

# DRINKS

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# WINES

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## WHITE

	175ml	250ml	Bottle
<b>Amalia Macabeo Blanco (Spain)</b> Crisp refreshing house white with a pleasant weight, floral aromas & tones of banana & citrus fruits.	4.30	5.25	14.50
<b>Pinot Grigio Sereno (Italy)</b> A dry pinot which delivers a lot on flavour with a refreshing palate.	4.40	5.45	15.40
<b>Central Monte Sauvignon Blanc (Chile)</b> Crisp & dry on the palate initially then leads to a delicate fruitiness.	4.50	5.60	16.25
<b>Jarrah Wood Chardonnay (Australia)</b> Fresh & well balanced, it is a fruit driven chardonnay with tropical fruit flavours of melons and peaches.	4.95	5.95	16.35
<b>Riebeek Cellars Chenin Blanc (South Africa)</b> Fermented with selected yeast adding to the complexity of this stylish & delectable wine.			22.95
<b>Waddling Duck Sauvignon Blanc (NZ)</b> A nose of intense, fresh gooseberry fruit with a dry palate & passionfruit flavours.			24.95
<b>Geoff Merrill Chardonnay Pimpala Road (Australia)</b> Aromas of vanilla & citrus fruit burst out of the wine, left with flavours of lime, honeydew melon & toasty oak.			33.00

# WINES

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## RED

	175ml	250ml	Bottle
<b>Amalia Garnacha Tinto (Spain)</b> Red cherry in colour with flavours of fresh red fruits with a twist of mint. Great with tapas & meats.	4.30	5.25	14.50
<b>Montepulciano d'Abruzzo Emotivo (Italy)</b> Smooth, easy drinking wine full of plum fruit flavours with a tantalising hint of spice.	4.50	5.60	15.95
<b>Jarrah Wood Cabernet Shiraz (Australia)</b> Smooth, easy drinking wine full of plum fruit flavours with a tantalising hint of spice.	4.70	6.00	16.95
<b>Parlez-Vous? Malbec (France)</b> Delightful ruby colour with an expressive bouquet of red fruits that leads to a well structured wine.	5.10	6.65	17.95
<b>Faustino Rivero Crianza Rioja (Spain)</b> This wine has matured in American oak casks for 12-14 months & has spicy aromas with moderate tannins.			21.50
<b>Primitivo Del Salento IGT Caleo (Italy)</b> Vibrant in colour with fresh succulent cherry & plum fruits.			23.40
<b>Amarone DOC Zeni (Italy)</b> This wine boasts an ancient tradition & made from the best red grapes of the Valpolicella district picked & left to dry on rafters until late winter. Full bodied, velvety smooth & complex violet, raspberry & mint blossom aromas.			49.00

# WINES

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## ROSE

	175ml	250ml	Bottle
<b>Pinot Grigio Rose Sereno (Italy)</b> Light fresh strawberry flavours & very easy to drink, the driest of our rose wines.	4.20	5.35	14.70
<b>Monterey Bay White Zinfandel (California)</b> A racy mix of watermelon & cherry with a delectable sweetness.	4.50	5.60	15.95

## SPARKLING

	Glass	Bottle
<b>Prosecco Cuvee 1821 Zonin White/Rose</b> Attractively intense, very fruity & aromatic, the flavour is well balance and appealing in both varieties.	5.95	25.00
<b>Perrier-Jouet Grand Brut</b>	10.90	50.00
<b>Laurent-Perrier Cuvee Rose Brut</b>		85.00
<b>Dom Perignon Brut Vintage 2003</b>		240.00

## BEERS, LAGERS, CIDERS

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### DRAUGHT

	half pint	pint
<b>ORA House Lager 4.0</b>	1.75	3.50
<b>Lowenbrau 5.2</b>	2.25	4.00
<b>Peroni Nastro Azzurro 5.1</b>	2.50	4.50
<b>Guinness Golden Ale</b>	2.10	3.90
<b>Flavoured Appleshed Cider</b> Peach, raspberry or passionfruit.	2.45	4.40

### BOTTLED

	330ml	500ml
<b>Budweiser 4.8</b>	4.00	
<b>Peroni Red Label 4.7</b>	3.80	
<b>Sol Mexican Lager 4.4</b>	3.70	
<b>Estrella Damm 5.2</b>	4.00	
<b>Black Sheep Ale 4.4</b>		4.50
<b>Rekordelig Cider</b> Spiced Plum / Strawberry & Lime.		4.90
<b>Cobra Zero 0.0</b>	3.20	

# COCKTAILS

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## CLASSICS

The cocktail ethos at ORA has always been to provide classic cocktails using premium ingredients. Never batch made. Never rushed. Never bettered. This page showcases simple bartending methods to create fresh & strong drinks for you to savour.

Add a fresh fruit flavour to any of the following drinks for just **£1.20 extra!** strawberry, mango, raspberry, peach or a seasonal flavour

**Daiquiri** 6.00

Havana 3, lime juice & gomme.

**Margarita** 6.00

Olmecca reposado tequila, triple sec, lime juice with a salt rim.

**Mojito** 7.00

Havana 3, fresh lime, sugar, mint leaves & soda.

**Caipirinha** 6.50

Albeha organic cachaca, muddled lemon & lime, caster sugar & crushed ice.

**Caiprioska** 6.00

Absolut vodka, muddled lime, muscovado sugar & crushed ice.

**Espresso Martini** 7.50

Absolut vodka, Kahlua, espresso, gomme or choice of flavour.

**Cosmopolitan** 6.00

Absolut citron vodka, cointreau, cranberry juice & lime juice.

**Old Fashioned** 7.50

Buffalo trace bourbon, bitters, orange peel, sugar.

**Amaretto Sour** 6.00

Disaronno amaretto, lemon juice, bitters & gomme.  
available as midori sour or whiskey sour upon request.

**French Martini** 6.50

Absolut vanilla, chambord, pineapple juice, cranberry juice.

# COCKTAILS

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## SPECIALITY

Over time the bartenders have created some great looking and tasting cocktails; here is our current selection of ones not seen in every bar. Balanced flavours & interesting mixology ahead.

<b>Hendrick's Kick</b>	8.50
Hendricks gin, fresh mint, ginger ale, lime juice, black pepper, cucumber slices, elderflower liqueur.	
<b>Blueberry Martini</b>	7.50
Absolut vodka, chambord, homemade blueberry puree, lime juice.	
<b>Sweet Dream</b>	7.50
Jack daniels honey, bitters, lemon peel, maple syrup	
<b>Appletini</b>	7.00
Absolut vodka, techienne apple schnapps, lime juice, gomme.	
<b>Golden Martini</b>	8.00
Galliano, crème de cacao white, espresso, cream, orange zest	
<b>Vesper Martini</b>	8.00
Tanqueray 10 gin, Martini extra dry, stirred, lemon peel.	
<b>Gin Mare Cocktail</b>	9.00
Gin mare, mango slice, lime, tonic water, thyme, juniper berries.	
<b>Bloody Mary</b>	8.50
Absolut vodka, tomato juice, worcestershire sauce, tabasco, salt, pepper, lemon juice, cucumber, celery.	
<b>Champs Elysees</b>	7.00
Chartreuse yellow, sugar, lime, lemon, passion fruit.	

# SPECIALS

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## SPARKLING

Hot summer days on the terrace. Relaxed afternoons in the bar. Late evenings in the restaurant. Our sparkling cocktails will be enjoyed allweathers & give elegance to any occasion.

<b>Kir Royale</b> Chambord black raspberry liqueur, prosecco.	8.00
<b>ORA Bellini</b> Archers peach liqueur, strawberry puree, rose prosecco.	7.00
<b>Negroni Sbagliato</b> Martini rosso, Campari, prosecco.	8.50
<b>Berri Emotions</b> Absolut berri acai, crème de mure, gomme, prosecco, with raspberry with brown sugar rim.	8.50
<b>Grey Goose Le Fizz</b> Grey goose vodka, St Germain, elderflower liqueur, lime juice, prosecco.	8.50
<b>Aperol Spritz</b> Aperol, prosecco, soda, orange wedges.	7.00



# COCKTAILS

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## SHARING CARAFES

All our carafes are designed for two or three people & made to order. Please be patient when ordering during busier times, although we promise they are all worth the wait.

### **Sangria Rojo**

14.95

House red wine, fundador brandy de jerez ,triple sec, cinnamon, cloves, orange, pineapple, apple, lemon and topped with lemonade.

### **Sangria Blanco**

16.95

Prosecco, St Germain elderflower liqueur, peach schnapps, cinnamon, cloves, lemon, strawberry, blueberry, apple and topped with sodao.

### **Aperol Spritz**

15.75

Aperol Italian aperitif, white prosecco, orange wedges and topped with soda.

### **Classic Pimms**

12.75

Pimms, seasonal fruit, lemonade.

# SPIRITS

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## VODKA

	<b>25ml</b>	<b>50ml</b>
<b>Absolut Original</b>	3.40	5.60
<b>Absolut Flavoured</b>	3.80	6.40
<b>Grey Goose</b>	4.90	
<b>Snow Leopard</b>	4.40	

## GIN

<b>Beefeater</b>	3.40	5.25
<b>Hendricks</b>	4.10	
<b>Caorunn</b>	4.10	
<b>Tanqueray No.10</b>	4.40	
<b>Rock Rose Botanicals</b>	4.50	
<b>William Chase Extra Dry</b>	4.20	
<b>Gin Mare</b>	4.50	

## RUM

<b>Malibu</b>	3.40	4.80
<b>Bacardi Superior</b>	3.40	5.50
<b>Sailor Jerrys</b>	3.40	5.70
<b>Havana 3</b>	3.40	5.40
<b>Havana 7</b>	5.00	
<b>Brugal Anejo</b>	3.80	
<b>Matusalem Platino</b>	4.00	
<b>Rumbullion Spiced Rum</b>	4.50	

## WHISKEY AND BOURBON

<b>Jack Daniels</b>	4.00	6.80
<b>Buffalo Trace</b>	3.80	6.40
<b>Jameson</b>	3.80	6.40
<b>Glenlivet 12yr</b>	5.00	
<b>Laphroaig</b>	5.00	
<b>Jack Daniels Honey</b>	4.00	6.80
<b>Ardbeg 10yr</b>	4.80	
<b>Woodford Reserve</b>	4.50	
<b>Jonny Walker Gold Label</b>	4.80	

Ask our bartenders for any seasonal spirits we may have in stock.

# SPIRITS AND LIQUEURS

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## BACK BAR

<b>Martini Bianco/Rosso/Extra Dry</b> *served as 50ml measure	4.00*
<b>Olmecca Reposado Tequila</b>	3.00
<b>Herradura Tequila</b>	4.50
<b>Luxardo Limoncello</b>	3.00
<b>Luxardo Sambuca Passione Nera</b>	3.20
<b>Sambuca Molinari</b>	3.00
<b>Pimms</b>	3.40
<b>Grahams LBV Port</b>	3.00
<b>Baileys</b> *served as 50ml measure	4.00*
<b>Chambord</b>	3.35
<b>Cointreau</b>	3.60
<b>Disaronno Amaretto</b>	3.40
<b>Drambuie</b>	4.00
<b>Frangelico</b>	3.40
<b>Kahlua</b>	3.00
<b>Tia Maria</b>	3.65
<b>Kwai Feh Lychee Liqueur</b>	3.20
<b>Galliano</b>	3.40
<b>Midori Melon Liqueur</b>	3.70
<b>Passoa Passionfruit Liqueur</b>	3.40
<b>St Germain Elderflower Liqueur</b>	3.25
<b>Southern Comfort</b>	3.70
<b>Cafe Patron XO</b>	3.80
<b>Archers</b>	3.80



## BOOK YOUR TABLE ONLINE

Use our Facebook page widget  
or head to [resdiary.com](http://resdiary.com) to book online



## FOUR TAPAS & TWO GLASSES OF WINE OR BEER\* FOR £22

Our tapas offer runs 12-10pm Sunday to Thursday and 12-5pm Friday  
Choose from our meat, vegetable or fish dishes,  
add in two selected wines, lagers or soft drinks  
& enjoy with friends!

### RESTAURANT *Specials*

A selection of monthly specials created by our chefs specially for you.  
Available when booking & dining in our restaurant.  
Thursday to Saturday evenings.

## SOFT DRINKS

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### BOTTLED AND MIXERS

**small    large**

**Pepsi/Diet Pepsi/Lemonade**

1.50    2.50

**Harrogate Bottled Water (still or sparkling)**

1.90    3.75

**Eager Juices**

Cloudy apple, cranberry, orange, pineapple.

1.90    2.90

**bottle**

**Frobishers Fusion**

Apple & raspberry / orange & passionfruit.

2.60

**Fevertree Tonics**

Tonic, slimline tonic, elderflower tonic, bitter lemon, ginger ale & ginger beer.

1.90

**Coca Cola/Diet Coke**

200ml bottle in restaurant.

1.90

**Schweppes Lemonade/Soda**

200ml bottle in restaurant.

1.50

### MOCKTAILS

**Longsands**

Orange juice shaken with fresh mango & peach puree.

4.50

**Berry Boost**

Strawberry puree, raspberry syrup, cranberry juice, lime juice.

4.50

**Calypso**

Passion fruit, strawberry, orange, lime

5.00

**Wild Blueberry**

Ginger, lime, blueberry puree, apple juice, gomme

5.00

## HOT BEVERAGES

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### COFFEE

<b>Americano</b> A single shot of espresso with hot water.	1.90
<b>Latte</b> Espresso & steamed milk (available iced).	2.50
<b>Cappuccino</b> Espresso, cocoa powder & foamed milk.	2.50
<b>Flat White</b> Smooth steamed milk poured over a double espresso.	2.60
<b>Espresso</b> Short caramelly shot of espresso.	1.80
<b>Espresso Macchiato</b> Espresso with a dollop of hot milk.	2.00
<b>Mocha</b> Chocolate, espresso & steamed milk.	2.80
<b>Caramel Macchiato</b> Steamed milk, vanilla syrup, shot of rich espresso & luxury caramel sauce topping.	2.80
<b>Add an extra shot of espresso, whipped cream, flavoured syrup or switch to soya milk</b>	0.50

### WINTER WARMERS

<b>Caramel Mocha</b> Double shot espresso, caramel, chocolate milk, squirty cream finished with orange zest and honey	3.50
<b>Dolce Macchiato</b> Nutella, espresso, steamed milk, gingerbread syrup topped with crushed hazelnuts	3.50

### TEA AND CHOCOLATE

(A star (\*) denotes decaf tea option)

<b>Traditional Tea</b> Breakfast tea served in a teapot *also decaf.	2.10
<b>Teapigs Herbal Tea</b> Peppermint*, Liquorice & mint, chamomile* Mao feng green tea, earl grey strong, each served in an individual glass.	2.10
<b>Luxury Hot Chocolate</b> With cream, marshmallows & chocolate sauce.	3.00
<b>Warming Hot Chocolate</b> Add a shot of baileys, amaretto or drambuie.	5.00
<b>Mulled Wine</b> *Available from end of November – February Homemade mulled wine, infused with star anise, cinnamon, lemon, orange cloves	4.50

## TO FINISH

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### COGNAC AND BRANDY

**25ml**    **50ml**

**Fundador Brandy de Jerez**

3.40    5.60

**Martell VS**

3.80    6.40

**Courvoisier**

4.50    7.60

**Remy Martin XO Decanters**

10.50

### DESSERT COCKTAILS

#### **ORA Espresso Martini**

7.50

The classic cocktail fusion of absolut vodka, kahlua coffee liqueur, & freshly poured espresso which we add to your choice of flavour & shake until chilled.

Choose from caramel, vanilla, hazelnut, almond, coconut, gingerbread, dark chocolate, cherry or keep it classic.

#### **Golden Martini**

8.00

Galliano, crème de cacao white, espresso, cream, orange zest



THE LOFT PRIVATE DINING

We have an amazing space available for private dining hire. The loft can be booked for birthdays, anniversaries, corporate events or whenever you fancy your own private area while dining.

[www.oratynemouth.co.uk](http://www.oratynemouth.co.uk) | (0191) 258 3350





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TYNEMOUTH