

We've always made sure that an hour or two in Petit Café is a one of a kind experience... but we must confess to you that there is in fact - two Petit Cafés. Two different experiences, two pleasurable experiences. So, why not

**PETIT CAFÉ**  
*du coin.*  
60 Berry St  
Liverpool L1 4JQ

take a trip over to Berry Street one afternoon, to see what our colleagues over there have to offer - we're sure you'll love it. And they'd love to see you.  
Tell them 'PCDQ' sent you. x

## FRENCH SERVES

**Pastis - 5**  
The quintessential classic French refresher. Served with water on the side to dilute to your preference.

**Demi Pêche - 6.3**  
Add a splash of peach to your beer for the ultimate crisp refreshment.  
1936 lager served with peach syrup.

**Jacqueline - 8**  
White wine, lemonade and grenadine, a classic party drink from the South of France

## Hot Serves

**Mint Hot Chocolate £8.5**  
Hot Chocolate  
with chocolate and mint liqueurs

**Irish Coffee £9.5**  
Slane Irish Whiskey, Chestnut,  
Espresso, Baileys Cream

**Chocolate Orange**  
Irish Coffee £9.5  
Jamesons Orange, Chocolate Liqueur,  
Espresso, Cream

## DRAUGHT

Please ask your server.

## IN THE FRIDGE

**1936 Lager - 4.7%**  
£5.3

**Alhambra Reserva - 6.4%**  
£6

**Magic Rock Saucery IPA (GF) - 3.9%**  
£5.5

**Schofferhoffer Grapefruit - 2.5%**  
£4.7

**Galipette Cider - 4.5%**  
£5

**Birra Moretti Zero - 0.0%**  
£4

## HOT DRINKS

Americano £3    Db1 Espresso £3  
Latte £3.5    Mocha £4  
Flat White £3.5    Tea £3  
Cappuccino £3.5

Ask your server for  
our current selection  
of teas

## FO- OD

Bread & Oil £4.5  
Nocellara Olives £4.5  
Mixed Olives £4.5  
Stuffed Peppers £5  
Spiced Nuts £4  
Cheese Board £13  
Charcuterie Board £13  
Meat & Cheese Board £17.5

Liverpool



# PETIT CAFÉ

*du Quartier.*



137-139 Allerton Rd, Liverpool L18 2DD

A taste of France, brought to you here in Petit Café. We invite you to enjoy our specialist wines, expertly crafted cocktails, and live jazz every weekend. Please sit back, enjoy yourselves, and if you have any questions, we're here to help. Thank you.

**PETIT CAFÉ**



# CLASSICS

**Old Fashioned - £10**  
1806 - The original whiskey cocktail  
Woodford Reserve, Bitters, Sugar, Zest of Orange



**Manhattan - £10**  
1882 - The old fashioned's classier brother, sweet, dry, or perfect  
Woodford Reserve, Bitters, Your choice of sweet, dry or a mix of vermouths

**Martinez - £9.5**  
1884 - Aromatic, complex, and dry  
Tanqueray, Martini Rubino, Maraschino, Bitters

**Martini - £10.5**  
1888 - Sophisticated and utterly iconic. Gin or Vodka, wet or dry, olive or a twist.  
Your choice of Tanqueray No.10 or Ketel One, with Noilly Prat

**Daiquiri - £9.5**  
1898 - Crisp, light and clean. An all time bartender favourite, served short and straight.  
Bacardi Carta Blanca, Lime, Sugar

**Clover Club - £10**  
1904 - A smooth raspberry classic, served straight up  
Tanqueray, Martini Ambrato, Lemon, Raspberry Jam, Whites

**French 75 - £9.5**  
1915 - Refreshing & sparkling, a timeless staple of the Parisian nightlife.  
Tanqueray, Lemon, Sugar, Sparkling Wine

**Last Word - £10.5**  
1916 - Once thought forgotten. Balanced, tangy and with a delicate kick.  
Tanqueray, Green Chartreuse, Maraschino, Lime

**Southside - £9.5**  
1917 - Feel like a gangster with Al Capone's favourite tippie. Tart & sweet.  
Tanqueray, Lemon, Sugar, Mint

**Dark n Stormy - £10**  
1918 - A Bermudian classic, perfect whatever the weather. Served long.  
Goslings Black Seal, Bitters, Lime, Ginger Beer

**Negroni - £9.5**  
1920 - The perfect balance of sweet and bitter. Essential Drinking.  
Tanqueray, Martini Rubino, Campari

**Corpse Reviver No.2 - £10.5**  
1930 - The perfect pick me up, deliciously balanced and clean.  
Tanqueray, Lillet Blanc, Cointreau, Lemon, Absinthe

**Margarita - £9.5**  
1936 - Tequila is the star of the show in this salt - rimmed staple.  
El Jimador Blanco, Cointreau, Lime

**Sidecar - £10**  
1948 - Fresh and tangy but with the richness of brandy, a prohibition mainstay.  
Martell VS, Cointreau, Lemon

**Espresso Martini - £9.5**  
1983 - A contemporary classic that keeps you going until the end.  
Ketel One, Kahlua, Double Espresso

**French Martini - £10**  
1989 - The quintessential 1980's cocktail. Sweet and fruity.  
Absolut Vanilla, Chambord, Pineapple



**D**

Looking for a classic cocktail not listed here?  
Don't hesitate to ask - if we have the ingredients,  
we'll make it.

**C**

# HOUSE

**Jardin Sour - £10**  
Elderflower, apple and lemon give a refreshing reminder of spring.  
Ketel One, St Germain, Lemon, Apple, Peach Bitters, Whites

**Caribbean Nightfall - £10.5**  
Sip the delicious flavours of the Caribbean. Short and rum forward.  
Plantation Dark, Amaro Montenegro, Martini Ambrato, Banana & Chocolate Liqueurs

**Parisian Sour - £9.5**  
A blend of all things classically French, clarified for a beautiful clear finish.  
Calvados, Absinthe, Lemon, Clarified Milk, Red Wine

**Piment Pastèque - £9.5**  
A hit of chilli with a fresh taste of Summer, easy drinking and punchy.  
Chilli Infused Tanqueray, Homemade Basil & Watermelon Cordial

**Café à la Menthe - £9.5**  
Herbal, minty iced coffee, exactly what's needed to keep you going on a hot day.  
Green Chartreuse, Mint, White Chocolate Liqueur, Double Espresso, Honey, Milk (Vegan alternatives available)

**Spiced Apricot Sazerac - £10.5**  
A luxurious boozy treat, stone fruits and clove back up a big hit of brandy and bourbon.  
Martell VS, Woodford Reserve, Apricot Brandy, Bitters, Absinthe, Clove & Cardamom

**Petit Filou - £10**  
Strawberries and cream encapsulated in this short, powerful, and unbelievably tasty delight.  
Absolut Vanilla, Dolin Chamberyzette, Lillet Blanc, Peychauds, Clarified Strawberry Yoghurt

**Pomme D'amour - £10**  
Calvados old fashioned that hits you with fresh green apple dipped in salted caramel.  
Brown Butter Washed Calvados, Caramel Apple Syrup, Walnut Bitters

**Libertad - £10**  
Smoky yet smooth, bitter yet sweet, a perfect blend to highlight the spirits of Mexico.  
El Jimador Blanco, Mezcal, Suze, Pineapple Liqueur, Honey

## SPRITZ & HIGBALLS

**The Big Fan - £10**  
Apple and peach flavours with brandy punching through, long with cider  
Martell VS, Peach Liqueur, Galipette Cider

**Le Moine Vert - £10**  
"The Green Monk" Herbal, tasty and refreshing.  
Tanqueray, Green Chartreuse, Lime, Soda

**La Colombe - £10**  
Our take on tequilas finest fizz.  
Tequila, Pampelle, Martini Ambrato, Grapefruit, Lime, Soda

**Inland Empire - £10**  
Dark, intriguing and unusual.  
Amaretto with a tang.  
Homemade Fig Shrub, Disaronno, Pinot Noir, Soda

**Raspberry Lillet Spritz - £9.5**  
Light and refreshing with raspberry throughout.  
Raspberry infused Lillet Rose,  
Raspberry & Orange Blossom Soda, Sparkling Wine

**Rhubarbe Pétillante - £9.5**  
A rhubarb twist of one of our favourites, with fizz.  
Whitley Neill Rhubarb, Aperol, Martini Ambrato,  
Sparkling Wine

**Victor Spritz - £10**  
As summery a mix of flavours as you could get.  
St Germain, Absolut Vanilla, Lavender, Mint,  
Blueberries, Lime, Sparkling Wine, Soda

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Whitley Neill Rhubarb, Aperol, Martini Ambrato, Sparkling Wine

