

Drinks Menu

WINE

white

SAUVIGNON BLANC

Tropical fruits, green citrus, clean dry finish

€32/8

PINOT GRIGIO

Lemons, limes & nutmeg, long sweet structure

€32/8

PICPOUL DE PINET

Zesty with lemon, green apple, and melon aromas and flavours

€35/9

ALBARINO

Apple & apricots, green citrus, light mineral finish

€36/10

CHABLIS

Rich and well balanced, intensely aromatic, tropical fruit flavours, dry finish

€48

red

CABERNET SAUVIGNON

Aromas of mixed berries, herbs, and spice with balanced acidity

€32/8

MERLOT

Medium bodied, violets & cherries, smooth & soft

€32/8

PINOT NOIR

Light & delicate, sun drenched, sweet red fruit

€34/9

RIOJA

Full bodied, red fruits, well balanced rounded structure, oak & vanilla finish

€42

MALBEC

Aromas of mixed berries, herbs, and spiced chocolates

€46

FOR INQUIRIES AND BOOKINGS
01 878 8118

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COCKTAILS

SOUPS

Sloe Gin, Sour Sloe Gin, Lemon, Egg White, Sugar, Bitters

Whiskey Sour, Whiskey, Lemon, Egg White, Sugar, Bitters

Amaretto Sour, Amaretto, Lemon, Egg White, Sugar, Bitters

€14

OLD FASHIONED

Sazerac Whiskey or Cognac, Absinthe, Sugar, Bitters

Old Fashioned, Whiskey, Sugar, Bitters

Rum Fashioned, Dark Rum, Sugar, Bitters

Gin Fashioned, Gin, Sugar, Bitters

€14

DESERT COCKTAILS

Espresso Martini - vodka, kahlua, coffee, baileys

Baileys Heaven - baileys, kahlua, milk, cream, chocolate

€14

APERITIFS

Limoncello Cooler, Limoncello, Raspberry & Mint, Prosecco

Bellini Peach, Prosecco

Ridolini, Cranberry, Lemon, Vodka, Prosecco

Rossini, Strawberry, Prosecco

Kir Royal, Crème de Cassis, Prosecco

Venice Spritz, White Wine & Soda

Aperol Spritz, Aperol, Soda, Prosecco

Campari Spritz, Campari, Soda, Prosecco

Mojito Spritz, Aperol, Soda, Sugar, Lime & Mint, Prosecco

€14

NEGRONI

Barrel Aged Negroni - gin, campari & sweet Vermouth aged in an oak

Barrel Negroni Spagilato - campari, sweet vermouth & prosecco frizzante

€14

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