Allergens:  
- V: Vegan 
- 1: Cereal Containing Gluten i.e. Wheat, Rye, Barley, Oats 
- 2: Crustaceans i.e. Crab, Prawns 
- 3: Eggs 
- 4: Fish 
- 5: Peanuts 
- 6: Soybeans 
- 7: Milk 
- 8: Nuts 
- 9: Celery 
- 10: Mustard 
- 11: Sesame Seeds 
- 12: Sulphur Dioxide & Sulphites 
- 13: Lupin 
- 14: Molluscs i.e. Mussels, Oysters & Scallops
**Mojito Especial €9.95**
This Classic Cuban cocktail gets a new lease of life with a combination of a Premium Golden Rum and refreshing ginger ale been brought into the mixed. Havana Especial blends perfectly with the sweetness of sugar syrup, fresh mint lime then topped with refreshing Ginger Ale.

**Gin Sour €9.95**
Sours belong to one of the old families of original cocktails, with a distinctive mix of sweet and sour balanced with a base liquor. Keeping in line with that tradition our Gin Sour offers an extended added kick of Grand Marnier and Orange Marmalade.

**Roe and Co ‘The Resistance’ €9.95**
Refined, elegant and remarkable depth... Roe and Co Premium Irish Whiskey is the force behind The Resistance cocktail. A short drink that packs a mighty punch. Coming together are strong flavours of sweet brown sugar, orange, Irish Whiskey and Smoked Bacon Dust.

**Abit Nutty Espresso Martini €13.95**
If you’re looking for the prefect post dinner pick me up the Espresso Martini is the go-to kick for coffee lovers. With both Macadamia and Amaretto Liquor making an appearance in this modern-day classic we are sure you’ll get “Abit Nutty about this one.

**#SOHO €9.95**
Gin lovers this one’s for you as #SOHO is guaranteed to tick all the boxes. Refinery sophistication and timeless elegance is captured here with Beefeater Gin Apricot Brandy Lime Juice and a Rosemary and Thyme infused syrup. Garnished with Fresh Rosemary & Lime #soho #ginlovers.

**Blood Orange Margarita €9.95**
Long summer evenings are made for margaritas. Tequila lime and Orange Liquor are undeniably known to make for good company, with the added freshness of blood orange juice served in the distinctive chilled salt rimmed glass margarita madness has arrived.

**Bloody Melley €8.95**
Not for the faint hearted. Everything you think you know about Bloody Marys just got a whole lot better. While introducing you to our in-house infused Jalapeno Vodka your taste buds will also get a tingling with Tabasco, Worcestershire sauce fresh garlic, lemon juice, and olive juice all of this is brought together perfectly with the sweetness of freshly chilled tomato juice.

**G and Iced Tea €10.95**
There is nothing quite like a large glass of chilled iced tea. Packed with flavour our made to order iced tea is built around Freshly Brewed Blackcurrant Tea with Gordons Pink Gin fresh strawberry and peach puree topped with Rose wine. Fruity and freshness is a given.

**Gin Bramble €9.50**
The Bramble is a cocktail that has become a modern day classic. Combining Dry Gin, lemon juice, sugar syrup, and Chambord served over crushed ice, garnished with fresh red fruits and a slice of lemon.

**Mango & Orange Caipiroska €7.95**
Our tropical twist on an original, Absolut Mango Vodka muddled with fresh orange & limes.

**Raspberry Mint Cooler €7.95**
A refreshing light blend of Absolut Citron Vodka, fresh raspberry, and mint served in a long glass lengthened with soda, fruity, light, and fresh best describes this drink.

**Mai Tai €8.95**
A tropical cocktail made famous by “Trader Vic” Bergeron in 1944, After mixing Rum, Lime, Orange Curaçao, and Orgeat Syrup, with a spring of mint and fresh fruit garnish.

**Tommy Gun €8.95**
The Tommy Gun get its zing from spicy fresh ginger & a generous pour of Irish Whiskey with a touch of Grand Marnier, apricot jam, & fresh lemon juice

**James Brown €7.90**
Jameson Irish whiskey is the star in this cocktail, with natural honey, and pure apple juice fusing together with the help of our freshly made infused spiced syrup

**Frozen Strawberry Daiquiri €8.95**
The sweetness of fresh strawberries and the kick of freshly squeezed lime make this classic daiquiri a real crowd pleaser of a cocktail.

**SPARKLES**

**Bellini €8.50**
Peach and bubbles, dry and fruity.

**Rossini €8.50**
The Rossini with its Rosy Colour & Bubbly taste is the perfect combination of Prosecco & Strawberries
**SIGNATURE COCKTAILS**

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**HOUSE FAVOURITES**

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