

## Welcome to NEO cocktail bar

Opened in 2016, our unique restaurant and bar has enjoyed unprecedented success with local customers and visitors alike.

Famous for its exceptional cocktails in elegant and sophisticated surroundings, our masterful mixologists will effortlessly create for you the finest cocktails using only the highest quality ingredients often sourced from local suppliers.

We will make every effort to ensure your visit is an unforgettable experience.

We present to you our new seasonal cocktail menu for 2023.

Now sit back, relax and enjoy!

For allergen and dietary advice, please ask your mixologist.

*Neo*



# NEO

EXETER ROAD, BOURNEMOUTH, BH2 5AH  
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CAMERON MARTIN  
Head of Bar & Mixology



RESTAURANT • BAR • LOUNGE

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## NEO FAVOURITES

14.50



### PASSION FRUIT MARTINI

Vodka / Passoã / Fresh Passionfruit  
Passionfruit & Vanilla Syrup / Fresh Lemon Juice  
Sidecar of Prosecco



### RHUBARB ROYALE

Warner's Rhubarb Gin / Fresh Lemon Juice  
Sugar Syrup / Peychaud's Bitters / Gruet Champagne



### BAKEWELL MARTINI

Disaronno / Vodka / Cherry & Almond Syrup  
Cranberry Juice / Fresh Lime juice / Egg White



### MAI TAI MY WAY

Mount Gay Rum / Langs Pineapple Rum / Triple Sec  
Almond Syrup / Fresh Lime Juice / Pineapple Juice  
House Bitters / Hickory Smoke



### SMOKY OLD FASHIONED

Woodford Reserve Whiskey / Maple & Agave Syrup  
Fresh Orange Peel / House Bitters  
Cherry & Oak Smoke



### BARREL AGED NEGRONI

Cotswolds Gin / Antica Formula / Campari  
Infused with Hickory Wood Smoke



### SUBJECT 5

Pothecary Gin / Luxardo Maraschino / Italicus Bergamot  
Fresh Lemon Juice / Goji Berry Syrup / Fresh Raspberries  
Fresh Rosemary / Lavender Smoke



### PISCO PASSION SOUR

Pisco / Yellow Chartreuse / Passoã / Fresh Lime Juice  
Passionfruit Syrup / Fresh Passionfruit / Egg white



## SEASONAL

14.00



### SPICED GOLDEN MARGARITA

Ocho Blanco Tequila / Grand Marnier / Fresh Lime Juice  
Fresh Spices / Sugar Syrup / Fresh Orange Peel  
Cinnamon Sugar Rim



### TEATIME TANGO

Suki Mango Tango Tea / Passoã / Langs Pineapple Rum  
Passionfruit Syrup / Fresh Lime Juice / Fresh Passionfruit  
Almond Syrup & Angostura Bitters



### STRAWBERRY BLOSSOM

Mermaid Pink Gin / Rose Water / Fresh Cream  
Fresh Strawberry / Soda / Wild Rouge Vermouth  
Egg White / Fresh Lemon Juice / Sugar Syrup



### CHOCOLATE RUM OLD FASHIONED

Rumbullion / Goslings Dark Rum  
Crème de Cacao Blanc / Aztec Chocolate Bitters  
Angostura Bitters



### BUTTERFLY MOJITO

Doorly's 5yr Golden Rum / Fresh Mint  
Pink Peppercorns / Butterfly Pea Matcha  
Fresh Lime Juice / Sugar Syrup / Soda



### DRAGON FRUIT SOUR

Botanist Gin / Dragon Fruit Syrup / Luxardo Maraschino  
Fresh Lemon Juice / Fresh Basil / Sugar Syrup  
Egg White



## CLASSICS

13.50



### AMARETTO SOUR

Disaronno / Fresh Lemon & Lime Juice  
Almond Syrup / Egg White / Angostura Bitters



### AVIATION

Aviation Gin / Luxardo Maraschino  
Crème de Violette Liqueur / Fresh Lemon Juice



### BRAMBLE

Warner's Raspberry Gin  
Fresh Raspberries & Blackberries / Fresh Lemon Juice  
Grenadine / Chambord



### ESPRESSO MARTINI

Vodka / Kahlua / Freshly Brewed Espresso / Sugar Syrup



### BLACK CLOVER CLUB

Warner's Raspberry Gin / Raspberry Syrup  
Fresh Raspberries / Fresh Lemon Juice  
Egg White / Activated Charcoal



### HEMINGWAY DAIQUIRI

Doorly's 3yr White Rum / Fresh lime Juice  
Luxardo Maraschino / Sugar Syrup  
Fresh Grapefruit Juice



### KIR ROYALE

Crème de Cassis / Gruet Champagne



## AFTER DINNER



### COCKTAILS

13.50

#### BRANDY ALEXANDER

Hennessy V.S / Mozart White Chocolate Liqueur  
Cream / Sugar

#### PISTACHIO DELIGHT

Belvedere Rye Vodka / Pistachio Syrup  
Crème De Cacao Blanc / Egg White / Nutmeg  
Angostura Bitters



### LIQUEUR COFFEE & FRAPPE

9.50

#### IRISH COFFEE

Jameson's or Bushmills

#### BAILEYS COFFEE

Baileys

#### CALYPSO COFFEE

Tia Maria & Dark Rum

#### PARISIAN COFFEE

Hennessy V.S

#### CRÈME AL CAFFÈ

Cold Brew Espresso / Powdered Sugar  
Mozart Chocolate Liqueur / Whipped Cream



### COGNAC

( 25ml )

#### HENNESSY V.S

( ABV 40% ) 4.60

#### REMY MARTIN VSOP

( ABV 40% ) 5.60

#### REMY MARTIN XO

( ABV 40% ) 15.95

#### REMY MARTIN 1738

( ABV 40% ) 9.50



### WHISKY/WHISKEY

( 25ml )

#### NIKKA FROM THE BARREL

( ABV 51.4% ) 9.25

#### BALVENIE CARIBBEAN CASK 14YO

( ABV 43% ) 7.25

#### TALISKER

( ABV 45% ) 6.25

#### WOODFORD RESERVE

( ABV 43.2% ) 4.90



## CHAMPAGNE & WINES BY THE GLASS



### CHAMPAGNE & SPARKLING

( 125ml / 750ml )

Veuve Clicquot Yellow Label Brut

14.95 / 89.70

Mano Di Fiori Prosecco

7.75 / 31.95



#### WHITE

( 175ml / 250ml / 750ml )

Villa Rosa Sauvignon Blanc

6.95 / 8.95 / 23.95

Mr Goose Pinot Grigio

7.10 / 9.10 / 24.50

Brampton Unoaked Chardonnay

8.95 / 11.25 / 30.95

Windmeul Chenin Blanc

7.25 / 9.50 / 27.25

Allan Scott Sauvignon Blanc

10.75 / 13.95 / 39.50



#### ROSÉ

( 175ml / 250ml / 750ml )

Cote Mas, Rosé

6.95 / 8.95 / 24.95

Buffalo Ridge Zinfandel Rosé

6.95 / 8.95 / 24.95

Pinot Grigio Blush

6.95 / 8.95 / 24.95



#### RED

( 175ml / 250ml / 750ml )

El Volquette Tempranillo

6.80 / 8.80 / 23.50

Los Picos Merlot

6.95 / 8.95 / 23.95

Zapa Malbec

7.95 / 9.95 / 27.75

Appassimento Rosso

8.50 / 10.60 / 29.75

Excellens Crianza Rioja

9.95 / 12.95 / 36.95



## OYSTERS & CHAMPAGNE



*Poole Bay Rock Oysters harvested from  
Brownsea Island's old Sandbanks Ferry.*

*Served with Chef's Chimichurri Sauce,  
Red & Green Tabasco.*

3 OYSTERS (GF)

1 GLASS OF CHAMPAGNE

19.95

6 OYSTERS (GF)

2 GLASSES OF CHAMPAGNE

38.00

*Served in our cocktail bar lounge.*



## PRIX FIXE MENU



*Our special selection of freshly prepared dishes using locally sourced produce.*

*This menu is based on seasonality and may change daily.*

*Served Monday-Friday 12-3pm*

*Monday-Thursday 5-6pm*

**2 COURSES**

*20.00 per person*

*Served in our stunning glass-fronted first floor restaurant.*

Subject to availability  
T&Cs apply

*Book your table online now:*

