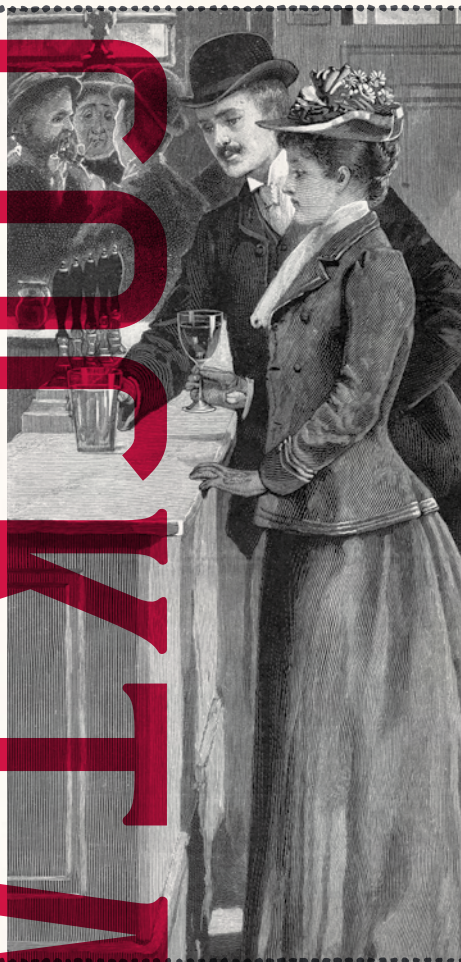

YES, THE WORD 'COCKTAIL'
SOUNDS A LITTLE DIRTY —
WITH GOOD REASON.

COCKTAIL



FIRST CLASS

INGREDIENTS:

*Little bit of This,
little Bit of that*

SIGNATURE COCKTAILS

MOJITO ESPECIAL

11.5

This classic cocktail gets a new lease of life with the addition of a premium Golden Rum and refreshing ginger ale, balanced with the sweetness of sugar syrup, fresh mint and lime.

12

GIN SOUR

11

Sours belong to one of the family of classic cocktails with their distinctive mix of sweet and sour, balanced with a base liquor. Our Gin Sour offers an added kick of Grand Marnier and orange marmalade.

3,12

ROE AND CO 'THE RESISTANCE'

11

Refined and elegant and with remarkable depth, Roe and Co. premium Irish Whiskey is the force behind our Resistance Cocktail. A short drink that packs a mighty punch, offering flavours of sweet brown sugar, orange, Irish Whiskey and smoked bacon dust.

12

ESPRESSO MARTINI

12.5

If you're looking for the perfect post dinner tipple, then the Espresso Martini is a go-to for coffee lovers.

8,12

PASSION FRUIT MARTINI

12.5

A light fruity blend of vanilla vodka, passion fruit liquor, lime juice, with a shot of prosecco on the side.

SIGNATURE COCKTAILS

SOHO

12

This cocktail of Beefeater Gin, Apricot Brandy, lime juice and a rosemary and thyme infused syrup is refined, sophisticated and truly one for the true gin lover.

3, 12

BLOOD ORANGE MARGARITA

12

Tequila, lime and orange liqueur are known to be good bedfellows, add the freshness of a blood red orange juice and you have perfection in a salt rimmed glass.

12

BLOODY MELLEY

12.5

Named after our very own Paul Melley (who devised it) the traditional Blood Mary just got a whole lot better. House infused Jalapeño Vodka, tingling tobacco, Worcestershire sauce, fresh garlic, lemon juice and olive juice finished with the sweetness of chilled tomato juice, is just a thing of beauty.

1, 4, 9, 12

JAMES HARDIMAN COCKTAIL

12.5

Our hotel is named after James Hardiman, a former member of the Irish Archaeological Society and librarian for the newly established Queen's University College Galway now known as NUIG. He is a fine example of just how passionate the people of Galway are when it comes to culture, music and the arts - it's in our blood. So it's only fitting that this great Galwegian should be honoured, remembered and celebrated.



HOUSE FAVOURITES COCKTAILS

GIN BRAMBLE

11

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

9.5

Our tropical twist on an original. Absolut Mango Vodka muddled with fresh orange and limes.

RASPBERRY MINT COOLER

11

A refreshing light blend of Absolut Citron Vodka, fresh raspberry, and mint, served in a long glass with soda.

MAI TAI

11

Rum, lime, Orange Curaçao, and orgeat syrup, with a sprig of mint and fresh fruit garnish.

TOMMY GUN

12

The Tommy Gun get its zing from spicy fresh ginger and a generous pour of Irish Whiskey. Then its just a touch of Grand Marnier, apricot jam and fresh lemon juice.

12

JAMES BROWN

9.5

Jameson Irish whiskey is the star in this cocktail, with natural honey, and pure apple juice fusing together with the help of our house made spiced syrup.

12

SIGNATURE GINS

CORK DRY GIN With a slice of lemon.	5
GORDON'S LONDON DRY GIN With a slice of lemon.	5.5
BOMBAY SAPPHIRE Served with fresh lime, juniper berries. Bitter lemon*	5.5
BEEFEATER GIN Served with fresh pear and rosemary. Elderflower tonic*	5.5
BEEFEATER PINK GIN Served with fresh pear and rosemary. Elderflower tonic*	6.5
PLYMOUTH GIN Served with green olives.	6
TANQUERAY GIN Served with fresh cranberries and thyme.	6
DINGLE GIN Served with fresh strawberries and juniper berries.	6.5
BEEFEATER 24 Served with grapefruit peel and orange cubes.	6.5
MICIL GIN Served with a slice of lime.	7.5
CITADELLE GIN Served with cinnamon stick and an orange twist.	7.5
TANQUERAY 10 Served with fresh plum, basil and lime.	8
HENDRICK'S GIN Served with cucumber and cracked pepper.	8
IRISH GUNPOWDER GIN Served with orange and rosemary, fresh mint, lime and red chilli.	8.5
BROCKMAN'S GIN Served with raspberry, strawberry and lemon slice.	8.5

SIGNATURE GINS

SHORTCROSS GIN	8.5
Served with fresh mint and orange.	
MONKEY 47	10
Served with fresh blueberry and orange.	
GIN SUL	11
Served with fresh rosemary and lemon twist.	
SIEGFRIED GIN	12
Served with orange and cardamom seeds.	
GIN RAW	12.5
Served with strawberry, star anise and a lemon twist.	

TONIC WATER

Schweppes Tonic	2.5
Schweppes Slim Line Tonic	2.5
Ginger Ale	2.5
Bitter Lemon	2.5
House Tonic	2.5
Fever Tree Premium Indian Tonic	3.5
Fever Tree Elderflower Tonic	3.5

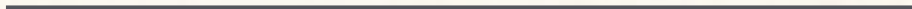
**Tonic water not included in price*



WINE



IN VICTORY,
YOU DESERVE CHAMPAGNE,
IN DEFEAT, YOU NEED IT



BY THE GLASS

SPARKLES

BELLINI 9.5
Peach and bubbles, dry and fruity.
12

ROSSINI 9.5
The Rossini with its rosy colour and bubbly taste is the perfect combination of Prosecco and strawberries.
12

PROSECCO
Beato Bartolomeo Breganze Prosecco Frizzante 9
Aroma of pear and melon, this is crisp and clean with nice acidity and a refreshing dry finish.

MIMOSA 10
Kick start your day; refreshing Orange Juice, Cointreau and Prosecco

CHAMPAGNE
Champagne Gremillet 20
Brut Selection NV, France
Showing fine mousse in the glass and fresh floral aromas mixed with characteristic toasty yeast overtones, balanced by richer fruit and classic baked biscuit flavours, with a crisp citrus finish.

ROSE

La Croix des Vents Rosé, Languedoc 8.5
A lovely bright Rosé. Luxurious, intense bouquet with strawberries and raspberries. Its fresh delicate mouth is well balanced with good acidity.

BY THE GLASS

WHITE

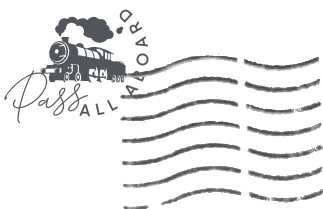
Estivalia Sauvignon Blanc, Chile Beautiful bright hawthorn and fresh-cut grass aromas and a pineapple-fresh zesty fruit flavour.	7.5
Pinot Grigio Forte Alto Citrus, faint nectarine and melon, elegant minerality, good acidity.	8
Muscadet La Griffe, Sevre et Maine sur Lie Domaine Chereau-Carre, 2017, France Apple, pear, lemon aromas, mineral, high acidity, well balanced.	8.5
Whooly Sheep Sauvignon Blanc, 2017, New Zealand Passion fruit, citrus, elderflower notes, mineral, fresh acidity and fruity finish.	9
Chameleon Chenin Blanc Jordan, South Africa Rich tropical pear flavours, zesty citrus finish, floral, medium acidity.	9.5
Babington Brook Chardonnay, 2017, Australia Lime, pear and green apple, oaky. Dry and refreshing.	7.5

APPROVED

BY THE GLASS

RED

Babington Brook Shiraz, 2017, Australia Aussie strawberry licorice doused in spice and pepper, vanilla tones.	7.5
El Caminador Merlot, Central Valley, Chile Deep red colour with an intense nose of blueberry, cassis and mint. Pleasant and lively on the palate with a smooth finish.	7.5
Estivalia Cabernet Sauvignon, Chile Chile's perfect climate gives ripe blackberry and black cherry flavours and just a suggestion of creamy oak.	7.5
Finca del Marquesado Rioja Crianza, 2015, Spain Strong tannins, bouquet of dark berries and spices.	8.5
Cote du Rhone Saint Esprit Delas Frere, 2017, France Red fruits, violet and licorice. Round and subtle.	9.5
Chateau Haut La Greniere Lussac-Saint-Emilion, 2015, Bordeaux, France Blackberry and blackcurrant. Excellent structure and length.	11.5
Malbec, Domaine Bousquet Mendoza, Argentina Strong and generous, aromas of tobacco, chocolate, spices. Organic	9.5



Our wines by the glass are served as a 150ml measure.

SPARKLES

PROSECCO

Beato Bartolomeo Breganze Prosecco Frizzante 38

Aroma of pear and melon, this is crisp and clean with nice acidity and a refreshing dry finish.

Valdo Prosecco Marco Oro 50

Marco Oro is a fresh extra dry sparkling wine, made with grapes picked from the Prosecco area.

CHAMPAGNE

Champagne Gremillet 85
Brut Selection NV, France

Showing fine mousse in the glass and fresh floral aromas, mixed with characteristic toasty yeast overtones, balanced by richer fruit and classic baked biscuit flavours, with a crisp citrus finish.

Champagne Taittinger 120
Brut Réserve

Stylish and sophisticated Grand Marque Champagne with a light citrus and brioche character. A supremely elegant cuvée with tiny persistent bubbles.

Champagne Taittinger 145
Nocturne

Subtle and delicate bouquet reveals the delightful aromas of yellow peaches and dried apricots. Smooth and creamy, yet very crisp. The long and smooth finish is distinctively sweet and full of flavour.

Champagne Taittinger 155
Prestige Rosé

Aromas of red fruits, freshly crushed wild raspberry, cherry and blackcurrant. The flavours are reminiscent of fresh, crisp red fruits. The palate can be summed up in four words – lively, fruity, fresh and elegant.

ROSÉ

La Croix des Vents Rosé, Languedoc

30

Luxurious, intense bouquet with strawberries and raspberries. Its fresh delicate mouth is well balanced with good acidity.

WHITE

Babington Brook

30

Chardonnay, 2017, Australia

Lime, pear and green apple, oaky. Dry and refreshing.

Muscadet La Griffre, Sevre et Maine sur Lie

35

Domaine Chereau-Carre, 2017, France

Apple, pear, lemon aromas, mineral, high acidity but well balanced.

Estivalia

27

Sauvignon Blanc, Chile

Beautiful bright hawthorn and fresh-cut grass aromas and a pineapple-fresh zesty fruit flavour.



WHITE

Woolly Sheep Sauvignon Blanc, 2017, New Zealand Passion fruit, citrus, elderflower notes, mineral fresh acidity and fruity finish.	38
Caminador Chardonnay, Chile Classic, zesty citrus aromas with light, juicy fruits and a satisfying, long dry finish.	26
Pinot Grigio Forte Alto Citrus, faint nectarine and melon, elegant minerality, good acidity.	29
Chardonnay "Le petit Moe" Simone Joseph, France Honeyed fruit and plenty of freshness. Unoaked.	38
Sepp Gruner Veltiner Classic Sepp Moser, 2017, Austria Aromas of honey, apricot and white spices, mineral and citrus finish. Organic	43
Chameleon Chenin Blanc Jordan, South Africa Rich tropical pear flavours, zesty citrus finish, floral, medium acidity.	39
Petit Chablis, Alain Geoffroy Burgundy, France Fresh, floral and mineral character. Lemon, lime and grapefruit.	49
Mâcon-Lugny "Les Genièvres" Louis Latour, 2016, Burgundy, France Yellow fruits, mirabelle, muscat, round, very fresh with citrus and tropical fruit aromas.	49

WHITE

Cotes de Gascogne Cuvée Marine Haut Marin, 2017/18, Cotes de Gascogne, France Citrus and exotic flavours. Crisp, clean and minerally.	34
Vina Sobreira, Albariño, D.O Rias Baixas, 2017, Galicia, Spain Apple and lemon, light and fruity with a dry finish.	39
Sauvignon de Touraine Domaine a Deux, Loire Valley, France Lemon, pear. Crisp, acid and minerally.	43
Pinot Grigio, Villa Teresa Vini Tonon, 2017, Italy Lemon, green apple, floral. Crisp and dry. Organic	42
Gavi Cortese DOCG Principessa Gavia Banfi, 2017, Italy White peach, pear, white flowers, melon and a nearly effervescent acidity.	47
Esporão Reserva Branco Alentejo, 2016, Portugal Peach, vanilla and spicy oak. Round and robust with fine balancing acidity, long fruity finish.	52
Riesling Haus Klosterberg Markus Molitor, 2016, Germany Notes of citrus, a whiff of elderflower, light green sweet apple coupled with a striking acidity and mineral balance that leaves long aftertaste.	52
Chablis, Domaine Le Verger Alain Geoffroy, 2015, Burgundy, France Stone fruits and lemon, minerally.	54

Sequoia Grove Chardonnay 82
Napa Valley 2015/16, USA

Aroma of melon, peach, apricot, acacia, bread dough and vanilla.
High acidity and high alcohol. Full body. Full flavour intensity.
Long finish.

Gewurztraminer, Les Princes Abbé 75
Domaine Schlumberger, 2016, Alsace, France

Lychee, pear, peach and floral notes in the nose. Medium acidity,
great balance.

Montagny 1er cru La Grande Roche 68
Louis Latour, 2016, Burgundy, France

Light aromas of citrus and honey, with a touch of oak. Tastes
of citrus and minerality with a hint of green apple and some
light baking spices.

SANCERRE LA GUIBERTE 59

Distinctive herbaceous, mineral aromas with gooseberries &
rhubarb flavours. Well rounded off with a clean, crisp finish &
tongue-tingling acidity.



RED

- Babington Brook** 30
Shiraz, 2017, Australia
Aussie strawberry licorice doused in spice and pepper, vanilla tones.
- Estivalia** 27
Cabernet Sauvignon, Chile
Chile's perfect climate gives ripe blackberry and black cherry flavours and just a suggestion of creamy oak.
- El Caminador** 28
Merlot, Central Valley, Chile
Deep red colour with an intense nose of blueberry, cassis and mint. Pleasant and lively on the palate with a smooth finish.
- Finca del Marquesado** 37
Rioja Crianza, 2015, Spain
Strong tannins, bouquet of dark berries and spices.
- Cote du Rhone Saint Esprit** 39
Delas Frere, 2017, France
Red fruits, violet and licorice. Round and subtle.
- Chateau Haut La Greniere** 48
Lussac-Saint-Emilion, 2015, Bordeaux, France
Blackberry and blackcurrant. Excellent structure and length.
- Malbec, Domaine Bousquet** 40
Mendoza, Argentina
Strong and generous, aromas of tobacco, chocolate, spices. Organic
- Malbec du Clos, Jean Luc Baldes** 46
AOC Cahors, 2015, France
Dark fruits and spices. Rich, smooth and well-rounded palate with excellent tannins.
- CHIANTI COLLI SENESI** 38
Made with 90% Sangiovese and a small percentage of Canaiolo, this wine is fresh with intense red cherry aromas, balanced and with well rounded flavour.

BY THE BOTTLE

- Tormaresca Neprica Primitivo** 43
Puglia IGT, 2017/18, Italy
Smooth wine with cherry, fig, a little strawberry on the nose and prune and tobacco on the palate.
- Garnacha Finca el Sapo** 45
Campos de España, 2017, Carinena, Spain
Black cherry, strawberry and raspberry. Strong tannins.
- Chalk Hill Luna Shiraz** 48
McLaren Vale, 2016, Australia
Mulberries, raspberries and a hint of pepper. Smooth tannins.
- Montepulciano d'Abruzzo** 42
Donatello Jasci, 2016, Italy
Ripe, dark autumnal hedgerow fruits mingle with notes of spice and a touch of liquorice.
Organic
- The Edge Pinot Noir** 52
Escarpment, 2017, Martinborough, New Zealand
Bright red fruit with a hint of earthiness and a touch of smoke on the nose. Light tannins and body.
- Fleurie La Réserve** 58
Villa Ponciago, 2016, Beaujolais, France
Clean and pronounced aromas of strawberry, cherry, cream, pepper and coffee. Medium tannins and body.
- Finca del Marquesado Reserva** 47
Rioja, 2011, Spain
On the nose blackcurrant, blackberries, cranberry and a touch of oak. Typical Rioja palate with vanilla, pepper, some dry leather notes and coffee. Strong finish.
- Esporão Reserva Tinto** 60
Alentejo, 2016, Portugal
Blend of Cabernet Sauvignon, Alicante, Bouschet and Syrah. Aged in French and American oak barrels. Vanilla and spice bouquet. Balanced. Nice structure and complexity. Long finish.

Côte de Beaune-Villages Rouge 68

Louis Latour, 2016, Burgundy, France

Strawberry jam, meadow grasses and flowers, fir notes. Red fruits on the palate. Bright acidity, silky tannins, balanced and round, fine and elegant.

Mercurey 1er cru "En Sazenay" 95

Domaine de Suremain, 2015, Burgundy, France

Ruby red. Notes of raspberries, strawberries and vanilla. Medium body. Nice fruit, silky tannins and dept in flavours. Very elegant texture and beautiful finish.

Amarone della Valpolicella Classico 130

"Punta Tolotti" DOC, Ca'Rugate, 2014, Italy

Ripe blueberries, blackberries, plums and cherries, hint of spices, oak and liquorice. Full body, rich and complex.



Allergens:

- | | | | |
|---|---|----|--|
| V | Vegan | 8 | Nuts |
| 1 | Cereal Containing Gluten i.e. Wheat,
Rye, Barley, Oats | 9 | Celery |
| 2 | Crustaceans i.e. Crab, Prawns | 10 | Mustard |
| 3 | Eggs | 11 | Sesame Seeds |
| 4 | Fish | 12 | Sulphur Dioxide and Sulphites |
| 5 | Peanuts | 13 | Lupin |
| 6 | Soybeans | 14 | Molluscs i.e. Mussels, Oysters
and Scallops |
| 7 | Milk | | |

All prices are shown in euro.
Vintage may vary subject to availability.

“Enjoy a quiet reprieve
and relax in the stylish
surroundings with
your favourite tippie”