

# BEER & WINE

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## BEER

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<b>TAP</b>	250ml/500ml
Weihenstephaner Pilsner	<b>3 / 5,5</b>
Weihenstephaner Hefeweissen	<b>3,5 / 6</b>

## CRAFT BEER

Check with our friendly staff for bottled and tap craft beer selection

## WINE

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House red	<b>5/25</b>
House white	<b>5/25</b>
House rose	<b>5/25</b>

# APERITIVO COCKTAILS & LONG DRINKS

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<b>APEROL SPRITZ</b>	8	<b>CHEEKY MARGARITA</b>	8
Aperol, Prosecco, soda and a slice of orange		Tequila, Triple Sec, bitter lemon and grapefruit	
<b>HUGO</b>	8	<b>AMERICANO</b>	8
Elderflower liqueur, Prosecco, soda and mint		Campari, sweet vermouth, soda	
<b>DARK &amp; STORMY</b>	8	<b>BOMBAY GIN &amp; TONIC</b>	8
Spiced Rum, ginger beer and lime		With lime	
<b>MOSCOW MULE</b>	8	<b>DAMRAK GIN &amp; TONIC</b>	8
Vodka, ginger beer, lime and cucumber		With orange	
		<b>HENDRICKS GIN &amp; TONIC</b>	8
		With cucumber	

# COFFEE & TEA

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## COFFEE

Espresso	<b>2,5</b>	Cappuccino	<b>3,5</b>
Americano	<b>3</b>	Hot Choc	<b>3,5</b>
Macchiato	<b>3</b>	latte/Ice latte	<b>4</b>
Flat White	<b>3,5</b>	Chai Latte	<b>3,5</b>

*Soy/Cream 0,5*

## TEA

Camomile	<b>3</b>
Mint	<b>3</b>
Earl Grey	<b>3</b>
Roobos	<b>3</b>
Gunpowder green	<b>3</b>
Jasmin	<b>3</b>

# CUT THROAT

M E N U

## BURGERS

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### MAN BUN 14,9

Angus beef patty drenched in BBQ sauce, served with bacon, cheese, onion rings, mixed lettuce and cheddar cheese. Topped with fries on a fresh brioche bun

### BBQ CHEESEBURGER [🍷 option] 12,9

Angus beef patty drenched in BBQ sauce, served on brioche with a beer battered onion ring, mixed lettuce and cheddar cheese

### CHICKEN, CAMEMBERT & CRANBERRY 11,9

Tender grilled chicken fillet topped with cranberry and red onion marmalade, tomato chutney and creamy camembert cheese on a fresh brioche bun

### HAWAIIAN CHICKEN 12

Golden and crispy fried southern chicken served in a brioche bun with bacon, mixed leaf, pineapple and mayo

## CHICKEN 'N WAFFLES

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### CLASSIC 13,9

Southern style fried chicken on a cheddar waffle with apple and celery slaw drizzled with maple syrup hot sauce

### RED VELVET 14

Southern style fried chicken, streaky bacon and caramelised banana served on a fluffy red velvet waffle with a side of maple caramel sauce

## SNACKS & SIDES

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Fries	4
Sweet potato fries	5
Onion rings	4
Bitterballen	5
Fried Chicken Strips (4)	6

# COCKTAILS

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## **SOUR**

11

Choose: Vodka, Gin, Whiskey, Bourbon, Rum or Amaretto

There are few drinks more delicious than a classic Sour. The perfect balance of sweet and tart with enough alcohol to make it enjoyable.

The recipe itself was first written down in the 1862 book 'The Bartender's Guide' by Jerry Thomas. However, the basic recipe was known for over a century prior.

## **OLD FASHIONED**

11

Choose: Bourbon Whiskey, Dark Rum or Spiced Rum

This iconic drink seriously is old fashioned. In fact, it has been around since the early 1800s when the private social club, Pendennis, was credited for making the very first one. A simple classic, made with a dark spirit, orange notes, sugar, angostura bitters, a splash of water and a good stir.

## **NEGRONI**

11

As that story goes, the Negroni was invented by Noel Negroni, who claims that it was a relative of his, Pascal Olivier Count de Negroni. A Corsican war hero who famously led the first cavalry charge of the Franco-Prussian War of 1870. A simple, equal part concoction of gin, campari and sweet vermouth.

## **GRASSROOTS**

11

The claims to invention of this cocktail are hotly debated by two Polish-New Zealand brothers, named Wieclawski. One thing is for sure, this fresh and fruity drink inspired by clean green New Zealand is a big hit. Vodka based with melon liqueur, apple and kiwi flavours.

## **BLOODY MARY**

11

Choose: Vodka or Celery Gin.

It was the 1920s when Fernand Petiot, an American bartender at Harry's New York Bar in Paris, first mixed up tomato juice and vodka and gave it a name perfect for a future bar called Cut Throat.

Aside from the obvious excuse to get your drink on at 10 a.m. the Bloody Mary can (hypothetically) help atone for the previous nights sins.

## **MIMOSAS**

8

One origin story has it that director Alfred Hitchcock invented the refreshing equal parts orange juice and sparkling wine cocktail in San Francisco in the 1940's. Such a refreshing combination it has become synonymous with brunch the world over.

## BRUNCH WEEKEND

sat - sun till 17h

*"Because a brunch is held on Saturdays and Sundays, guests should linger at the table for a leisurely meal. Invitations may be made by telephone.*

*Bloody Marys are a good brunch drink as is the mimosa,  
a mixture of champagne and orange juice."*

- The Good Etiquette Guide

### KIWI BREAKY



16

Two fresh poached farmers eggs, Two rashers of bacon, pork sausage, grilled tomato and Portobello served with 2 slices of toasted ciabatta and our homemade tomato chutney

### VEGGY BREAKY



15

Two fresh poached farmers eggs, roasted sweet potato grilled haloumi cheese, tomato and Portobello served with 2 slices of toasted ciabatta and our homemade tomato chutney

### PANCAKES

12,5

Pancakes with crispy bacon served with fresh blueberries, maple syrup, caramelized banana and blueberry coulis

### HUEVO RANCHEROS WITH FRIED CHICKEN

14,5

Golden crispy southern style fried chicken served on a tortilla. Accompanied by guacamole, tomato salsa, sour cream, bean chili and topped with a poached egg

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