

Beer, Cider & Ales

Peroni 330ml (4.7%)	£3.50
Harviestoun Shiehallion Lager 500ml (4.8%)	£5.00
Harviestoun Wild Hop IPA 500ml (6%)	£5.00
Harviestoun Bitter and Twisted Blond 500ml (4.2%)	£5.00
Harviestoun Old Engine Oil Porter 330ml (6%)	£4.50
Budvar 330ml (5%)	£3.50
Ringwood Brewery Old Thumper 500ml (5.6%)	£5.00
Mordue Radgie Gadgie 500ml (4.8%)	£5.00
Jeremiah Weed Root Brew 500ml (4%)	£4.50
Kopparberg Naked Apple Cider 500ml (4.5%)	£4.00
Alcohol free beer special ... see blackboard 275ml	£2.75

Spirits & Liqueurs

Served as 25ml measures or multiples thereof.

We stock a wide selection of pre and post meal drinks, from gin to grappa, Pimms to port and sherry to sambuca.

For malts and guest liqueurs please see our blackboards and feel free to ask your server for recommendations.

Apiary
RESTAURANT
www.apiaryrestaurant.co.uk

Soft Drinks

Fentimans Ginger Beer	£2.50
Fentimans Rose Lemonade	£2.50
Bottlegreen Sparkling Elderflower	£2.50
Bottlegreen Sparkling Elderflower and Pomegranate	£2.50
Coke, Diet Coke, Irn Bru, Diet Irn Bru, Lemonade, Tonic, Slimline Tonic, Soda, Ginger Ale, Bitter Lemon	£2.00 each
Juice; Orange, Apple, Cranberry, Pineapple, Grapefruit, Tomato	£2.00 each
Highland Spring Sparkling or Still	£1.50 (330ml) £3.00 (litre)

Teas & Coffees

tea by the mug or pot

Scottish Blend Tea	£2.00
Earl Grey	£2.00
Naturally decaffeinated Rooibos	£2.00
Herbal / Fruit teas	£2.00

Matthew Algie Triple Certified Tiki Coffee
(All available as decaf at the same prices)

	single	double
Espresso	£2.00	£2.50
Americano	£2.20	£2.60
Flat White	£2.20	£2.60
Cappuccino	£2.20	£2.60
Latte	£2.20	£2.60
Mocha	£2.40	£2.70
Hot Chocolate	sm £2.40 lg £2.70	

DRINKS



Fizz

125ml | bottle
Prosecco Barocco - Italy (11%)
 Silver in colour, platinum in taste.

£4.50 £20

Castillo Perelada Cava Rosado – Spain (11.5%)
 Bringing the Costa Brava to Edinburgh!

£5.50 £22

Champagne Maillart Brut Prem Cru - France (12.5%)
 Proper stylish, grownup fizz.

£7.00 £35

Rosé

Carafe of Rosé – Chile (12.5%)
 Cabernet Sauvignon, bestest kind of rosé.

500ml £8.00

175ml | 250ml | bottle

La Bastille Cabernet Rosé – France (12.5%)
 Middle sister of our La Bastille triplets, the really well behaved one.

£4.50 £6.00 £18

Artazuri Rosado - Spain (13%)
 Rich pink, fruity and dry, sophisticated.

£5.25 £7.00 £21

Dessert Wine

Brown Brothers Late Harvest Orange, Muscat and Flora – Australia (10%)
 Orange blossom and honey nose.

75ml glass £3.50
 375ml bottle £17.50

Tokaji Furmint Late Harvest Disznoko - Hungary (11.2%)
 An exotic treat, ripe, complex and lush.

75ml glass £5.00
 500ml bottle £31.00

White

Carafe of white – Spain (12%)
 100% Macabeo, 100% quaffable.

500ml £8.00

175ml | 250ml | bottle

La Bastille Ugni Colombard Blanc – France (11%)
 French country wine our suppliers wanted to sing about on discovery...

£3.50 £4.70 £14

Veldt Chenin Blanc – South Africa (12.5%)
 The wide rural spaces of SA depicted in flavour here as well as on the label.

£4.00 £5.35 £16

Col di Sotto Pinot Grigio – Italy (12%)
 From Sicilia; think warm sun, ripe tomatoes and Vespas, then have a swig...che bella!

£4.50 £6.00 £18

Les Grès Viognier – France (12.5%)
 Good before, during, after or without food.

£4.75 £6.50 £19

Coorong Estate Chardonnay – Australia (13%)
 This wine has persuaded Chardonnay shirkers to embrace the grape (see Kath).

£5.00 £6.70 £20

Marqués de Atillo Rioja Blanco – Spain (12.5%)
 Those Viura grapes make a great unoaked, balanced viña.

£5.00 £6.70 £20

Nika Tiki Sauvignon Blanc – NZ (13%)
 Fresh, zippy zinginess – slightly creamy with a dry finish, bit of a crowd pleaser.

£5.25 £7.00 £21

Little J Gruner Veltliner – Austria (12.5%)
 The J stands for Jurtschkitsch. Enjoy the peppery aplinness then try saying it.

£6.50 £8.50 £25

All wines available as 500ml carafe.

Red

Carafe of red – Spain (12%)
 Mostly Tempranillo and some Pinot Noir, light and easy drinking.

500ml £8.00

175ml | 250ml | bottle

La Bastille Carignan Merlot – France (12.5%)
 Slightly dry, clean and precise, goes with anything and is a bargain, we think...

£3.50 £4.70 £14

Veldt Ruby Cabernet – South Africa (13%)
 SA knows how to flavour a bbq, as well as it knows how to craft a wine to bite into those spices.

£4.00 £5.35 £16

Rioja Carlos Serras Tinto – Spain (13%)
 Todo el mundo ama Rioja. ¿no?

£4.50 £6.00 £18

Montepulciano d’Abruzzo Paradiso – Italy (12%)
 Jo’s favourite red, she WILL recommend it, at ALL times of the day, for ANY occasion.

£5.00 £6.70 £20

Finca la Niña Malbec – Argentina (14%)
 Fank you la Niña, more like. For the fat, dark cherries.

£5.25 £7.00 £21

Angove Long Row Shiraz – Australia (14.5%)
 As Florence said, “A kiss with a fist is better than none.”

£5.50 £7.00 £22

Côtes du Rhone 38 Parcelles – France (14.5%)
 38 Vintner’s parcels of punter friendly grapes.

£5.75 £7.50 £23

Francesca Bay Pinot Noir – NZ (13.5%)
 Our dearest, yes, but also the silkiest and most luxurious.

£6.00 £8.00 £24