

THE RIVERFRONT

CAFE, BAR & RESTAURANT

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COCKTAILS

SUMMER CLASSICS

CHOCOLATE ESPRESSO MARTINI £9.00

Kettle one vodka, fresh espresso coffee, Kahlua coffee liqueur, grated chocolate

PORNSTAR MARTINI £9.00

Fresh passion fruit, vanilla vodka, passion fruit purée, lime juice, Prosecco

NEGRONI £8.50

Home barrel-aged.
Original Bombay Dry Gin, Campari, Martini Rosso

SUMMER BERRY BRAMBLE £8.00

Crushed raspberry & strawberry. Original Bombay Dry Gin, freshly squeezed lemon juice, Chambord liqueur

MANHATTAN SWEET £8.50

Home barrel aged.
Makers Mark Bourbon, maraschino syrup, Martini Rosso, angostura bitters

MAI-TAI-AT-THE-BFI £9.00

Bacardi 8 year old rum, curacao orange liqueur, freshly squeezed lime juice, orgeat almond syrup, passion fruit & pineapple.

LYCHEE MOJITO £8.00

Fresh lychee, brown sugar, freshly pressed lime, Bacardi Superior Rum, Kwai Feh, fresh mint

COCKTAILS

OUR LITTLE SOUTHBANK TWISTS

BANKSIDE **£8.50**

For the south side stroller

Fresh ginger, Zubrowka bison grass vodka, fresh apple juice, lemon grass

POMEGRANATE MARTINI **£9.00**

For the boozy boat trip

Bacardi superior rum, Original Bombay dry gin, freshly squeezed lime juice, pomegranate grenadine, garnished with fresh pomegranate and lime.

PASSION & PEACH CHILLI MARGARITA **£8.50**

For those who love sun and spice

Tequila, Triple Sec, freshly squeezed lime juice, passion fruit and peach puree, Tabasco

HENDRICK'S GRAFFITI **£8.00**

For the skaters

Sugar cube, crushed lime, fresh mint, Hendrick's, cucumber, black peppermint

WE ALSO MAKE COCKTAILS ON REQUEST.

WINES

WHITES

	175ML	250ML	BOTTLE
2015 Catarratto IGT Terre di Sicilia, Passo del Tempio, Sicily, Italy, 12.5% Ripe stone fruit from the sun-kissed vineyards of Sicily.	£5.00	£7.00	£21.00
2015 Chardonnay, Calbuco, Valle Central, Chile, 12% Unoaked, this wine displays lovely round waxy apple flavours.	£5.50	£7.75	£23.00
2014 Fairtrade Chenin Blanc, Liberty, Western Cape, South Africa, 13% Fresh and clean, this wine is bursting with peach and citrus.	£6.00	£8.50	£25.00
2015 Picpoul de Pinet, Baron de Badassière, Languedoc, France, 12.5% From vineyards once owned by the rumoured illegitimate son of Louis XIII, it's chockfull of greengage and zest.	£6.50	£9.00	£26.00
2015 Pinot Grigio Palazzo Grimani, Cortegiara, Veneto, Italy, 12.5% Forget supermarket Grigio, this is the real deal- elegant yet refreshingly quaffable.	£6.50	£9.00	£27.00
2015 Sauvignon Blanc, Villa Montes, Valle Central, Chile, 12.5% Zippy passionfruit balanced with lemongrass notes- an aromatic delight.	£7.00	£9.75	£28.00
2015 Torrontés, Bodega Colomé, Salta, Argentina, 13.5% A jungle of tropical fruit- floral with guava and papaya flavours.			£30.00
2014 Semillon Muscat White, Peter Lehmann Layers, South Australia, 11% Lehmann is an Aussie legend, the proof is in this beguiling, sophisticated stunner.			£32.00
2014 `Flor de Vetus` Verdejo DO Rueda, Vetus, Castilla y León, Spain - 12% Tropical notes with ripe lemon touches lead onto a long, lively and refreshing finish.			£32.00

ROSÉ

	175ML	250ML	BOTTLE
2015 Rosé de Syrah IGP Pays d'Oc, Les Vignes de L'Eglise, Languedoc, France, 12.5% Fresh, vibrant and well balanced, with intense red fruits and hints of strawberry and cassis.	£5.00	£7.00	£20.00
2015 Monastrell Rosado, La Casona de Castano, Yecla, Spain, 13% Inviting juicy red currant. Delicious.	£5.00	£7.00	£20.00
2015 `R` Rosato, Alpha Zeta, Veneto, Italy, 12.5% Loads of fresh cherry tones with a hint of violets.	£6.00	£8.50	£24.00
2015 Pinot Grigio Rosato `Terre di Monteforte`, Cantina di Monteforte, Veneto, Italy, 12% Strawberries and cream in a glass, what else could you want?	£6.50	£9.00	£27.00
2014 Grenache Rosé, Willunga 100, South Australia, 13.5% Showing depth you wouldn't expect from rose, this wine retains its easy drinkability with raspberry and floral notes.			£32.00

REDS	175ML	250ML	BOTTLE
2015 Nero d'Avola/Nerello Mascalese, Borgo Selene, Sicily, Italy, 12.5% Round and smooth with fresh notes of red berries and lovely spicy cherry perfumes.	£5.00	£7.00	£21.00
2014 Syrah, Baron de Badassière, Languedoc, France, 12.5% Blackberry, spice and ripe tannins	£5.50	£7.75	£22.00
2013 Merlot, Ca' di Alte, Veneto, Italy, 13% Juicy and smooth plums characterise this light red.	£6.00	£8.50	£24.00
2015 Rioja Joven (Tempranillo), Señorío de Uñuela, Rioja, Spain, 14.5% This wine is pure cherry pie- lively and fresh.	£6.50	£9.00	£26.00
2012 Shiraz, Peter Lehmann Weighbridge, South Australia, 14.5% This powerful Shiraz is showing some lovely aged savoury flavours.	£6.50	£9.00	£27.00
2015 Malbec, 'Finca Los Primos', Valentin Bianchi, Mendoza, Argentina, 13.5% Chunky brambly fruit, a perfect summertime red.	£7.00	£9.75	£28.00
2015 Negroamaro, A Mano, Puglia, Italy, 13.5% Cinnamon and nutmeg spice mixed with blueberry compote.			£29.00
2014 Pinot Noir, Montes Limited Selection, Casablanca, Chile, 13.5% Light bodied but great depth of forest and red fruit flavours. Hedonism.			£31.00
2012 Bordeaux Rouge, Château de Fontenille, Bordeaux, France, 13.5% Well structured & full bodied, this wine perfectly represents the great character and authentic personality of the great red Bordeaux.			£32.00
PROSECCO		125ML	BOTTLE
NV Prosecco Spumante Extra Dry DOC, Ca' di Alte, Veneto, Italy - 11.5% Bright, clean and lifted with pleasant floral notes and pear amongst the fine stream bubbles.		£7.00	£36.00

Wine vintages may vary depending on availability. All wine by the glass available in 125ml measures. Sulphites and sedimentation may be present due to production, bottling & filtration processes. All restaurant bills include a discretionary 12.5% service charge. We proudly work with premium wine importer Liberty Wine, 7 times (IWC) International Wine Challenge on trade supplier of the year

DRAUGHT BEERS

	Pint
Heineken	£4.70
Murphy's Stout	£4.50
Amstel	£4.50
Symonds Cider	£4.40
Deuchars IPA	£4.20
Chelsea Blonde	£5.00

BOTTLED AND CANNED BEERS

LAGERS

Sol, 33cl	£4.15
Peroni, 33cl	£4.50
Meantime Lager, 33cl	£5.00
Heineken, 33cl	£4.15
Beck's Blue, Alcohol free, 33cl	£4.15
Brooklyn lager, 35cl	£5.00

ALES

Meantime Pale Ale, 33cl	£5.00
London Pride, 50cl	£4.80
Sierra Nevada, 35cl	£5.50
Blue Moon, 35cl	£5.00

Ciders

Bulmers apple / pear, 56cl	£5.00
Rekordelig, strawberry and lime, 50cl	£6.00

Every purchase you make contributes to the continual development of the BFI.
If you would like to find out more, or to become a member, please visit www.bfi.org.uk.

SOFT DRINKS

Homemade Lemonade	£3.00
Fresh Orange Juice	£3.00
Fresh Apple juice	£3.00
Cranberry Juice	£2.75
Grapefruit Juice	£2.75
Pineapple Juice	£2.75
Tomato Juice	£2.75
Mineral water	£2.00 / £3.50
Coca-Cola	£2.50
Diet Coke	£2.50
San Pellegrino Orange	£2.60
San Pellegrino Lemon	£2.60
Old Jamaica Ginger Beer	£3.25

COFFEE

Espresso	£1.90
Double Espresso	£2.30
Macchiato	£2.00
Double Macchiato	£2.40
Latte	£2.80
Cappuccino	£2.80
Americano	£2.50
Flat White	£2.80
Mocha	£3.00
Hot Chocolate	£3.00
Loose Leaf Tea	£2.80
English breakfast, Earl grey, Peppermint, Ginger & lemon, Jasmine	

WE USE OUR OWN BLEND OF AWARD WINNING COFFEE

BAR FOOD

RIVERFRONT BURGER	£13.00
6oz Angus beef burger with Monterey Jack cheese, bacon & salad served on a brioche bun with fries	
GRILLED CHICKEN BURGER	£14.00
Free range chicken breast, salad and chipotle dressing served on a brioche bun with fries.	
NAKED HOT DOG	£8.50
Plain Frankfurter dog served with fries	
NEW YORKER DOG	£10.00
Frankfurter dog, crispy onions & sauerkraut served with fries	
BUFFALO DOG	£10.00
Frankfurter dog, spicy buffalo sauce, blue cheese & celery served with fries	
MEXICAN DOG	£10.00
Frankfurter dog, fresh tomato salsa, guacamole, sour cream & jalapenos served with fries	
LOADED NACHOS	£9.00
Guacamole, cheese, tomato salsa, sour cream, jalapenos and corn.	
Add pulled pork	£11.00
WICKED CHICKEN WINGS	£8.00
Sticky BBQ or buffalo hot sauce	
BRUSCHETTA	£6.00
Cherry tomato, caper and basil bruschetta	
SALT & PEPPER SQUID	£7.00
Served with sweet chilli sauce	
SKIN-ON FRIES	£4.00

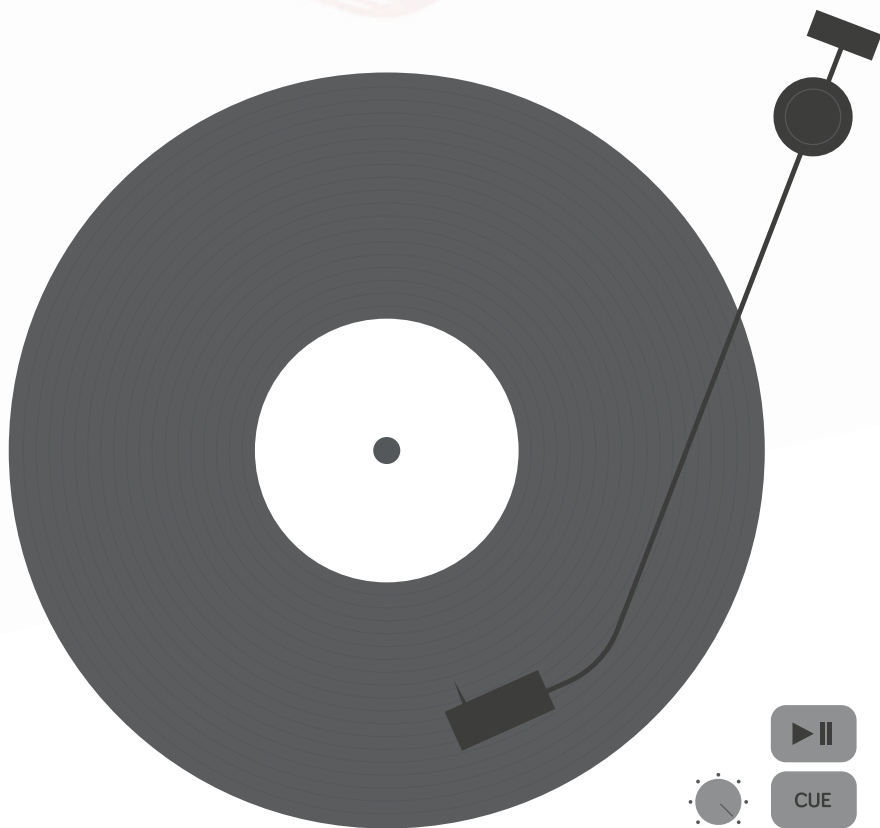
We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choice. All restaurant bills include a discretionary 12.5% service charge.

LATE NIGHTS

@ THE RIVERFRONT

THURSDAY, FRIDAY AND SATURDAYS WITH

DJ'S AND LIVE MUSIC



OPENING HOURS

MON-WED: 8am-11pm

THUR-SAT: 8am-1am

SUN: 9am-10:30pm

BANK HOLIDAYS: 10am-10:30pm

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