





THE SUN *Always* SHINES ABOVE THE CLOUDS

Welcome to CLOUD23, where the divine meets the delightful. Our handcrafted cocktails, inspired by the legendary gods of Greek mythology, are masterfully created by our talented mixologists to provide an unparalleled drinking experience. We take pride in our cocktails, which are made with the finest ingredients and the utmost care by our skilled mixologists.

Each drink is a work of art that will delight your taste buds and satisfy your cravings.

Along with these inspired creations, we also offer classic cocktails and an extensive selection of high-quality champagnes. Enjoy the breathtaking views of the Manchester skyline from the 23rd floor while sipping on these mythical and timeless drinks. Let the gods be your guide and raise a glass to an unforgettable evening.

23



ZEUS



AMBROSIA

Martell VS, Cassis, Maraschino, Lemon, Anise,
Mixed Berries, Champagne & Bergamot Foam.

AROMATIC & TANGY
WITH ZESTY FINISH

14.00

OLYMPUS

Johnnie Walker Black, Gosling Black,
Banana Liquor, Plum Bitters &
Discarded Banana Syrup.

BOLD, WELL-ROUNDED
AND MEMORABLE

15.00



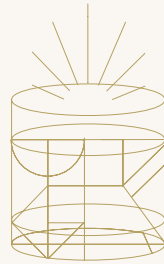
ΔΙΑΣ

Experience the power of the gods with our Zeus, King of Gods and Ruler of the Sky & Thunder. Each crafted drink boasts a burst of refreshing complex drink of citrus and aromatic bitterflavours. With a history dating back to the dawn of civilization, Zeus embodies strength, wisdom, and justice.

ÆGIS

Bulleit Bourbon, Suze, Mozart Dark, Chocolate Bitters, Absinthe Mist, Demerara, Coffee Smoke.

BOOZY, RICH, SWEET & COMPLEX WITH A COFFEE NOTES FINISH 16.00



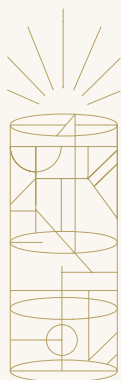
EUROS

Everleaf Mountain, Raspberry, Lemonade, Strawberry & Mint.

EFFERVESCENT, SURPRISING WITH LIVELY FINISH 12.00



APOLLO



HYDRA

Don Julio Blanco, Lime, Chilli, Grapefruit,
Red pepper, Cointreau, Soda.

AROMATIC & FRESH
WITH SPICY TONE

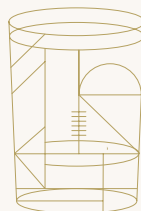
17.00

MOISA

Shiso infused Havana 3, Galliano,
Pineapple, Elderflower, Lime.

BRISKY AND SMOOTH\
WITH HERBAL COMPLEXITY

11.00



ΛΠΟΛΛΩΝ

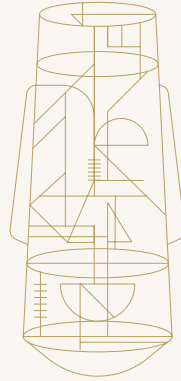
Celebrate the radiance Apollo. Imbued with aromatic, herbal and spicy flavours, just like the Greek god of music, poetry, and the sun. Bask in the brilliance of Apollo, the spirit of the divine musician, as you savour the intricate and bold flavours.

HERCULES

Havana 7, Melonade, Poire William, Lime, Watermelon, Apple, Pineapple.

CITRIC REFRESHING,
STRIKING WITH EXOTIC FINISH

11.00



NOTUS

18+

Everleaf Marine, Lychee, Thyme, Lemon, Apple & Lemon Foam

LIGHT-BODIED, LUSH
WITH FRAGRANT FINISH

8.00



IRIS

23



HERMES

Grey Goose Peach & Rosemary, St. Germain,
Apple, Mediterranean Tonic, Citric.

TALL, ELEGANT
WITH FRUITY FINISH

13.00

ELECTRA

Edinburgh Gin Orange and Basil, Lychee,
Raspberry, Basil, Elderflower, Lemon.

CRISP AND HERBAL,
WITH ZESTY FINISH

11.00



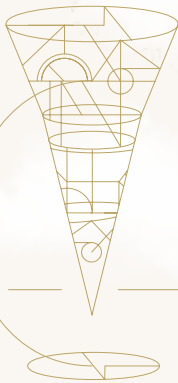
IPIΣ

Embrace the grace and beauty of the goddess Iris with delicate floral and earthy notes, balanced by a touch of sweetness. Savour the complex and harmonious flavours in each glass. Raise a toast to the messenger of the gods and bask in the elegance of the goddess of rainbows.

CALYPSO

Sagatiba Cachaça, Velvet Falernum,
Chateau Les Mingets Sauternes,
Aloe Vera, Lime, Honey

OUTLANDISH, SENSUAL AND
VERY SEDUCTIVE 13.00



ZEPHYRUS

Strawberry, Raspberry,
Cranberry, Lime, Berry Smoke.

INVIGORATING AND
SUCCULENT 9.00

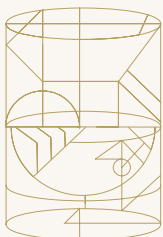
0% ALCOHOL



23



EROS



URANIA

Tarsier Oriental Pink Gin, Apple,
Basil, Watermelon, Citric, Soda

VIBRANT JUICY
AND ENHANCING

12.50

NYX

Sous Vide Lavender infused Tanqueray,
Maraschino, Bluepea, Lemon, Champagne.

SOPHISTICATED, COMPLEX
WITH ROBUST FINISH

11.00



ΕΡΩΣ

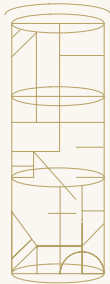
Indulge in the passion, love and desire of the god Eros, infused with juicy, fruity flavours and a touch of sweetness. Irresistible allure of perfect balance in each glass. Raise a glass to the embodiment of passion and let the spirit of the god of love ignite your senses.

PSYCHE

Ketel One, Drambuie, Mozart White, Caramel, Coconut, Aquafaba, Nutmeg.

INDULGING, CREAMY
WITH NUTTY FINISH

13.00

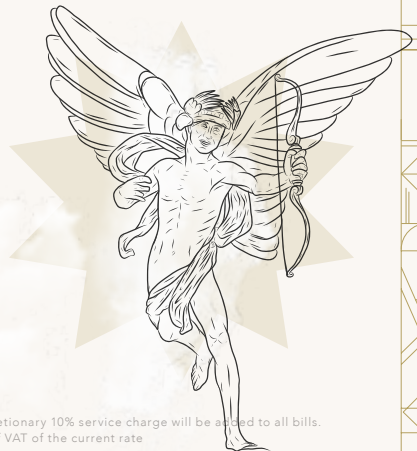


BOREAS

Mango, Apple, Grapefruit, Watermelon, Lemon, Strawberry.

NECTARED AND LUSCIOUS

9.00



Classic

COCKTAILS



MOJITO

Bacardi Carta Blanca, Brown Sugar Syrup, Lime, Mint, Soda.

11.00

COCKTAILS: Strawberry, Raspberry, Passionfruit, Mango

12.00



DARK & STORMY

Gosling Black, Lime, Angostura Bitters, Ginger Beer

12.00



CAIPIRINHA

Sagatiba Cachaça, Brown Sugar Syrup, Lime.

12.00



FRENCH MARTINI

Absolut Vodka, Chambord, Pineapple, Brown Sugar Syrup.

11.00



COSMOPOLITAN

Absolut Citron, Cointreau, Cranberry, Lime.

12.00



APEROL SPRITZ

Aperol, Prosecco, Soda.

12.00

Please advise your server of any allergies or dietary requirements. A discretionary 10% service charge will be added to all bills.
All prices are in British pounds & inclusive of VAT of the current rate



OLD FASHIONED

Bulleit Bourbon, Demerara, Angostura Bitters, Orange.

14.00



NEGRONI

Tanqueray, Antica Formula, Campari, Orange

13.00



BRAMBLE

Tanqueray, Lemon, Sugar Syrup, Crème de Mure, Blackberry

12.00



MARGARITA

Don Julio Blanco, Cointreau, Lime, Agave.

15.00



SINGAPORE SLING

Tanqueray, Cointreau, Benedictine, Pineapple, Lime. Cherry, Orange.

12.00



BLACK/ WHITE RUSSIAN

Absolut Vodka, Kahlua; Coke/ Milk & Cream.

12.00



TOM COLLINS

Haymans Old Tom Gin, Lemon, Sugar Syrup, Soda.

11.00



PORNSTAR MARTINI

Moonshine Vanilla Vodka, Apple, Passionfruit, Vanilla, Prosecco

14.00



PINA COLADA

Bacardi Coconut, Pineapple, Vanilla, Coconut Ice Cream

14.00



LONG ISLAND ICED TEA

Tanqueray, Havana 3, Cointreau, Ketel One, Don Julio Blanco, Lemon, Sugar Syrup, Coke

13.00



MAI-TAI

Bacardi Carta Blanca, Cointreau, Almond, Lime, Gosling Black, Angostura Bitters, Orange, Mint, Cherry.

13.00



ESPRESSO MARTINI

Moonshine Vanilla Vodka, Kahlua, Vanilla Syrup, Espresso.

11.00



PENICILLIN

Johnnie Walker Black, Ardbeg, Ginger Syrup, Lemon, Honey

12.00



SOUR SCOTCH / BOURBON / AMARETTO

Brown Sugar Syrup, Lemon, Bitters, Aquafaba.

Johnnie Walker Black / Bulleit Bourbon / Disaronno

12.00

WINE



WHITE

BERICANTO PINOT GRIGIO - IT

Delicate and fresh with ripe fruits aromas.

175ML

250ML

BOTTLE

9.00

12.00

34.00

JANELAS ANTIGAS VINHO VERDE - PT

Fresh and fruity.

42.00

VIA ALTA CHARDONNAY RESERVA - CL

Fresh, tropical and fruity.

48.00

AKARANA SAUVIGNON BLANC - NZ

Intense Passionfruit and full flavoured and crisp.

14.50

19.00

58.00

RED

CENTRAL MONTE MERLOT - CL

Black cherries and red summer fruits.

9.00

12.00

34.00

RECANTOS DE LISBOA RESERVA - PT

Intense red fruits and delicate spice aromas.

11.50

14.50

42.00

ILLUSION MALBEC BONARDA - AR

Deep and intense plums, black cherries and forest berries.

48.00

VINA CERRADA RESERVA RIOJ - SE

Intense, spiced red cherries, toffee and vanilla

58.00

ROSÉ

PRIMI SOLI PINOT GRIGIO BLUSH - IT

Soft refreshing summer fruits.

9.00

12.00

34.00

BERICANTO ROSE TREVENZIE IGT - IT

Aromas of redcurrant, white peach and citrus.

11.50

14.50

42.00

WHISPERING ANGEL ROSE - FR

Crushed strawberries, peach, rose-water and orange blossom

70.00

PROSECCO

Champagne



CHAMPAGNE	GLASS	BOTTLE
CASTELNAU CLASSIQUE BRUT NV	13.00	75.00
VEUVE CLICQUOT BRUT NV	18.00	100.00
VEUVE CLICQUOT ROSE	19.00	110.00
LAURENT PERRIER CUVÉE ROSE		140.00
DOM PERIGNON		320.00
KRUG GRANDE CUVÉE		400.00
LOUIS ROEDERER CRISTAL		420.00
PROSECCO	GLASS	BOTTLE
BERICANTO PROSECCO DOC	8.50	46.00
EMOTIVO ROSE PROSECCO DOC	9.00	49.00
SEA CHANGE 0% NON ALCOHOLIC	7.00	40.00

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BEERS & CIDERS

	BOTTLE
PERONI 330ML	6.50
ASAHI 330ML	7.00
PERONI <i>GLUTEN FREE</i> 330ML	7.00
HEINEKEN 0% 330ML	5.00
DAMM COMLOT IPA 330ML	8.00
LEFFE BLONDE BELGIAN 330ML	8.00
SASSY POIRE PEAR CIDER 330ML	8.00
OLD MOUT CIDER BERRIES & CHERRIES 500ML	8.00
OLD MOUT CIDER STRAWBERRY & APPLE 500ML	8.00

PLATES

served from 7pm onwards

LUXURY TRUFFLE & PECORINO NUT MIX

Almonds, cashews, macadamias & pecans
with bold richness of pecorino cheese and truffle

4.00 | 286 kcal

FRIED & SALTED GIANT SNACKING CORN WITH CHILLI

4.00 | 220 kcal

PISTOU NUT MIX

Hand-roasted broad beans, peanuts and cashew hand roasted

4.00 | 244 kcal

ROOT VEG CRISP

4.00 | 262 kcal

GORDAL OLIVES

4.00 | 139 kcal

ANTIPASTO TOWER

Roast Garlic Crostini, Smoked Paprika Pita Crisps,
Luxury Truffle and Pecorino Nuts, Rosemary Salami, Venison Salami,
Keens Cheddar, Harrisa Hummus, Pesto Dip, Gordal Olives

32.00 | 1419 kcal

BAR SNACK TRIO

Giant Snacking Corn, Pistou Nut Mix, Root Vegetable Crisp

32.00 | 1419 kcal

DIP COMBO

Rose Harissa Hummus, Pesto Dip, Roast Garlic crostini, Smoked paprika pita crisp

14.00 | 714 kcal



Why not treat yourself to our 2 AA Rosette Podium Restaurant?
Open Tuesday-Saturday 6pm-9:30pm.
Please speak to a member of the Team for availability.

