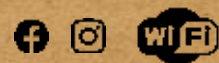




# ANTONIO'S

— B A R & G R I L L —

*-Where taste meets beauty-*



[www.antoniosknowsley.co.uk](http://www.antoniosknowsley.co.uk)

- Alcohol may only be purchased by person aged 18 or over.
- Antonio's Bear & Grill operates the challenge 25 age verification policy.
- All prices quotes in Pounds Sterling.
- Product imagery shown for illustrative purposes only.





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Our new bar area is both opulent and intimate, a great place to celebrate special occasions with family and friends. We pride ourselves on stocking a curated range of the finest beers, spirits and wines to accompany our new restaurant dishes. We are specialists in catering for group bookings in our new bar and dining rooms, so if you have a celebration approaching we'd love to help make it special.





## Soft drinks & mixers

Coca Cola · £2.5  
Diet Coke · £2.5  
Red Bull · £2.9  
Still Water · £2.2  
Sparkling Water · £2.2

## Premium soft drinks

Orange & Grapefruit · £2.5  
Rhubarb · £2.5  
Raspberry · £2.5  
Elderflower Lemonade · £2.5  
Lemonade · £2.5  
Dandylion & Burdock · £2.5  
Ginger Beer · £2.5



## WHITE

- **La Pintora Sauvignon Blanc (2) Chile**  
An easy drinking wine with a refreshing grassy Sauvignon nose.
- **Previata Pinot Grigio della Venezie (2) Italy**  
Crisp and fruity with crunchy fruit, citrusy acidity and a long, refreshing finish.
- **Olive Grove Chardonnay (2) Australia**  
Not over oaked. Crisp with nectarine, green apple, roasted nuts and vanilla.
- **Paterson's Grove Marlborough Sauvignon Blanc (1)**  
Powerful and aromatic: zesty gooseberry and passion fruit flavours with bright acidity.
- **Henri La Fontaine Chablis (1)**  
Mineral aromas and a hint of butter. Crisp and flinty.

## RED

- **La Pintora Merlot (c) Chile**  
Blackcurrant fruit flavours and a hint of chocolate. Medium bodied.
- **Dan Pavral Rioja Crianza (c) Spain**  
Smooth red cherry fruit complemented by soft vanilla oak and a hint of peppery spice.
- **DV Catena Tinto Historico Malbec (d) Argentina**  
Rich black and red berry aromas with a lengthy mid-palate silky finish.
- **Valpolicella Ripasso (c) Italy**  
A fruity full bodied bouquet with cherry, mature red fruits, berries and plum.
- **Amarone Del Valpolicella 2016 (d) Italy**  
Mature red fruits with balsamic spicy notes, warm and elegant with fruit, coffee and cacao aromas.
- **Ascheri Barolo (d) Italy**  
Aromas of sweet raspberries, blueberries, vanilla, dried roses, dried cranberries and Turkish delight.

## ROSE

- **High bridge Californian Zinfandel(4)**  
Light sweetness, balanced natural acidity that enhances strawberry fruit.
- **Previata Pinot Grigio Blush (2) Italy**  
Fruity and refreshing with flavours of apricot, peach and strawberries.
- **Mirabeau Pure Côtes de Provence (2) France**  
Clean and expressive aromas of peach, lychee and passion fruit.
- **Fleurs de Prairie Côtes de Provence (2)**  
Beautifully full combined with distinct liveliness, exalting fine spicy aromas.
- **Miraval Côtes de Provence (2) France**  
Aromas of fresh fruit and spring flowers with saline and mineral notes.

<i>Btl.</i>	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>
£19	£4.5	£5.5	£6.5
£22	•	•	•
£29	•	•	•
£36	•	•	•
£52	•	•	•
£19	£4.5	£5.5	£6.5
£22	•	•	•
£29.8	•	•	•
£30	•	•	•
£48	•	•	•
£55	•	•	•
£19	£4.5	£5.5	£6.5
£22	•	•	•
£32	•	•	•
£33	•	•	•
£49	•	•	•

White & Rose wines - (1) = Dry (6) = Sweet  
Red Wines - (a) = Light (e) = Full Body

*Wines*



## Sparkling

- **Baby Prosecco Spumante Extra Dry 20cl (2) • £6.5**  
Delicate lemon fruit notes and a refreshing lively style.
- **Baby Prosecco Spumante Rose 20cl (2) • £7**  
Notes of citrus, rose and strawberry.
- **Bosco Dei Cirmioli Prosecco Spumante (2) • £30**  
Fruity notes of peach, green apple, acacia and lilac. Fresh and light.
- **Bosco Dei Cirmioli Rose Spumante (2) • 35**  
A sophisticated and deep bouquet with summer fruits.
- **Think Prosecco • £36**  
Vegan Friendly.
- **Think Pinot Grigio Sparkling Rose • £38**  
Vegan Friendly.
- **Sensi 18K Prosecco (2) • 40**  
Green apple and citrus fruits, light and refreshing.

## Champagnes

- **Veuve Clicquot (3) • £60**
- **Veuve Rose (4) • £85**

## Cocktails

- **Pornstar Martini • £9**  
Vodka, passion fruit, vanilla, Passoã, lime juice and prosecco.
- **Stanleys Strawberry Mojito • £9**  
Rum, smashed fresh strawberries, mint leaves, lime juice and lemonade.
- **Julius Espresso Martini • £9**  
Vodka, Julius Meinl espresso shot, coffee liqueur and sugar syrup.
- **Kings Berry Bramble • £9**  
Gin, fresh blackberries, Crème de mûre, lemon juice.
- **Aperol Spritz • £9**  
Aperol orange-red liquor, prosecco and soda splash.
- **Grey Goose Le Fizz • £9**  
Grey Goose Vodka, Elderflower Liqueur, Lime Juice, Soda Water





## Franklin Mocktails

- **Orange & Grapefruit Kiss** • £6

Refreshing Valencian orange & pink grapefruit with lemongrass, served with lemon juice, grenadine and soda water.

- **Apple & Rhubarb Jumble** • £6

Cloudy apple & Yorkshire rhubarb with cinnamon, fresh apple juice, cinnamon and forest fruits.

- **The Bees Knees** • £6

Wild strawberry & Scottish raspberry with cracked black pepper served with honey syrup, lemon and strawberries.

- **Old English Garden** • £6

English elderflower with crushed juniper blackberry syrup, lemon squeeze and local berries.



## Vodkas

Absolute • £3.6

Absolute Raspberry • £3.6

Grey Goose • £5

Grey Goose • £5

Grey Goose Le Citron • £5

Grey Goose Orange • £5

Grey Goose Strawberry  
& Lemongrass • £5

Grey Goose Watermelon  
& Basil • £5

Grey Goose White Peach  
& Rosemary • £5

## Whisky

Jd No 7 • £3.6

Jd Honey • £3.6

Akashi Japanese • £5.2

Dewars 12 Year Old • £4.2

Dewars Caribbean Smooth • £4.40

Dewars Illegal • £4.40

Jameson • £4.2

## Rums

Barcardi - £3-60

Bacardi Spiced - £3.60

Bacardi Coconut -£3.60

Bacardi Raspberry - £3.60

Bacardi Ocho - £3.60

Bacardi Cuatro - £3.60

Bacardi Oro - £3.60

Bacardi Coconut - £3.60

Bacardi Negra - £3.60

Malibu - 50ml - £3.60

## Cognac

Corvoisier Vs • £4.2

Hennessy • £4.2

Remy Martin • £8

Martell Xo • £15

## Liquors

Bailys • £5.4

Cointreau • £3.6

Chamboard • £3.4

St Germain • £3.2

Passoa • £3.2

Southern Comfort • £3.5

Amaretto • £3.5

## Tequila

Patrón Silver • £5

Patrón Xo Café • £5

Patrón Reposado - £5

Patrón Añejo - £5



## Tonic Waters

- Traditional Indian · £2.5
- Light · £2.5
- Rosemary · £2.5
- Graipfruit · £2.5
- Elderflower · £2.5
- Rhubarb · £2.5
- Ginger Ale · £2.5
- Soda Water · £2.5

## Beers

### BOTTLES

- Peroni · £3.95 (ABV = 5.10%)
- Budweiser · £3.5 (ABV = 5%)
- Corona · £3.5 (ABV = 4.6%)
- Desperado · £3.95 (ABV = 5.9%)
- Exclusive · Inedit Damm · £5 (AVB = 4.8%)

### DRAUGHT

- Peroni pint · £6 (ABV = 5.10%)
- Peroni half · £3 (ABV = 5.10%)
- Asahi pint · £6 (ABV = 5 %)
- Asahi half · £3 (ABV = 5 %)

## Cider

- Kopparberg strawberry & lim · £5.50 (ABV = 4%)
- Kopperberg mixed fruit · £5.50 (ABV = 4%)

### Gin Mare

· £4.65



### Kopparberg

Passion Fruit  
& Orange Gin  
· £4.40



### Kopparberg

Strawberry  
& Lime Gin  
· £4.40



### Whitley Neill

Raspberry Gin  
· £4.70



### Whitley Neill

Rhubarb  
& Ginger Gin  
· £4.70



### Whitley Neill

Blood  
Orange Gin  
· £4.70



### Spit Roasted

Pineapple Gin  
· £4.65



### Hendricks

Gin · £5.00



### The Botanist

Islay Dry Gin  
· £4.60



### Bathtub Gin

Old Tom  
· £4.60







# Gins

Bombay Sapphire - £4.70  
Bombay Bramble - £4.70  
Bombay Sunset - £4.70  
Bombay Premium Cru - £4.80  
London no 1 - £4.65  
Liverpool gin - £4.65  
Brooklyn - £4.80  
Scapegrace - £4.80  
Puerto de india strawberry - £4.60  
Knowsley Hall walled garden gin - £4.60  
Whitley neill:  
Lemon grass & ginger - £4.70  
Palma violet - £4.70  
Aloe & cucumber - £4.70

## *Bombay Sapphire*

Gin • £4.70



## *Bombay Bramble*

Gin • £4.70



## *Monkey 47*

Gin • £4.65



## *Bosford*

Rosé Gin • £4.65



ANTONIO'S  
BAR & GRILL



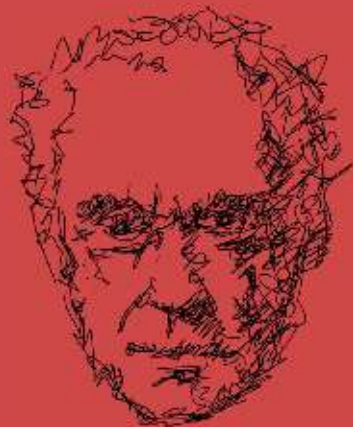


## Inedit Damm

"The Dining Beer"

Created by Ferran Adrià, the world's most award-winning chef. Inedit was created in 2008 by Damm's master brewer and the team of sommeliers at three Michelin star restaurant elBulli.

It is specially brewed to respect and pair perfectly with the new gastronomy, full of contrasts and nuanced flavours.



## Taste the Grey Goose essences

Through a unique cold distillation process, the spirit is made with vodka infused real fruit and premium botanical essences. With no artificial ingredients and only all natural flavours, each flavour is carefully crafted to embody a superior Grey Goose taste with 80 calories per 50ml and 30% ABV.



### Grey Goose Strawberry & Lemongrass • £5

Taste of wild strawberries meet lemongrass with just a touch of citrus for an aromatic spirit like no other. Best enjoyed with soda or tonic, blush (with touch of fresh fruit juice) or an elevated spritz.



### Grey Goose Watermelon & Basil • £5

Rich, juicy rosé melon and garden-picked peppery basil meet for a taste that's bright and refreshing. Best enjoyed with soda or tonic, blush (with touch of fresh fruit juice) or an elevated spritz.



### Grey Goose White Peach & Rosemary • £5

The delicate aroma of floral white peach is elevated with a touch of rosemary for a taste that's worthy of a celebration.



## THINK Prosecco & Sparkling Rose Wine

(Reduced calories, reduced sugar and Vegan)



Having launched in 2019, Katherine Jones the ThinK creator had spent 2 years previous creating and developing a Prosecco and Pinot Grigio Sparkling Rose with reduced calories and reduced sugar without any compromise on taste.

During her own personal battle with sugar, she realised there were no other palatable low sugar, bubbly alternatives on the market and so she set to work on creating one for herself and now also, for you!

Think Wine Group is a UK based, multiple award winning company. Their wines are made in Italy from the finest Treviso grapes and have been created with the perfect blend of flavours to create palatable wines that have a fresh and revitalising finish, despite all of the health conscious benefits.

All ThinK wines are 100% vegan / organic and have low sulphites.

Inedit Damm - £5  
4.8% Vol.

Created by Ferran Adria,  
Juli Soler and the team of sommeliers  
from elBulli restaurant\*

Intense and complex on the nose. Its sweet spices and fruity notes combine with fresh yeastiness and flowery sensations. The infusion of coriander, liquorice and orange peel permeates the impression on the palate. Its subtle, well-integrated carbonation perfectly highlights these tastes in the mouth. It is creamy, soft and versatile in food pairings. Long, pleasant aftertaste.







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Mum

Dad

Nan

Grandad