



HOUSE RULES

- 01 No name-dropping, no star f*cking.
Everybody knows someone.
- 02 No shouting, or other loud behaviour.
- 03 No fighting, no play fighting, no talking
about fighting and definitely no shadow
boxing. She's not impressed by it.
- 04 Gentlemen remove their hats.
- 05 Gentlemen here do not introduce themselves to ladies.
Ladies, feel free to start a conversation or ask the
bartender to introduce you. If a man you don't know
speaks to you, please lift your chin slightly, ignore
him or ask us for a fake number to give him and make
him go away.
- 06 Guests are your responsibility. Do not bring
anyone unless you would leave that person
alone in your home.
- 07 Shoes off when dancing on the furniture; You
wouldn't do it at home.
- 08 Speaking of home, leave the sportswear there
or the gym please. Look good, feel good. Feel
good, play good.
- 09 Sailor is intimate; the toilets are even
smaller. We are glad everyone is friends, but
wait your turn politely, and remember they're
not big enough to share.
- 10 Exit the bar briskly and silently. Please make all
your travel plans and say all farewells before
leaving the bar.



SAILOR'S *BLENDS*

What you're here for! 12 unique cocktails each capturing a different element that defines our identity. Crafted, cultivated and cultured to fashion a distinctly Dear Sailor flavour.

Taking inspiration from our roots, classic cocktails and the flavours of now and around, our menu is divided into two distinct sections: our Exports and Imports.

We also do classics and favourites, if there's something you want or have had before, please just ask your table host.

EXPORT

A fusion of what makes Sailor unique. Creative, alluring and inspired... The mystique of the Far East infused with some of the delicacies of the West.

LYCHEE SAKURA £12

FIZZY • FLORAL • DRY

Ki No Bi Gin, Campari, Lychee, Cherry and Hibiscus, Martini Asti Spumante

BOLD AND BERRYFUL £14

INDULGENT • MATCHA • CREAMY

Cîroc Red Berry Vodka, Midori Melon Liqueur, Green Matcha, Cream

ICEBERG £15

CITRUSY • SALTY • FRESH

Ketel One Citroen Vodka, Blue Curaçao Liqueur, Fino Sherry, Saline Solution, Egg White

SAILOR SPRITZ £12

REFRESHING • VIBRANT • BITTERSWEET

Ron Santiago de Cuba White Rum, RinQuinQuin à la Pêche Aperitif, FAIR Kumquat Liqueur, Aperol Aperitivo, Ginger, Martini Asti Spumante

LAVENDER & COCONUT ⚓ £14

FLORAL • SMOOTH • INDULGENT

Ron Santiago de Cuba Añejo 8yo Rum, Koko Kanu Coconut Rum, Pineapple, Citrus, Lavender

ONE KISSA ALL IT TAKES ⚓ £16

SMOOTH • RICH • COMPLEX

Eminente Reserva 7yo Rum, Demerara, Banana, Coffee, Cream

⚓ Available as a Non-Alcoholic alternative or microdosed cocktails.
Please speak to your table host.



IMPORT

Bringing the classics into the wonderful and creative world of Sailor; classic cocktails with a distinctly Sailor twist.

GOJI CLOVER CLUB ⚓ **£14**

FRUITY • FROTHY • ELEGANT

Tanqueray No. TEN Gin, FAIR Goji Liqueur, Mancino Sakura Vermouth, Citrus, Raspberry, Egg White

WASABI MARGARITA **£16**

ZESTY • TANGY • REFRESHING

Casamigos Blanco Tequila, Cointreau Liqueur, Citrus, Wasabi, Salt

CHAMPAGNE HIGHBALL **£15**

CRISP • LIGHT • BUBBLY

Nikka Days World Blended Whisky, Umesu Plum Sake, Veuve Clicquot Brut Champagne Cordial, Green Tea, Soda

BONFIRE OLD FASHIONED

SMOKED • AROMATIC • ROBUST

Choice of Bourbon:

Wild Turkey 101 Bourbon Whiskey **£15**

Mitcher's Small Batch Bourbon Whiskey **£25**

Johnnie Walker Blue Label Whiskey **£55**

Dear Sailor's Bitters Mix & Demerara Sugar

PECAN MAI TAI **£14**

TROPICAL • FLAVOURFUL • REFRESHING

Bumbu Original Rum, Trois Rivières Blanc Rum, FAIR Kumquat Liqueur, Homemade Pecan Syrup, Citrus, Pineapple, Angostura Bitters

KAFFIR GIMLET ⚓ **£15**

CITRUSY • SHARP • BALANCED

Tanqueray No. TEN Gin, Kaffir Lime Cordial

⚓ Available as a Non-Alcoholic alternative or microdosed cocktails.
Please speak to your table host.



CONTRABAND

SHOTS + SERVES TO SHARE 50ml

DS ROSÉ

Casamigos Blanco, Grenadine, Cream

£8

£120

DS RHUM BG

Bumbu Spiced, Coffee, Cacao

£8

£120

DS XO CAFÉ

Made in-house to our secret recipe

£8

£120

HIBISCUS + CHERRY

Ciroc Red Berry, Hibiscus + Cherry

£8

£100

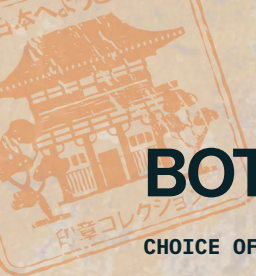
TEQUILA + SOUR PLUM

Casamigos Blanco, Umeshu Plum, Citrus

£8

£120





BOTTLE SERVICES

CHOICE OF MIXERS COME AS STANDARD

	700ML	MAGNUM
CÎROC + FLAVOURS	£220	£500
Original • Apple • Passion Pineapple • Red Berry		
BELVEDERE	£230	£525
BELVEDERE 10	£500	
TANQUERAY No.10	£230	
HENNESSY VS	£200	
HENNESSY XO	£550	
HENNESSY PARADIS	£2,500	
RÉMY MARTIN LOUIS XIII	£4,000	
BUMBU ORIGINAL SPICED	£220	
SPIRITED UNION COCONUT	£220	
ORGANIC		
RON ZACAPA		
SOLERA 23	£250	
CENTENARIO XO	£400	
CASAMIGOS		
BLANCO	£230	
REPOSADO	£250	
AÑEJO	£280	
DON JULIO		
AÑEJO	£230	
1942	£600	
CLASE AZUL		
REPOSADO	£800	
GOLD	£1,200	
JOHNNIE WALKER		
BLACK LABEL	£220	
BLUE LABEL	£600	



CHAMPAGNE

+ SPARKLING

	125ML	750ML	MAGNUM
MASCHIO DEI CAVALIERI PROSECCO DI VALDOBBIADENE <i>Veneto, Italy</i>	£8	£48	
DEBORTOLI WINERY 'CHILL BILL' SPRITZY RED <i>Riverina, Australia</i>	£7	£38	
VEUVE CLICQUOT YELLOW LABEL BRUT NV <i>Reims, France</i>	£18	£115	
VEUVE CLICQUOT ROSÉ NV <i>Reims, France</i>	£20	£130	
BOLLINGER NV <i>Reims, France</i>		£120	
LAURENT PERRIER GRAND CUVÉE ROSÉ NV <i>Reims, France</i>		£160	£350
DOM PÉRIGNON VINTAGE <i>Reims, France</i>		£365	£950
ARMAND DE BRIGNAC "ACE OF SPADES" BRUT GOLD <i>Reims, France</i>		£450	
LOUIS ROEDERER CRISTAL VINTAGE <i>Reims, France</i>		£525	
DOM PÉRIGNON ROSÉ <i>Reims, France</i>		£700	
ARMAND DE BRIGNAC "ACE OF SPADES" ROSÉ <i>Reims, France</i>		£750	

Please ask your table host for vintages. Also, please note stated vintages may vary.



WHITE WINE

	125ML	750ML	MAGNUM
SWS - LES CAVES RICHMER 'PIQUEPOUL' <i>Languedoc, France</i>	£7	£34	
PINOT GRIGIO BOLLA 'RETRO' <i>Valdadige, Italy</i>	£7	£42	
RIESLING VON BUHL BONE DRY <i>Pfalz, Germany</i>	£10	£58	
LA FÊTE DU BLANC 2022 <i>Provence, France</i>	£14	£72	

ROSE + ORANGE WINE

	125ML	750ML	MAGNUM
WHISPERING ANGEL CHATEAU d'ESCLANS <i>Côtes de Provence, France</i>	£9	£54	£120
ROCK ANGEL BY WHISPERING ANGEL CHATEAU d'ESCLANS <i>Côtes de Provence, France</i>	£12	£68	
MINUTY 281 CUVÉE <i>Côtes de Provence, France</i>	£130	£260	£550
TRE MONTI ALBANA ORANGE <i>Emilia-Romagna, Italy</i>	£8	£42	

RED WINE

	125ML	750ML	MAGNUM
RIOJA CRIANZA FAUSTINO 'ART COLLECTION' <i>Rioja, Spain</i>	£8	£42	
PINOT NOIR HESKETH, UNFINISHED BUSINESS <i>Limestone Coast, Australia</i>	£9	£52	
MALBEC ROTHSCHILD & CATENA - BODEGAS ARUMA 'CARO' <i>Mendoza, Argentina</i>	£10	£58	
LA FÊTE DU ROUGE 2021 <i>Provence, France</i>	£15	£78	
DESSERT WINE	75ML		
ICE WINE VIDAL <i>Pellar Estates, Ontario, Canada</i>	£12		
BAROLO CHINATO MANCINO <i>Barbera D'Asti, Italy</i>	£10		



SPIRITS

50ML AS STANDARD,
ALL SPIRITS 25ML MEASURES UPON REQUEST

DS DISTILLED ICE BLOCK

£2

WHISKY+WHISKEY

SCOTLANDHIGHLAND+SPEYSIDE

DALMORE CIGAR MALT RESERVE	£15
DALMORE 18yo	£60
DALWHINNIE 30yo SPECIAL RELEASE	£75
GLENFARCLAS 15yo	£17
MORTLACH 16yo	£20
THE MACALLAN 12yo DOUBLE CASK	£18
THE MACALLAN 18yo DOUBLE CASK	£60

SCOTLANDCOASTAL MALTS

BUNNAHBHAIN 25yo	£75
CAOL ISLA 12yo	£16
CAOL ISLA 25yo	£58
LAGAVULIN 16yo	£18
LAGAVULIN DISTILLER'S EDITION	£30
LAPHROAIG 10yo	£15
LAPHROAIG 10yo SHERRY CASK	£17
LAPHROAIG 16yo	£25
TALISKER 10yo	£16
TALISKER STORM	£17

SCOTLANDBLEND

JOHNNIE WALKER BLACK LABEL	£14
JOHNNIE WALKER 18yo	£20
JOHNNIE WALKER BLUE LABEL	£58
JOHNNIE WALKER BLUE LABEL 'UMAMI'	£18

OTHERBLEND

ROE + CO BLENDED IRISH	£12
MIDDLETON VERY RARE IRISH	£50

AMERICAS

FOUR ROSES SINGLE BARREL BOURBON	£14
MICHTER'S SMALL BATCH BOURBON	£18
MICHTER'S SINGLE BARREL 10yo RYE	£18
RITTENHOUSE STRAIGHT RYE 100 PROOF	£18
WHISTLEPIG 10YO SMALL BATCH RYE	£25
BLANTON'S SINGLE BARREL GOLD BOURBON	£30

THE EAST

NIKKA DAYS BLEND	£14
NIKKA COFFEY MALT	£18
NIKKA PURE MALT	£15
KAVANAL TRIPLE SHERRY CASK	£18
KAVANAL PODIUM	£15



RUM+RHUM

APPLETON ESTATE 8YO RESERVE, <i>Jamaica</i>	£15
BLACK TOT NAVY FINEST CARIBBEAN, <i>Caribbean</i>	£14
BUMBU ORIGINAL SPICED, <i>Barbados</i>	£15
CACHAÇA PITÚ , <i>Brazil</i>	£12
DIPLOMÁTICO RESERVA EXCLUSIVA, <i>Venezuela</i>	£16
EQUIANO AFRO-CARIBBEAN, <i>Barbados/Mauritius</i>	£15
EMINENTE RESERVA 7YO, <i>Cuba</i>	£15
KOKO KANU COCONUT, <i>Jamaica</i>	£14
PLANTERAY OFTD, <i>Barbados</i>	£16
PLANTERAY PINEAPPLE STIGGINS FANCY, <i>Barbados</i>	£15
SANTIAGO DE CUBA CARTA BLANCA, <i>Cuba</i>	£14
SANTIAGO DE CUBA 8YO AÑEJO, <i>Cuba</i>	£15
SANTIAGO DE CUBA 11YO EXTRA AÑEJO, <i>Cuba</i>	£18
SANTIAGO DE CUBA 12YO EXTRA AÑEJO, <i>Cuba</i>	£20
SMITH+CROSS TRADITIONAL POT, <i>Jamaica</i>	£16
TROIS RIVIERES BLANC, <i>Martinique</i>	£12
WRAY AND NEPHEW WHITE OVERPROOF, <i>Jamaica</i>	£12
ZACAPA 23 SOLERA CENTENARIO, <i>Guatemala</i>	£18
ZACAPA CENTENARIO XO GRAN RESERVA, <i>Guatemala</i>	£25

COGNAC+BRANDY

HENNESSY VS	£14
HENNESSY XO	£35
HENNESSY PARADIS (25ML)	£75
MAXIME TRIJOL EXTRA GRAND CHAMPAGNE	£55
RÉMY MARTIN XO	£30
RÉMY MARTIN LOUIS XIII	£125**
BARSOL PISCO QUEBRANTA	£13
ARMAGNAC MARQUIS DE MONTESQUIOU VSOP	£15

**LOUIS XIII (25ML)

The finest and most precious Eaux-de-vie, made using grapes grown in Grande Champagne. The premier cru of the Cognac region, carefully aged for decades to create the Cognac inside every Louis XIII bottle. Provenance and time are the essence of Louis III. Each drop represents a finely tuned craft passed down from one generation of Cellar Master to the next. The Eaux-de-vie are slowly aged in Limousin tierçons. Every sip is a taste of time.



TEQUILA+

MEZCAL AGAVE

CASAMIGOS BLANCO	£15
CASAMIGOS REPOSADO	£16
CASAMIGOS AÑEJO	£18
CLASE AZUL REPOSADO	£60
CLASE AZUL GOLD	£80
CLASE AZUL AÑEJO	£120
DON JULIO BLANCO	£15
DON JULIO REPOSADO	£16
DON JULIO AÑEJO	£17
DON JULIO 1942	£50
PATRON GRAN PATRON PIEDRA EXTRA AÑEJO	£65
818 BLANCO	£15
818 REPOSADO	£16
818 AÑEJO	£17
818 EIGHT RESERVE	£30
MEZCAL ILEGAL JOVEN	£13
MEZCAL CASAMIGOS	£17
MEZCAL CLASE AZUL GUERRERO	£65

VODKA

BELVEDERE ORGANIC PURE, <i>Poland</i>	£15
BELVEDERE 10 LUXURY, <i>Poland</i>	£36
CÎROC ORIGINAL, <i>France</i>	£15
CÎROC APPLE, <i>France</i>	£15
CÎROC PASSION, <i>France</i>	£15
CÎROC PINEAPPLE, <i>France</i>	£15
CÎROC RED BERRIES, <i>France</i>	£15
KETEL ONE, <i>Holland</i>	£14
KETEL ONE CITROEN, <i>Holland</i>	£14
STOLI ELIT, <i>Latvia</i>	£17
TITO'S HANDMADE, <i>USA</i>	£15
ŻUBRÓWKA BISON GRASS, <i>Poland</i>	£14





大阪府
大阪市東區
三和銀行本店



大阪府
三和銀行本店
御中

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AKORI CHERRY BLOSSOM <i>Spain</i>	£14
AVIATION <i>USA</i>	£15
BOATYARD DOUBLE , <i>Ireland</i>	£15
THE BOTANIST ISLAY DRY , <i>Scotland</i>	£15
DEATH'S DOOR DRY , <i>USA</i>	£15
HAYMAN'S SLOE <i>England</i>	£14
Ki NO BI KYOTO DRY , <i>Japan</i>	£16
KURO JAPANESE INSPIRED , <i>England</i>	£16
LIND & LIME , <i>Scotland</i>	£16
MALFY CON LIMONE , <i>Italy</i>	£15
MERMAID PINK , <i>Isle of Wight</i>	£15
NIKKA COFFEY <i>Japan</i>	£18
ROKU CRAFT , <i>Japan</i>	£15
TANQUERAY LONDON DRY , <i>England</i>	£14
TANQUERAY No. TEN LONDON DRY , <i>England</i>	£16
TANQUERAY FLOR DE SEVILLA ORANGE , <i>England</i>	£15



NOTABLE *OTHER* SPIRITS+LIQUEURS

ABSINTHE JADE 1901, France	£18
Absinthe fountain to share available on request	
ANCHOS REYES VERDE <i>Chili, Mexico</i>	£14
AKASHI TAI SHIRAUME UMESHU PLUM SAKE, Japan	£12
AKWAVIT O.P. ANDERSEN, Sweden	£12
BAILEYS IRISH CREAM, Ireland	£12
CHARTREUSE VERTE <i>France</i>	£18
CHOYO EXTRA YEARS UMESHU, Japan	£12
CHOYO ROYAL HONEY UMESHU, Japan	£12
COINTREAU TRIPLE-SEC, France	£12
DISARONNO ORIGINALE AMARETTO, Italy	£12
FERNET BRANCA MENTA, Italy	£12
GRAND MARNIER CORDON ROUGE, France	£12
GRAND MARNIER CUVÉE DE CENTENAIRE, France	£30
KAHLÚA COFFEE, Mexico	£12
LIQUEUR DE GRANDMONT LE CHEMIN DES MOINES, France	£12
LUXARDO LIMONCELLO <i>Italy</i>	£12
PEDRO XIMINEZ, Spain	£12
ROOTS MASITHA, Greece	£12
ST-GERMAIN FRENCH ARTISANAL ELDERFLOWER, France	£12
UME NO YADO YUZU SAKE, Japan	£12

NOTABLE *OTHER* APERITIF+VERMOUTH

ANTICA FORMULAE CARPANO <i>Italy</i>	£12
APEROL APERITIVO <i>Italy</i>	£12
CAMPARI <i>Italy</i>	£12
COCCHI AMERICANO <i>Italy</i>	£6
CYNAR <i>Italy</i>	£12
ITALICUS ROSOLIO DI BERGAMOTTO <i>Italy</i>	£12
PUNT E MES <i>Italy</i>	£12
RINQUINQUIN À LA PÊCHE, France	£12
SAKURA MANCIO CHERRY BLOSSOM VERMOUTH, Italy	£12
SUZE APERITIF, France	£12



BEER+CIDER

ASAHI SUPER DRY JAPAN, 5.0%

NOAM BAVARIAN GERMANY, 5.2%

SASSY CIDRE BRUT FRANCE, 5.2% 0%

SASSY CIDRE 0.00% FRANCE, 0%

ASAHI ZERO 0%

BOTTLE	HALF	PINT
£6	£4.5	£6
£7		
£7		
£4.5		
£4.5		



Dear Sailor's commitment to beverage quality also extends to care for the planet, waste reduction, and sustainability.

As such, we aim to close the loop on as many products and processes as possible. This includes but is not limited to:

- We're working towards removing single-use plastics from our supply chain.
- Straws: As a standard, we don't provide straws of any kind however; we have reusable glass and metal options available to you. Due to the significant cost implication of this, we will add to your bill any straws that don't make it back to us.
- We have a sustainability champion in the business. You can direct any questions on this to hello@dear-sailor.com. We know our industry is far behind many others, but we review our processes frequently to ensure progress is made.
- We are paperless where we have the opportunity to be, including our reporting, invoicing, and health & safety protocols.
- Dehydration of waste citrus for garnish increases shelf life and decreases our carbon footprint.
- Production of our 'Spent Citrus Syrup': we extract the fresh juice and then incorporate the shells into our sugar syrups to add depth of flavour and achieve a secondary use from the citrus husks. Pineapples: We press our own pineapple juice and then use the skins to create an oleo saccharum, which we use in several of our cocktails to ensure secondary use.
- Coffee. We use secondary use coffee grounds in the production of our espresso-infused rums and Absinthe tinctures.
- Oyster shells: We save our oyster shells from our Sunday sessions to infuse gin and vodka, creating our famous 'Deus Ex Ostrum' sharing cocktail.
- We print our menus and training collateral on Forest Stewardship Council certified paper. Fairtrade and organic produce are used where possible throughout our spirit and wine offerings.

Please advise us at the booking stage and then again upon seating regarding any allergies or dietary requirements. We'll be happy to provide an allergen guide for you to make informed choices.

You can access our allergen chart for our current menu by scanning the QR code below. Our Table Hosts are happy to give you information on the content of our drinks; however, they are unable to make recommendations on what might be suitable for you and your specific circumstances.

Please be advised that nuts and shellfish are used throughout the venue, and whilst every endeavour is made to minimise their impact on the experience of our guests; it is important to recognise that guests with severe or airborne nut allergies should avoid any cocktail provision as we cannot guarantee a nut-free environment due to the nature of the size of the venue and the nature of our operation.





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WWW.DEAR-SAILOR.COM