

Aperol Spritz €12

Consisting of Aperol, prosecco, and soda water, resulting in a bright, citrusy flavour with a hint of bitterness. Aperol is an Italian liqueur made from bitter oranges, rhubarb, and herbs, giving it a unique flavour profile that's both sweet and bitter. When mixed with prosecco, the Aperol is balanced out by the effervescence of the wine, while the soda water adds a refreshing crispness to the drink. The Aperol Spritz is typically served in a wine glass filled with ice and garnished with a slice of orange, adding a pop of colour to the drink.

French 75 €13

This sparkling cocktail is both elegant and refreshing. The drink consists of Glendalough Gin, lemon juice, simple syrup, and prosecco, resulting in a light, effervescent drink with bright citrus notes and a touch of sweetness. The gin provides a strong and herbaceous base, while the lemon juice adds a tart and tangy balance. The simple syrup adds a hint of sweetness that's balanced out by the dryness of the prosecco, which is added as a float on top of the drink, garnished with a twist of lemon peel, adding a bright and citrusy aroma to the drink.

Campari Negroni €14

- The Negroni is a bold, bitter cocktail that's become a beloved classic in the cocktail world. The drink is made with equal parts gin, Campari, and sweet vermouth, resulting in a complex and aromatic flavour profile. The gin provides a juniper-forward base, while the Campari adds a bitter, herbal note. The sweet vermouth rounds out the drink with a touch of sweetness and a hint of spice. The Negroni is typically served over ice and garnished with a twist of orange peel, adding a bright citrusy note to the cocktail. Despite its bold and bitter flavour, the Negroni has become a popular choice among cocktail enthusiasts who appreciate its complex and sophisticated taste.

Glendalough Irish Whiskey Sour €13

A Whiskey Sour is a classic cocktail that's both refreshing and satisfying. The drink consists of whiskey, lemon juice, and simple syrup, shaken with ice and strained into a glass. The tartness of the lemon juice is balanced by the sweetness of the simple syrup, while the whiskey adds a warm, comforting depth to the drink.

Cuba Libre €12

A Cuba Libre made with 7 year old Havana Club aged rum is a sophisticated twist on the classic cocktail. 7 year old Havana Club has been aged in oak barrels, giving it a smooth, complex flavour with notes of vanilla, caramel, and spice. When combined with Coca Cola and a squeeze of lime, the aged rum adds a subtle richness and depth to the drink, elevating it to a more refined level. The effervescence of the cola and the tartness of the lime juice work together to balance out the sweetness of the rum.

Porto Tonic €10

is a refreshing cocktail that combines the rich, complex flavours of Port wine with the light, effervescent taste of fever tree tonic water. The drink is made with Dows Fine white Port, which has a slightly sweeter, fruitier flavour than its red counterpart. The tonic water adds a refreshing bitterness that balances out the sweetness of the Port, resulting in a perfectly balanced drink that's perfect for sipping on a warm day. Garnished with a slice of lemon or orange, Porto Tonic is a simple yet elegant cocktail that's sure to delight your taste buds.

Pornstar Martini €12

The Pornstar Martini is a decadent and indulgent cocktail that's perfect for those with a sweet tooth. This popular drink is made with vanilla-flavoured vodka, passionfruit juice, and a touch of sweetness, from simple syrup. It's served with a shot of Prosecco on the side, creating a refreshing and bubbly drink that's sure to impress.

Espresso Martini €12

The Espresso Martini is a rich and bold cocktail that's perfect for coffee lovers. Made with freshly brewed espresso, vodka, and a touch of crème de cafe, this drink is shaken with ice and strained into a martini glass. The result is a smooth and creamy drink with a strong coffee flavour and a hint of sweetness. The Espresso Martini is garnished with a few coffee beans on top, adding a touch of elegance to the drink.