



Bottomless BRUNCH

BAHA
Tasting House & Grill

BOTTOMLESS BRUNCH 38.95PP

CHOOSE ONE DISH & ENJOY UNLIMITED DRINKS FOR 90 MINUTES FROM THE BOTTOMLESS DRINKS MENU.

WELCOME BITES FOR ALL BOOKINGS!

When you sit down for your booking a selection of Pita bread, carrot & cucumber with hummus with olive oil, paprika & topped crispy onions; as well as nachos with guacamole, sour cream, cheese sauce, red chilli & chives are brought out to the table.

FOOD MENU

Dishes

BBQ STICKY PULLED PORK MELT

Served in a toasted baguette with lashings of mixed cheddar cheese & sour cream dip.

TOKYO STREET BAGUETTE

Teriyaki beef steak, red & green onions, roasted peppers served in a toasted baguette with grilled tomatoes.

MEATBALL SUB

Mini pork balls, tomato & oregano sauce, melted mozzarella served in a crispy baguette with a balsamic drizzle & crispy onions.

VEGAN WRAP (ve) (df)

Pickled beetroot, vegan feta, roasted red peppers, red onions, cucumber, tomato, hummus & salad shoots served with rainbow slaw.

BAHA'S SIGNATURE BURGER

Salt & pepper beef patty, served in a glazed brioche bun with nacho cheese, iceberg lettuce, tomato, gherkin, garlic mayonnaise, rainbow slaw.

"BANG BANG" BURGER (v)

Chargrilled halloumi, glazed brioche bun, Habanero jam, lettuce, tomato, rainbow slaw.

BUTTERMILK CHICKEN BURGER

Buttermilk chicken breast served in a glazed brioche bun with iceberg lettuce, tomato, gherkin, garlic mayonnaise, rainbow slaws.

PLANT BURGER (ve) (df)

Plant based patty, topped with melted vegan cheese, gherkins, tomato, lettuce & piri piri spiced mayo & rainbow slaw.

ADD SIDES

ADD ANY OF THE THESE SIDES FOR 2.95 EACH

- HOUSE SALAD (ve) (gf) (nf) (df)
- RAINBOW SLAW (ve) (gf) (nf) (df)
- SKIN ON FRIES (v) (gf) (nf) (df)

ADD ANY OF THE THESE SIDES FOR 3.95 EACH

- CHEESY FRIES (v) (gf) (nf)
- TRUFFLE FRIES (gf) (nf)
- ONION RINGS (ve) (nf) (df)
- MAC & CHEESE (v)

KEY: (v) Vegetarian | (ve) Vegan | (gf) Gluten free
(nf) Nut free | (df) Dairy free

ALLERGIES & DIETARIES:

Whilst we endeavour to ensure that our produce is free from allergens as described for each dish, we cannot completely guarantee safety from trace transference, particularly for severe cases. If you have any dietary requirements please let our staff know.

SEE THE 'BOTTOMLESS DRINK MENU ON THE NEXT PAGE FOR YOUR CHOICE OF DRINKS.

TERMS & CONDITIONS ARE ON THE LAST PAGE.

SAY HI, TAG... #BAHABOWNNESS

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PLEASE BE AWARE ALL FOOD IS SERVED TOGETHER

PLEASE NOTE A SERVICE CHARGE OF 7.5% IS ADDED TO ALL BILLS

PLEASE NOTE THAT ALL MENUS ARE SAMPLES, DISHES & PRICES ARE SUBJECT TO CHANGE

Contact us or book a table on: 015392 77515 | bahabownness.com | BAHA, 18 Ash Street, Bowness-on-Windermere, LA23 3EB



Bottomless BRUNCH

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BOTTOMLESS DRINKS MENU

PICK FROM ANY OF THESE DRINKS

You must have finished your drink before you can ask for your next beverage.

COCKTAILS *By the glass*

PORNSTAR MARTINI

JJ Whitley Artisanal Vodka, Passoa, Passion Pure, Pineapple Juice, Lemon Juice, Vanilla Syrup

ESPRESSO MARTINI

JJ Whitley Artisanal Vodka, Kahlua, Coffee, Vanilla Syrup.

PEACH MARTINI

Archers, JJ Whitley Artisanal Vodka, sugar syrup, lemon juice, Grenadine, peach syrup, pineapple juice.

BEERS & CIDER *Served as a pint*

Bud Light (ABV 3.5%)

Stella Artois Unfiltered (ABV 5%)

Magners Dark Fruits (ABV 4%)

BUBBLY *Served as 125ml glass*

Prosecco Dry

SOFTDRINKS *Served as a pint*

Draught Cola, Diet Cola or Lemonade

SPIRITS & MIXER

Served as 25ml single measure & topped with a draught mixer choice from cola, diet cola or lemonade.

JJ Whitley Artisanal Vodka

JJ Whitley London Dry Gin

Bacardi Carta Blanca or Spiced Rum

Gelstons Whisky

RED WINE *Served as a 175ml glass*

Between Thorns Cabernet Sauvignon

Cullinan View Shiraz

Short Mile Bay Merlot

WHITE WINE *Served as a 175ml glass*

Cullinan View Chenin Blanc

Between Thorns Chardonnay

Short Mile Bay Sauvignon Blanc

ROSE WINE *Served as a 175ml glass*

Whispering Hills White Zinfandel

SAY HI, TAG... #BAHABOWNESS

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VIP PACKAGE ADD FOR 10.95

GO ALL OUT

Be a VIP with more drinks choices and a delicious sweet to finish your brunch. Must be booked for the whole table.

COCKTAILS *By the glass*

LONG ISLAND ICE TEA

JJ Whitley Artisanal Vodka, JJ Whitley Gin, Bacardi Carta Blanca, Jose Cuervo Tequila, Cointreau, Lemon Juice, Sugar Syrup.

OLD FASHIONED

Bankhall, dark sugar syrup, Angostura Bitters.

WHISKY SOUR

Bankhall, lemon juice, Sugar Syrup, Foamer, Angostura Bitters.

AMARETTO SOUR

Disaronno Amaretto, lemon juice, sugar syrup, Foamer, Angostura Bitters.

PINA COLADA

Bacardi Coconut, Coconut syrup, pineapple juice, lemon juice, pina mix.

MELON CHOICE

Jose Cuervo Tequila, sugar syrup, lemon juice, melon liqueur.

SEX ON THE COAST

JJ Whitley Artisanal Vodka, JJ Whitley London Gin, Blue Curacao, lemon juice, pineapple juice, orange juice, lemonade.

FULL ON PASSION

DMF Passion Fruit, Passoa, sugar syrup, lemon juice, Foamer, dash Cranberry bitter

SOUR CHERRY

Disaronno, Cherry brandy, Foamer, Orgeat, lemon juice, Cranberry juice,

RASPBERRY REFRESHER

Raspberry DMF, Sugar syrup, lemon juice, lemonade.

MANGO RUM PUNCH

DMF Mango, Bacardi negra, Orgeat, Angostura bitters, lemon juice, pineapple juice.

PINK GIN SOUR

JJ Whitley Pink Gin, Grenadine, Foamer, sugar syrup, lemon juice.

BEER & CIDER *Pints*

Bud Light (ABV 3.5%)

Stella Artois Unfiltered (ABV 5%)

Camden Hells (ABV 4.8%)

Camden Pale Ale (ABV 4%)

Peroni Nastro Azzurro (ABV 5.1%)

Neck Oil Session IPA (ABV 4.3)

Corona (ABV 4.5%)

Guinness (ABV 4.3%)

Asahi (ABV 5.2%)

Goose Island Midway (ABV 4.1%)

Orchard Pig Reveller (ABV 4.5%)



Churros

Includes in our premium package is something sweet to finish. Enjoy! Churros served jumbo style, with a chocolate and a toffee dipping sauce.

MENU'S ARE SAMPLES & SUBJECT CHANGE

PLEASE READ OUR TERMS & CONDITIONS ARE ON THE NEXT PAGE.

BOTTOMLESS BRUNCH TERMS & CONDITIONS

REFILLS

As soon as you've sipped the last drop of your current drink, you can order a refill!

Plus to make sure you get your drinks before your time runs out we will be coming to the table 15 minutes before the end of your 90 minute slot to get your last drinks order.

FOOD

Food doesn't have an endless supply – it's pretty amazing, but not bottomless! The £38.95 price includes the welcome bites & a main dish with the option to add additional side for a set price.

TIMINGS

Your reservation is locked in for a sweet 90 minutes. If you're fashionably late, no worries, but time waits for no one – so your dining time will have a stylish deduction. Plan ahead and but be late, no one wants warm drinks & cold food.

AGE RESTRICTIONS

Oh, and speaking of age, this party is strictly for the 18+ crowd. Sorry, kiddos, we'll catch you on the next round!

BOOKING PREPAYMENT

And did we mention? Bookings only require a £10 person deposit upfront, just to make sure everything's smooth sailing. The remained can be paid on the day.

GOOD TIMES ALL AROUND

We're all about having a great time and we'd hate to cut out the fun, but our team might need to slow things down if anyone shows signs of being too intoxicated.

VIP PACKAGE

Want that VIP treatment, upgrade in advance and save the hassle on the day. The whole table needs to upgrade, you can't leave anyone out. All for one and one for all!

USE WITH OTHER OFFERS, DISCOUNTS & LOYALTIES

Our Bottomless Brunch is priced so competitively that no other discounts, loyalty schemes or promotions can be used with it. This includes all add ons and sides (Nice try :)).

DEPOSIT

A £10 deposit per person is required at the time of booking.

BOOKING

Bookings made for Bottomless Brunch are for the whole table and everyone will be required to choose from the Bottomless Brunch Menu. If you wish to upgrade to the VIP Package then the whole table is required to upgrade.

All bookings are non-refundable and non-transferable.