



WELCOME TO CRYING WOLF

Spring/Summer 2026

We put this place together as a love letter to Bristol and its artists, producers and craftspeople. Almost everything you see or touch here has been made by hand, and with love. We use as many suppliers, brewers, farmers & distillers from this great city and its surrounding hills as possible, and a few little bits from further afield.

If there's nothing in this menu that tickles your fancy, please just ask and we'll always do our best to fix you something that hits the spot.

We hope Crying Wolf feels as much a home to you as it does to us. Thanks for visiting and we hope you enjoy your time here.

HOUSE COCKTAILS



English Rose

£12.50

tanqueray gin, hibiscus, grapefruit, lemon



Pineapple Daiquiri

£12.50

pineapple-infused havana 3yr rum, lime acid, pineapple shrub



Clear Skies

£13.00

evan williams bourbon, banana liqueur, aperol, cocchi torino vermouth, vanilla, clarified banana milk



Forest Garden

£13.50

ramsbury estate vodka, elderflower, lillet rosé vermouth, melonade, melon shrub, soda, strawberry aperol foam





- Cucumber & Basil Smash £12.50
tanqueray gin, cucumber cordial, fresh basil, lemon juice

- Smoked Paloma £13.00
tapatio blanco tequila, banhez mezcal, grapefruit sherbet, smoked salt, soda

- 🍷 Rum Espresso £12.00
house rum blend, fair café coffee liqueur, vanilla, fresh espresso

- Friendly Fire £12.50
banhez mezcal, del maguey vida mezcal, aperol, orgeat, passionfruit syrup, pineapple juice, lime juice

FANCY CLASSICS

We're huge fans of the classics at Crying Wolf. Here, we give them the respect they deserve by upgrading the ingredients to the best we can find. We think you'll appreciate the effort



Piña Colada

£14.00

Appleton Signature / Clement Agricole / Mount Gay XO Rums

our spin on this tropical mid-century classic featuring a hefty upgrade of appleton signature, clement agricole and mount gay xo rums, blended with our house-made salted coconut sorbet, fresh pineapple and lime juice.



Old Fashioned

£14.50

Elijah Craig Small Batch Bourbon

arguably the most iconic american whiskey cocktail - elijah craig small batch with demerara sugar and our bespoke blend of bitters takes this drink to a whole new level.



Clover Club

£13.50

Boatyard Double Gin

a beautiful forgotten classic; boatyard double gin with a homemade raspberry syrup, fresh lemon juice and natural cocktail foamer to give a silky smooth texture. dry, fruity, delicious.

■ **Mai Tai** £13.50
Appleton 8yr / Clement Agricole rums

we've used some of the best rums we could get our hands on to make a mai tai that is faithful to the original and just downright beautiful. appleton 8yr & clement agricole rums are mixed with cointreau, fresh lime and bristol syrup co orgeat to make this drink truly out of this world

■ **Penicillin** £13.50
Johnnie Walker Black Label / Laphroaig 10yr Scotch Whiskies

freshly pressed ginger juice, fresh honey and lemon juice, with the killer combo of johnnie walker black label and laphroaig 10yr whiskies. a whisky lover's dream with a spiced finish.


■ **Tommy's Mezcal Margarita** £14.50
Del Maguey Vida Mezcal


the modern twist on a margarita gets an enhancement with silky tequila replaced by vividly smoky del maguey vida mezcal. still brilliantly simple with mezcal, lime and agave nectar and still the best margarita we have ever tasted.





SPIRIT-FREE

Whatever the reason you choose them, these drinks highlight that the absence of alcohol should not reflect a lack of flavour, care and thoughtfulness.

 Pineapple & Vanilla Soda £6.00
pineapple shrub, vanilla syrup, lime juice, soda

 Grapefruit & Ginger Mule £7.00
grapefruit sherbet, ginger syrup, lime juice, ginger ale

 Hibiscus Tonic £8.00
hibiscus, almond & orange cordial, fresh basil

 Spirit-free Amaretti Sour £9.00
lyre's amaretti, fresh lemon, natural cocktail foamer

 Banana Colada £10.00
homemade coconut sorbet, fresh banana, pineapple, lime juice

WINE & FIZZ

White Wine	175ml glass	500ml carafe	Bottle
Chenin Blanc <i>boatman's drift, south africa</i>	£8	£18	£26
Verdejo Organic <i>bodegas parra jimenez, spain</i>	£9	£20	£29
Sauvignon Blanc <i>turning heads, new zealand</i>	£10	£23	£34

Red Wine	175ml glass	500ml carafe	Bottle
Shiraz Blend <i>bonfaro tinto, portugal</i>	£8	£18	£26
Malbec <i>punto alto, argentina</i>	£9	£20	£29
Montepulciano <i>riserva tor del colle, italy</i>	-	-	£35

Rosé Wine	175ml glass	500ml carafe	Bottle
Cinsault <i>la belle eternelle, france</i>	£9.5	£21	£30

Champagne & Sparkling	125ml	Bottle
Santa Eleni <i>prosecco</i>	£7	£30
Taittinger Brut NV <i>champagne</i>	-	£80

BEER & CIDER

our draft beers are all served in 2/3 pint glasses

Keller Pils Draft £4.75
lost & grounded, bristol, 4.8%

The Joy Of Sesh Gluten free IPA Draft £4.5
new bristol brewery, 4.2%

Bristol Cider Co 'Trinity' 500ml bottle £6
bristol cider co, 4.5%

BAR FOOD

Mixed Olives £4.5
pitted olives from bristol's real olive co. with chilli and garlic marinade (ve)

Chorizo Bites £6
lightly smoked chorizo 'pepperami' from saltpig curing company in the cotswolds

Hummus & Pitta £7
our homemade hummus served with lightly toasted pitta bread (ve)

Grilled Cheese Sandwich £7
exton's emmental and longman's mature cheddar cheese, caramelised red onion chutney & honey mustard on rye sourdough, finished with grated parmesan

Charcuterie £14
cotswold chorizo, garlic & pepper salami, spiced loin & air-dried smoked belly charcuterie, served with mature cheddar, cornichons, onion chutney and lightly toasted pitta bread

