACK COW 8
KETEL CITROEN 9
KETEL ONE 8
BELVEDERE 10
GREY GOOSE 11
CHASE 10
STOLICHNAYA VANILLA 6

WHISKEY / BOURBON 50ML

WORLD

JAMESON 8
ABASOLO, JILOTEPEC 10
NIKKA FROM THE BARREL 15
TEELING TEELING 12
SUNTORY HIBIKI HARMONY 18
YAMAZAKI RESERVE 19

BOURBON / RYE

BUFFALO TRACE 40% 6
EVAN WILLIAMS EXTRA 8
FOUR ROSES SMALL BATCH 9
MELLOW CORN 10
ELIJAH CRAIG 13
RITTENHOUSE 12
SAZERAC 11
MICHTER'S US N1 SMALL BATCH 14

SCOTCH

CHIVAS REGAL 9
BALVENIE SINGLE BARREL FIRST FILL 18
MORTLACH 12Y 17
CAOL ILA 12Y 14
GREAT KING STREET 11
MONKEY SHOULDER 9
JOHNNIE WALKER BLUE LABEL 40