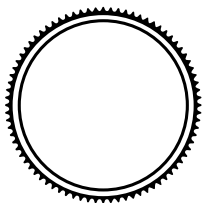


**TARIFF  
& DALE**





## 2 TARIFF STREET

Search for the history of 2 Tariff Street and not a lot appears. That's because we invented it. Our entrance was the tradesman's entrance of 45 Dale Street.

Dig a little deeper though and the site begins to talk. Having always been associated with either textiles or metalworking, around 1858 the building was torn down, re-emerging as the showroom and warehouse of cotton spinners Ralph Waller & Co Ltd. The hydraulic fabric press in the kitchen was probably installed during the original build when the basement was filled with looms and weaving machines. The building remains standing now thanks to the huge girders in the basement, installed after a direct firebomb on the building during the Manchester Blitz of WWII.

The history of 2 Tariff Street is tied to the city's; part of its DNA, the fabric of the city - literally. Reinvented as Tariff & Dale, we continue its evolution, writing the next chapter of the building's annals.

~

*Footnote: the design of our menu was inspired by a little piece of history we came across whilst building T&D. The black edged envelope, addressed to a previous tenant Messrs Willcocks & Sons Ltd, is framed in the entrance and dates from 1896. The stamp on it is a '1d Lilac' or '1 penny Lilac'.*

# DRAUGHT



	1/2	2/3	Pint
<b>Outstanding Four</b> <i>4.0% Lager</i>	2.7	3.3	4.5
<b>Outstanding IPA</b> <i>5.5% India Pale Ale</i>	2.9	3.6	4.8
<b>Paulaner</b> <i>4.9% Helles Lager</i>	3	3.7	5
<b>Lervig House Party</b> <i>4.1% New England Hazy IPA</i>	3.4	4.2	5.6
<b>Beavertown Neck Oil</b> <i>4.3% Session IPA</i>	3.7	4.5	6.2
<b>Outstanding Ultra Pale Cask</b> <i>4.1% Pale Ale</i>	2.6	3.1	4.2
<b>Guest Cask</b> <i>Please see pump for details</i>			
<b>Stowford Press Westons Cider</b> <i>4.5% Apple Cider</i>	2.7	3.3	4.4

## BOTTLES & CANS



<b>Alhambra Reserva 1925</b>	6.4% Lager	4.6
<b>Brooklyn Lager</b>	5.2% Lager	4.6
<b>Lost &amp; Grounded Keller Pils</b>	4.8% Pils	4.7
<b>Kona Big Wave</b>	4.4% Golden Ale	4.8
<b>Kona Hanalei</b>	4.5% Island IPA	4.8
<b>Waddle Goose Three Berry</b>	3.8% Cyder 500ml	5.6



<b>Frontier Lager</b>	4.5% Lager	4.4
<b>Beavertown Seasonal</b>	Please ask for details	
<b>Beavertown Gamma Ray</b>	5.4% American Pale Ale	4.8
<b>Magic Rock Salty Kiss</b>	4.1% Gooseberry Gose	4.8
<b>Magic Rock Inhaler</b>	4.5% Juicy Pale Ale	5
<b>Magic Rock Fantasma</b>	6.5% Gluten Free IPA	5.4
<b>Tailgate Grapefruit</b>	6.2% Grapefruit IPA	5.2
<b>Hobo Cyder</b>	5.1% Cyder	4.5

# GIN COPA



## 50ml Gin

Garnish • Tonic

### Agnes Arber

11

Peach Slice, Juniper Berries • *Fever Tree Indian Tonic*

### Bathtub Old Tom

10.6

Grated Nutmeg, Lemon Wedge • *Fever Tree Naturally Light Tonic*

### Bathtub Sloe

12

Blueberries, Grapefruit Zest • *East Imperial Yuzu Tonic*

### Beefeater

7.4

Lemon Wedge, Blueberries • *Fever Tree Indian Tonic*

### Bloom

9.4

Mint Sprig, Raspberries • *Fever Tree Elderflower Tonic*

### Bobby's

10.6

Lemon Zest, Cloves • *Fever Tree Indian Tonic*

### Bombay Sapphire

8.2

Lemon Wedge, Juniper Berries • *Fever Tree Indian Tonic*

### Boutique-y Spit-Roasted Pineapple

10.6

Cinnamon Pineapple, Juniper Berries • *East Imperial Grapefruit Tonic*

### Brockmans

9.8

Orange Zest, Blueberries • *Fever Tree Naturally Light Tonic*

# GIN COPA



## 50ml Gin

Garnish • Tonic

### Brooklyn

11.6

Dehydrated Pear, Grapefruit Zest • *East Imperial Grapefruit Tonic*

### Bulldog

9

Lime Wedge, Lavender Sprig • *Fever Tree Indian Tonic*

### Citadelle

9.8

Lavender Sprig, Cloves • *Fever Tree Indian Tonic*

### Colonel Fox

9

Blackberries, Grapefruit Wedge • *Fever Tree Mediterranean Tonic*

### Copperhead

11.8

Lemon Zest, Coriander Seeds, Tincture • *Fever Tree Indian Tonic*

### Copperhead Black Batch

14

Orange, Blackberries, Tincture • *Fever Tree Indian Tonic*

### Ferdinand's Saar

13.4

Mint Sprig, Ginger • *Fever Tree Elderflower Tonic*

### Ferdinand's Quince

12.8

Dehydrated Pear, Coriander Seeds • *Fever Tree Indian Tonic*

### Four Pillars Bloody Shiraz

13.8

Raspberries, Orange Zest • *Fever Tree Indian Tonic*

# GIN COPA



## 50ml Gin

Garnish • Tonic

### Gin Mare

10.6

Orange Zest, Rosemary • *Fever Tree Mediterranean Tonic*

### Hendrick's

9.8

Cucumber, Lemon Wedge • *Fever Tree Elderflower Tonic*

### Jin•Dea Single Estate

11

Lemon Zest, Cloves • *East Imperial Grapefruit Tonic*

### Ki-No-Bi

12.2

Ginger, Black Pepper • *Fever Tree Indian Tonic*

### Martin Miller's

9.4

Strawberry, Cucumber • *Fever Tree Indian Tonic*

### Monkey 47

11.4

Orange Zest, Blackberries • *Fever Tree Indian Tonic*

### Nordes

11.4

Lemon Wedge, Micro Tadjit Flowers • *Fever Tree Indian Tonic*

### Norwich Gin

10.6

Strawberry, Black Pepper • *Fever Tree Mediterranean Tonic*

### Ondina

11

Basil, Juniper Berries • *Fever Tree Mediterranean Tonic*



# GIN COPA



## 50ml Gin

Garnish • Tonic

### Opihr

9

Basil, Black Pepper • Fever Tree Indian Tonic

### Pink Pepper

11.8

Pink Peppercorns, Lemon Wedge • Fever Tree Mediterranean Tonic

### Portobello Road

9

Grapefruit Wedge, Juniper Berries • Fever Tree Mediterranean Tonic

### Silent Pool

10.6

Orange Zest, Kaffir Lime Atomiser • Fever Tree Naturally Light Tonic

### Sipsmith

9.4

Lime Wedge, Cinnamon Stick • Fever Tree Indian Tonic

### Slingsby Rhubarb

10.6

Raspberries, Lavender Sprig • Fever Tree Elderflower Tonic

### Star of Bombay

11.6

Lemon Zest, Bergamot, Cinnamon Stick • East Imperial Yuzu Tonic

### Tariff Street Nº. 2

9.8

Grapefruit Zest, Juniper Berries, Oils • Fever Tree Mediterranean Tonic

### Three Rivers

10.2

Grapefruit Zest, Black Pepper • Fever Tree Indian Tonic

# COCKTAILS



## OUR PHILOSOPHY

### Innovation

Ten of our favourite classics, done three of our favourite ways.



### Produce

Created using only the finest and freshest ingredients.



### Heritage

From where it all started through to where we are now.

*If you would like a drink that is not on our list, please just ask  
- we'll be happy to make it*

# COCKTAILS



## MARTINI

### T&D Gin Martini

9

Tariff Street №. 2 Gin,  
Cap Corse Blanc Vermouth,  
Oils

-

### Espresso Martini

9

Wry English Vodka,  
Merlet C2 Coffee Liqueur,  
Fresh Espresso

-

### Chiaro Martini

9.5

Gin Mare,  
Olive Infused Martini Ambrato  
Dry Vermouth, White Wine Vinegar,  
Salt Solution, Rosemary

*Peter Lambert*



## DAIQUIRI

### The Daiquiri

8

Bacardi Carta Blanca Rum,  
Lime,  
Sugar

-

### Hemingway

9

Plantation 3 Star Rum,  
Maraschino Liqueur,  
Pink Grapefruit, Lime

-

### Missionary's Downfall

9

Appleton Estate Signature Blend,  
Apricot Liqueur, Lime, Agave,  
Pineapple, Mint

# COCKTAILS



## COLLINS

### The Tom Collins

8

Bathtub Old Tom Gin,  
Lemon,  
Sugar, Soda

-

### Peach & Passionfruit Collins

9

Portobello Road No.171 Gin,  
White Peach,  
Passionfruit, Lemon

-

### Orange Blossom Collins

9

Bacardi Carta Blanca Rum,  
Ferdinand's White Vermouth,  
Lychee Liqueur, Lime  
Orange & Blackberry Shrub

*Connor Casey*



## BLOODY MARY

### The Bloody Mary

8

Tomato, Finlandia Vodka,  
Spice Mix, Lemon,  
Lime, Celery

-

### Carrot Top

9

Carrot Juice, Opihr Spiced Gin,  
Ancho Reyes Chilli Liqueur,  
Spice Mix, Lemon, Lime, Celery

*Mike Ramsden*

-

### Beetroot Mary

9

Beetroot, Tomato,  
Horseradish Infused Finlandia Vodka,  
Spice Mix, Lemon,  
Lime, Celery

# COCKTAILS



## SOUR

### The Whiskey Sour

8

Wild Turkey 101 Bourbon,  
Lemon, Muscovado Sugar,  
Egg White, Angostura Bitters

-

### Pisco Sour

9

Ginger Infused Pisco ABA,  
Lime, Agave, Egg White,  
Peychaud's Bitters

-

### Rhubarb & Custard Ramos

9

Homemade Advocaat,  
Rhubarb Syrup, Cream, Egg White,  
Lime, Rhubarb Bitters

*Aidan Whiting*



## MARGARITA

### The Margarita

9.5

Herradura Plata Tequila,  
Pierre Ferrand Dry Orange Curaçao,  
Lemon, Lime, Salt

-

### Tommy's Margarita

9

Ocho Reposado Tequila,  
QuiQui Riqui Mezcal,  
Lime, Agave

-

### Smokey Aloe

9.5

QuiQuiRiQui Mezcal,  
Lemon, Aloe Vera, Honey Water,  
Egg White, Peychaud's Bitters

*Cameron Fitzpatrick*

# COCKTAILS



## OLD FASHIONED

### The Old Fashioned

9.5

Woodford Reserve Bourbon,  
Muscovado Sugar,  
Bitters,

-

### Mezcal Old Fashioned

9.5

Del Maguey Vida Mezcal,  
Agave, Aztec Chocolate Bitters,  
Rhubarb Bitters, Grapefruit

-

### Spiced Rum Old Fashioned

9.5

Takamaka Spiced Rum,  
Cinnamon Vanilla Syrup,  
Peychaud's Bitters,  
Regans' Orange Bitters,  
Cinnamon, Orange



## CORPSE REVIVER

### Corpse Reviver #2

9

Jin-Dea Single Estate Tea Gin,  
Pierre Ferrand Dry Orange Curaçao,  
Cap Course Blanc Vermouth,  
La Fee Parisienne Absinthe, Lemon

-

### The First Revival

9

Cacao Nib Infused Bacardi Cuatro,  
Pear Liqueur, Martini Rubino,  
Chocolate Coated Dehydrated Pear

*Dylan Carson*

-

### My Word is Golden

9

Ketel One Citroen Vodka,  
Yellow Chartreuse, Apricot Liqueur,  
Lemon, La Fee Parisienne Absinthe

*Isaac Jones*

# COCKTAILS



## NEGRONI

### The Negroni

9

Cremorne Colonel Fox Gin,  
Martini Rubino,  
Campari

-

### Boulevardier

9

Rittenhouse Rye, Campari,  
Cap Corse Rouge Vermouth,  
Lemon & Ginger Syrup

-

### Spiced Blood Orange Rosita

9.5

Habanero Infused Ocho Blanco,  
Campari, Martini Rubino,  
Solerno Blood Orange Liqueur



## SPRTIZ

### Aperol Spritz

9

Aperol Aperitivo,  
Mas Macià Cava,  
Soda

-

### Sicilian 75

9

Solerno Blood Orange Liqueur,  
Lemon, Cucumber Anise Syrup,  
Mas Macià Cava

-

### TBC

9.5

Montenegro Amaro, Manzanilla  
Sherry, Peychaud's Aperitivo,  
Regans' Orange Bitters  
Mas Macià Cava

*Mike Ramsden*

# WINE



## WHITE

	175ml	250ml	Bottle
<b>Chenin Blanc</b>	4.6	6.3	18
The Rambler (Western Cape - South Africa)			
<b>Cataratto</b>	5.4	7.4	21
Da Vero Biologico - Organic (IGT Terre Siciliane - Italy)			
<b>Verdicchio</b>	6	8.3	24
Monte Schiavo Ruviano (Marche - Italy)			
<b>Picpoul</b>	6.7	9.3	27
L'Ormaine Duc de Morny (Languedoc - France)			
<b>Sauvignon Blanc</b>	7.2	9.9	29
Circumstance - Biodynamic (Stellenbosch - South Africa)			
<b>Riesling</b>			32
Rag & Bone (Eden Valley - South Australia)			
<b>Albariño</b>			41
El Jardin de Lucia (Rias Baixas - Spain)			

## ROSÉ

	175ml	250ml	Bottle
<b>Barbera • Pinot Noir</b>	5.4	7.4	21
Palazzi Monferrato Chiaretto (Piemonte - Italy)			
<b>Grenache • Cinsault</b>			30
Château Gairoid - Organic, (Côtes de Provence - France)			



# WINE



## RED

	175ml	250ml	Bottle
<b>Garnacha</b> Rame (Campo de Borja - Spain)	4.6	6.3	18
<b>Shiraz</b> Dutch Hope (Western Cape - South Africa)	5.4	7.4	21
<b>Carménère</b> Montevista (Valle del Maule - Chile)	6	8.3	24
<b>Pinot Noir</b> El Infiernillo (Valle del Maule - Chile)	6.5	9	26
<b>Malbec</b> Walter Bressia Sylvestra (Mendoza - Argentina)	7.8	11	32
<b>Grenache • Mataro</b> Clovella (Barossa Valley - Australia)			37
<b>Rioja Reserva</b> Valenciso (Rioja - Spain)			45

## FIZZ

	150ml	Bottle
<b>Cava</b> Mas Macià (Penedes - Spain)	6	27
<b>Cava Rosé</b> La Vida al Camp Organic (Catalunya - Spain)		35
<b>Franciacorta</b> Franciacorta (Ferghettina - Italy)		45
<b>Franciacorta Rosé</b> Franciacorta (Ferghettina - Italy)		55

## SOFTS & HOTS



### SOFTS

<b>Acqua Panna Still Mineral Water</b> 750ml	3.5
<b>San Pellegrino Sparkling Mineral Water</b> 500ml	3.5
<b>Fentimans Rose Lemonade, Ginger Beer,</b> <b>Wild English Elderflower</b>	3.5
<b>Coca Cola, Diet Coke, Lemonade, Soda</b>	Half Pint 2 3.5

### JUICE

<b>Cranberry, Pressed Apple, Pineapple,</b> <b>Squeezed Orange, Tomato</b>	Half Pint 2.2 3.9
---	----------------------

### COFFEE *Our coffee is supplied by Ancoats Coffee Co.*

<b>Espresso</b> *Decaf Available	2.3
<b>Macchiato</b>	2.5
<b>Flat White</b>	2.6
<b>Cappuccino</b>	2.7
<b>Latte</b>	2.8
<b>Iced Coffee</b>	3.2
<b>Liqueur Coffee</b>	6
<i>25ml Liqueur of choice, Cream, Fresh Espresso</i>	

### TEA *Our teas are supplied by Brew Tea Co.*

<b>Selection of Teas</b>	2.6
--------------------------	-----

*Please advise staff of any food allergies or dietary requirements when ordering.*



# TARIFF & DALE

v4.1