

DIGESTIFS

Delord Bas Armagnac Napoleon	€9
Masottina Grappa	€8
Amaretto Disaronno	€6
Baileys Frappé	€6
Chateau du Breuil Fine Calvados	€8

COGNACS

Martell VS	€6
Hennessy VS	€6
Hennessy VSOP	€8
Courvoisier VSOP	€9
Remy Martin XO	€18
Hennessy Paradis	€39

LIQUEUR COFFEES €8

Fallon & Byrne house blend with your choice of liqueur, topped with fresh cream.

IRISH COFFEE with Powers

BAILEY'S

CALYPSO with Tia Maria

RUSSIAN with Absolut

FRENCH with Hennessy VS

AMARETTO with Disaronno

THE DINING ROOM

COCKTAIL MENU



SPRITZ

Hugo €10

*Saint Germain elderflower liqueur,
fresh mint, Prosecco, club soda*

Aperol Spritz €10

Aperol, Prosecco, club soda, orange slice

Negroni Sbagliato €10

*Campari, sweet vermouth,
Prosecco, orange peel*

GIN & TONIC

Dingle €11

*Orange, juniper berries, Fever Tree
Indian tonic*

Drumshanbo €12

*Grapefruit, rosemary, Fever Tree
Indian tonic*

Minke €15

Lemon, mint, Fever Tree Indian tonic

COCKTAIL €14

Passion Fruit & Jalapeño Margarita

*Jalapeño-infused Olmeca Reposado tequila, fresh passion fruit,
fresh raspberries, lime juice*

Paper Plane

Bulleit bourbon, Aperol, Amaro Montenegro, lemon juice

Sidecar

Hennessy cognac, triple sec & lemon juice

Maple Old Fashioned

Bulleit bourbon, maple syrup, Angostura bitters, orange bitters

Raspberry Sour

Absolut vodka, Chambord, lemon juice, simple syrup

BEER & CIDER

BRÚ Brewery Stout	€7.5	Peroni	€5.5
BRÚ Brewery IPA	€7.5	Heineken	€6
BRÚ Brewery Red Ale	€7.5	Heineken 0%	€4.5
Orpen's Cider	€6.5	Estrella Gluten Free	€7.5

NON ALCOHOLIC

€8

SPICED APPLE MOJITO

Apple juice, ginger beer, lime juice, fresh mint

BASIL ORGEAT LEMONADE

Orgeat syrup, lemon juice, basil leaves, soda water

DESSERT COCKTAILS

€14

Alexander

Dingle gin, Bols cacao brown, shaken with fresh cream

Toblerone

Baileys, crème de cacao, Frangelico, fresh cream