

ACME FIRE CULT

DRAUGHT BEERS

40ft Disco Pils (4%) 7
Clean, Crisp, Sessionable Lager

40ft Dalston Sunrise (4%) 7
Hazy, Session Style Pale Ale

40ft Main Squeeze (5.5%) 7.3
Hazy, Tropical, Punchy IPA

Crafty Apple Cider (4.5%) 7
Clean, Crisp, Fresh

BOTTLED CIDER

Cidre Breton (5.5%) 7 | 26
*Bold farmhouse cider with a hint of almond.
Kerisac, Brittany.*

Wilding Cider, November (5%) 43
*Rural method, Late season Perry.
Failand Farm Somerset. 2023.*

ALCOHOL FREE

Nirvana Helles Lager (0.5%) 6.5

Almave Margarita. 11.5
*Almave Non-alcoholic Tequila.
Beso Agave. Lime.*

Almave Chilli Margarita. 11.5
*Almave Non-alcoholic Tequila. Beso Agave.
Lime. Scotch Bonnet Tincture.*

SOFTS

Nimbu Pani 4
Fresh Lime. Simple Syrup. Salt. Soda.

Fresh Lemonade 4
Lemon. Sugar. Soda Water.

Three Cents Soda 3.5
Pink Grapefruit / Fig Leaf

MARTINIS

Bloody Mary Martini 13.5
*Belvedere Vodka. Clarified Tomato. Scotch Bonnet.
Caramel. Worcestershire Sauce.*

Blush Gimlet 12.5
*Pink Vodka. Clarified Lemon. Verjus. Grapefruit.
Cane Syrup.*

Peach Flight 12.5
*Glendalough Whisky. Amaro Montenegro. Lemon.
Peach. Lemon Sherbet.*

Espresso Martini 13
ELLC Vodka. Kahlua. Solo Coffee.

Frozen Gin or Vodka Martini 13.5
ELLC Gin. Dry Vermouth.

HIGHBALLS

Strawberry Americano 10
Campari. Dolin Chamberyette. Soda.

Ancho Paloma 13
*El Sueno Gold. Ancho Reyes Verde. Lime. Pink
Grapefruit Soda. Tajin.*

Apricot Sour 12.5
*Glendalough Whisky. Plum Wine. Apricot Cordial.
Lemon Sherbet.*

ON THE ROCKS

Green Margarita 13.5
*Volcan Blanco. Pineapple. Agave. Lime.
Bullet Chillies.*

Korn 12.5
Volcan Blanco. Mezcal. Lime. Corn. Agave.

Acme Old Fashioned 12.5
Buffalo Trace. Demerara. Bitters.

Cherry Boulevardier 12.5
*Cherry-Infused Glendalough Whisky. Campari.
Cocchi di Torino. Smoky Cherry Cordial.*

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SKIN CONTACT

<u>Muscat Blanc</u> “Mesas” Stellenbosch, South Africa, 2025. <i>Angus Paul</i>	10 54
<u>Avesso</u> “Semente” (Orange Vinho Verde) Amarante, Portugal. 2024. <i>AB Valley</i>	10.5 55
<u>Viura</u> <u>Calagreno</u> “Zuria” Basque Country, Spain. 2024. <i>Hontza</i>	67

PINK

<u>Pinot Noir</u> <u>Pinot Meunier</u> Sussex, England. 2023. <i>Thirsty Birds</i> (Draught - 125ml/500ml)	7.5 28
<u>Grenache</u> <u>Carignan</u> “Reserve de Gassac” Languedoc, France. 2024. <i>Moulin de Gassac</i>	8.5 -
<u>Cabernet</u> <u>Merlot</u> <u>Pinot Noir</u> “Grand Courtade Rosé” Languedoc, France. 2025. <i>Famille Fabre</i>	8.5 38
<u>Grenache</u> <u>Cinsault</u> “Corail” Côtes de Provence, France. 2024. <i>Château de Roquefort</i>	57
<u>Hondarrabi Beltza</u> Getariako Txakolina, Spain. 2023. <i>Hika Bodega</i>	11 62
<u>Cabernet Sauvignon</u> “Esi” London, UK. 2022. <i>Renegade Urban Winery</i>	12 64

RED

<u>Grenache</u> <u>Syrah</u> <u>Carignan</u> France. 2024. <i>Domaine Roche-Audran</i> (Draught - 125ml/500ml)	8 30
<u>Grenache</u> <u>Cinsault</u> “Cuvée Azur Rouge” Provence, France. 2024. <i>Château Saint Maur</i>	8.5 38
<u>Negromaro</u> “Alese” Salento, Italy. 2024. <i>Tempo al Vino</i>	43
<u>Primitivo</u> “Doppio Passo” Puglia, Italy. 2024. <i>Casa Vinicola Carlo Botter</i>	9.5 44
<u>Gamay</u> “Glou-Glou” Beaujolais, France. 2023. <i>Jean-Baptiste Duperray</i> (optional chilled)	10 48
<u>Malbec</u> “Altosur” Mendoza, Argentina. 2024. <i>Finca Sopenia Altosur</i>	49
<u>Aramon</u> “Rouge Petard” Languedoc-Rousillon, France. 2025. <i>François Ducrot</i> (chilled)	10.5 50
<u>Merlot</u> Bordeaux, France. 2023. <i>Château Le Tuquet</i>	11.5 59
<u>Garnacha</u> <u>Syrah</u> “L'Ocell” Montsant, Spain. 2023. <i>Hidalgo Albert</i>	60
<u>Tempranillo</u> “Pinuaga” La Mancha, Spain. 2023. <i>Bodegas Pinuaga</i>	62
<u>Pinot Noir</u> Bourgogne Rouge, Burgundy, France. 2024. <i>Domaine du Prieure</i>	12.5 66
<u>Cabernet Sauvignon</u> “Banshee” Sonoma County, USA. 2023. <i>Banshee Wines</i>	78
<u>Sangiovese</u> Brunello di Montalcino, Tuscany, Italy. 2019. <i>Donatella Colombini</i>	23 124
<u>Pinot Noir</u> “Les Vallerots” Nuits-Saint-Georges, France. 2022. <i>Marchont de Gramont</i>	24 140

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FIZZ

<u>Piquepoul Noir</u> “Pinkpoul” Pet-Nat Rosé, VDF, France. <i>François Ducrot</i>	10.5 55
<u>St. JOHN Crémant de Limoux</u> Languedoc, France. 2023. <i>Françoise Antech</i>	11.5 61
<u>Moët & Chandon</u> Champagne, France. NV	120
<u>Veuve Clicquot Yellow Label</u> Champagne, France. NV	140
<u>Krug, Grande Cuvée 171 Edition</u> Champagne, France. NV	280

WHITE

<u>Loureiro</u> Vinho Verde, Portugal. 2024. <i>AB Valley Wines</i>	8 38
<u>Chardonnay</u> “Antech” Languedoc, France. 2024. <i>Famille Antech</i>	8.5 39
<u>Macabeo</u> “Ole de Passion” Manchuela, Spain. 2025. <i>La Cepa de Pelayo</i>	46
<u>Moscatel</u> <u>Semillon</u> “Granitico Blanco” Valle del Itata, Chile. 2023 <i>A Los Viñateros Bravos</i>	10 -
<u>Melon de Bourgogne</u> Muscadet Sèvre-et-Maine Sur Lie, Loire, France. 2023. <i>Domaine Haute Fèvre</i>	53
<u>Riesling</u> Riesling Kabinett, Mosel Valley, Germany. 2024. <i>Weingut Hoffman</i>	10.5 56
<u>Xarel-Lo</u> Penedés, Spain. 2023. <i>Finca Can Valles</i>	11 57
<u>Chardonnay</u> “Le Bois” Blanc, Beaujolais-Villages, France. 2024. <i>Famille Gauthier</i>	57
<u>Garnacha Blanca</u> “25 Vendimias” Navarra, Spain. 2024. <i>Jose San Martin</i>	11.5 59
<u>Cortese</u> “Ca da Bosio” Single Vineyard Gavi de Gavi, Piedmont, Italy. 2025. <i>Vite Colte</i>	60
<u>Chardonnay</u> “Deux Roches” Bourgogne, France. 2023. <i>Collovray et Terrier</i>	12.5 64
<u>Albariño</u> Rias Baixas, Spain. 2024. <i>Noelia Bebelia</i>	13.5 77
<u>Sauvignon Blanc</u> Sancerre, France. 2023 <i>Domaine Bailly-Reverdy</i>	85
<u>Chardonnay</u> “Pentacrine” Pouilly-Fuissé, Maconnais, France. 2022. <i>Saumaize-Michelin</i>	18.5 100

MAGNUMS

<u>Merlot</u> <u>Cabernet Sauvignon</u> St. JOHN Claret. Bordeaux, France. 2023. <i>St. JOHN</i>	95
<u>Sémillon</u> <u>Sauvignon Blanc</u> St. JOHN Bordeaux Blanc. Bordeaux, France. 2024 <i>St. JOHN</i>	95