

COCKTAILS

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

WE ALSO MAKE COCKTAILS ON REQUEST

WINES

WHITES

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

ROSÉ

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

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

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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RIVERFRONTBARANDKITCHEN.COM

CONTACT US

020 7928 0808

RIVERFRONT@BENUGO.COM

BFI SOUTHBANK, LONDON, SE1 8XT