

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.

DRAUGHT



BEER	1/2	2/3	Pint
PAULANER 4.9% Munich Pilsner	3	4	5.5
BEAVERTOWN NECK OIL 4.3% Session IPA	3.5	4.5	6.5
KONA BIG WAVE 4.4% Golden Pale Ale	3.5	4.5	6.5
SHINDIGGER MANGO UNCHAINED 4.2% Mango Session IPA	3.5	4.5	6.5
SIREN LUMINA 4.2% Gluten Free Tropical IPA	3.2	4.2	6
BULLHOUSE BREW CO ROLLING PAPER 5.5% DDH New England Hazy IPA	3.5	4.5	6.5
GUEST ROTATIONAL Please ask at the bar for details			
CIDER			
PULPT FLARE 4.5% Apple Cider	3.2	4.2	6

BOTTLES & CANS



BEER	
ROTHAUS PILS 5.1% Pilsner	5
JUPLIER PILS 5.2% Lager	5
GUINNESS WEST INDIES PORTER 6% Porter	5.5
GUEST BEERS - ROTATION <i>We change our guest beers on a regular basis. Please ask for what we have in currently.</i>	
LOW/NO ALCOHOL BEER	
SO LET'S TALK X TINY REBEL, 86 THE SILENCE 2.5% Pomegranate Radler	5
SO LET'S TALK X TINY REBEL, SPEAKEASY IPA 0.5% IPA	5
(Both SLT x TR beers are made by a non-profit dedicated to providing mental health awareness and support within the hospitality industry)	
JUPLIER PILS 0.0% Lager	4.5
LERVIG NO WORRIES 0.5% Pale Ale	5
CIDER	
SHEPPY'S RASPBERRY 4% Raspberry Cider	5.5

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

OUR TEAM

Our Bar Team is continually creating and developing new drinks with a whole range of homemade ingredients. We make our own tinctures, bitters, shrubs and syrups with ever changing flavours throughout the year.

And we love to talk about them.

If you fancy something bespoke just speak to your bartender about the style & flavour you're looking for and let them do the rest.

If you fancy a classic cocktail you can't see on our list please just ask and we will be happy to make it for you.

COCKTAILS



THE MARTINI

JAPANESE VESPER MARTINI

Haku Vodka, Roku Gin, Plum Sake, Bamboo & Ginger Bitters, Plum Droplets

9.5

HONEY & ELDERFLOWER MARTINI

Zubrowka, St Germain Elderflower Liqueur, Honey, Atomised Elderflower Solution & Honeycomb

9.5

CHERRY GIBSON MARTINI

Silent Pool, Pickled Cherry Infused Lillet Blanc, Lemon Zest Spray

10

THE DAIQUIRI

THE DAIQUIRI

Bacardi Carta Blanca Rum, Lime Juice, Sugar

9

MANDARIN & BASIL DAIQUIRI

Plantation 3 Star Rum, Wray & Nephew, Fresh Mandarin Juice, Lime Juice, Basil & Black Pepper Syrup, Basil & Black Pepper

9

MISSIONARY'S DOWNFALL

Appleton Estate Signature Rum, Apricot Liqueur, Lime Juice, Pineapple Juice, Agave, Mint, Dehydrated Pineapple Slice, Mint Sprig, Cinnamon

9.5

COCKTAILS



THE OLD FASHIONED

OLD FASHIONED 9.5
 Woodford Reserve Bourbon, Muscovado Sugar, Angostura Bitters, Orange Bitters, Orange Zest & Cherry

MEZCAL OLD FASHIONED 9.5
 Del Maguey Vida Mezcal, Agave, Chocolate Bitters, Rhubarb Bitters, Grapefruit Zest

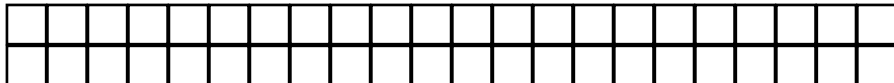
FIG & WALNUT OLD FASHIONED 10
 Bacardi Anejo Cuatro Rum, Esprit de Figes, Merlet C2 Coffee Liqueur, Laphroaig, Walnut Bitters, Chocolate Bitters, Chocolate Triangle & Cherry

THE NEGRONI

NEGRONI 9
 Applewood Gin, Campari, Martini Rubino, Orange Wedge

LUCIEN GAUDIN 9.5
 Tanqueray 10 Gin, Pierre Ferrand Dry Orange Curacao, Campari, Noilly Prat Dry Vermouth, Flamed Orange Zest

PICPOUL NEGRONI 10
 Nordes Gin, Campari, Noilly Prat Dry Vermouth, Picpoul Cordial, Grape & Rosemary Bitters, Rosemary Skewered Grape



COCKTAILS



THE MARGARITA

MARGARITA 9.5
 Herradura Plata Tequila, Pierre Ferrand Dry Orange Curacao, Lime Juice, Lemon Slice, Salt Rim, Lime Slice

APPLE & CINNAMON TOMMY'S 9.5
 Banhez Mezcal, Belsazar White Vermouth, Lime Juice, Apple & Cinnamon Cordial, Dehydrated Apple Slice

SMOKED PEAR MARGARITA 9.5
 Quikiriqúi Mezcal, Poire William Liqueur, Smoked Pear Shrub, Lime Juice, Salt, Dehydrated Pear Slice, Lime Zest

THE TOM COLLINS

TOM COLLINS 9
 Langley's Old Tom Gin, Lemon Juice, Sugar, Soda, Lemon Slice

PEACH & PASSIONFRUIT COLLINS 9.5
 Portobello Road Gin, Lemon Juice, White Peach Puree, Passionfruit, Sugar,

RASPBERRY & LEMON COLLINS 9.5
 Bacardi Carta Blanca Rum, Limoncello, Lemon Juice, Raspberry & Lemon Reduction, Soda, Lemon Zest & Mint Sprig



COCKTAILS



THE SPRITZ

- VENETIAN SPRITZ** 9
Select Aperitivo, Prosecco, Soda, Orange Wedge
- RASPBERRY & LAVENDER SPRITZ** 9.5
Cotswolds Gin, La Quintinye Extra Dry Vermouth, Lemon Juice, Raspberry & Lavender Shrub, Rose Prosecco, Raspberry, Lemon Zest
- RHUBARB & BURNT LEMON SPRITZ** 9.5
Slingsby Rhubarb Gin, Chamberyzette, Burnt Lemon Cordial, Prosecco, Soda, Burnt Lemon Peel, Strawberry

THE FIZZ

- GIN FIZZ** 9
No.3 Gin, Orange Flower Water, Lemon Juice, Sugar, Egg White, Soda, Grated Lemon Zest, Viola Flower
- LITSI FIZZ** 9.5
Bloom Gin, Kwai Feh Lychee Liqueur, Lemon Juice, Sugar, Egg White, Soda, Viola Flower
- BOURBON FIZZ** 9.5
Maker's Mark Bourbon, Spiced Cranberry Syrup, Lemon Juice, Sugar, Aquafaba, Grated Nutmeg

COCKTAILS



THE BLOODY MARY

- BLOODY MARY** 9
Eristoff Vodka, Tomato Juice, Spice Mix, Lemon & Lime Olive Salt Rim, Rosemary & Celery
- CHIPOTLE BEETROOT MARIA** 9.5
Banhez Mezcal, Chipotle Paste, Smoked Hot Sauce, Tomato Juice, Beetroot Shrub, Lemon & Lime, Paprika Salt Rim, Pickled Onion, Beetroot, Olive
- NDUJA RED SNAPPER** 9.5
Opibr Gin, Nduja Ketchup, Spice Mix, Tomato Juice, Lemon & Lime, Olive Salt Rim, Dehydrated Chilli Slices, Rosemary & Celery

THE SOUR

- WHISKEY SOUR** 9
Maker's Mark Bourbon, Lemon Juice, Sugar, Egg White, Angostura Bitters, Lemon Wedge, Maraschino Cherry
- MEDITERRANEAN SOUR** 9.5
Gin Mare, Green Chartreuse, Lemon Juice, Sugar, Egg White, Rosemary Sprig
- BLACKBERRY & ANISE SOUR** 9.5
Roku Gin, Pierre Ferrand Dry Orange Curacao, Blackberry & Anise Syrup, Lemon Juice, Egg White, Rice Paper Garnish

COPA



50ML serves with recommended garnish & tonic

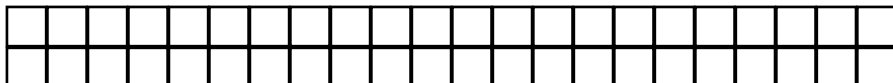
APPLEWOOD	10.2
Strawberries, Mint Sprig • Fever Tree Naturally Light Tonic	
APPLEWOOD CORAL	10.2
Strawberries, Black Pepper • Fever Tree Naturally Light Tonic	
BLOOM	9.4
Mint Sprig, Raspberries • Fever Tree Elderflower Tonic	
BOMBAY SAPPHIRE	9
Lemon Wedge, Juniper Berries • Fever Tree Indian Tonic	
BOMBAY SAPPHIRE PREMIER CRU	11.8
Lemon Zest, Bay Leaf • Fever Tree Indian Tonic	
BOMBAY SUNSET	9.4
Orange Zest, Ginger Slice • Fever Tree Naturally Light Tonic	
BROCKMANS	9.8
Orange Zest, Blueberries • Fever Tree Indian Tonic	
CITADELLE JARDIN D'ÉTÉ	10.6
Lemon Zest, Coriander Seeds • Fever Tree Elderflower Tonic	
COLONEL FOX	9.4
Orange Slice, Blackberries • Fever Tree Indian Tonic	

COPA



50ML serves with recommended garnish & tonic

COTSWOLDS DRY	9.8
Grapefruit Zest, Bay Leaf • Fever Tree Naturally Light Tonic	
FORDS	9.8
Cassia Bark, Lemon Zest • Fever Tree Indian Tonic	
FOUR PILLARS OLIVE LEAF	11.8
Bay Leaf, Olives • Fever Tree Naturally Light Tonic	
GIN MARE	10.6
Orange Zest, Rosemary • Fever Tree Mediterranean Tonic	
GENTLEMAN BADGER'S SLOE	9.4
Blackberries, Orange Wedge • Fever Tree Indian Tonic	
G'VINE NOUAISON	11.4
Cinnamon Stick, Grapes • Fever Tree Indian Tonic	
HENDRICK'S	9.8
Cucumber, Lemon Wedge • Fever Tree Elderflower Tonic	
HEPPLE	11.4
White Grapes, Basil Leaf, Hepple Sherbet • Fever Tree Naturally Light Tonic	
JINDEA SINGLE ESTATE	11
Lemon Zest, Cloves • Fever Tree Indian Tonic	



COPA



50ML serves with recommended garnish & tonic

KI-NO-BI Ginger, Black Pepper • Fever Tree Indian Tonic	12.2
LANGLEY'S OLD TOM Lemon Zest, Grated Nutmeg • Fever Tree Indian Tonic	10.2
MARTIN MILLER'S Strawberry, Cucumber. Fever Tree Naturally Light Tonic	9.8
MAYFIELD Orange Zest, Coriander Seeds • Fever Tree Light Tonic	10.6
MONKEY 47 Orange Zest, Blackberries • Fever Tree Indian Tonic	11.4
NO.3 Torched Lemon, Cardamom • Fever Tree Naturally Light Tonic	10.6
NORDES Lemon Wedge, Coriander Seeds • Fever Tree Mediterranean Tonic	11.4
OPIHR Basil, Black Pepper • Fever Tree Indian Tonic	9.4
PORTOBELLO ROAD NO•171 Grapefruit Zest, Juniper Berries • Fever Tree Mediterranean Tonic	9

COPA



50ML serves with recommended garnish & tonic

PORTOBELLO ROAD SAVOURY Rosemary Sprig, Olives • Fever Tree Mediterranean Tonic	9.4
ROKU Ginger, Raspberries • Fever Tree Mediterranean Tonic	11.4
SILENT POOL Orange Zest, Kaffir Lime Atomizer • Fever Tree Naturally Light Tonic	10.6
SIPSMITH Lime Wedge, Juniper Berries • Fever Tree Indian Tonic	9.4
SLINGSBY RHUBARB Raspberries, Grapefruit Zest • Fever Tree Elderflower Tonic	10.6
TANQUERAY 10 Grapefruit Wedge, Juniper Berries • Fever Tree Indian Tonic	11.8
TARSIER ORIENTAL PINK Raspberries, Mint Sprig • Fever Tree Indian Tonic	11
PORTOBELLO ROAD TEMPERANCE 4.2% Grapefruit Zest, Juniper Berries • Fever Tree Mediterranean Tonic	9
SEA ARCH NA DISTILLED SPIRIT 0.0% Orange Zest, Mint Sprig • Fever Tree Naturally Light Tonic	9

WINE



WHITE

	175ml	250ml	Bottle
EL NINOT DE PAPER White Blend, Spain	4.9	6.8	20
ZAGARE (Ve) Vermentino, Italy	5.9	8	23
CAVE DE L'ORMARINE DUC DE MORNAY (Su) Picpoul de Pinet, France	6.7	9.2	26
CIRCUMSTANCE (Ve, Or, Su, Natural) Sauvignon Blanc, South Africa	7.4	9.5	29
MENADE NOSSO (Ve, Or, Su, Natural) Verdejo, Spain			32
PAPAGIANNAKOS NATURALLY (Ve, Natural) Savatiano, Greece			37

FIZZ

	125ml	Bottle
MONTRESOR PROSECCO MILLESIMATO EXTRA DRY (Ve) Glera, Italy	5.9	29.5
MONTRESOR PROSECCO ROSÉ EXTRA DRY (Ve) Glera, Pinto Noir, Italy	5.9	29.5
BESSERAT DE BELLEFON BLEU BRUT Chardonnay, Pinot Noir, Pinot Meunier, France, Champagne		65
THOMPSON & SCOTT 'NOUGTY' 0% SPARKLING (Ve) Chardonnay, Germany	5	24

WINE



RED

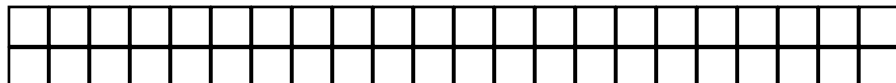
	175ml	250ml	Bottle
LA BACCA (Ve) Nerello Mascalese, Italy	4.9	6.8	20
GALEAM (Ve, Or, Su) Monastrell, Spain	5.9	8	23
UVA NON GRATA (v) Gamay, France	6.7	9.2	26
COTERIE BY WILDERBERG (Ve) Cabernet Franc, Malbec, South Africa	7.4	9.5	29
LA RUCHETTE DORÉE, CÔTES DU RHÔNE VILLAGE (Ve, Or, Su) Grenache, Syrah, France			30
DOMAINE DES TOURELLES (Ve, Or) Cinsault, Lebanon			35
DOMAINE LAFRAN-VEYROLLES, BANDOL ROUGE (Ve, Or, Su, Natural) Mourvèdre, Grenache, Cinsault, France			39

ROSÉ

	175ml	250ml	Bottle
LA RUCHETTE DORÉE, CÔTES DU RHÔNE ROSÉ (Ve) Cinsault, Syrah, France	5.9	8	23
PASION DE BOBAL ROSADO (Ve, Or) Bobal, Spain	7	9.4	27.5

ORANGE

GOLDEN MULLET FURY (Ve) Sémillon, Australia			34
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SOFTS & HOTS



SOFTS

- ACQUA PANNA STILL MINERAL WATER 750ml 3.5
- SAN PELLEGRINO SPARKLING MINERAL WATER 500ml 3.5
- FEVER TREE** 3
Indian, Mediterranean, Elderflower, Naturally Light, Ginger Ale
- FENTIMANS** 3.5
Rose Lemonade, Victorian Lemonade, Ginger Beer,
Mandarin & Seville Orange
- COCA COLA, DIET COKE, LEMONADE, VIMTO, SODA 2.5/3.5
- JUICE** 2.5/4
Cranberry, Apple, Pineapple, Orange, Tomato

COFFEE

- ESPRESSO • MACCHIATO 2.5
- FLAT WHITE • LATTE • CAPPUCINO • AMERICANO 3
- ICED COFFEE • MOCHA 3.5
- HOT CHOCOLATE 3
- LIQUEUR COFFEE** 6
25ml Liqueur of choice, Cream, Fresh Espresso

TEA

- SELECTION OF TEAS** 3
English Breakfast, Earl Grey, Decaf, Moroccan Mint, Fresh Mint,
Green, Lemon & Ginger, Fruit Punch

