



RESTAURANT • BAR • LOUNGE



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



BUTTERFLY MOJITO

Doorly's 5yr Golden Rum / Fresh Mint
Pink Peppercorn Tincture / Butterfly Pea Matcha Syrup
Fresh Lime Juice / Fever-Tree Soda



SEASONAL

14.00



SPICED GOLDEN MARGARITA

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



CHOCOLATE RUM

OLD FASHIONED

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



FIG NEGRONI

Campari / Cocchi Di Torino Vermouth
Cotswolds Dry Gin / Homemade Fig Syrup



SHELBY SOUR

Bushmills Irish Whiskey / Drambuie / Cointreau
Fresh Mint / Fresh Lemon Juice / Sugar Syrup



RUBY BLOSSOM

Remy Martin VSOP Cognac / Amaro Montenegro
Celery Salt / Homemade Beetroot Syrup
Fresh Lemon Juice / Honey



MIDNIGHT CAIPIRINHA

Cachaca / Caster Sugar / Fresh Winter Berries
Fresh Rosemary / Fresh Lime Juice



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



HEMINGWAY DAIQUIRI

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



KIR ROYALE

Crème de Cassis / Gruet Champagne



VIRGINS

8.95



MAI TAI

Pineapple Juice / Almond Syrup / Fresh Lime Juice
Fresh Orange Peel



CLOVER CLUB

London Light Non-Alcoholic Gin
Homemade Raspberry Syrup / Fresh Raspberries
Egg White / Cranberry Juice



MOJITO

Fresh Mint / Fresh Lime Juice / Sugar Syrup
Fever-Tree Soda



VIRGIN MARY

Tomato Juice / Worcestershire Sauce / Tabasco
Celery Salt and Pepper / Fresh Lemon juice / Fresh Chilli



BRAMBLE

London Light Non-Alcoholic Gin / Grenadine
Fresh Raspberries & Blackberries / Fresh Lemon Juice
Cranberry Juice



APPLE PIE

Cinnamon / Fresh Caramelised Apple / Apple Juice
Sugar Syrup / Fresh Lime Juice



PASSIONFRUIT MARTINI

Orange Juice / Pineapple Juice
Vanilla & Passionfruit Syrup / Fresh Passionfruit
Fresh Lemon Juice



CHAMPAGNE & WINES BY THE GLASS



CHAMPAGNE & SPARKLING

(125ml / 750ml)

Veuve Clicquot Yellow Label Brut

15.50 / 93.00

Mano Di Fiori Prosecco

7.95 / 33.95



WHITE

(175ml / 250ml / 750ml)

Villa Rosa Sauvignon Blanc

6.95 / 8.95 / 23.95

Mr Goose Pinot Grigio

7.30 / 9.30 / 25.50

Brampton Unoaked Chardonnay

8.95 / 11.95 / 31.95

Allan Scott Sauvignon Blanc

10.95 / 14.50 / 39.95



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

6.95 / 8.95 / 23.95

Los Picos Merlot

6.95 / 8.95 / 23.95

Zapa Malbec

8.95 / 10.55 / 28.50

Appassimento Rosso

9.40 / 11.40 / 32.50

Excellens Crianza Rioja

10.50 / 13.50 / 39.50



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 / Double Cream



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



MIDWEEK 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



SUNDAY PRIX FIXE MENU

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

This menu is based on seasonality and may change every Sunday.

Served Sundays 12-3pm and 5-7pm

2 COURSES

22.00 per person

Served in our stunning glass-fronted first floor restaurant.

Terms & conditions:

See paragraphs 7.4 and 7.5



Book your table online now:



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 Winter 2023-2024.

Now sit back, relax and enjoy!

For allergen and dietary advice, please ask your mixologist.

Neo



NEO

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