COCKTAILS

Captain Morgan's Strawberry Daquiri Juicy strawberry and tart lime, with red berries and	9.00
a sweet & spicy notes of Captain Morgan Spiced Rum.	
Smirnoff Passionfruit Martini Smirnoff Vodka combined with passion fruit and lime i balanced with smooth notes of vanilla and marshmallo	
The Monster Morgan's Spiced rum mixed with dark rum, Crème de Banana and pineapple with a Wray & Nephew float.	9.95
Edinburgh Bramble A twist on a classic. Edinburgh Gin with Edinburgh Gin Raspberry Liqueur, sugar syrup & lemon.	9.95
Espresso Frankentini Our own take on the classic Espresso Martini but with a taste of Morgan's Spiced Rum and Baileys.	10.00
Goblet of Fireball Try our fiery special, a mix of Disaronno and Fireball Cinnamon whisky mixed with Apple and Pineapple.	9.95
Corpsey Colada Try our Pina Colada with a strawberry twist, containin Tequila Rose, Malibu, Pineapple, milk and cream. Finis off with a swirl of Strawberry Puree. (contains dairy)	
Purple Monster Martini Raspberry Corkey's, Blue Curacao and Grenadine mixed with Lemonade and Glitter	9.95
Blood Red Martini Corky's Sour Cherry Schnapps, Vanilla Vodka with a dash of Lemonade.	9.95
Silver Bullet Olmeca Tequila, Blue Curacao, Midori, Pineapple and	9.95 Apple
	10.50
Try our Bubbly Potion with a split personality! The red taste of Elderflower Gin and Cranberry	

The Black Death

before tasting the Green Melon of Midori.

Inspired by the Great Fire of Edinburgh 1824, our activated charcoal infused cocktail includes: Raspberry Vodka, Havana 7, Drambuie, Disaronno, Bitters, miraculous Foamer, Lemon, and Pineapple. (Vegan option available)

COCKTAIL STEINS

Cherry Cocktail Stein	26.00
Disaronno, Corky's Sour Cherry, Cranberry Juice, and	1
Lemonade. Finished off with a Black Cherry VK!	
Apple Cocktail Stein	26 00

Morgans Spiced Rum, Corky's Sour Apple, Apple juice, and Lemonade. Topped with an Apple & Mango VK!

Blue Raspberry Cocktail Stein Stolichnaya Raspberry Vodka, Corky's Blueberry, Blue Curacao, and Lemonade. Finished off with a Blue VK!

11 INCH PIZZAS

For our 11-inch pizzas, we use fresh dough that has been cold proved for at least 48 hours to develop the flavour, resulting in a crisp base with an irresistible crust.

Dairy free mozzarella available.

	Victor Frankenstein Sugo, mozzarella, spinata calabrese salami, basil, EVOO	15.00
	Elizabeth Lavenza (v) Sugo, mozzarella, fire roasted red peppers, mixed olives, red onion, EVOO	14.50
	Greyfriars Bobby Sugo, mozzarella, haggis, red onion, Irn Bru chilli jam (vegetarian haggis available v)	15.50
	The Monster Show Sugo, mozzarella, spinata calabrese, chorizo, nduja, Proscuitto, basil, EVOO	17.00
Contract of the Contract of th	Captain Robert Walton Sugo, mozzarella, nduja, blue cheese, wood roast red peppers	15.50
	Dr. Henry Clerval Sugo, mozzarella, Proscuitto, parmesan, rocket	16.00
	Mary Shelley Sugo, mozzarella, chorizo, Stornoway black pudding, basil	15.50
	The Origin of Science Fiction (v) Sugo, mozzarella, basil, EVOO	12.50

MONSTER BOLTS

Our signature dough twists are made with fresh dough twisted with a flavour of choice & a pot of sugo

Sea Salt & EVOO (v+)	5.00	Sugo (v+)	1.50
Haggis	5.00	Chipotle Mayo (v+)	1.50
Mozzarella (v)	5.00	Irn Bru Chilli Jam (v+)	1.50
Mixed Olives (v+)	5.00	Whipped Nduja	1.50
Nduja	5.00	Lemon Aioli (v+)	1.50
Veggie Haggis (v+)	5.00	Hot Sauce (v+)	1.50

Full allergen information is available upon request. (V)-Vegetarian (V+)-Vegan. A 4% optional service charge will be added to your bill.

CHECK OUT OUR MONSTROUSLY GOOD MERCH

T-Shirts	23.00	Lighter & Bottle Openers	6.00	Key Rings	6.50
Hoodies	40.00	Hand-Made Earrings	9.00	Tote Bags	15.00
Beanies	15.00	Fridge Magnets	8.00		

Ask at the bar or order online at www.frankensteinedinburgh.co.uk

DESIRE FOR **ACCEPTANCE**

Go on, have a side. These dishes, like The Creature are simply looking for acceptance & love

Sea Salted French Fries (v+)	5.50
Marinated Olives (v+)	5.00
Rocket, Red Onion, Red Pepper & Balsamic (v+)	5.50
Cajun Waffle Fries (v+)	6.00
Garlic & Basil Flatbread (v+)	5.00
Cheesy Garlic Flatbread (v)	6.00

SCIENCE **EXPERIMENT**

27.00 Charcuterie for 2 Spinata calabrese salami, chorizo, Proscuitto, whipped nduja, olives, wood roast peppers,

CRUST DIPPERS

Sugo (v+)	1.50
Chipotle Mayo (v+)	1.50
Irn Bru Chilli Jam (v+)	1.50
Whipped Nduja	1.50
Lemon Aioli (v+)	1.50
Hot Sauce (v+)	1.50

SHOOTERS

Scottish Breakfast	4.50
Start your day (or night) off right	
with Vodka, Drambuie, and Apple.	
Blood Moon	4.50
Make your blood curdle with Tequila Rose,	1.50
Archers and Grenadine.	
Archers and Grenadine.	
Spicy Bride	4.50
For the sophisticated among us who enjoy it sweet,	11,00
hot and spicy. Apple with Amaretto and a	
hot kick of Cinnamon Fireball.	
Sucker Punch	4.50
Enjoy the sweet Smirnoff Vanilla and cranberry	
juice before being hit with Corky's Sour Apple.	
Devils Eye	4.50
Stare down the glass with a shot of Tequila and	
Blue Curacao, bombed in Lemonade and Grenadine.	

BEER & CIDER

Draugnt	Country	ADV	Price
Tennent's	Scotland	4.0%	5.90
Paolozzi	Scotland	5.2%	6.30
Gamma Ray	England	5.4%	6.60
Madrí Excepcional	Spain	4.6%	5.90
Birra Moretti	Italy	4.6%	6.30
Guinness	Ireland	4.1%	6.50
Aspall Cider	England	4.5%	6.20
Beaver Town Neck Oil	England	4.3%	6.60
Bottled			
Desperados	France	5.9%	5.30
Budweiser	USA	5.0%	5.30
Corona	Mexico	4.6%	5.30
Peroni	Italy	5.1%	5.30
Magners Apple	Ireland	4.5%	5.10
Kopparberg	Sweden	4.5%	6.60
Crabbies Ginger Beer	Scotland	4.0%	5.90
			The second

WINES

White	175ml	250ml	Bottle
Le Troubadour Ugni Blanc	7.50	9.60	29.00
Colombard Vin de France			
Alto Bajo Sauvignon Blanc	8.20	11.00	33.00
Statua Pinot Grigio delle Venezie	8.20	11.00	33.00
Rose The Bulletin Zinfandel Rose	7.20	9.40	29.00
Red			
Alto Bajo Merlot	7.30	9.50	30.00
The Paddock Shiraz	7.70	10.30	31.00
0 11:		TA THE	The same
Sparkling	125ml		
Vaporetto Prosecco NV	6.50		39.00
Champagne			
Moet et Chandon			90.00
Laurent-Perrier Brut			110.00
Laurent-Perrier Rose			140.00