

Beer

- DRAUGHT -

HEINEKEN - 5.0% - 4.9

BIRRA MORETTI - 4.6% - 4.9

BRIXTON BREWERY
RELIANCE PALE ALE - 4.2% - 5.2

GUINNESS - 4.2% - 5.2

- BOTTLES & CANS -

DETROIT 44 - 4.4% - 5

1936 LAGER - 4.7% - 5.3

ALHAMBRA RESERVA - 6.4% - 5.7

GOOSE ISLAND IPA - 5.9% - 5.7

SCHÖFFERHOFER GRAPEFRUIT - 2.5% - 4.5

HEINEKEN ZERO - 0.0% - 4

GALIPETTE CIDRE BRUT - 4.5% - 5

Bar Snacks

SPICED NUTS - 3.5

BREAD AND OIL - 4.5

NOCELLARA OLIVES - 4.5

MIXED OLIVES - 4.5

SWEET CHILLIES - 5
Filled with feta cheese.

Hot Serves

CAFÉ BRULOT - 7.5

Courvoisier VS, Grand Marnier, Espresso.

PARISIENNE HOT CHOCOLATE - 7.5

*Hot Chocolate with Grand Marnier,
Kahlua Coffee Liqueur.*

IRISH COFFEE - 8.5

*Slane Irish Whiskey, Chestnut Liqueur,
Espresso, Bailey's Cream.*

DOUBLE ESPRESSO - 2.5

LONG BLACK - 3

FLAT WHITE 5OZ - 3.3

CAPPUCCINO 6OZ - 3.3

LATTE 8OZ - 3.3

MOCHA 6OZ - 3.3

HOT CHOCOLATE 8OZ - 3.5

(OAT AND SOY MILK AVAILABLE ON REQUEST)

TEA - 2.8

*Breakfast / Green / Chai / Earl Grey /
Peppermint / Mixed Berry*

Boards

CHARCUTERIE BOARD - 11.5

*Pepper Salami, Serrano Ham, Chorizo,
Pastrami, Fresh Bread, Oil and Balsamic.*

CHEESE BOARD - 12.0

*Brie, Kick Ass Cheddar, Villa Verde, Blue D'Auvergne,
fresh bread, sourdough crackers and fruit.*

MEAT AND CHEESE BOARD - 16.0

*A combination of the charcuterie
and cheese boards.*

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CAFÉ
du
Quartier

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VIN

• COCKTAILS •

JAZZ

Classic Cocktails

PAPERPLANE - 9.5

The Modern Classic, short but tasty.
*Old Forester, Aperol,
Amaro Montenegro, Lemon.*

MARGARITA - 9.5

Tequila is the star of the show in this salt rimmed staple.
El Jimador, Cointreau, Lime.

BREAKFAST MARTINI - 9.0

A sweet and refreshing take on the classic martini.
*Tanqueray, Cointreau, Lemon,
Orange Marmalade.*

MARTINEZ - 10.0

Strong, short and sinkable.
*Tanqueray, Martini Rubino,
Luxardo Maraschino,
Angostora Bitters.*

BIJOU - 10.0

Light, boozy but delicate.
*Tanqueray,
Martini Rubino,
Green Chartreuse,
Orange Bitters*

SOUTHSIDE - 10.0

The Mojito's classy cousin.
Guaranteed to refresh
*Tanqueray, Lemon,
Sugar, Mint.*

CLOVER CLUB - 10.0

A smooth raspberry classic, served straight up.
*Tanqueray, Martini Ambrato,
Lemon, Sugar,
Raspberry Jam, Whites.*

MARTINI - 9.0

Vodka or Gin / Wet or Dry / Olive or a twist.
*Your choice of Ketel One or Tanqueray,
Noilly Prat.*

ESPRESSO MARTINI - 9.5

The modern classic, keeps you going until the end.
Ketel One, Kahlua, Sugar, Double Espresso.

NEGRONI - 9.5

The quintessential bitter Italian cocktail.
Tanqueray, Martini Rubino, Campari.

FRENCH 75 - 9.5

Refreshing and sparkling, straight from Harry's New York bar in Paris.
Tanqueray, Lemon, Sugar, Sparkling Wine.

OLD FASHIONED - 9.5

Our favourite stirred down Whiskey cocktail.
*Woodford Reserve, Sugar,
Angostora Bitters.*

DAIQUIRI - 9.0

Bartenders Choice.
*Bacardi Carta Blanca,
Lime Juice, Sugar Syrup.*

FRENCH MARTINI - 10.0

Intensely fruity and delicious.
*Absolut Vanilla, Chambord,
Pineapple Juice.*

Please ask your server about classic cocktails, if we have it we will make it.

Our Cocktails

FRAISE DES CHAMPS - 9.5

Bittersweet, summer & fruits.
Sipsmith Sloe, Strawberry Aperol, Lemon, Sugar.

GUADELOUPE - 10.0

Strong, funky and complex.
*Chairman's Dark, Fino Sherry, Banana Liqueur,
Wray & Nephew, Chocolate.*

FLEUR DE CITRON - 9.5

Floral, fresh, zesty.
Tanqueray, Amaro Montenegro, Lemon, Lavender, Curd.

5&7 - 9.5

A fresh and light twist on a 'Between the Sheets.
Bacardi carta Blanca, Calvados, Cointreau, Lemon, Absinthe.

PARISIEN SOUR - 10.0

French, clear, beautiful.
Calvados, Absinthe, Lemon, Sugar, Clarified Milk, Red Wine.

BORA BORA CRUSH - 9.5

A nod to the tropical flavours of French Polynesia.
*Tanqueray, Suze, Passionfruit,
Lemon, Pineapple Juice, Basil.*

WHITE PEACH NEGRONI - 9.5

Short, herbal, beautiful.
*Tanqueray, Suze, Martini Ambrato,
Creme de Peche, Peach Bitters.*

GOVERNOR'S WIFE - 9.5

Our house favourite, a Tiki twist on an Espresso Martini.
*Aluna Coconut Rum, White Cacao, Kahlua,
Orgeat, Double espresso, Chocolate bitters.*

FRENCH BLONDE - 9.5

A moreish blend of floral and fruity, guaranteed to refresh.
*Tanqueray, St Germain, Lillet Blanc,
Grapefruit Juice, Lemon Bitters.*

Spritz & Highballs

STRAWBERRY APEROL SPRITZ - 9.0

Summer in a glass.
Strawberry Infused Aperol, Sparkling Wine, Soda.

MANZANA FIZZ - 9.0

Clean, fresh, anise.
*Manzana Verde, Absinthe,
Apple Juice, Cremant.*

PICPOUL HIGHBALL - 9.0

Taste of vibrant stone fruit.
*Crème De Peche,
Picpoul, Soda.*

MIMOSA - 8.0

It's not just a brunch drink.
Sparkling Wine, Orange Juice.

APEROL SPRITZ - 8.5

Setting the standard for refreshment since the 1800's.
Aperol, Sparkling Wine, Soda.

OLD FAITHFUL - 9.0

The original, fresh highball - served with an orange zest.
Monkey Shoulder and Soda.

S AND T - 9.0

Gin infused with sloe berries, served with everyone's favourite mixer.
Sipsmith Sloe and Tonic.

DARK'N'STORMY - 8.5

Barbados in a glass; spicy and boozy.
*Goslings Black Seal, Lime Juice,
Ginger Beer.*