



# FRESH ICE

**Water.** The most important ingredient in all of our cocktails.

A martini is, when distilled to its core essence, simply a mix of two perfectly balanced components – very good spirits served very cold. Within these brackets there are many, many variants; gin or vodka, super-dry, dry, dirty or wet, always bracingly-strong, sometimes shaken sometimes stirred, boosted with olives for lip-smacking saltiness, skewered with cocktail onions for a savoury, umami note or with citrus - with lemon, lime or orange zest in order to amplify the botanicals in the master spirit.

The exact ratio of gin to vermouth for the classic martini is fiercely debated and, these days, more of a general concept than a recipe. People have their favourites, they have their expectations and - just like with steak - they know how they want it. Whatever the mix the martini itself would, without ice, simply be a warm glass of sweetened gin - hot, highly alcoholic and harsh.

*Fresh ice is **the** cocktail kingmaker.*

Ice doesn't just chill your drink - it is a cornerstone ingredient and, as it melts, it becomes an integral part of the mix. A key player, perhaps even the key player. The balloon glass, already and immediately as emblematic as the iconic martini glass is not so-designed purely for aesthetics - the long stem prevents your hand warming the drink, the bowl allows for lots of ice, thus keeping the cocktail cold and slowing dilution and the wide brim lifts the botanicals. It's a rare win win (win) situation.

We mix and pour all of our cocktails to order and we only use top quality spirits, mixers and sidekicks to bring out the best; to accentuate floral notes, to make the sour fizz, bang, zip and zing, to round off the sharp edges and to wet the dry with a crisp or sweet or spicy or bitter finish. Without ice there is only a fleeting balance.

We use hot water filtration to make our ice and we do this simply because, as hot water freezes more slowly, it produces clear, smooth and strong ice cubes without the air bubbles.

Ice is as important to a cocktail as is flame to a steak. Too little, too wet. Too old and your drink cannot chill and simply dilutes. Too much and the final pour – those critical weights & measures - are thrown out of whack.

**So... fresh ice is more important than you (might) realise. And we use lots.**

# ARLO'S

Arlo's is a family business through and through. Family-owned, family-operated and built by a family for families. We're about every occasion - lunch, breakfast and brunch, a quick coffee-and-a-bite, the date night, the *first date* night, meetings, catch-ups with friends and family, birthday parties or simply good fresh food - with, without or simply for the children. Always fresh & homemade.

My wife Eloise and I opened Arlo's in Balham in July 2016, shortly after the birth of our third child. Above the wide windows we installed a neon that reads, "**Come in, she said, 'I'll give you shelter from the storm...'**" These are the title lyrics from a typically, lyrically obscure Bob Dylan song and one which perfectly encapsulates what we have always wanted Arlo's to represent; real warmth and a real welcome. Genuine hospitality.

The name Arlo's is an oblique reference to an oblique individual, that of Arlo Guthrie, an American folk singer of the Woodstock generation. When I was young my father would play his music on our family holidays, on repeat and in a very small car, all the way from London to Scotland, and then all the way back again ... and so Arlo's music is the first music that I remember, and even now I occasionally listen to it on purpose.

We chose Arlo's as the name of our restaurant because of this uniquely personal connection and because we wanted Arlo's to be *different and to do things differently*. We want Arlo's to be the best possible local restaurant; the sort of place where we'd love to sit and relax, to eat, talk and drink - and where we hope that you will too.

We're totally hands-on, dedicated, committed and obsessed with providing you, our guests, with the very best welcome, service, and food and drink that we possibly can and we hope you enjoy your meal.

Thank you

Tom and Eloise McNeile

## BUBBLES

Bright, sparkling, ice-cold-crisp celebratory sharpeners. We pair these bubbly cocktails with a classic Italian Prosecco Frizzante or with Chapel Down Brut, a wonderful British sparkling wine from Kent whose strong, fine bubbles stand up perfectly to our flavours. We're also proud to support English wine-making - and not just because my wife is French and it winds her up...

<b>Elderflower Fizz</b> Chapel Down Brut Sparkling, English Elderflower.	9
<b>Passion Fruit Bellini</b> Prosecco Corte Alta, Passion Fruit Purée.	7.5
<b>Prosecco Kir Royale</b> Prosecco Corte Alta, Crème de Cassis Blackcurrant Liqueur.	7.5
<b>Mimosa</b> Chapel Down Brut Sparkling, cold pressed Orange juice.	9

## BALLOONS

Already as emblematic as the iconic martini glass the balloon has swept aside hi-balls as the glass of choice for G&Ts, V&Ts, other &Ts and for the phenomenon that is the Spritz.

<b>English Garden</b> Double Tanqueray Gin, cold pressed English Apples, Lemon, Elderflower, fresh Mint.	8.5
<b>Aperol Spritz</b> Aperol, Prosecco, Soda, Orange.	7
<b>French Spritz</b> Rosemary-infused Tanqueray 10, Prosecco, Soda.	7.5
<b>Bramble Spritz</b> Hayman's Old Tom Gin, Prosecco, Crème de Cassis Blackcurrant Liqueur.	7.5
<b>Red Grant</b> Seedlip Spice 94, Angostura Bark Tonic. (*non alcoholic)	6

## A FEW OF OUR FAVOURITE GIN & TONICS

	25ml	50ml
<b>Tanqueray London Dry</b>	7.5	9
<b>Bloody Ben's.</b> Brewed by our friends in Earlsfield.	7.5	9
<b>Hayman's London Dry.</b> Distilled just down the road in Balham.	7.5	9
<b>Chase Pink Grapefruit &amp; Pomelo</b>	7.5	9

All of our G&Ts are poured with Fever Tree mixers.

## OUR INFAMOUS ICE COLD MILKSHAKES

Freshly blended to order with whole British milk & four huge scoops of the finest ice cream.

**Chocolate / Madagascan Vanilla / Oreo / Strawberry** 6

### Guest Shake : The MLM Bakery Cookie

A soft-baked cookie originally created with 70% dark chocolate, Clarence Court free range eggs, enthusiasm and lots of mess. "MLM" are Max, Louis & Mia - my 9, 7 and 3 year old children and this is their recipe - perfected and baked in the Arlo's kitchens. 6

We blend the crisp golden cookie crumb with Madagascan Vanilla ice cream and fresh whole milk for a milkshake that will make your straw stand on end!

**Hardshakes:** Add a 25ml shot of Malibu, Baileys, Bourbon, Rum or Amaretto 3

## TEA & COFFEE

Our coffee beans are hand-roasted by our friends at Union Roasters from a blend of direct trade beans harvested and bought from family farms in Costa Rica, Guatemala and Rwanda.

**Espresso / Macchiato** 2.5

**Latte / Cappuccino / Americano / Flat White** 2.9

**Teas:** Green / Earl Grey / Fresh Mint / Peppermint / English Breakfast 2.5

**Proper Hot Chocolate** 2.5

\* Oat milk is available on request and is free of charge (obviously)

## NOT QUITE FINISHED.... 50ml

For when you're not quite finished we present some of our favourite drinking commas and full stops. From the fruity jolt of an eau de vie fruit brandy to the smokiness of rounded, oaked and aged whisky or a crisp, sweet, cold pudding wine we've choices a-plenty to keep the fires burning.

**Glenfiddich, 12 Year Old Special Reserve, Scotland** 7

A single malt Speyside Whisky turned in Oloroso Sherry casks before long oak ageing.

**Kilchoman Machir Bay, Islay, Scotland** 8.5

Scotland's only family-owned, independent, single-farm-single-malt and founded by our good friends. A classic peaty Islay dram aged in Bourbon and Sherry casks.

**Courvoisier VSOP, Cognac, France** 9

A blend of Grande and Petite Champagne cognacs with a warm, nutty finish and the only cognac to have been awarded the highest quality award of *Prestige de la France*.

**Somerset Royal Cider Brandy, England** 6.5

Aged in smoked oak barrels in Somerset's apple country and honoured to be chosen as the only spirit on the menu at Prince Harry & Megan Markel's royal wedding.

**Royal Tokaji, Late Harvest, Hungary** 5 (50ml) / 28 (bottle)

A light, bright and citrus-led pudding wine.

**Grappa, Marolo di Moscato, Italy** 6

To "cut through the fat." Accurate, and also a delicious excuse.

**Eau de Vie, Poire Grande Reserve, Alsace, France** 5.5

A clear fruit brandy distilled from the Williams Pear in my wife's village in Alsace.

## BEER & CIDER



330ml

<b>Peroni Nastro Azzurro</b>	4
<b>Chapel Down Brut Lager</b> British lager aged in French Champagne casks. A true entente cordiale.	4.5
<b>Curious Brew Session IPA</b> A balanced, zesty and triple-hopped IPA brewed in Kent with a blend of English Golding, Chinook and Cascade hops.	4.5
<b>Bellfield Lawless IPA</b> ( <i>gluten free, vegan</i> ) Coeliac UK accredited gluten free <i>and</i> the UK winner of the World Beer Awards.	5
<b>Bellfield Bohemian Pilsner</b> ( <i>gluten free, vegan</i> ) A classic pale pilsner which is vegan certified, Coeliac UK accredited as gluten free and Gold Medal Winner at the Free From Food Awards 2017.	5
<b>BrewDog Nanny State</b> ( <i>0.5% ABV</i> ) Very very low, in fact very nearly as-low-as-zero-alcohol beer.	4.5
<b>Rubens Apple Cider</b> Rubens and Bramley apples hand-picked in Kent and fermented with Bacchus wine grapes. A clean and crisp British cider.	4.5

## SOFT DRINKS

<b>Coke / Diet Coke / Sprite</b> ( <i>330ml</i> )	3
<b>Belvoir Elderflower Pressé / Ginger Beer</b> ( <i>330ml</i> )	3
<b>San Pellegrino Sparkling Water</b> ( <i>500ml</i> )	2.5
<b>An Ice Cold Berocca.</b> Good for what ails you (or preventing it!)	1

## FRUIT & VEG SMOOTHIES

<b>Red Beet.</b> Beetroot, carrot & apple juice.	5
<b>Lean &amp; Green.</b> Kale, spinach & coconut water with a hint of mango.	5
<b>Strawberry, Banana &amp; Apple</b>	5
<b>Tropical.</b> Passion fruit, pineapple, mango & apple.	5

## FRUIT JUICE

<i>Cold pressed raw fruit and absolutely nothing else at all.</i>	
<b>English Apple Juice</b>	4
<b>Orange Juice</b>	4

## KOMBUCHA

*Non-alcoholic craft British booch. A floral fruity brew from black tea picked in China's Yunnan mountains.*

<b>Smoke House</b> Smokey and dark golden with notes of caramel and apples. Served over ice.	5
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## MARTINIS

Long before Arlo's I worked for many years in Northern Russia on the Kola Peninsula. We drank vodka, *proper local vodka* – grain vodka, potato vodka, something-or-other vodka, homemade vodka. We drank it ice cold, syrupy and usually straight up, though sometimes flavoured, and I think of these years as my spiritual introduction to martinis. My martini Yoda, my boozy Mr Miyagi.

A martini is simple, elegant and streamlined. It is balanced, nuanced and subtle. Ours are carefully balanced and are a long way from my early Russian prototypes.

<b>Breakfast Martini</b> Tanqueray, Cointreau, Marmalade, Lemon.	9
<b>Churchill</b> Hayman's London Dry Gin, an olive & a nod to France.	9
<b>Vesper</b> Tovaritch Vodka, Hayman's Old Tom Gin, Lillet.	9
<b>Espresso Martini</b> Tovaritch Vodka, Kahlua & hand-roasted Union coffee.	9
<b>Flat White Martini</b> Tovaritch Vodka, Baileys & our very fine (very) Union coffee.	9

## ON THE ROCKS

Fine examples of that early definition of a cocktail as "*a libation containing spirit, sugar and modifiers.*" Old and new classic straight short pours over ice.

<b>Old Fashioned</b> Glenfiddich Special Reserve, Orange, West India Orange Bitters.	8
<b>Sazerac</b> Bulleit Rye Whisky, a wash of Absinthe, Pechaud Bitters, Lemon.	9
<b>Negroni</b> Tanqueray 10, Rosehip Cup, Rosso Vermouth, Bitters.	8

## LONG DRINKS

Long, refreshing hi-balls where the mixers are in charge. Fruit-driven, fizzy and refreshing or umami-led revivers these long drinks are perfect with our Breakfast and Brunch dishes.

<b>Pink Jam Jar</b> Hayman's Old Tom, Rosé, Strawberry, Lemon, Mint, Soda. Summer in a glass.	8
<b>Bloody Mary</b> Tovaritch, Big Tom tomato juice, fresh celery & spices.	8
<b>Burning Bear Bloody Mary</b> 🐻 Tovaritch, Big Tom tomato juice, fresh celery, our Burning Bear fresh tomato & chilli sauce and, but of course, a chilli gummi bear skewered on top.	8

## SPARKLING WINE



<b>Prosecco Bel Canto, Italy, Brut NV</b> A delicate, aromatic, light and dry Prosecco spumante.	6.5	26
<b>Chapel Down Sparkling, Kent, England</b> A wine-making masterclass. Biscuity & pale gold with strong, fine bubbles.	8.5	38

## WHITE WINE

<b>Big Bombora, Chardonnay, Australia, 2018</b> Soft and rounded with warm vanilla notes.	5.5	15	22
<b>L'abeille, Picpoul de Pinet, South of France, 2018</b> Fresh and bright with lively lemon & zesty lime flavours.	6	18	25
<b>Kokako, Sauvignon Blanc, New Zealand, 2017</b> A cool & classically crisp Marlborough white. Citrusy with a hint of gooseberry and tropical summer fruits.	7	20	27
<b>Domaine de la Motte, Chablis Premier Cru, Yau-Ligneau, 2016</b> A lovely, full Premier Cru from mature vines in the chalky soil of the far northern, cool Burgundy climate. Matured for 12 months in second and third fill French oak for depth alongside the racy citrus smack and mineral lift of a top Chablis.			38

## ROSÉ WINE

<b>M de Minuty Rosé, Côtes de Provence, South of France, 2018</b> The quintessential Provençal rosé from the St Tropez Peninsula. A classic Cinsault and Grenache blend with a crisp, bright finish.	8	18	25
<b>Domaine Roblin, Sancerre Rosé, Terres Blanches, Loire Valley, France, 2018</b> A light & dry rosé with the classically pale pink hue from a short skin maturation. Generous on the summery fruit with aromas of orange & strawberry.			35

### CORKAGE SCHMORKAGE

Zero wine corkage every Tuesday.  
No matter how big the bottle or how fine the vintage.

## RED WINE



<b>TorreCerere, Montepulciano d'Abruzzo, Italy, 2017</b> Soft, light, mellow and fruit-dominated. A gentle and easy-going Italian red.	5.75	15	22
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**The Arlo's Great House Malbec, Mendoza, Argentina, 2017** We tested far and wide to find this perfect steak pairing. Handpicked on a family farm in the warm Mendoza winelands of Central Argentina before being aged in French oak for 10 months.

6.75 18 26

<b>Wirra Wirra, "The Good Catch," Shiraz, Australia, 2017</b> Vibrant and reminiscent of summer fruits with classic Shiraz spice.			29
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<b>Côtes du Rhône, Remy Ferbras, France, 2016</b> A classic Rhône blend of Grenache, Syrah and Mourvèdre grapes. for a fruit-driven, full and rounded finish.			31
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<b>Rutini, Malbec, Argentina, 2016</b> A deep, plummy Malbec carrying rich spices & warm dark fruits.			38
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<b>Emiliana Coyam, Los Robles, Colchagua Valley, Chile, 2015</b> A huge favourite from Chile's first certified organic, vegan producer. Full and rounded with the peppery notes and spice of dark fruits.	42		75
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<b>Maude, Pinot Noir, Central Otago, New Zealand, 2014</b> A classic, velvety New World Pinot Noir which is aged for 10 months in French barriques. The result is layered, ripe and light with delicate fruitiness.			44
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<b>Vuurberg Reserve, Stellenbosch, Western Cape, South Africa, 2015</b> My personal favourite. A powerful, dense and incredibly smooth blend which is matched, on an almost DNA level, to the beefiness of our steaks.			46
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<b>Alpha Box &amp; Dice, "Blood of Jupiter," Barossa Valley, Australia, 2015</b> An Aussie Super Tuscan which takes the classic Sangiovese grape from its Italian home to the dry, wide open heat of Australia's Barossa Valley.			48
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<b>Château Tayac, Margux, France, 2013</b> A well-aged and classically warm Margaux. Matured for 12 months in a mix of new and old exclusively French oak (but of course!) the Petit Verdot adds an oomph of depth and power to the rounded Merlot and Cabernet Sauvignon blend.			65
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