

# THE ROOM WHERE IT HAPPENS



DRINKS MENU

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# HOW IT WORKS

**FROM 5PM:  
OUR SINGING SERVERS WILL TAKE YOUR ORDER  
- BOTH FOR FOOD & FOR MUSIC!**

Fill out a request slip with your favourite show tune, the musical it's from, and a special dedication message to go with it, should you wish! Hand your request slips to your waiter and they'll take care of the rest!

**FROM 9PM:  
SHOWTUNES SINGALONG ROUND THE PIANO!**

It's your turn to take the stage - step up to the piano and join in the biggest, loudest and most joyous showtunes singalong in London! Our phenomenal pianists will get the tunes flowing 'til late!

## SHOWTIME THURSDAY NIGHTS

To support our musicians a supplementary charge of 50p is added to the price of all drinks during showtime hours. This excludes soft drinks. £1 is added to all bottles of wine, prosecco + champagne

**Thank you for supporting live music**

THU & FRI:  
OPEN  
5PM TIL 8PM

## HAPPY HOURS

SAT:  
MIDDAY - 2PM  
4PM - 7PM

**241 COCKTAILS ON SELECTED COCKTAILS /  
COCKTAIL OF THE WEEK / FROZEN COCKTAILS /  
MOSCOW MULE / MARGARITA / BERRY COLLINS**

\*Both cocktails must be the same. Please ask our friendly bar team what the cocktail of the week is **4.5**

<b>PRAVHA PINTS</b>	<b>15</b>
<b>HOUSE WHITE/RED/ROSE BOTTLES</b>	<b>25</b>
<b>HOUSE PROSECCO</b>	<b>44</b>
<b>HOUSE CHAMPAGNE</b>	

# MUSICAL MAINSTAYS

CELEBRATING THE BEST IN THE BIZ - ENJOY ONE OF  
OUR UNIQUE MUSICAL MAINSTAY COCKTAILS!

<b>THE CYNTHIA</b> Olmeca tequila, kiwi, lime	13
<b>THE GROFF &amp; BAILEY</b> Baileys, frangelico, creme de cacao, coconut cream	13
<b>THE SALONGA</b> Beefeater gin, aperol, yuzu sake, pineapple, ginger beer	13
<b>THE JUDY</b> Bourbon, lemon, apple juice, cinnamon roll syrup, sugar syrup, orange bitters, foamer, cinnamon stick	13
<b>THE PATTI</b> Rye whisky, campari, martini rubino, orange bitters	13
<b>THE BERNADETTE</b> Disarano, citron vodka, maraschino cherries, cranberry	13

# ABSOLUTE CLASSICS

<b>ESPRESSO MARTINI</b> Absolut vanilla, coffee, kahlua	13
<b>PORNSTAR MARTINI</b> Absolut vanilla vodka, passionfruit purée, passoa + pineapple juice	14
<b>MARGARITA</b> Olmeca tequila, cointreau + lime juice	12
<b>LONG ISLAND ICED TEA</b> Absolut vodka, beefeater gin, olmeca tequila, havana club 3, cointreau, lemon juice + cola	12
<b>NEGRONI</b> Beefeater gin, campari + martini rubino	13
<b>OLD FASHIONED</b> Woodford reserve, sugar, angostura + orange bitters	14
<b>MAI TAI</b> Havana club 3, cointreau, lime juice, orgeat syrup + lambs navy rum	14
<b>NAKED &amp; FAMOUS</b> Del maguey vida mezcal, aperol, yellow chartreuse + lime juice	13
<b>GIMLET</b> Beefeater gin, lime juice	13
<b>DARK &amp; STORMY</b> Havana club 7 (or kraken), lime juice, angostura + orange bitters + a top up with ginger beer	13

A 12.5% discretionary service charge will be added to all bills for table service and bar tabs exceeding £100. Our standard spirit measure is a double (50ml). Please let your server know if you'd prefer a single (25ml) measure. Please be aware that all items on our menu may contain traces of allergens. If you have a food allergy or intolerance, please inform a member of our team

# FIZZICAL ATTRACTION

## APEROL SPRITZ

Aperol, soda + prosecco

13

## PURPLE RAIN

Beefeater gin, lavender syrup, violet liquor + prosecco

13

## HUGO SPRITZ

St germain + prosecco

13

## LIMONCELLO SPRITZ

Limoncello + prosecco

13

# SHOT SQUAD

## B52

Kahlúa, baileys + grand marnier

6

## BABY GUINNESS

Kahlúa, baileys

6

## PIANIST SHOT

Butterscotch schnapps + baileys

6

## JÄGERBOMB

Jägermeister + red bull

7

# MOCKTAIL MARVELS

## MANGO & PASSIONFRUIT DAIQUIRI

Mango + passionfruit purée, pineapple juice + passionfruit syrup

8

## ELDERFLOWER FIZZ

Elderflower cordial, soda, mint + cucumber

8

## APPLE MOJITO

Lime, mint, apple juice + soda

8

# THE BUBBLE BOUTIQUE

## PROSECCO & CHAMPAGNE

	125ML	BTL	MGM
<b>PROSECCO FRIZZANTE, CA' BOLANI</b> FRIULI   ITALY	-	38	70
<b>PROSECCO SPUMANTE BRUT CA' BOLANI</b> FRIULI   ITALY	8	45	-
<b>BRUT, DE MALHERBE, LOMBARD, CHAMPAGNE</b> EPERNAY   FRANCE	12	54	-
<b>PERRIER-JOUET NV</b> EPERNAY   FRANCE	-	72	-
<b>BOLLINGER SPECIAL CUVÉE BRUT NV</b> AY   FRANCE	-	100	-
<b>LAURENT-PERRIER ROSE BRUT NV</b> REIMS   FRANCE	-	120	-
<b>PERRIER-JOUET BELLE EPOQUE VINTAGE</b> EPERNAY   FRANCE	-	250	-
<b>DOM PERIGNON VINTAGE</b> REIMS   FRANCE	-	300	-

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# IN VINO VERITAS 'IN WINE, THERE IS TRUTH'

## BLANC CANVAS – WHITE WINES

	175ML	250ML	BTL
<b>GRILLO ALLEGRI, CASA BOTTER</b> PUGLIA   ITALY White peach, lemon + a mineral note	7.8	10	29
<b>PINOT GRIGIO DELLE VENEZIE, VENTITERRE</b> FRIULI   ITALY Lightly dry, extremely fresh, delicately fruity + well-balanced	8.2	11	32
<b>SAUVIGNON BLANC, DU TOITSKLOOF</b> WESTERN CAPE   SOUTH AFRICA Gooseberry, lychee + guava aromas, balanced + smooth with a crisp finish	10.2	13.5	39
<b>PICPOUL, ESPIRIT DES VIGNES, LES CAVES DERICHEMENR</b> COTES DE THAU   FRANCE Dry + refreshing with a distinctive mineral edge	10.8	14.3	42
<b>CHARDONNAY, VIEILLES VIGNES D'ARGENT</b> PAYS NANTAIS   FRANCE White peach + apple aromas, exotic fruits, pineapple, banana + quince on the palate	11.75	15.3	45

# IN VINO VERITAS 'IN WINE, THERE IS TRUTH'

## RUBY RHAPSODY - RED WINES

	175ML	250ML	BTL
<b>SANGIOVESE, ALLEGRI, CASA BOTTER</b> EMILIA ROMAGNA, ITALY Red berries, balsamic notes of liquorice + hints of chocolate	7.8	10	29
<b>MERLOT-NERO D'AVOLA TERRE SICILIANE, VENTITERRE</b> SICILY, ITALY Full-bodied wine with hints of plum + dried cherries, velvety texture + long finish	8.2	11	32
<b>PINOT NOIR, WHALE POINT</b> NORTH MACEDONIA Red cherry + raspberry notes with a smooth finish	10.2	13.5	39
<b>MALBEC, PUNTO ALTO</b> MENDOZA, ARGENTINA Velvety texture with notes of dark fruits + chocolate	10.8	14.3	42
<b>RIOJA CRIANZA, AZABACHE</b> RIOJA, SPAIN Intense plum + cherry flavours with elements of vanilla + spice	11.8	15.3	45

## LA VIE EN ROSE - ROSÉ WINES

<b>PINOT GRIGIO BLUSH, ZONIN</b> DELLE VENEZIE, ITALY Fruity + flowery notes with excellent balance + freshness	7.8	10	29
<b>ULTIMATE PROVENCE</b> CÔTES DE PROVENCE, FRANCE A refreshing + elegant wine that captures the essence of the Provence region			60

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# BREWS & BEYOND BEERS & CIDERS

## DRAUGHT

<b>PRAVHA</b> 4%	7
<b>MADRÍ EXCEPCIONAL</b> 4.6%	7.5
<b>GUINNESS</b> 4.2%	7.5

## BOTTLES

<b>ASAHI</b> 5.2%	6
<b>PERONI NASTRO AZZURO</b> 5.1%	6
<b>PERONI LIBERA</b> 0%	5.5
<b>ASPALL PREMIER CRU CYDER</b> 6.5%	7.5
<b>REKORDERLIG</b> 4.5%	6.5
Mango & Raspberry / Strawberry & Lime	

# THE MUNCH BUNCH

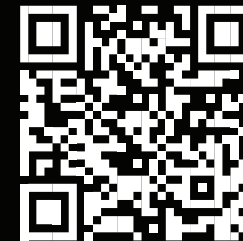
<b>FRIES</b> VE	4
<b>TRUFFLE FRIES</b> D	6
<b>OLIVES</b> VE	4.5
<b>NUTS</b> N	4.5
<b>SALT &amp; PEPPER SQUID</b> M, G	9.5
Fried onion and garlic and dressed with a tamari, chill and lime sauce	
<b>BUTTERMILK CHICKEN</b> G, D	9.5
With coconut sriracha mayo	
<b>PADRON PEPPERS</b> VE	7
With smoked salt	
<b>HALLOUMI FRIES</b> G, D	8
With chilli jam	

G - Gluten | D - Dairy | M - Molluscs | N - Nuts | VE - Vegan

WANT TO TELL US ABOUT YOUR VISIT?  
WE'D LOVE TO HEAR YOUR FEEDBACK!



FEEDITBACK



EASYTIP

A 12.5% discretionary service charge will be added to all bills for table service and bar tabs exceeding £100. Our standard spirit measure is a double (50ml). Please let your server know if you'd prefer a single (25ml) measure. Please be aware that all items on our menu may contain traces of allergens. If you have a food allergy or intolerance, please inform a member of our team

# THE ROOM WHERE IT HAPPENS



To make a booking:

Call 020 3822 0118

Email [hello@theroomwhereithappens.co.uk](mailto:hello@theroomwhereithappens.co.uk)

For regular updates + good times follow us on  
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