

Heat

BAR SNACKS

NOCELLARA OLIVES	4
SMOKED MARCONA ALMONDS	2.50
SALT & PEPPER CASHEWS	2.50

BEER + CIDER

ON TAP

(PINT / HALF)

HAUNT PILSNER 4%	5.50 / 2.75
DEVON RED CIDER 4.5%	5 / 2.50
VERDANT LIGHTBULB EXTRA PALE ALE 4.5%	5.75 / 2.90
STIEGL RASPBERRY RADLER 2%	4.50 / 2.25
DEYA STEADY ROLLIN MAN PALE ALE 5.2%	6.50 / 3.35

BOTTLES + CANS

MENABREA AMBRATA 5% AMBER BEER	4.50
MENABREA NON ALC 0% BEER	4
MENABREA BIRRA BIONDA 4.8% BLONDE BEER	4

ASK ABOUT OUR ROTATIONAL CANNED / BOTTLED
BEER SELECTION.

SPRITZ

ALL 10

ROSA COCCHI ROSA, FEVER-TREE TONIC

PASSIONE PASSION FRUIT, PASTIS,
GRAPE & APRICOT SODA

ITALIANO DOLCE VITA APERITIVO, PROSECCO, SODA

GT COCCHI AMERICANO, GINGER BEER, BITTERS

CHINO CARPANO BOTANIC BITTER, PROSECCO, SODA

MOCKTAILS

ALL 6.50

NO FASHIONED THREE SPIRIT NIGHT CAP,
OLD FASHIONED SYRUP, ORANGE

APPLE & MINT COOLER APPLE & BASIL CORDIAL,
WILLIAM FOX MINT, SODA

HAPPY HOUR EVERY DAY
4—8PM

LAGER £4
SPRITZ £6
WINE BTL £17
PROSECCO £20

COCKTAILS

SHORT

ALL 4

VIVACE CARPANO BOTANIC BITTER,
ORANGE, CITRUS

CREMA ITALIANA AMARETTO, AMARO,
ALMOND, CHOCOLATE

AMARO DEL CAPO VECCHIO
SIMPLY SERVED ICE COLD

TOSOLINI LIMONCELLO
SIMPLY SERVED ICE COLD

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NEGRONIS

ALL 10

CLASSICO BOBBY'S GIN, CARPANO BITTER,
COCCHI VERMOUTH DI TORINO

ENGLISH MARTIN MILLER'S, SIPELLO BITTERSWEET,
RHUBARB INFUSED BITTER

SBAGLIATO CARPANO PUNT E MES,
VECCHIO AMARO DEL CAPO, PROSECCO

BIANCO MARTIN MILLER'S, BITTER BIANCO,
COCCHI AMERICANO

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SHAKEN

ALL 11

CHILLI FRESCA CUCUMBER & GREEN CHILLI
INFUSED EL TEQUILENO TEQUILA, CITRUS,
COCCHI EXTRA DRY

TENNESSEE EXPRESS BUFFALO TRACE BOURBON,
HAZELNUT, CHOCOLATE, SALTED AGAVE, ESPRESSO

PRIMAVERA SOUR STOLI VODKA, CITRUS
APPLE & BASIL CORDIAL, BEPE TOSOLINI FRAGOLA

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STIRRED

ALL 12

MOUNT ST OLD FASHIONED EAGLE RARE 10 YEAR,
PEDRO XIMENEZ, DEMERARA, BITTERS

VERDEMANDA MARTINI OLIVE OIL & ROSEMARY
INFUSED MARTIN MILLER'S, COCCHI AMERICANO, OLIVE

PINA-COCO CARAMELISED PINEAPPLE, BERGAMOT,
EL TEQUILENO BLANCO, COCONUT, GREEN PEPPERCORN

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LONG

LIMONE BEPE TOSOLINI LIMONCELLO, 10
LEMON TONIC, SICILIAN LEMON CURD, CITRUS

AMERICANERA VECCHIO AMARO DEL CAPO, 9
NORTH STAR COLD BREW, BURNT SUGAR, SODA

PRIMA CLASSE NUSA CANA WHITE RUM, 12
FRANCIACORTA, ORANGE FLOWER, HONEY

BITTERS + APERITIVOS 50ml

CYNAR	3.25
CARPANO BOTANICAL BITTER	3.50
AVERNA AMARO	4.25
VECCHIA AMARO DEL CAPO	4.50
COCCHI DOPO TEATRO	4.50
CARPANO PUNT E MES	3.50
SAVOIA AMERICANO	3.50

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VERMOUTH 50ml

COCCHI AMERICANO	4
COCCHI VERMOUTH DI TORINO	4
COCCHI BAROLO CHINATO	12
COCCHI ROSA	4
CARPANO ROSSO CLASSICO	4
ANTICA FORMULA	6.50

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DIGESTIVO 25ml

BEPI TOSOLINI LIMONCELLO	4.25
BEPI TOSOLINI GRAPPA DI MERLOT	5
FERNET BRANCA	3.25
FERNET BRANCA MENTA	3.25
LUXARDO SAMBUCA	3.5

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VODKA

STOLI VODKA	4
STOLI ELIT	6
BELVEDERE	4.50

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GIN

MARTIN MILLER'S	4
MARTIN MILLER'S WESTBOURNE	4.75
PUERTO DE INDIAS STRAWBERRY	5
BOBBY'S GIN	5.25
SEVEN HILLS	5.50
VILLA ASCENTI	5.50
GIN MARE CAPRI LEMON	5.50

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RUM

NUSA CANA WHITE	3.75
NUSA CANA SPICED	4
KOKO KANU	3.25
DON PAPA	5

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WHISKEY + BOURBON

BUFFALO TRACE	4
FOUR ROSES	4
EAGLE RARE 10	6
WILD TURKEY 101	5
JOHNNIE WALKER BLACK	4
TALISKER 10	6
GLENMORANGIE 10	6

OTHER SPIRITS

EL TEQUILEÑO BLANCO	4
SALIZA AMARETTO	4.25
SEVEN TAILS BRANDY	4.25
PIERRE FERRAND COGNAC	6

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SOFT DRINKS

STILL / SPARKLING WATER	3
CRODINO	3.50
FEVER-TREE SODAS	2.95
RASPBERRY & ORANGE BLOSSOM // BLOOD ORANGE // GRAPE & APRICOT	
EAGER SPARKLING	3.50
CLOUDY APPLE // ORANGE	

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JUICES

FRESHLY SQUEEZED ORANGE JUICE	3.25
APPLE / CRANBERRY JUICE	2.50

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HOT DRINKS

ALL AVAILABLE WITH COCONUT, ALMOND AND OAT MILK (+20P)

ESPRESSO	2.70
DOUBLE ESPRESSO	3.10
MACCHIATO	3.10
AMERICANO	3.10
CORTADO	3.20
FLAT WHITE	3.30
CAPPUCCINO	3.30
LATTE	3.30
MOCHA	4
EXTRA ESPRESSO SHOT	1
'ISLANDS' HOT CHOCOLATE	4

TEAS	2.75
YORKSHIRE // PEPPERMINT // EARL GREY // GREEN // ROOIBOS & CHAI (CAFFEINE-FREE)	

WILLIAM FOX SYRUPS	0.65
SALTED CARAMEL // VANILLA // HAZELNUT	

WINE

From Amarone to Zibibbo... at Haunt we aim to show case the world-famous diversity of Italian wine by breaking our list into regions and concentrating on indigenous grape varieties.

SPARKLING

125ml / BTL

**MILLESIMATO SPUMANTE
EXTRA DRY, SACCHETTO**

5.50 / 28

VENETO 

**FRANCIACORTA, 61 SATÈN,
BRUT, GUIDO BERLUCCHI**

10 / 55

LOMBARDY 

WHITE

175ml / 500ml / BTL

NORTH

Better known for reds but don't let that fool you. Less about fruit and more about minerality and acidity, these wines really deliver on freshness.

**CORTESE DEL PIEMONTE,
SAN SILVESTRO**

7 / 19.50 / 27

PIEDMONT 

SOAVE CLASSICO, CA' RUGATE

37

VENETO  

**SAUVIGNON BLANC,
FUMÂT, COLLAVINI**

11.50 / 32 / 46

FRIULI-VENEZIA GIULIA

CENTRAL

A continuation of the elegance from the north but with more fruit character and diversity.

**TREBBIANO/ PINOT BIANCO,
IL SACRATO**

6.50 / 18.50 / 26

EMILIA ROMAGNA

PASSERINA, CASTA, CARMINUCCI

36

MARCHE 

GRECHETTO DI TODI, DI FILIPPO

38

UMBRIA  

SOUTH

In the south the climate really starts to influence the style of the wine and in most cases these wines have wonderful fruit.

VERDECA, TALÒ, SAN MARZANO

7.50 / 21.50 / 30

PUGLIA 


**FALANGHINA/CHARDONNAY,
TENIMENTI GRIECO**

8.50 / 24 / 34

MOLISE

CIRÒ (GRECO), IPPOLITO 1845

37

CALABRIA 

ROSÉ

**NERO D'AVOLA ROSÉ,
COLOMBA BIANCA**

6.75 / 19.50 / 27

SICILY 

PRIMITIVO ROSÉ, SAN MARZANO

8 / 23 / 32

PUGLIA 

RED

175ml / 500ml / BTL

NORTH

Elegance is the order of the day here – silky, fruit-driven reds from some of Italy's most famous regions.



BARBERA APPASSIMENTO, SAN SILVESTRO 9.50 / 26.50 / 38

PIEDMONT 

LAGREIN, TRAMIN 40

ALTO ADIGE 

NEBBIOLO, LANGHE, BREZZA 48

PIEDMONT  

CENTRAL

Sangiovese tends to dominate this part of Italy with its higher acidity and tighter tannins but there is so much diversity if you know where to look.


MONTEPULCIANO D'ABRUZZO, FEUDI D'ALBE, BOVE 7 / 19.50 / 27

ABRUZZO

MERLOT/SANGIOVESE, DI FILIPPO 34

UMBRIA  

CABERNET/MERLOT, SAN FELO 10.50 / 29.50 / 42

TUSCANY 

SOUTH

The robust sun-drenched reds of south are hard to ignore, rich and full of fruit.

NEGROAMARO, SAN MARZANO 6.50 / 18.50 / 26

PUGLIA 

NERO D'AVOLA, COLOMBA BIANCA 7.50 / 21.50 / 30

SICILY  


AGLIANICO IRPINIA, FEUDI DI SAN GREGORIO 40

CAMPANIA 

SKIN CONTACT

Wines with a prolonged maceration on the skins gives a distinct colour and adds texture, weight & aromatics to the wine.

PECORINO SUPERIORE, FONTEFICO 40

ABRUZZO 



ZITO WINE

A North Manchester company with a Greek Sicilian soul...

This husband and wife team produce their own 'Borgoleo' wines and use their sommelier expertise to select artisan wines for us. Please check out the blackboard for their picks.

PLEASE NOTE: we are a cashless venue.
Please let a team member know about any allergies
or intolerances when ordering.

@haunt.mcr Wi-fi password: HauntMCR