

# COCKTAIL MENU

## LONG DRINKS

Pomme Navan £7.00  
Navan liqueur lengthened with apple juice and Grand Marnier.

Cognac Apple Snap £7.00  
Cognac, fresh lime juice and apple juice topped with ginger beer.

Cuba Libre £7.00  
Bacardi 8yr rum with fresh lime and Coca-Cola.

A Storm is Brewing £7.00  
Myers Dark rum with lime juice and ginger beer.

Diablo No 2 £7.50  
Tequila base with a dash of cassis and topped with ginger beer.

Fresh Passion £7.50  
Zubrowka vodka with apple juice, fresh mint and passion fruit.

Lynchburg Lemonade £7.00  
Jack Daniels and Cointreau lengthened with lemonade .

Mai Tai £7.50  
The taste of the Tropics....Myers rum and pineapple.

Mojito £7.50  
Hemmingway's rum and mint refresher made for him in Havana.

Moscow Mule £6.50  
Invented in the 50's in the States!! Still a great drink today.

Sea Breeze £7.00  
The ultimate in summer cocktails; vodka, grapefruit and cranberry juice.

Tom Collins £7.00  
Gin, lemon juice and sugar, lengthened with soda water .

What's the Rush? £7.00  
Jamesons Irish whiskey, apple juice and lemonade.

## SHORT DRINKS

Amaretto Sour £6.50  
Amaretto di Saronno sharpened with lemon juice.

Black Russian	£6.50
Tia Maria, vodka with optional Coke	
Brandy Alexander	£6.50
The after-dinner cocktail with cognac, fresh cream and crème de cacao.	
Bramble	£7.00
A very English cocktail with gin, lemon juice, and blackberry liqueur	
Caipirinha	£7.50
Brazilian national drink made with cachaça and fresh limes.	
Daiquiri	£7.50
Light rum with fresh lime juice and gomme syrup. Can be served on the rocks or straight-up.	
Margarita	£7.50
The definitive tequila cocktail...served straight up or on the rocks, with or without salt rim.	
Midori Sour	£6.50
Super tasting sweet and sour melon cocktail.	
Old Fashioned	£7.50
The 'Bartenders Cocktail' made with bourbon and lots of love.	
Off the Rails	£7.00
Vodka shaken vigorously with pineapple juice and lychee liqueur.	
Passionfruit Batida	£7.00
Cachaca and passionfruit built over ice.	
Pearl Harbour	£7.00
A fruity vodka cocktail shaken with Midori and pineapple juice.	
Pisco Sour	£7.50
Pisco is a South American spirit made in a similar way to cognac.....it tastes nothing like it though! This is a fantastic drink.	
Rusty Nail	£7.00
A winter warmer made with Drambuie and whisky.	
Sidecar	£7.00
A classic! Cognac, Cointreau and lemon juice served up	
Snuggle	£7.50
Martell Reserve with apricot brandy, peach puree and apple juice.	
Whisky Sour	£7.00
The original 'sour'.....made either with bourbon or whisky and served over rocks.	
White Russian	£7.00
Tia Maria, vodka and milk.	

## **MARTINIS**

Vodka Martini	£7.50
Vodka served up or over, either with a twist or olives.	
Gin Martini	£7.50
As above but made with Plymouth Gin.	
Cosmopolitan	£7.50
Yep, it's the one that Carrie and her friends drink in New York! Absolut Citron, lime and cranberry juice	
Breakfast Martini	£7.50
A gin martini with the addition of medium-cut marmalade.....superb!	
Espresso Martini	£8.00
Espresso and vodka with a little sugar.	
Dirty Martini	£7.50
Gin or vodka martini with added brine to give an unusual but oddly appealing flavour.	
French Martini	£7.50
A martini made sweeter with Chambord and Pineapple juice.	
Melon Martini	£7.50
Just as it sounds.....tastes even better though!	
Polish Martini	£7.50
A delicious mix of Krupnik Honey Vodka and Apple juice shaken vigourously.	
Raspberry Martini	£7.50
A really deliciously rich red martini with quite a kick!	
Apple Martini	£7.50
Apple vodka with a hint of calvados,lemon and apple juice.	
Rose Martini	£7.00
Rose vodka, Hendricks Gin and lychee juice.	

## **SHOTS**

Melon Ball	£7.00 per pair
Vodka, Midori and orange juice.	
Strawberry Lemon Drop	£7.00 per pair
Vodka, lemon juice and strawberry liqueur.	
Blue Kamikaze	£7.00 per pair
Vodka, blue curacao and lime juice.	
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Black Jack Black sambuca and Jack Daniels.	£7.00 per pair
Chocolate Orange Chocolate liqueur and orange vodka.	£7.00 per pair
Toffee Apple Citadelle Apple Vodka and Butterscotch schnapps.	£7.00 per pair

## **CHAMPAGNE COCKTAILS**

Ab Fab Raspberry liqueur topped with cranberry and champagne.	£7.50
Apple Blow Fizz Cranberry and apple topped off with champagne. Luxuriously refreshing.	£9.00
Bellini The Harry's Bar classic.....made the original way with prosecco! Can be made in a variety of flavours.....not just Peach	£8.00
Black Velvet The best of France meets Dublin's finest!	£7.50
Bucks Fizz Start the day as you mean to go on.	£7.50
Champagne Cocktail One of the original styles of cocktail with cognac and a dash of Angastoura Bitters.	£9.50
French Kiss Champagne, raspberries and ginger beer sweetened with apricot brandy.	£9.00
Kir Royale Named after Canon Felix Kir, the Mayor of Dijon.....simply Champagne and Cassis.	£9.50
Kir Imperiale Champagne and Framboise liqueur.	£9.50

## **Champagne**

	125ml	Btl.
Saint Evremond NV	£7.00	£35.00
Perrier Jouet NV		£40.00
Moet et Chandon NV		£42.00
Tattinger NV		£44.00
Tattinger Rosé NV		£48.00
Veuve Clicquot NV		£50.00
L. Roederer Cristal 2000		£250.00

## Sparkling Wine

Montesquius Brut Cava £ 18.50

## Wine List

### White Wine

Embleme d'Argent Colombard

A dry easy drinking wine from France with great fruitiness and a refreshing finish.

	Glass		Btl.
	175ml	250ml	
Embleme d'Argent Colombard	£3.85	£5.15	£15.00

Santa Puerta Sauvignon Blanc

A nice sauvignon blanc with tropical fruits and fresh herbaceous notes. Chile

£3.85 £5.15 £15.00

Ca' Lungchetta Pinot Grigio

A gentle wine from Italy with intense citrus flavours and a pleasant finish.

£4.35 £5.70 £17.00

Miolo Chardonnay

A modern chardonnay from Brazil with complex peach, citrus and vanilla tones.

£21.00

Vouvray Domaine Toussaint

A pale golden colour with citrus and honey flavours. France.

£22.00

Tesch Riesling

Fantastic German wine showing ripe fruit and intense minerality

£23.50

Hollick Sauvignon Semillion

An Australian gem with overtones of herbs and gooseberries.

£25.50

Macon Lugny Blanc 'Les Genievres'

Fresh and clean with a floral nose and apples and lemons on the palate. France

£27.00

Chablis Emile Petit

Top quality Chablis with fine minerality, firm structure and a dry finish. France.

£29.00

Chateau de Rully Blanc

Fine and delicate with toasted nuts, honey and citrus.

Fruity with a soft finish. France

£37.50

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Chateauneuf du Pape Blanc Duclaux

Complex notes of honeysuckle, honey and spice with a long, full but soft finish.

£48.50

Cloudy Bay Sauvignon Blanc

An iconic wine with intense tropical fruit complimented by sharp acidity.

£52.50

## Rosé Wine

	Glass		Btl
	175ml	250ml	
Ca' Lungchetta Pinot Grigio Rosé	£4.00	£5.40	£16.00
An easy to drink wine with an elegant and fruity bouquet.			

Domaine Fontanyl			£17.00
A serious rosé with dry crisp aromas of red berries. Perfect summer for summer evenings.			

## Red Wine

	Glass		Btl.
	175ml	250ml	
Embleme d'Argent Merlot	£3.85	£5.15	£15.00
Berries, cherries and ripe plums. Very easy to drink. France.			

Santa Puerta Cabernet Sauvignon	£3.85	£5.15	£15.00
Intense aromas of cassis and dark chocolate. Weel balance. Chile.			

Bodegas Muerza Rioja	£4.35	£5.70	£17.00
An unoaked rioja. Clean and easy to drink at any time.Spain.			

Bourgogne Pinot Noir			£22.50
A silky pinot noir with flavours of forest fruit. France.			

Lagarde Malbec			£23.00
A big wine with flavours of dark fruits and spices. Argentina.			

Palandri Cabernat Sauvignon 2002/3			£25.00
Oaky with hints of blackcurrant and full body. Australia.			

Chateau La Claymore St. Emillion			£28.00
Berries and plums with a well structured fruit concentration.France			

Marques De Riscal Reserva			£30.00
A classic Rioja with red berries and vanilla. A powerful wine.			

Chateauneuf du Pape Duclaux			£48.00
Liquid velvet with dark fruits, leather and exotic spices on the palate.			

Geverey Chambertin Clos Prieur			£55.00
Vigorous and powerful wine with red fruits and spices. Complex. France			

## House Spirits

Green Mark Vodka	£	3.50	Monkey Shoulder Whisky	£	3.50
Plymouth Gin	£	3.50	Jack Daniels	£	3.50
Santa Teresa Rum	£	4.00	Hennessey Fine	£	4.50
Sauza Blanco	£	3.50			
Jamesons	£	3.50			