



SMITHFIELD BUILDING TIB STREET MANCHESTER M4 1NB
WWW.THEDAISYNQ.COM

OPENING TIMES

CO-WORKING

Monday - Friday | 9 - 6

WINE & COCKTAIL DEN

Wednesday - Friday | 5 - LATE

Saturday | 10 - LATE

Sunday | 10 - 6

The Daisy, an elegant co-working space by day and esoteric subterranean wine & cocktail den as the night draws in.

It offers a refined retreat from the daily bustle of Manchester's Northern Quarter and a slice of *Le Quartier Pigalle* in Paris, from where it draws its inspiration.

QUARTIER PIGALLE

"

THE PIGALLE DISTRICT (PARIS'S DIRTY LITTLE SECRET) CAN BE FOUND AT THE FOOTHILLS OF THE MONTMARTRE WHERE BURLESQUE AND SEX SHOPS WRESTLE FOR SPACE WITH GASTRONOMY, DIVE BARS AND A VOCIFEROUS PENCHANT FOR ALL THINGS WINE IN A FORMER RED-LIGHT DISTRICT.

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MEMBER'S CO-WORKING

During the day, The Daisy offers a private collaborative, intimate space for like-minded individuals in creative sectors.

Relationships are formed, introductions made and friendships nurtured.

Member's events run frequently throughout the year. You can keep abreast of these on our social channels.

ENQUIRIES:

hello@thedaisynq.com
www.thedaisynq.com

EVENTS & PRIVATE HIRE

The Daisy is available for Private Hire during off peak times.

Please contact hello@thedaisynq.com to enquire with your preferred date.

FOOD

BREAKFAST

9 - 12

GRANOLA 6

DAILY PASTRY SELECTION 3

SANDWICHES

11:30 - 6

GRILLED CHEESE | kimchi mayo, onion 8

HARRISA CHICKEN | pesto 9

MUSHROOM | spiced root veg 8

SMALL PLATES

12 - 9

OLIVES 3

TUNA TACOS 7.5

WATERMELON & TOMATO SALAD 6.5

SEA BREAM CEVICHE 7.5

tables of 6 or more are subject to a discretionary service charge of 10%

Please let us know if you have any allergies or require information on ingredients used in our dishes and drinks.

All the above prices are inclusive of VAT.

MARTINI CLUB

Wednesday - Saturday | 5 - 8

TWO MARTINIS

10

for members & their guests.

Star of Bombay or Grey Goose vodka

Supplement of £5 per drink

TDM

Finlandia vodka, bergamot rosolio,

Chamberyette, citrus.

COWBOY

Bombay Sapphire, orange bitters,

fresh mint, simple syrup.

VODKA

Finlandia vodka, Martini Ambrato,

lemon zest, served dry or as you like it.

DIRTY

Bombay Sapphire, Martini Ambrato,

olive brine, Nocellara olive.

ESPRESSO

Finlandia vodka, kahlua, espresso,

simple syrup.

VESPER

Finlandia vodka, Bombay Sapphire,

Martini Ambrato, lemon twist.

BRADFORD

Bombay Sapphire, Martini Ambrato,

orange bitters, shaken.

GIN & TONIC

SPRUCE PINE & PLUM

8.8

Kuro Gin, plum sake, Merchant Heart

Hibiscus Tonic.

YERBA MATÉ & EUCALYPTUS

8.5

Eucalyptus & Yerba Maté Bombay

Sapphire, eucalyptus syrup, 1724 Andean

Tonic.

PINK PEPPERCORN & YUZU

8.8

House infused pink peppercorn Bombay

Sapphire, Yuzu Tonic

GREY GOOSE BLOODY MARY BRUNCH CLUB

Saturday & Sunday | 10-3

Join us at *The Daisy Bloody Mary Bar* for a bespoke *Bloody Mary & Red Snapper* experience.

RED SNAPPER

7

House-infused pink peppercorn Bombay

Sapphire

BLOODY MARY

7

Grey Goose Vodka

Tomato juice, sriracha, house spice mix,

chili rim, celery, cornichons.

WHISKY & WHISKEY

JOHNNIE WALKER BLACK | 40% 4

DEVERON 12 YEAR | 40% 4.3

DEVERON 18 YEAR | 40% 6.5

ROYAL BRACKLA 16 YEAR | 40% 8

CRAIGELACHIE 17 YEAR | 46% 8.2

LAPHROAIG 10 YEAR | 40% 5.25

LAGAVULIN 16 YEAR | 46% 6

ARBEG 10 YEAR | 43% 6.5

JAMESON | 40% 4

SLANE | 40% 4.5

TEELING SMALL BATCH | 46% 4.8

KINAHAN'S | 4.5

BEER & CIDER

NILS OSCAR ENGLISH IPA NYKÖPING, SWEDEN | 5.3% 5.2

PERONI RED | ITALY | 4.7% 4.5

COCKTAILS & CHANTICLEERS

AFTER SUNRISE

Easy-drinking morning & lunch libations

KIR 7.5

Merlet crème de cassis, Caramuxo

SHE LOVES ME 8

Whitley Neil Elderflower, Ice Cider, pomegranate, hearts, lime, foam

SHE LOVES ME NOT 8

Elderflower, Bombay Sapphire, rhubarb, lemon, Prosecco

CITRON PRESSÉ COLLINS 8

Bombay Sapphire, lemon, orange & cardamom sugar, chamomile & grapefruit soda

PEAU DE PÊCHE 8

Peach & lemon thyme liqueur, peach butter, lemon, Prosecco

CHATELAINE 8.5

Bombay Sapphire, lavender, plum, green tea, jasmine, orange

BEFORE SUNSET

Refreshing early evening & after work pick-me-ups.

NEUVIÈME ARRONDISSEMENT 8

Bergamot rosolio, Aperol, Prosecco, orange, bitters

THE JIMADOR'S CHOICE 8

El Jimador Blanco, Campari, grapefruit, paprika salt, orange

JUST LIKE CLOCKWORK 8.5

Jade 1901 Absinthe, almond, milk, orange water

THE DAISY 8.5

Finlandia vodka, bergamot rosolio, aperitif, grapefruit, lemon, smoke

SOUR CHILD 8

Bombay Sapphire, cherry, hibiscus, Benedictine, lemon, pomegranate

AFTER MIDNIGHT

Drinks to take you into the late evening and beyond

DANDY VERDE 8.5

Mint, white chocolate, avocado, almond foam, amaretto

NOUVEAU SANGAREE 8.5

Apple brandy, Merlet crème de cassis, maple, red wine & charcoal

PLUM MANHATTAN 8

Sake, Woodford Reserve, Peychaud's, Martini Rubino

NOLO

No, or low, alcohol

THE GARDEN 6

Spearmint, rosemary, elderflower, aloe vera, foam

SWEET TALK 5.5

Cherry, spice, smoke, citrus, chamomile & grapefruit soda

TWILIGHT

Intense, late night curtain-droppers.

SMOKE & OAK 9.5

Laphroaig 10 year, oak moss, Merlet apricot, citrus, bitters

HONEY BEE 8

Chairman's Spiced rum, honey, peach, fire, caramelisation

BOURBON & BUTTER OLD FASHIONED 9

Cacao-infused Woodford Reserve, peach butter, angostura, salted dark chocolate

BARREL-AGED MANHATTAN 8

Woodford Rye, Martini Rubino, Maraschino

CIGAR & SMOKE 9

Frangelico, Woodford Reserve, Chamomile Johnnie Walker Black, walnut, tobacco

WINE

An exploration into viticulture practices & terroir

SPARKLING

125CL | BOTTLE

PROSECCO 8 CENTO | ITALY | 2017 | 11% | 6 | 36*Dry, crisp and light, soft and well balanced with a fruity finish. (S)***PROSECCO COL FONDO** | ITALY | 2016 | 10.5% | 43*Flowery jasmine and fruity pear scents are accompanied by notes of citrus, yeast and breadcrumb. Undergoes secondary fermentation. (B) (UF)***CAVA BRUT NATURE | DOMINIO DE THARSYS** | VALENCIA, SPAIN | 11.5% | 37.5*Fresh with fine bubbles, clean floral notes and nice grassy aroma. Follows the Methode Champenoise before being bottled and rested for 16 months.***BRUT ROSÉ | PUNTINI, ROSÉE CONNECTION** | NEUSIEDLERSEE, AUSTRIA | 10.5% | 47.5*Rosée Connection was launched in 2012 by winemaking couple Markus and Bernadette Altenburger. The aim was to make exceptional rosé wines from native varieties.***PET NAT | BRUT NATURE | KALKSPITZ, CHRISTOPH HOCH** | HOLLENBERG, AUSTRIA | 2015 | 11% | 49.5*The combination of grape varieties that go into the Kalkspitz work together to make a crisp, balanced Pet Nat (Grüner Veltliner, Zweigelt, Sauvignon Blanc amongst others) which is simultaneously fruity and earthy with a textural richness that comes from the lees contact.*

ROSÉ

AREAL VINHO VERDE ROSÉ | QUINTA POUSSADA, PORTUGAL | 12% | 4 | 22*Fresh and elegant with excellent balance on the palate. Fresh strawberries on the nose, widely enjoyed as an aperitif.***'JERRY & BARRY' 2016 BY ROSÉE CONNECTION** | NEUSIEDLERSEE, AUSTRIA | 2016 | 11% | 33.5*Jerry & Barry is a 50/50 mix of Zweigelt and Blaufränkisch grapes yielding a very pure but refreshing example of Rosé in the bottle. The wine spent an extended amount of time on its lees in order to gain complexity.*

WHITE

125CL | BOTTLE

TIGRE & DRAGON | GALICIA, SPAIN | 2017 | 11% | 4.8 | 23*Crisp, dry and refreshing.***TREBBIANO D'ABRUZZO "FRENTANO", CANTINA SOCIALE FRENTANA** | ABRUZZO, ITALY | 2017 | 12.5% | 5.3 | 27*Light & dry.**Attractively fresh with notes of yellow plums, pears and apples. (S)***BLANCO, GRAN CERDO** | RIOJA, SPAIN | 2017 | 12.5% | 5.4 | 29.5*Rich & fruity.**An anti-establishment triumph for winemakers Marmota & Gonzalo Gonzalo. Pale, very fresh and with good acidity, like a crisp green apple from the Viura. (S)***PETIT BOURGEOIS, DOMAINE HENRI BOURGEOIS** | LOIRE VALLEY, FRANCE | 2016 | 12% | 6.2 | 33.5*Mineral & dry.**Remarkably aromatic with pleasant flower and fruit fragrances recalling the flower of the vine and the fruit of the Sauvignon. (S)***ELGIN RIDGE 282 SAUVIGNON BLANC** | ELGIN VALLEY, S. AFRICA | 2015 | 14.5% | 6.9 | 37*Exotic & fresh.**High altitude (282m), super dry Sauvignon with sweet apricot and peach aromas with classic fresh minerality. (O) (S)***TRANSPARENTE, CIDRERIE DU VULCAIN** | FRIBORG, SWITZERLAND | 2016 | 4% | 7.5 | 39*This effervescent cidre develops a natural prise de mousse in bottle.**Labelled as demi-sec but tastes near dry.***GRÜNER VELTLINER TERRASSEN, WEINGUT JURTSCHITSCH** | KAMP VALLEY, AUSTRIA | 2016 | 12.5% | 41*Citrus aromas (lemon peel and grapefruit) complemented by stone fruit and fresh vegetal notes, hints of white pepper. Outstanding. (S)***TIZENHAT WHITE FIELD BLEND, WEINGUT WACHTER-WIESLER** | SUDBERGENLAND, AUSTRIA | 2016 | 12.5% | 43*Macerated for 4 hours and barrel aged. Hand harvested. (S)*

WHITE

125CL | BOTTLE

RIESLING TROCKEN, THORSTEN MELSHEIMER | MOSEL, GERMANY | 2016 | 10.5% | 45
Small batch dry Riesling, fermented in large neutral oak casks. (S)

DINAVOLINO BIANCO, AA DENAVOLO | EMILIA-ROMAGNA, N. ITALY | 11.5% | 47
An exuberant, tannic, amber wine. Full of character, dry, tannic with aromas of yellow plums, dried flowers and more. (S)

NEUBURGER BETONT, MARKUS ALTENBURGER | LEITHABERG, BERGENLAND, GERMANY | 2014 | 11.5% | 52
Neuburger is an indigenous white grape rarely vinified as a single variety. The wine is aged for 7 months on the lees before bottling. (S)

RED

TIGRE & DRAGON | GALICIA, SPAIN | 12% | 4.9 | 24
Easy-drinking Grenache with light oak and spice.

RIOJA GRAN CERDO | VALENCIA, SPAIN | 2017 | 13.5% | 5.4 | 28
Cherry-red, purplish, brilliant colour with primary notes of fresh fruit, strawberries, raspberries, cherries and violets. Rich with clean mineral granite tones. (S)

"LES GALETS", VIGNERONS D'ESTÉZARGUES S. RHÔNE, FRANCE | 2016 | 14% | 5.8 | 31
*Juicy & fruity.
 Very juicy with a soft, slightly cloudy purple colour and gentle flavours of blackberry, liquorice, pepper and nutmeg. (UFF)*

MALBEC BONARDA, EL ABASTO MENDOZA, ARGENTINA | 2016 | 12.5% | 6.1 | 34
*Aromatic & herbaceous.
 A brilliant Natural blend Bonarda Malbec blend from the innovative Family Zuccardi, with soaring aromatics and stemmy freshness. Recommended served chilled. (V)*

THIRST GAMAY, RADFORD DALE | COASTAL REGION, S. AFRICA | 2017 | 11% | 6.7 | 37.5
*Light & fresh.
 Expressive red fruits, herbaceous tomato-leaf and a fantastic length. (minimal intervention, low sulphite) (S)*

125CL | BOTTLE

GNEISZ ES CSILLAM RED BLEND, FRANZ WENINGER | SOPRON, HUNGARY | 2015 | 13.5% | 7.4 | 42
Fruity, grassy & spicy with citrus notes.

The grapes come from 15 year old vines planted on Gneiss and Mica Schist soils. The fruit is hand-harvested, spontaneously fermented using wild yeast in steel tanks and is then aged in oak barrels for 12 months, undergoing malolactic fermentation. Low sulphur. (O) (UF) (UFF)

RAISINS GAULOIS GAMAY VDF, LAPIERRE | VIN DE FRANCE | 2016 | 12.5% | 42.5
*Light & Easy.
 This is a lovely, refreshing grapey Gamay with lively acidity. Bright nose with fresh strawberry and summer fruits. (S)*

PICCOLA PESTE VALPOLICELLA, AA TERRE DI PIETRA | VALPOLICELLA, ITALY | 2016 | 12% | 44
*Medium & fruity.
 Far from a little pest! This is bonny and bright with oodles of sweet cherry fruit with a touch of wild raspberry on the finish. Rested for eight months in steel tanks and a further two years in the bottle. (S)(O)*

BLAUFRÄNKISCH VOM KALK, MARKUS ALTENBURGER | LEITHABERG, BERGENLAND, AUSTRIA | 2016 | 12.5% | 47
The grapes come from the calcerous soils of the Leithaberg, which give the wine a fresh acidity and refined structure. (S)

BIERZO TINTO, BODEGAS PITTACUM | BIERZO, SPAIN | 2012 | 14.5% | 49
*Deep & intense.
 A complex bouquet from the Mencia grape with a wide range of aromas including red & black fruits, liquorice and mineral tones. Pleasant woody hints, spices. Aged in eight months in French & American oak. (S)*

PINOT NOIR LANGENLOIS, WEINGUT JURTSCHITSCH | KAMP VALLEY, AUSTRIA | 2012 | 13.5% | 53
The Langenlois Pinot Noir comes from the Schenkebichl vineyard, a site where gneiss and calcerous soils meet. This is an elegant, cool climate Pinot Noir with influence from the neighbouring Grüner Veltliner vines. Eighteen months maturation before further bottle ageing. Integrated tannins and an elegant spine of acidity.

RED

125CL | BOTTLE

MERLOT 'HEIDEBODEN', CLAUS PREISINGER | BERGENLAND, AUSTRIA | 2015 | 13.5% | 55

Heideboden is a renowned site on the eastern parts of Lake Neusiedlersee, predominantly planted with red varieties. The grapes are kept on the skins for 3 weeks and spontaneously fermented in inox tanks. Dark ruby garnet, deep kernel, hints of violet and mineral, dark berry confit, cedar and sweet cherry. Plenty of balanced acidity. Preisinger is a rising star in Austrian viticulture and this elegant red is testament to this. (B)

LEMBERGER, WEINGUT ROTERFADEN | WÜRTTEMBERG, GERMANY | 2016 | 12% | 57.5

The Lemberger (Blaufränkisch) grapes are spontaneously fermented and then aged on the lees for ten months in four year-old 300-600 litre barrels. Olympia & Hannes plant, pick stamp and bottle every stage by hand on dry, limestone terraces. With such minimal intervention, this is a true expression of terroir. (S)

VINO ROSSO LEGGERO, WEINGUT PRANZEGG | BOLZANO, S. TYROL, N.ITALY | 2016 | 11% | 59

A stunning Natural red wine made by German Martin Gojer in Northern Italy. 60% Vernatsch, 20% Lagrein, 10% Merlot from a 0.3 hectare plot of vines planted on sandy clay soils of volcanic origin. Minimal intervention, spontaneous fermentation using wild yeast, extended time on the lees with no fining or filtration. The winemaker recommends this wine to be served slightly chilled. (B) (O) (V) (S)

PINOT NOIR ROT MURLE SANS SOUFRE, DOMAINE PIERRE FRICK | PFAFFENHEIM, ALSACE, FRANCE | 2015 | 14% | 61

Rich & complex.
Bright red in colour, discreet aromas of cassis, griottine and black cherry with blackberries. This Natural Wine displays warmth and rich leather notes with barky tones and fresh, soft tannins. Vines are grown in 12 ha of land in Alcase between Colmar and Guebwiller. Only natural yeasts are used and the winemaking process is exclusively by hand. The wine is left on the lees for five to nine months in century old oak casks with zero stirring. (O)(B)(S)

WINE KEY

(O) ORGANIC (PO) PRACTISING O (M) MINIMAL INTERVENTION

(S) SUSTAINABLE (B) BIODYNAMIC (UF) UN FILTERED

ALL WINE VINTAGES ARE SUBJECT TO CHANGE WITHOUT NOTICE. OUR WINES ARE CHOSEN FOR THE HIGH STANDARD OF VITICULTURE TECHNIQUES USED TO PRODUCE

THEM AND THE MINIMAL INTERVENTION THOSE TECHNIQUES REQUIRE. AS SUCH, SOME OF THESE WINES ARE CLOUDY, EXACTLY HOW THE WINEMAKER INTENDED.

ABSINTHE, VERMOUTH ET COGNAC

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ABSINTHE JADE 1901 | 68% | SAUMUR, FRANCE | 8

LA FEE PARISIENNE | 68% | FRANCE | 6

LIQUORISTERIE DE PROVENCE VERSINTHE | 45% | AIX-EN-PROVENCE, FRANCE | 7.5

We serve our Absinthes in the traditional drip manner to share.

DOLIN BLANC | 16% | 3

Ugni Blanc vermouth

DOLIN ROUGE | 16% | 3

NOILLY PRAT ROSSO | 18% | 3.2

matured in oak in the open air before flavouring and fortification.

The blend is aged for a further year.

LILLET BLANC | 17% | 3.2

Bordeaux white wine aperitif using local white wines & fruit brandies.

Matured in oak for six to twelve months.

COCCHI AMERICANO | 16.5% | 3.5

based on the original recipe for Kina Lillet, a vital ingredient

of the Vesper Martini. Big quinine bitterness.

CONTRATTO ROSSO | 17% | 3.5

31 botanicals from the old secret Contratto recipe.

Only 16 are known but include rhubarb root & yellow sweet clover.

MARTINI RISERVA RUBINO | 18% | 3.2

wines from Piemonte including Langhe Nebbiolo & three

types of wormwood; Absinthium, Pontica & Vulgaris.

MARTINI AMBRATO | 18% | 3.2

wines from Moscato d'Asti and contains three

types of wormwood; Absinthium, Pontica & Vulgaris.

Vermouths can be served chilled, neat, over large ice or with the following tonics:

East Imperial Yuzu Tonic | 1724 Andean Tonic | Merchant Heart Hibiscus Tonic

FRANÇOIS VOYER VS | 40% | 4.2

AUGIER LE SAUVAGE | 40.8% | 5.2

MERLET BROTHERS BLEND VSOP | 40% | 5

FRANÇOIS VOYER VSOP | 40% | 5.5

Served over large ice, neat or warmed in a cognac balloon.

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@THEDAISYNQ

TIB STREET, NQ, MANCHESTER

CHARTREUSE

The Elixir of Life

CHARTREUSE VERTE | 55% 4.5

served on the rocks

CHARTREUSE JAUNE | 40% 4

served on the rocks

CHARTREUSE VEP | 54% SERVED CHILLED 12

Vieillessement Exceptionnellement Prolongé.

VEP is aged in oak casks for a longer period.

CHARTREUSE CUVÉE DES MEILLEURS DE FRANCE SOMMELIERS 5

This edition of Chartreuse has been crafted by some of the most well-regarded sommeliers in France.

THE LAST WORD 8

Chartreuse Verte, Maraschino & fresh lime juice

PX COCKTAIL 9

Honeycomb & chamomile Johnnie Walker Black, PX, Fernet Branca, flamed orange oil & Chartreuse Verte

NUCLEAR DAIQUIRI 9

Wray & Nephew, Chartreuse Verte, lime, falernum, a little chilled water, rich simple syrup

SOFTS & MINERALS

HOMEMADE LEMONADE

ELDERFLOWER 3.5

GINGER & MINT 3.5

LYCHEE 3.5

ALOE VERA WATER 4

COCONUT WATER 4

A selection of fresh juices, minerals, tonics & mixers are available daily.

Please ask your server for today's selection.

BOISSONS CHAUD

Our Ozone Empire espresso blend is produced from beans from Brazil, Colombia, Guatemala & Ethiopia to deliver as much caramel, chocolate and sweetness into an espresso as possible.

ESPRESSO 2

MACCHIATO 2

CAPPUCINO 2.5

FLAT WHITE 2.5

LATTE 3

MOCHA 3

Our fine loose-leaf tea is sourced from the Rare Tea Co. purveyors of artisan loose leaf teas to the finest establishments in the land.

SINGLE ESTATE ENGLISH BREAKFAST 2.5

EARL GREY 2.5

CHINESE GREEN 3

FINEST JASMINE 3.5

MOROCCAN NA NA MINT 3.5

Soy, Almond, Oat, Coconut available upon request with a surcharge of 50p

A black and white illustration of a cockatiel perched on a branch, surrounded by dense tropical foliage. The bird is the central focus, looking towards the viewer. The background is filled with various types of leaves and branches, creating a lush, jungle-like atmosphere.

HOUSE RULES

1. THERE'S A RELAXED DRESS CODE
2. MEMBER PERKS ARE OFFERED TO MEMBERS ONLY
3. BAR IS OPEN TO THE PUBLIC
4. LAPTOPS SWITCH TO SLEEP MODE AFTER 6PM
5. WE'RE CHILLED. KEEP IT CHILLED
6. NO SPARKLERS
7. DON'T ASK FOR CREDIT, YOU DON'T WANT TO BE EMBARRASSED
8. YOUR GUESTS ARE YOUR RESPONSIBILITY.