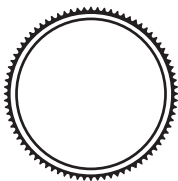


**TARIFF  
& DALE**





## 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.

# DRAUGHT



	1/2	2/3	Pint
<b>Northern Whisper Helles Fire</b> <i>4% Helles Lager</i>	2.7	3.4	4.8
<b>Paulaner</b> <i>4.9% Munich Lager</i>	2.8	3.5	5
<b>Northern Whisper Chinwag</b> <i>5.6% India Pale Ale</i>	2.9	3.7	5.2
<b>Camden Wit</b> <i>4.3% White Beer</i>	3	3.9	5.4
<b>Lervig House Party</b> <i>4.1% New England Hazy IPA</i>	3.1	4	5.6
<b>Beavertown Neck Oil</b> <i>4.3% Session IPA</i>	3.6	4.5	6.4
<b>Northern Whisper Yammerhouse Cask</b> <i>4.5% American Pale Ale</i>	2.8	3.1	4.4
<b>Guest Cask</b> <i>Please see pump for details</i>			

## BOTTLES & CANS



<b>Alhambra Reserva 1925</b> 6.4% Lager	4.8
<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> 4.8% Golden Ale	4.8
<b>Kona Hanalei</b> 4.5% Island IPA	4.8



<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>Caple Rd Cider</b> 5.2% Apple Cider	4.5

# GIN COPA



## 50ml Gin

Garnish • Tonic

### Bathtub Old Tom

10.6

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

### Beefeater

8.2

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

8.6

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

### Bombay Sapphire English Estate

9.8

Lemon Wedge, Mint Sprig • *Fever Tree Indian Tonic*

### Brockmans

9.8

Orange, Blueberries • *Fever Tree Indian Tonic*

### Chapel Down Bacchus

11.8

Dehydrated Pear Slice, Grapefruit Slice • *Fever Tree Elderflower Tonic*

### Citadelle

9.8

Orange Zest, Cloves • *Fever Tree Indian Tonic*

# GIN COPA



## 50ml Gin

Garnish • 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*

### Cotswolds Dry

9.8

Grapefruit Zest, Bay Leaf • *Fever Tree Naturally Light Tonic*

### Elephant Gin

11.8

Cassia Bark, Orange zest • *Fever Tree Indian Tonic*

### Ferdinand's Saar

13.4

Mint Sprig, Ginger • *Fever Tree Elderflower Tonic*

### Gentleman Badger's Sloe

10.6

Blueberries, Grapefruit Zest • *Fever Tree Mediterranean Tonic*

### Gin Mare

10.6

Orange Zest, Rosemary • *Fever Tree Mediterranean Tonic*

### Hendrick's

9.8

Cucumber, Lemon Wedge • *Fever Tree Elderflower Tonic*

# GIN COPA



## 50ml Gin

Garnish • Tonic

<b>Jin-Dea Single Estate</b>	11
Lemon Zest, Cloves • <i>Fever Tree Indian Tonic</i>	
<b>Ki-No-Bi</b>	12.2
Ginger, Black Pepper • <i>Fever Tree Indian Tonic</i>	
<b>Kuro</b>	11.8
Lemon Grass, Orange Zest • <i>Fever Tree Naturally Light Tonic</i>	
<b>Manchester Gin</b>	10.6
Grapefruit Zest, Rosemary • <i>Fever Tree Mediterranean Tonic</i>	
<b>Monkey 47</b>	11.4
Orange Zest, Blackberries • <i>Fever Tree Indian Tonic</i>	
<b>Nordes</b>	11.4
Lemon Wedge, Coriander Seeds • <i>Fever Tree Mediterranean Tonic</i>	
<b>Ondina</b>	10.6
Basil, Juniper Berries • <i>Fever Tree Mediterranean Tonic</i>	
<b>Opihr</b>	9
Basil, Black Pepper • <i>Fever Tree Indian Tonic</i>	
<b>Pink Pepper</b>	11.8
Pink Peppercorns, Lemon Wedge • <i>Fever Tree Mediterranean Tonic</i>	



# GIN COPA



## 50ml Gin

Garnish • Tonic

### Portobello Road 9

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

### Roku 12

Ginger Slice, Raspberries • *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, Grapefruit Zest • *Fever Tree Elderflower Tonic*

### Star of Bombay 11.6

Lemon Zest, Bergamot, Cinnamon Stick • *Fever Tree Indian 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*

### Willem Barentsz 12.6

Grapefruit Zest, Grated Nutmeg • *Fever Tree Naturally Light 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 will be happy to make it*

# COCKTAILS



## MARTINI

### T&D Martinez

9.5

Tariff Street №.2 Gin,  
Martini Rubino, Maraschino Liqueur,  
Angostura Bitters



### Espresso Martini

9

Wry English Vodka,  
Merlet C2 Coffee Liqueur,  
Fresh Espresso



### Chiaro Martini

9.5

Gin Mare,  
Olive Infused Lillet Blanc Vermouth,  
White Wine Vinegar,  
Salt Solution, Rosemary

*Peter Lambert*



## DAIQUIRI

### The Daiquiri

8

Bacardi Carta Blanca Rum,  
Lime,  
Sugar



### Rum Sidecar

9

Don Q Gold Rum,  
Pierre Ferrand Dry Orange Curaçao,  
Black Pepper & Lemongrass Syrup,  
Lemon, Orange Bitters

*Lukas Stuart*



### Missionary's Downfall

9.5

Plantation Pineapple Rum,  
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,  
Fresh White Peach, Passionfruit,  
Lemon, Sugar

-

### Orange Blossom Collins

9

Bacardi Carta Blanca Rum,  
Martini Ambrato Vermouth,  
Lychee Liqueur, Lime,  
Orange & Blackberry Shrub

*Connor Casey*



## BLOODY MARY

### The Bloody Mary

8

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

-

### Spiced 'Nduja Mary

9

Tomato, Opihr Spiced Gin,  
Ancho Reyes Chilli Liqueur, 'Nduja,  
Spice Mix, Lemon, Lime, Chilli Salt

-

### Beetroot Mary

9

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

# COCKTAILS



## SOUR

### The Whiskey Sour

8

Old Forester Bourbon,  
Lemon, Sugar, Egg White,  
Angostura Bitters

-

### Pisco Sour

9

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

-

### Khatta Chai

9.5

Jin-Dea Single Estate Tea Gin,  
Chai Tea Syrup, Lemon, Grapefruit,  
Egg White, Boker's 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,  
Quiquiriqui Mezcal,  
Lime, Agave

-

### Smokey Paloma

9.5

La Penca Mezcal,  
Pampelle Grapefruit L'Apéro,  
Sea Salt, Pink Grapefruit, Lime,  
Agave, Soda

# COCKTAILS



## OLD FASHIONED CORPSE REVIVER

### The Old Fashioned

9.5

Woodford Reserve Bourbon,  
Muscovado Sugar,  
Bitters,

-

### Corpse Reviver #2

9

Jin-Dea Single Estate Tea Gin,  
Pierre Ferrand Dry Orange Curaçao,  
Regal Rogue Dry Vermouth,  
La Fee Parisienne Absinthe, Lemon

-

### Mezcal Old Fashioned

9.5

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

-

### The First Revival

9

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

*Dylan Carson*

-

### Spiced Rum Old Fashioned

9.5

Plantation 5yr Grande Reserve Rum,  
Cinnamon Vanilla Syrup,  
Peychaud's Bitters, Regans' Orange  
Bitters, Cinnamon, Orange

### 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 Vermouth,  
Campari

-

### Boulevardier

9

Rittenhouse Rye, Campari,  
Dolin Rouge Vermouth,  
Lemon & Ginger Syrup

-

### Rhubarb Contessa

9.5

Slingsby Rhubarb Gin,  
Aperol Aperitivo,  
Regal Rogue Dry Vermouth,  
Soda

*Dom Royle*



## SPRITZ

### Aperol Spritz

9

Aperol Aperitivo,  
Mas Macià Cava,  
Soda

-

### Sicilian 75

9

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

-

### Ginger & Thyme Spritz

9.5

El Jimador Reposado Tequila,  
Grapefruit Liqueur,  
Ginger & Thyme Shrub, Lime,  
Mas Macia Cava

*Bradley Hughes*

# WINE



## WHITE

	175ml	250ml	Bottle
<b>Chenin Blanc</b>	4.9	6.7	19
The Rambler (Western Cape - South Africa)			
<b>Cataratto</b>	2.2	7.7	22
Da Vero Biologico - Organic (IGT Terre Siciliane - Italy)			
<b>Verdicchio</b>	6.3	8.7	25
Monte Schiavo Ruviano (Marche - Italy)			
<b>Picpoul</b>	7	9.7	28
L'Ormaine Duc de Morny (Languedoc - France)			
<b>Sauvignon Blanc</b>	7.3	10	29
Circumstance - Biodynamic (Stellenbosch - South Africa)			
<b>Riesling</b>			33
Rag & Bone (Eden Valley - South Australia)			
<b>Albariño</b>			41
El Jardin de Lucia (Rias Baixas - Spain)			

## ROSÉ

	175ml	250ml	Bottle
<b>Babera • Pinot Noir</b>	5.6	7.7	22
Palazzi Monferrato Chiaretto (Piemonte - Italy)			
<b>Grenache • Cinsault</b>			30
Château Gairoird - Organic (Côtes de Provence - France)			



# WINE



## RED

	175ml	250ml	Bottle
<b>Garnacha</b>	4.9	6.7	19
Rame (Camp de Borja - Spain)			
<b>Shiraz</b>	5.6	7.7	22
Dutch Hope (Western Cape - South Africa)			
<b>Carménère</b>	6.3	8.7	25
Montevista (Valle del Maule - Chile)			
<b>Pinot Noir</b>	6.8	9.4	27
El Infernillo (Valle del Maule - Chile)			
<b>Malbec</b>	8	11	32
Walter Bressia Sylvestra (Mendoza - Argentina)			
<b>Grenache • Mataro</b>			38
Clovella (Barossa Valley - Australia)			
<b>Rioja Reserva</b>			45
Valenciso (Rioja - Spain)			

## FIZZ

	150ml	Bottle
<b>Cava</b>		
Mas Macià (Penedes - Spain)	6	28
<b>Franciacorta</b>		
Franciacorta (Ferghettina - Italy)		45
<b>Franciacorta Rosé</b>		
Franciacorta (Ferghettina - Italy)		55

## SOFTS & HOTS



### SOFTS

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

### JUICE

	Half	Pint
Cranberry, Pressed Apple, Pineapple Squeezed Orange, Tomato	2.2	3.9

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

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

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

Selection of Teas		2.60
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*Please advise staff of any food allergies or dietary requirements when ordering.*



v4.2