

SKY 
BY THE WATER

BAR MENU

Bar Food

All bar food is available
between 12pm - 8pm. Last orders 7.30pm.

NIBBLES

Artisan Baked Breads (v) 3.95

Served with a balsamic vinegar and extra virgin olive oil blend.

Grilled Flatbread (v) 3.95

Served with houmous, smoked paprika and extra virgin olive oil.

Mixed Olives (v) 2.95

Marinated in garlic and red pepper oil.

Blue Potato Chips in Sea Salt (v) 2.5

Pork Crackling Pieces 2.5

Sweet and Savoury Nut Mix (v) 2.95

Cashew Nuts (v) 3.95

Coated in rosemary and Camargue sea salt.

Gourmet Thick Cut Chips 3

Flight of Nibbles (v) 6.5

Blue potato chips, mixed olives and sweet and savoury nuts.

Vegan (ve), gluten free (gf) and dairy free (df) options are available upon request. Please ask your server if you have any individual requirements and we'll do our very best to oblige.

If you have a food allergy or intolerance, please let a member of our team know prior to ordering and detailed allergen information for our products can be provided. Our menu descriptors do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and we are unable to guarantee that any product is completely free from any allergen due to the risk of cross contamination in production, supply and /or preparation of dishes.

PLATTERS

Ham Hock Ploughman's **6.95**

Served up with mature cheddar, watercress, ciabatta and caramelised onion and rhubarb chutney.

Chef's Cheese Selection (v) **8.95**

Served with wafer biscuits, grapes and chutney.

Charcuterie Platter **9.95**

A selection of cured meats with pesto buffalo mozzarella, ciabatta bread, sun-blushed tomatoes, pickled gherkin and marinated mixed olives.

Roasted Vegetable Platter (v) **8.95**

Roasted aubergines, peppers and courgettes with pesto buffalo mozzarella, ciabatta bread, sun-blushed tomatoes, pickled gherkin and marinated mixed olives.

DESSERTS

Mango and Coconut Petit Gateau **4.5**

Mango and coconut gel, coated in a light mango mousse, coconut sponge and sable biscuit, finished with hand sprayed cocoa butter.

Hazelnut Caramel Tartlet **4.5**

Hazelnut caramel filled tart with a chocolate ganache, milk chocolate and hazelnut mousse coated in a caramel and hazelnut chocolate.

Victoria Slice **3**

Ten layers of vanilla sponge, homemade raspberry jam and vanilla and white chocolate ganache, dipped in a strawberry chocolate.

Key Lime Slice **3**

Key lime filling topped with lime gel and Italian meringue served on a gingerbread base with a mini lime macaron.

Malted Milk Macaron **2**

Malted milk and chocolate macaron filled with a malted milk ganache and salted caramel.



DANIELE VIGNALI
HEAD MIXOLOGIST

After creating his first drink (a Negroni) at 15 for his father in Italy and receiving his first cocktail kit a couple of years later, Dan went on to study at a professional school for bartenders.

Basic bartending and further flair courses under his belt, he worked as an events bartender (including a wedding for the Martini family!).

Dan then left Italy to pursue his mixology career, becoming a Head Bartender in Leamington Spa, before moving to Birmingham, alongside reaching the regional finals of competitions with Buffalo Trace bourbon and Patron tequila.

Serious about his career in cocktails, he joined a first-class team to launch The Sky Bar here at Resorts World and has quickly risen to become our fantastic Head Mixologist here at Sky By The Water.

Perfect Serve Gins

Your favourite gin partnered with our recommended mixers from the London Essence range and a handpicked garnish, selected by our team for the perfect flavour profile.

Upgrade to a double: add 3.5

JUNIPER

Tanqueray 5.8

Fife, Scotland

London Essence tonic water with a cinnamon stick and apple.

Sipsmith 6.1

London, England

London Essence pomelo and pink pepper tonic with mint.

Tanqueray No.10 6.6

Fife, Scotland

London Essence tonic water with an orange wedge.

HERBACEOUS

Whitley Neill 5.8

Birmingham, England

London Essence bitter orange and elderflower with blackberry and physalis.

Hendricks 6.1

Girvan, Scotland

London Essence pomelo and pink pepper tonic water with cucumber and black peppercorn.

Gin Mare 6.3

Barcelona, Spain

London Essence grapefruit and rosemary with thyme.

FLAVOURED

Gordon's Premium Pink 5.8

London, England

London Essence tonic water with fresh raspberries and blackberries.

Whitley Neill Rhubarb & Ginger 6.1

Birmingham, England

London Essence rhubarb and cardamom soda with fresh raspberries.

Tanqueray Sevilla 6.3

Fife, Scotland

London Essence grapefruit and lemon verbena with an orange wedge and lemon.

FLORAL

Bombay Sapphire 5.8

Whitchurch, England

London Essence grapefruit and rosemary with lemon peel and a lime wedge.

Bloom 6.1

Warrington, England

London Essence tonic water with fresh strawberries.

The Botanist 6.3

Islay, Scotland

London Essence rhubarb and cardamom soda with rosemary and an orange wedge.

Cocktails

TWISTED CLASSICS

- 🍷 Applepolitan** 10
Cointreau, Italicus, Lime Juice, Cranberry Juice and Green Apple Syrup
A tangy twist on the Cosmopolitan bringing in a subtle apple aftertaste.
- 🍷 Blueberry Daiquiri** 10
Bacardi Carta Blanca Rum, Cassis, Black Grapes, Blueberries, Grenadine, Lime and Brown Sugar Syrup
The sharp, sourness of a Daiquiri enhanced with black grapes and blueberries, offset with a hint of sweetness.
- 🍷 Superstar Martini** 10
Galliano, Peach Liqueur, Passion Fruit Syrup, with a Pineapple and Prosecco Foam
A sophisticated take on the infamous Pornstar; sweet, fruity and intriguing.
- Crystal Mojito** 10
Bacardi Carta Blanca Rum, Clear Lime Juice, Mint Liqueur, Sugar Syrup and Soda
The Classic Mojito flavours in a crystal clear drink, made to be slowly sipped and savoured.
- 🍷 Treasure Island Iced Tea** 12
Remy Martin VSOP Cognac, Grand Marnier, Ocho Blanco Tequila, Ketel One Vodka, Bacardi Gold Rum, Angostura Bitters, Lemon Juice and Ginger Beer
Smoother than the original, with the complex flavours of Grand Marnier, cognac and warming ginger spice.

BRUNCH AND BEYOND

- Banana Mai Tai** 10
Bacardi Gold Rum, Banana Liqueur, Kahlua, Vanilla Syrup and Milk
A tiki, velvety cocktail leading with banana and milk flavours. A sweet and light drink, perfect before dinner.
- 🍷 Marmosa** 10
Tanqueray Gin, Orange Juice, Orange Marmalade, Vanilla, Lemon and Prosecco
Our take on the Mimosa adds marmalade and vanilla to the original recipe to give a delightful bitter sweet taste.
- 🍷 Aperol Pops** 10
Aperol, Rhubarb Liqueur, Orange Juice, Bottega Prosecco and Soda
Not your average Aperol Spritz! We've introduced all the flavours of the classic in a refreshing new way.
- The Shire** 10
Bacardi Carta Blanca Rum, Italicus, Blueberry Syrup, Vanilla and Orange Juice
Inspired by a Midlands' legend, the peace and calm of Tolkien's Shire captured in a light, refreshing and fragrant drink.
- 🍷 Lush Bellini** 12
Raspberry Syrup, White Cacao Liqueur and Prosecco
A lavish raspberry and white chocolate bellini, finished with fresh raspberries decadently dipped in chocolate.

Do you have a favourite Classic Cocktail?
Ask our bar team who will be happy to help!

INTO THE EVENING

■ Bramble Boost 10

Tanqueray Gin, Lemon Juice, Cassis, Blueberry Liqueur and Cucumber Syrup

The sour but refreshing Bramble is injected with new life in the form of cucumber syrup and blueberry liqueur.

■ Birmingham Boulevard 10

Bulleit Bourbon, Fig Liqueur, Sweet Vermouth, Campari, Angostura and Orange Bitters

Short and strong twist on the Boulevardier. Slightly sweeter and fruitier than the original.

🍸 Hazel & Pear (N) 10

Bacardi Carta Blanca Rum, Hazelnut Liqueur, Pear Liqueur, Hazelnut Syrup, Pear Juice and Lime Juice

A decadent cocktail inspired by the art deco era, with a classic and minimalist look.

🍸 The Sour (N) 10

Disaronno, Fig Liqueur, Lemon Juice and Egg White

The best-selling sour, made unique with fig liqueur and a sprinkle of cocoa. A perfect sweet/sour combination.

■ Re-Fashioned 12

Bulleit Bourbon, Pineapple, Peach, Brown Sugar Syrup and Angostura Bitters

Remaking an 'old' classic, the bourbon is infused with peaches and pineapples for three days, then strained and aged in a wooden barrel for at least one week for a fruity, yet spicy taste.

DRINKABLE DESSERT

🍸 Tiramisu (N) 10

Bacardi Gold Rum, Kahlua, Coffee, Cocoa Syrup and Mascarpone

Have your cake and drink it. Real mascarpone perfects your sweet and creamy after dinner cocktail, complete with a lady finger biscuit for extra pudding points.

🍸 Butterscolada 10

Koko Kanu Coconut Rum, Homemade Butterscotch Sauce and Double Cream

All the flavours of Pina Colada, with a homemade butterscotch sauce. Heavenly creamy goodness.

🍸 Café Martini (N) 10

Ketel One Vodka, Kahlua, Disaronno, Coffee and Gingerbread Syrup

A deliciously different Espresso Martini, spiced with cinnamon and gingerbread, sweetened with Disaronno.

🍸 Caribbean Waters 10

Koko Kanu Coconut Rum, Banana Liqueur, Fig Liqueur and Pineapple Juice

That dream tropical holiday in a glass. Discover the jungle with this sweet and fruity delight.

🍸 Chocolate Martini (N) 12

Ketel One Vodka, White Cacao Liqueur, Double Cream, Hazelnut Syrup and Chocolate Ice Cream

A perfect dessert cocktail with a rich creamy body, topped with a mini ice cream cone. A treat for your sweet tooth.

Wines

WHITE	175ML	250ML	BOTTLE
Chenin Blanc, The Manor Nederburg Western Cape, South Africa <i>Fruity, fragrant and juicy with a real taste of peach and pineapple.</i>	5	7	20
Pinot Gris Leefield Marlborough, New Zealand <i>Fragrant and fresh with lively tropical fruit flavours.</i>	5.6	8	23
Chardonnay Drifting Wines Lodi, California, USA <i>Rich, generous vanilla and cream flavours with tropical fruits.</i>	6	8.5	25
Sauvignon Blanc Vidal Marlborough, New Zealand <i>Classic gooseberry and passion fruit aromas mingled with a crisp, grassy flavour.</i>	6.8	9.7	28
Albarino Pulpo Pagos Del Rey Rias Baixas, Spain <i>Zesty and bone dry with lovely minerality.</i>	7	10	29
Sauvignon Blanc Vavasour Marlborough, New Zealand <i>A bouquet of fresh herbs and blackcurrant, with flavours of ripe stone fruit.</i>			32

ROSÉ	175ML	250ML	BOTTLE
Zinfandel Rose Vita Puglia, Italy <i>Medium dry, juicy with cherry and cranberry flavours.</i>	4.8	6.8	20
Anjou Rosé, J. Tourville Loire, France <i>A medium-dry rosé. Shows initial richness on the palate, with a balancing acidity and notes of red summer fruits.</i>	5.8	8.3	24

Wines

REDS	175ML	250ML	BOTTLE
Pinot Noir, Eleve South of France <i>Smooth, soft and fruit driven with light tannins.</i>	5	7	20
Carmenere - Syrah, Vine Trail Rapel Valley, Chile <i>Shiraz grape, Blackberries, plums and spice with a smooth finish.</i>	5.6	8	23
Merlot, Drifting Wines Lodi, California, USA <i>Raspberry, cherry & mocha flavours tantalise the tastebuds.</i>	6	8.5	25
Malbec, Portillo, Bodegas Salentein Mendoza, Argentina <i>Plums, blackberries and a touch of vanilla & spice, supported by sweet tannins.</i>	6.8	9.7	28
Cabernet Sauvignon, Woodbridge, Robert Mondavi California, USA <i>Smooth and fruity with blackcurrant and vanilla oak.</i>	7.5	10.5	30
Valpolicella Ripasso Classico Superiore Le Poaine, Bolla, Veneto, Italy <i>A baby 'Amarone' with a fine perfume of cherries, plums, cinnamon and nutmeg. Ripasso is a classical method of refermenting the wine of the skins of the Amarone grapes.</i>			42

125ML wine measure available on request

(N) May contain nuts. For special dietary requirements or allergy information, please speak with a member of the Sky By The Water team.

Champagne & Prosecco

	125ML	BOTTLE
Bottega Prosecco DOCG Poeti	6	32
<i>Fresh, delicate with scents of apple and white flowers.</i>		
Bottega Gold Prosecco		42
<i>Tasty, harmonious, with scents of flowers, wisteria and apple.</i>		
Bottega Rose Gold Prosecco		44
<i>Harmonious and delicate with scents of white rose and peach.</i>		
Taittinger Brut Reserve NV	10.5	58
<i>Light, delicate and elegant.</i>		
Taittinger Nocturne Sec NV	11.7	65
<i>Slightly sweeter style, particularly nice in the evening, with a subtle and delicate bouquet.</i>		



Mocktails

■ Clockwork Orange 5

Blood Orange, Orange Juice, Thyme Syrup and Lemon Juice

A sharp, fruity and herbal non-alcoholic cocktail to keep you refreshed but working like clockwork.

add double Tanqueray Gin 9

🍷 Mount Olympus 5

Orange Juice, Mandarin Juice, Vanilla and Greek Yoghurt

Reach your peak with this creamy, sweet and orangey mocktail, with a pinch of cinnamon on top.

add double Ketel One Vodka 9

■ Fruitito 5

Strawberry, Pineapple, Lime, Orange, Mint, Vanilla, Orange Juice and Lemonade

A virgin Mojito, remuddled with fruit and refreshing flavours for an easy-drinking, non-alcoholic option.

add double Bacardi Carta Blanca Rum 9

🍷 Lychee & Gingerbread (N) 5

Lychee, Gingerbread Syrup, Pineapple Juice, Brown Sugar Syrup and Lime Juice

A new favourite for lychee lovers, a unique combination of 'sugar, spice and all things nice'.

add double The Kraken Spiced Rum 9

🍷 Notty Colada (N) 5

Pineapple Juice, Coconut Puree, Tonka Bean and Cinnamon

A non-alcoholic, nutty Pina Colada, splashed with Tonka bean for notes of marzipan, coconut and pineapple, finished with a dash of cinnamon.

add double Koko Kanu 9

Ultra Low Alcohol

Ultra Low Alcohol Gordon's 4.5

Ultra low alcohol gin and tonic flavoured drinks are the perfect treat for those occasions when you choose to limit your alcohol intake.

Available flavours:

A Hint Of Lime

A Hint Of Grapefruit

Softs

London Essence Company Softs

Choose from:

Rhubarb & Cardamom Crafted Soda 3

Grapefruit & Lemon Verbena 3

Crafted Soda

Spiced Ginger Beer 2.5

Delicate Ginger Ale 2.5

ASK YOUR BARTENDER FOR OUR FULL RANGE OF SOFT DRINKS.

Hot Drinks

Newby Tea 2

Choose from:

English Breakfast, Earl Grey, Chamomile, Peppermint, Strawberry and Mango, Jasmine Blossom or Green Sencha.

Nespresso Coffee

Americano 2

Espresso Single/Double 2/2.5

Flat White, Cappuccino, Latte 3

Hot Chocolate 4