

COCKTAIL MENU



MADE IN IRELAND VOL II

We have created these cocktails using only the finest new Irish-made spirits. Some are Prohibition classics and some are new creations. Slainté!

ELDERFLOWER AND CRANBERRY SODA	€ 5.95
Elderflower & cranberry syrup, fresh lemon juice, soda water	
FRENCH 75	€ 15.50
Drumshanbo Gunpowder gin, lemon and sugar, shaken and topped with Cattier NV champagne	
AN IRISHMAN IN NEW YORK	€ 12.50
Irishman Founders Reserve whiskey, Luxardo Maraschino, Blind Pig vermouth, Irish aromatic bitters and absinthe mist	
BROOKLYN	€ 11.50
Roe & Co whiskey, Amer Picon, Noilly Pratt and maraschino	
MR BROWNSTONE	€ 11.50
Slane Whiskey, Yellow Chartreuse, Cynar and Irish aromatic bitters	
MO CARA	€ 11.50
Irish or Gaeilge for 'my friend,' this is a twist on the cocktail Old Pal. Teeling Small batch whiskey, Aperol, Cocchi Americano and rhubarb bitters	
AN T-ASAL	€ 12.50
Irish or Gaeilge for 'mule.' Mad March Hare Poitín, freshly squeezed lime juice, ginger beer and Irish citrus bitters	
SCARLETT O'HARA	€ 12.50
Teeling Small Batch whiskey, apricot liqueur, freshly squeezed lemon juice, homemade grenadine and cranberry bitters	
21 GUN SALUTE	€ 12.50
Mór Gin, whiskey, banana, lemon and Irish citrus bitters	
CLOVER CLUB	€ 12.50
Mór gin, Noilly Pratt, homemade raspberry syrup, fresh lemon juice and egg white	
THE LAST WORD	€ 11.50
Dingle Gin, Green Chartreuse, maraschino and fresh lime	
BRONX COCKTAIL	€ 12.50
Jawbox Gin, Noilly Pratt, Blind Pig sweet vermouth and freshly squeezed orange juice	
CORPSE REVIVER NO. BLUE	€ 12.50
Blackwater no5 Gin, Lillet Blanc, Blue Curacao, lemon and absinthe mist	