

# COCKTAILS

<b>MIDNIGHT ESPRESSO MARTINI</b>	<b>£9.00</b>
Home infused vanilla Vodka, Kahlua, fresh espresso, Frangelico hazelnut liqueur, Orgeat almond syrup	
<b>MEZCAL OLD FASHIONED</b>	<b>£8.50</b>
Smokey Mezcal, Agave syrup, orange bitters, rosemary	
<b>MARTINEZ</b>	<b>£8.50</b>
Home barrel-aged. Bombay Gin, Martini Rosso, Maraschino, orange Curacao, orange bitters	
<b>GRILLED LIME MARGARITA</b>	<b>£8.50</b>
Smokey Mezcal, grilled lime juice, Grand Marnier, Agave syrup	
<b>NEW YORK SOUR</b>	<b>£8.00</b>
Makers Mark Bourbon, lemon juice, cane sugar syrup, red wine float	
<b>SLOE GIN NEGRONI</b>	<b>£8.50</b>
Home barrel-aged. Sipsmith Sloe Gin, Campari, Martini Rosso, dehydrated orange	
<b>GINGERBREAD MARTINI</b>	<b>£8.50</b>
Home infused vanilla Vodka, Kahlua, Kings ginger liqueur, gingerbread syrup, cream	
<b>CHERRY SIDECAR</b>	<b>£9.00</b>
Martel VS, Cherry Marnier, fresh lemon juice	
<b>PINEAPPLE &amp; SAGE MOJITO</b>	<b>£9.00</b>
Kraken Rum, fresh lime, fresh pineapple, sage leaves, Wray & Nephew Rum	
<b>ROSE SOUR</b>	<b>£8.00</b>
Sipsmith Sloe Gin, dry Vermouth, homemade rose syrup, fresh lemon juice, Teapot bitters, egg white	
<b>AVIATION</b>	<b>£8.50</b>
Bombay Dry Gin, fresh lemon juice, Maraschino liqueur, Crème de Violette	
<b>LAVENDER ROB ROY</b>	<b>£9.50</b>
Laphroaig Whisky, Martini Rosso, lavender syrup	
<b>HOT PEANUT BUTTER RUM</b>	<b>£9.00</b>
Aged Bacardi 8, homemade peanut butter & cinnamon syrup, nutmeg	

**WE ALSO MAKE COCKTAILS ON REQUEST**

# WINES

## WHITES

	175ML	250ML	BOTTLE
<b>2015 CATARRATTO IGT TERRE DI SICILIA, PASSO DEL TEMPIO, SICILY, ITALY, 12.5%</b> Ripe stone fruit from the sun-kissed vineyards of Sicily.	£5.00	£7.00	£21.00
<b>2015 CHARDONNAY, CALBUCO, VALLE CENTRAL, CHILE, 12%</b> Unoaked, this wine displays lovely round waxy apple flavours.	£5.50	£7.75	£23.00
<b>2014 FAIRTRADE CHENIN BLANC, LIBERTY, WESTERN CAPE, SOUTH AFRICA, 13%</b> Fresh and clean, this wine is bursting with peach and citrus.	£6.00	£8.50	£25.00
<b>2015 PICPOUL DE PINET, BARON DE BADASSIÈRE, LANGUEDOC, FRANCE, 12.5%</b> 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
<b>2015 PINOT GRIGIO PALAZZO GRIMANI, CORTEGIARA, VENETO, ITALY, 12.5%</b> Forget supermarket Grigio, this is the real deal- elegant yet refreshingly quaffable.	£6.50	£9.00	£27.00
<b>2015 SAUVIGNON BLANC, VILLA MONTES, VALLE CENTRAL, CHILE, 12.5%</b> Zippy passionfruit balanced with lemongrass notes- an aromatic delight.	£7.00	£9.75	£28.00
<b>2015 TORRONTÉS, BODEGA COLOMÉ, SALTA, ARGENTINA, 13.5%</b> A jungle of tropical fruit- floral with guava and papaya flavours.			£30.00
<b>2014 SEMILLON MUSCAT WHITE, PETER LEHMANN LAYERS, SOUTH AUSTRALIA, 11%</b> Lehmann is an Aussie legend, the proof is in this beguiling, sophisticated stunner.			£32.00
<b>2014 `FLOR DE VETUS` VERDEJO DO RUEDA, VETUS, CASTILLA Y LEÓN, SPAIN, 12%</b> Tropical notes with ripe lemon touches lead onto a long, lively and refreshing finish.			£32.00

## ROSÉ

	175ML	250ML	BOTTLE
<b>2015 ROSÉ DE SYRAH IGP PAYS D'OC, LES VIGNES DE L'EGLISE, LANGUEDOC, FRANCE, 12.5%</b> Fresh, vibrant and well balanced, with intense red fruits and hints of strawberry and cassis.	£5.00	£7.00	£20.00
<b>2015 MONASTRELL ROSADO, LA CASONA DE CASTANO, YECLA, SPAIN, 13%</b> Inviting juicy red currant. Delicious.	£5.00	£7.00	£20.00
<b>2015 `R` ROSATO, ALPHA ZETA, VENETO, ITALY, 12.5%</b> Loads of fresh cherry tones with a hint of violets.	£6.00	£8.50	£24.00
<b>2015 PINOT GRIGIO ROSATO `TERRE DI MONTEFORTE`, CANTINA DI MONTEFORTE, VENETO, ITALY, 12%</b> Strawberries and cream in a glass, what else could you want?	£6.50	£9.00	£27.00
<b>2014 GRENACHE ROSÉ, WILLUNGA 100, SOUTH AUSTRALIA, 13.5%</b> Showing depth you wouldn't expect from rose, this wine retains its easy drinkability with raspberry and floral notes.			£32.00

<b>REDS</b>	<b>175ML</b>	<b>250ML</b>	<b>BOTTLE</b>
<b>2015 NERO D'AVOLA/NERELLO MASCALESE, BORGIO SELENE, SICILY, ITALY, 12.5%</b> Round and smooth with fresh notes of red berries and lovely spicy cherry perfumes.	£5.00	£7.00	£21.00
<b>2014 SYRAH, BARON DE BADASSIÈRE, LANGUEDOC, FRANCE, 12.5%</b> Blackberry, spice and ripe tannins	£5.50	£7.75	£22.00
<b>2013 MERLOT, CA' DI ALTE, VENETO, ITALY, 13%</b> Juicy and smooth plums characterise this light red.	£6.00	£8.50	£24.00
<b>2015 RIOJA JOVEN (TEMPRANILLO), SEÑORIO DE UÑUELA, RIOJA, SPAIN, 14.5%</b> This wine is pure cherry pie- lively and fresh.	£6.50	£9.00	£26.00
<b>2012 SHIRAZ, PETER LEHMANN WEIGHBRIDGE, SOUTH AUSTRALIA, 14.5%</b> This powerful Shiraz is showing some lovely aged savoury flavours.	£6.50	£9.00	£27.00
<b>2015 MALBEC, 'FINCA LOS PRIMOS', VALENTIN BIANCHI, MENDOZA, ARGENTINA, 13.5%</b> Chunky brambly fruit, a perfect summertime red.	£7.00	£9.75	£28.00
<b>2015 NEGROAMARO, A MANO, PUGLIA, ITALY, 13.5%</b> Cinnamon and nutmeg spice mixed with blueberry compote.			£29.00
<b>2014 PINOT NOIR, MONTES LIMITED SELECTION, CASABLANCA, CHILE, 13.5%</b> Light bodied but great depth of forest and red fruit flavours. Hedonism.			£31.00
<b>2012 BORDEAUX ROUGE, CHÂTEAU DE FONTENILLE, BORDEAUX, FRANCE, 13.5%</b> Well structured & full bodied, this wine perfectly represents the great character and authentic personality of the great red Bordeaux.			£32.00
<b>PROSECCO</b>		<b>125ML</b>	<b>BOTTLE</b>
<b>NV PROSECCO SPUMANTE EXTRA DRY DOC, CA' DI ALTE, VENETO, ITALY, 11.5%</b> 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

AMSTEL 4.1%	£4.75
HEINEKEN 5%	£4.95
COAST TO COAST 4.6%	£5.00
DEUCHARS IPA 3.8%	£4.50
CHELSEA BLONDE 4.3%	£5.00
MURPHYS 4%	£4.85

## BOTTLED AND CANNED BEERS

### LAGERS

BECKS BLUE 0.0%	£4.15
SOL 4.5%	£4.50
PERONI 5.1%	£4.90
BROOKLYN LARGER 5.2%	£5.00
MEANTIME LARGER 4.5%	£5.00

### CIDERS

SYMONDS 4.5%	£4.65
BULMERS PEAR / APPLE 4.5%	£5.00
REKORDELIG STRAWBERRY & LIME 4%	£6.00

### ALES

SIERRA NEVADA 5.6%	£5.50
MEANTIME PALE ALE 4.3%	£5.00
BLUE MOON 5.4%	£5.00
LONDON PRIDE 4.7%	£4.80

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 [bfi.org.uk](http://bfi.org.uk)

## SOFT DRINKS

HOMEMADE LEMONADE	£3.00
FRESH ORANGE JUICE / 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 / DIET COKE	£2.50
SAN PELLEGRINO ORANGE / 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

£13.50

A juicy 6oz patty served with Monterey Jack cheese, bacon and pickles on a toasted brioche bun

## CHICKEN CLUB

£13.00

Tender chicken breast, grilled bacon, avocado, tomato and iceberg, served on chipotle mayo smothered sourdough

## MAC & CHEESE

LARGE £14.00 SMALL £7.00

A classic macaroni comfort dish mixed with creamy cheese sauce topped with crispy breadcrumbs

## NACHOS

£9.00

Cajun seasoned corn chips smothered in melted Monterey Jack & cheddar cheese, topped with homemade salsa, guacamole, jalapenos & grilled shallots

**add our homemade smoky pulled pork for £3**

## WICKED WINGS YOUR WAY

£9.00

Tender homemade oven cooked wings, coated in a choice of BBQ, sweet chilli or our signature hot sauce

## SALT & PEPPER SQUID

£8.00

Coated in a salt & pepper batter, tossed in spring onion and fresh chilli

## POTATO SKINS

£9.00

Loaded with Monterey Jack cheese, crispy bacon, grilled shallots & homemade chilli jam

## SOUP OF THE DAY

£5.50

Ask your server or check out the board for today's seasonal soup

## COMBO PLATTER

£22.00

A sharing platter of our best sellers including potato skins, salt & pepper squid, wings & topped nachos

**add ribs for £6.00**

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.

# RIVERFRONT LATES



**WE'RE OPEN EVERY THURSDAY, FRIDAY AND SATURDAY  
UNTIL 1AM. JOIN US FOR DJ SET, COCKTAILS AND  
GUARANTEED GOOD FUN!**

# OPENING HOURS

**MON-WED:** 8am-11pm

**THUR-SAT:** 8am-1am

**SUN:** 9am-10:30pm

**BANK HOLIDAYS:** 10am-10:30pm

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# CONTACT US

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