

Arthur Baker's
harlem[®]
Soul Food

CHAMPAGNE/SPARKLING

Harlem Sparkling

Light, easy-drinking, made by the Champagne method
125ml gls 6.00 bottle 32.00

Harlem Sparkling Rosé

Delicious, fruity party pink
125ml gls 7.50 bottle 38.00

Ruinart Blanc de Blancs

Light, delicate, refined and delicious bottle 70.00

Krug Grande Cuvée

Wonderful depth, complexity and power 160.00

CHAMPAGNE COCKTAILS

Bellini

Classic white peach Bellini topped with prosecco
7.00

Southside No. 2

Gin shaken with fresh lemon juice, mint and cucumber
and topped with Champagne 7.00

Grand Mimosa

The ultimate breakfast cocktail - fresh pressed
orange juice, Grand Marnier topped with Champagne
7.50

Atomic Punch

Light and golden rums, peach and passion fruit
served long and topped with Champagne 8.00

CLASSIC COCKTAILS

Cosmopolitan

Lemon vodka, shaken with Cointreau, cranberry and
lime juices, flamed with an orange twist 6.50

Margarita

Tequila shaken with triple sec and lime juice and
served with or without salt 6.50

Dark & Stormy

A devastating blend of rum, lime juice and ginger
beer 6.50

Mojito

Rum, fresh mint and lime juice 6.75

Old Fashioned

Kentucky bourbon stirred through with sugar, bitters
and a lick of orange 6.75

Harlem's Famous Bloody Mary

The best Bloody Mary in town - Vodka, lemon juice,
Harlem blend spices and tomato served with a splash
of dry sherry 6.50

WHITE WINE

Harlem House White 4.25 bottle 18.00

Harlem Chardonnay (FR) 6.00 bottle 22.00

Harlem Sauvignon Blanc (NZ) 6.00 bottle 22.00

Pinot Grigio Alois Lageder 2007

Alto Adige, Italy

The Queen of Pinot Grigios bottle 30.00

Amayna Sauvignon Blanc 2007

Leyda Valley, Chile

Unusual and sophisticated oaked sauvignon
45.00

PINK WINE

Harlem Rosato 4.50 bottle 16.00

Rioja Rosado 2006, Bodegas Tobia

Rioja, Spain

Creamy raspberry fruit rounds off this lovely rich
wine bottle 20.00

Charles Melton Rosé of Virginia 2008

Barossa Valley, Australia

Juicy fruit-bomb Australian pink 35.00

RED WINE

Harlem House Red 4.50 bottle 18.00

Harlem Shiraz (AUS) 6.00 bottle 22.00

Harlem Merlot (AUS) 6.00 bottle 22.00

Harlem Pinot Noir (CHI) bottle 26.00

Eguren Saigoba Rioja Reserva 2005

Rioja, Spain

Smooth, cedary mature Rioja bottle 35.00

Chateau Leoville Poyferré 2005

St Julien, Bordeaux

An excellent top-flight claret from a good vintage
bottle 60.00

HARLEM FACTS

- We fresh squeeze all of our lemon and lime juice on site every day.
- We produce many of our own syrups and cordials directly on site.
- We are a doubles bar. All spirits with a mixer are served in 50ml measures.
- We do not charge for mixers served with a double.
- We have free WiFi

OPENING TIMES

- We open at 5pm in the week and at 9.30am on the weekend.
- We close late. Last Call for alcohol is 2am Mon- Sat.
- Last food orders are midnight Mon- Wed and 1am Thu- Sat.
- Sunday- Last call for food and alcohol is 11.30pm.
- Absolutely NO admittance after 1am-it's the law.

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BEER

HARLEM TOP TEN

Spiced Gin Mule

Gin shaken with fresh lime, angostura bitters and a dash of Tabasco, topped with ginger beer 6.50

Moscow Mule

Vodka, fresh lime juice and ginger beer built long and garnished with mint, lime and cucumber - never let's you down 6.50

Fa' afafene

Vodka shaken with lime and apple juices, honey and passion fruit syrups and a dash of grenadine 7.00

Lucky Swizzle

Tequila built with fresh apple juice and apricot liqueur a hint of fresh lime and a dash of grenadine 7.00

Pina Colada

A heady combination of Jamaican and coconut rums blended with coconut cream and pineapple juice 7.00

Harlem Rum Punch

Doorlys 5yr rum and Wray & Nephew are shaken with fresh lime, mango, apple and other exotic juices - potent 7.00

Duke Ellington (aka Applejack Rabbit)

Lairds applejack shaken with fresh lemon and orange juices and sweetened with maple syrup, served with a cinnamon sugar rim 6.50

Caipirinha

Cachaca, fresh limes and sugar 6.50

Whiskey Smash/Peach Smash

Kentucky bourbon shaken with muddled lemon wedges and fresh mint and a little sugar. Can also be made with fresh peach when in season 7.00

Mai Tai

Jamaican rum and orange curaçao shaken with fresh lime juice and orgeat 7.50

HARLEM DOUBLE SHOOTERS

Hot 97 (Harlem House shooter)

Rum from Jamaica and Barbados, fresh lime and pineapple juices and Harlem Hot Sauce 5.00

Harlem Bull Shot

Kentucky bourbon mixed with tomato, fresh lemon and bbq spices 5.00

The Bone

Rittenhouse rye shaken with fresh lime, sugar and Tabasco 5.00

Lemon Drop No. 2

Cuban and Jamaican rums shaken with triple sec and fresh lemon juice 5.00

American Beauty

Raspberry Russian vodka is layered with white cacao and a few drops of raspberry puree 5.00

Little Fix

Gin shaken with fresh lime juice, sugar and angostura bitters 5.00

Moosehead (Nova Scotia, Canada)

Refreshing, light-bodied and smooth with a clean finish 5.0% abv. 3.50 bottle

Pabst Lone Star (San Antonio TX, US)

The original Lone Star cult beer - deliciously thirst quenching 4.7% abv. 4.00 bottle

Brooklyn Lager (Brooklyn NY, US)

Full-bodied, amber Vienna-style lager for connoisseurs 5.2% abv. 4.00 bottle

Anchor Steam Beer (San Francisco, US)

Hand-made, mid-amber, richly malted, the West Coast original 4.8% abv. 5.00 bottle

Anchor Liberty Ale (San Francisco, US)

Dry-hopped, full bodied, rich with a dry finish 5.9% abv. 5.00 bottle

Sierra Nevada Pale Ale (Chico CA, US)

Full-bodied, lashings of maltiness, flowery hop aromatics 5.6% abv. 5.00 bottle

BOILERMAKERS (BEER AND A SHOT)

A Boilermaker is the best way to bring a sharp end to a long day and we have picked out some of our favourite dynamic duos for you

Irish Canadian

Moosehead & Jameson 12yr Irish Whisky 7.00

Mexican American

Pabst Lone Star & Arette Blanco 7.00

Brooklyn Boilermaker (aka 'A Wondrich')

Brooklyn Lager & Wild Turkey 101 bourbon 8.00

West Coast

Anchor Steam Beer & El Dorado 12yr rum 8.00

Maytag

Anchor Liberty Ale & Old Potrero Rye Whisky 11.00

Mexicali

Sierra Nevada Pale Ale & Don Julio Anejo Tequila 11.00

We can cater your functions / we do take away / you can rent out The Harlem Underground for your next basement party / ask for info

78 Westbourne Grove, London, W2 5RT
020 7985 0900
harlemsoulfood.com