



THE CHATSWORTH SIGNATURE COCKTAILS \$12.75

The Royal Navy

*Diplomático Mantuano, Pusser's Rum, Giffard Orgeat,
Giffard Banana De Brasil, Lemon and Angostura Bitters.
Garnished with Mint & British flag.*

Soho Colada

*Coconut Cartel Rum, Heirloom Pineapple Amaro,
Coconut Cream, Pineapple and lime juice*

American Woman at The Savoy

*St. Augustine Vodka, Giffard Crème de Mure, Berry White Tea Syrup,
Lime and Bitterman's Grapefruit. Garnished with a Mint Spring.*

Octopussy

*Prosecco, Bonita Peach Tea Syrup, Aperol and Lemon.
Garnished with an Orange Wheel.*

Southampton Port

*Old Forester Bourbon, Amaro Montenegro,
Gra't Amaro Di Bonollo, Blueberry Syrup, Chocolate Mole Bitters.
Garnished with an Orange Twist*

Mayfair Margarita

Cazadores Tequila, Alma Finca Orange liqueur, lime juice, agave syrup.

Wysteria Lane

Rum, Giffard Creme de Violette & Orgeat, Lemon Juice, Lavender bitters, & Egg White.

Notting Hill Botanical Gardens

*Uncle Val's Botanical Gin, St. Germaine, Peach Turmeric Tea Syrup,
Lemon, Lime, Muddled Cucumber and Basil. Topped with Soda Water.*

Wildflower Bees Knees

*Hendricks Flora Adora, Lemon, Honey, Lavender & splash
of sparkling wine*

“That’s Smashing” Espresso Martini

Vodka, Espresso, Coffee liqueur

MULES \$12.75

Storm In A Tea Cup

Dark Rum, Ginger Beer & Lime

London Mule

Plymouth Sloe Gin (pink), Ginger Beer, Mint & Lemon

MARTINIS \$14

Espresso, Salted Caramel, Creme Brule, Dreamsicle, Cosmo, & Classic British



WINE LIST

BUBBLES		G	B
Sparkling, House, California	7		50
Sparkling Rosé, House, California	8		60
Blanc de Blanc, JP Chenet, France	(187ml)	9	
Sparkling Rosé, Maschio, Italy	(187ml)	11	
Prosecco, Bocelli, Italy	(187ml)	11	
<i>Subtle flower and fruit aromas that make the palate deliciously light.</i>			
Prosecco, Santa Marina	9		70
Martinelli's Sparkling Apple Cider	(187ml)	6	
<i>Non-Alcoholic</i>			
Sparkling Rosé, Luc Belair, France			90
<i>Aromas of Strawberry, Blackcurrant & a Final Liqueur de Dosage addition of 100% Syrah.</i>			
VEUVE CLICQUOT BRUT YELLOW LABEL, CHAMPAGNE, FRANCE			130

WINES

Chardonnay, House	8.50		
Pinot Grigio, House	8.50		
Chardonnay, Kendall-Jackson Vintner's Reserve	10		39
<i>Aged in small oak barrels with a light buttery flavor and hints of peach and mango.</i>			
Sauvignon Blanc, Marlborough, New Zealand	9		35
<i>Organic and sustainable, zesty and vibrant with a base of rich, tropical fruit, kaffir lime, lemon grass and herb aromas.</i>			
Riesling, Kung Fu Girl, Washington State	10		39
Rose, Organic	10		39
<i>Organic grapes (non-certified), fresh citrus with spice and floral notes that gives a smooth, clean finish.</i>			
Cabernet or Merlot, House	8.50		
Pinot Noir, Sterling Winery, CA	9		35
Merlot, Sterling Winery, CA	9		35
Lodi Red, Bearitage, Haraszthy Cellars, CA	9		35
<i>Blended using Zinfandel, Syrah and Petit Sirah, medium bodied with abundant fruit flavors and aromas reminiscent of cherries, plums and blackberries.</i>			
Malbec, Dom Bousquet Virgen, Organic,	9		35
<i>Tupungato, Mendoza, Argentina - No Sulfites Added</i>			
<i>Dom Bousquet Malbec Boasts of a nose filled with plum jam & figs, combined with vanilla, toasted and spicy notes due to the aging in oak barrels.</i>			



Happy Hour Monday-Friday, 3-6 PM

Add \$2 to prices below if NOT Happy Hour

Oxford Comma \$7 Prosecco, Watermelon, Lime and Mint served straight in a coupe glass.

Seasonal Sangria \$8

Queen's Spritzer \$9 Sparkling wine with muddled strawberries and a splash of orange juice. Add a donut on top \$3.

The Ritz on Picadilly Spritz \$9 Prosecco, Lillet Rose, lemon and simple syrup.

Margarita \$10 House Tequila, Triple Sec, Lime and Agave.

Mind the Gap \$9 Banhez Mezcal, Ancho Reyes Chile, Giffard Orgeat, Lemon, Peychaud's Bitters. Served straight up.

Mojito \$8 Diplomático Planas Rum, Lime, Simple Syrup and Muddled Mint. Topped with Soda Water.

Floridita \$9 Mojito topped with Prosecco.

Hemingway Daiquiri \$10 Diplomático Planas Rum, Splash of Grapefruit, Lime, Luxardo Maraschino and Soda Water.

Old Fashioned \$10 Four Roses Bourbon, Simple Syrup and Angostura Bitters. Garnished with an Orange Peel.

Chatsworth Old Fashioned \$12 Old Forester Bourbon, Amaro Montenegro, Berry White Tea Syrup and Angostura Bitters.

Manhattan \$10 Rye Whiskey, Red Vermouth and splash of Bauchant. Garnished with a Cherry.

Bloody Mary \$10 House Vodka and House Bloody Mary Mix. Add a donut on top for \$3 or add 1 piece of bacon \$2

Shots *not on happy hour

Green Tea Shot \$7 Irish Whiskey, Peach Schnapps, sour mix, splash of sprite

Jameson Green Tea Shot \$9 Jameson Whiskey, Peach Schnapps, sour mix, splash of sprite

Shot of Jameson w/ Pickle Back Shot \$14

Fireball \$7