

## Sparkling

	Wine	Region	Glass	Carafe 500ml	Bottle
1	<b>Brut NV Champagne</b> Pannier	Champagne	-	-	€75.00
2	<b>Prosecco Frizzante</b> Anno Domini	Veneto	€8.00	-	€31.95
3	<b>Bollinger</b> NV Champagne	Champagne	-	-	€95.00

## Rosé

4	<b>Certitude Rosé</b> Fontaine Du Clos	Rhone	€7.75	-	€32.50
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## White

5	<b>Languedoc White</b> Pierre et Papa	Languedoc	€6.25	€16.65	€24.95
6	<b>Vermentino</b> Les Vignes de L'Eglise	Languedoc	€6.65	€17.75	€26.50
7	<b>Sauvignon Du Val De Loire 'Wally'</b> Caves de la Loire	Loire	€7.00	€18.65	€27.95
8	<b>Viognier IGP D'oc</b> Baron de Badassière	Languedoc	€7.15	€19.00	€28.50
9	<b>Pinot Grigio</b> San Giorgio	Veneto	€7.25	€19.35	€29.00
10	<b>Chardonnay 'Le Coin De Paradis'</b> Famille Cros-Pujol	Languedoc	€8.15	€21.65	€32.50
11	<b>Verdejo</b> Val de Vid	Rueda	€8.40	€22.35	€33.50
12	<b>Flower And The Bee</b> Coto de Gomariz	Ribeiro	-	-	€37.50
13	<b>'Lois' Grüner Veltliner</b> Loimer	Lower Austria	€9.00	€24.00	€35.95
14	<b>Albariño</b> Santiago Roma	Rias Baixas	€9.45	€25.25	€37.75
15	<b>Cortese Gavi</b> La Raia	Piemonte	€9.50	€25.35	€38.00
16	<b>Estate Riesling</b> Dreissigacker	Rheinhessen	€9.65	€25.75	€38.50
17	<b>Sauvignon</b> Topuku	Marlborough	€9.75	€26.00	€42.00
18	<b>Lugana</b> Cà dei Frati	Lombardia	-	-	€45.00
19	<b>Chablis</b> Domaine Corinne Perchaud	Burgundy	-	-	€55.00
20	<b>Sancerre</b> Domaine des Brosses	Loire	-	-	€50.00
21	<b>Vir Clesse</b> Emilian Gillet	Bourgogne	-	-	€60.00

## Red

	<b>Wine</b>	<b>Region</b>	<b>Glass</b>	<b>Carafe</b> 500ml	<b>Bottle</b>
22	<b>Grenache Carignan</b> Pierre et Papa	Languedoc	€6.25	€16.65	€24.95
23	<b>Montepulciano / Sangiovese</b> Madregale Rosso	Abruzzo	€6.65	€17.75	€27.50
24	<b>Quinta De Saes</b> Alvaro Castro	Dao	€9.40	€25.00	€37.50
25	<b>Merlot</b> Marcel Martin	Languedoc	€6.75	€18.00	€27.00
26	<b>Garnacha</b> Zorzal	Navarra	€7.25	€19.35	€28.95
27	<b>Montepulciano d'Abruzzo</b> Farnese	Abruzzo	€7.90	€21.00	€31.50
28	<b>Monastrell</b> Tarima	Alicante	-	-	€29.50
29	<b>Malbec</b> El Bar	Mendoza	€7.75	€20.75	€31.00
30	<b>Shiraz</b> 16 Stops	Mclaren Vale	€8.00	€21.35	€31.95
31	<b>Valpolicella Superiore Ripasso</b> Torre del Falasco	Veneto	€9.25	€24.70	€37.00
32	<b>San vito chianti</b> Tenuta San Vito	Tuscany	€8.40	€22.35	€33.50
33	<b>Rioja Crianza</b> Hazienda Grimon	Rioja	€10.00	€26.65	€39.95
34	<b>Cotes du Rhone 'Confidences'</b> Fontaine Du Clos	Rhône	€9.00	€24.00	€36.00
35	<b>Haut Medoc</b> La Peyere	Bordeaux	-	-	€44.00
36	<b>Pinot Noir</b> Mahi Estate	Marlborough	€12.25	-	€49.00
37	<b>Rioja Reserva</b> Hazienda Grimon	Rioja	-	-	€49.95
38	<b>Coto De Gomariz</b> Coto De Gomariz	Galicia	-	-	€46.95
39	<b>Pinot Noir</b> Givry 1er Cru Clos Jus	Burgundy	-	-	€58.00
40	<b>Barolo</b> Massolino	Piemonte	-	-	€80.00
41	<b>Saint Emilion Grand Cru</b> Château Tour du Pas St. Georges	Bordeaux	-	-	€52.00
42	<b>Pauillac AOC</b> Château Gaudin	Bordeaux	-	-	€85.00

*Wine contains sulphites and may also contain traces of egg, milk or fish products.*

## Beer

**Cobra** €4.50  **Hope - Underdog** (Lager) €5.50  **Sierra Nevada Pale Ale** €5.50

**Rascals - Yankee White IPA** €5.50

## Bubbly Ones €14

### New Orleans Spritz

Peychaud's Aperitivo,  
Prosecco, Soda,  
orange oil

### Mango & Hibiscus Bellini

Mango Puree, hibiscus,  
prosecco

### Sloe Gin Fizz

Sloe Gin, fresh lemon,  
blackberry, prosecco

## Cocktails €11

### Short Ones

#### Old Fashioned

Woodford Reserve, house made  
Old Fashioned Syrup, orange  
oil, cherry

#### Whiskey Smash

Whiskey, fresh mint,  
lime, ginger syrup

#### Pineapple Rickey

Mór Pineapple Gin, fresh lime,  
pineapple syrup, soda

#### Corn Oil

Our most popular cocktail.  
Adapted from a very old recipe,  
Goslings Black Seal Rum, Velvet  
Falernum, fresh lime, sugar,  
Dr Adam's Orinoco Bitters

#### White Negroni

Bombay Sapphire, Martini  
Bianco, Luxardo White Bitter,  
stirred and served with a  
lemon zest

#### Mexican Firing Squad

Chilli Infused El Jimador,  
El Jimador Blanco, fresh lime,  
pomegranate

### Long Ones

#### Pina Colada

Bacardi Coco, pineapple juice,  
pineapple & coconut puree,  
tiki bitters

#### An t-Asal

An Irish Mule, Mad March Hare  
Poitin, lime sherbet,  
ginger beer

#### Singapore Sling

Bombay Sapphire Gin,  
Cherry brandy, triple sec,  
lemon juice, pineapple juice,  
pomegranate, soda

#### Mango Collins

Mango Vodka, fresh lemon  
juice, sugar, mango puree,  
soda

#### High King

Teeling Small batch,  
Mead, lemon juice, pink  
peppercorn syrup, ginger ale

#### Dark n Stormy

Goslings Black Seal,  
fresh lime, ginger syrup,  
ginger beer

### Straight Up Ones

#### Classic Martini

Tanqueray Ten Gin or  
Grey Goose Vodka,  
shaken/stirred,  
lemon twist/olive....  
YOUR martini,  
YOUR way.

#### Popcorn Gimlet

Bombay Sapphire Gin,  
fresh lime, popcorn syrup

#### Sazerac

Choose from Classic (Cognac)  
Modern ( Bourbon)  
or 50/50 (both) stirred  
with sugar syrup,  
Peychaud's bitters,  
absinthe mist

#### Southside

Hendricks Gin, fresh mint,  
lime sherbet, soda

#### Ward 8

Bourbon, Dry vermouth,  
fresh lemon juice,  
pomegranate syrup

## Sweet Ones €11

### Roasted Hazelnut Espresso Martini

Vodka, Espresso liqueur, espresso,  
roasted hazelnut syrup

### Cheesecake

### Grasshopper