

Time Traveller

Our menu is a collection of classic cocktails from a bygone era and signature drinks created by our team. If there is something that you would like that isn't on here, feel free to ask.

BUBBLY ONES 14.95

Strawberry Fields:- Pink Gin, lemon juice, strawberry syrup, shaken and topped with bubbly

Just Pearfect:- Vodka, lemon juice, pear syrup, fresh mint, bubbly

Classic Champagne Cocktail:- Brown sugar cube, angostura bitters, bubbly, Grand Marnier

SHORT ONES 12.50

Corn & Oil:- Our most popular cocktail.

Goslings Black Seal Rum, Velvet Falernum, lime juice, sugar, bitters

Beach Bonfire:- Woodford Reserve Bourbon, Cachaca, pineapple syrup, chocolate bitters, applewood smoke

Black Barrel Boulevardier:- 1st cousin of the Negroni, this whiskey based alternative is the perfect aperitif. Jameson Black Barrel, house made sweet vermouth, Campari, orange oil

Penicillin:- Our take on the popular NYC cocktail.

JW Red Label, Irish Mist, lemon juice, ginger syrup, Connemara Single Malt float

STRAIGHT UP 12.50

Classic Martini:- We are passionate about Martini's and feel it's a very personal drink.

Choose from Grey Goose Vodka or Gunpowder Gin, shaken or stirred, lemon twist or olive, we will do the rest 14.95

50/50 Sazerac:- From New Orleans 1850's. Woodford Reserve Bourbon, Hennessy VS Cognac, sugar, Peychaud bitters, Absinthe mist

Rum n Raisin:- One of Paul's creations, that was voted in the World's Best 100 New Drinks.

Bacardi, lime, sugar, Pedro Ximenez Sherry, Auchentoshen 3 Wood mist

Oh My!:- The words spoken when we first came up with this tasty tippie.

Mandarin Vodka, Luxardo Maraschino, pineapple syrup, lemon juice, orange oil

Maharani:- An aromatic cocktail that incorporates a lot of the flavours used in our food.

Ophir Gin, lemon juice, cardamom tincture, sugar, chilli sambuca rinse

LONG ONES 13.50

Painkiller 2.0 :- We have reworked the popular Tiki drink to make it even better.

Plantation Pineapple Rum, Pusser's Navy Rum, pineapple & orange juice, coconut puree, nutmeg

Get Lucky:- One of our popular serves in Ranelagh, so we felt it's time to share.

Chairman's Reserve White Rum, lime juice, ginger, honey, orgeat, Peychaud bitters

El Diablo:- El Jimador Blanco Tequila, topped with our home made mule mix (ginger juice, lime juice, sugar) and soda, crowned with Cassis liqueur

Bill the Butcher:- Adapted from the Dead Rabbit bar in NYC.

Ruby Port, lime juice, rhubarb, raspberry, rhubarb bitters