

Classic Cocktails

Pornstar Martini

Pure passionfruit merged with Absolut Vanilla and a prosecco side-car.

€12.00

Tābú Tābú

Our fabulous house specialty. Gin, tequila, orange and lemon, shaken (not stirred) and topped with cranberry juice. Delicioso!

€12.00

<u>Cosmopolitan</u>

The epitome of 90s chic, the cosmo is just too delicious to go out of fashion! Absolut Citroen, Cointreau, lime and cranberry juice.

€11.00

<u>Margarita</u>

Tequila blanco, lime, triple sec served with a salt rim.

€II.00

<u>Strawberry Daiquiri</u>

Frozen cocktail combining house-made strawberry purée, Bacardi and lime juice.

€11.50

Whiskey Sour 3

Bourbon, lemon juice, egg white foam and Angostura Bitters.

€11.00

Pisco Sour 3

South American Pisco is distilled from grapes and combined with lime juice, sugar, an egg white foam and angostura bitters in this perfect, Peruvian aperitif.

€12.00



Spring/Summer Cocktail Menu

Clover Club 3

This vintage, pink cocktail is both classy and refreshing, combining Ireland's Dingle gin with our house-made raspberry syrup, balanced with lemon and topped with an egg white foam.

€12.00

<u>Spicy Margarita</u>

To make this smokin' hot drink we infused Olmeca silver tequila with red hot chili peppers to give it just the right amount of kick! Combined with triple sec and lime, and finished with a Taijin rim for a piece of cocktail heaven.

€12.00

<u>Aperol Spritz</u>

No matter what the weather, it feels like summer with a glass of Aperol Spritz in your hand! A classic combination of prosecco, aperol and a splash of soda water.

€9.50

Old Fashioned Irish

An Old Fashioned made with Mad March Hare Poitin and Honey Syrup, and enhanced with angostura and orange bitters. This drink lets the aromas and flavours of the poitin shine, while still remaining true to the original, classic cocktail.

€11.50

Caipirinha

The most popular cocktail in Brazil, this drink tastes like your dream beach holiday. Simply cachaça - Brazilian sugar cane rum, with fresh limes and sugar syrup. Bottom's upl