

Wine List

Red

Las Condas, Merlot, Chile

€6.00 Glass €24.00 Bottle

Lor Du Sud, Cabernet Sauvignon, France

€7.00 Glass €25.00 Bottle

Altosur, Malbec, Argentine

€8.00 Glass €34.00 Bottle

Villa Wolf, Pinot Noir, Germany

€8.50 Glass €33.00 Bottle

Bujanda, Tempranillo, Spain

€7.00 Glass €30.00 Bottle

Podere, Montepulciano d'Abruzzo, Italy

€27.00 Bottle

Hesketh The River, Shiraz, Australia

€27.00 Bottle

Barista, Pinotage, South Africa

€29.00 Bottle

Uno Piú Uno, Primitivo, Italy

€33.00 Bottle

Rubus, Shiraz & Grenache, Spain

€34.00 Bottle

**Scriani Valpolicella Classico Superiore,
Italy**

€40.00 Bottle

Prosecco

Bonotto Delle Tezze, Doc Frizzante, Italy

€7.00 Glass €28.00 Bottle

White

Las Condas, Sauvignon Blanc, Chile

€6.50 Glass €24.00 Bottle

Lor Du Sud, Chardonnay, France

€7.00 Glass €25.00 Bottle

Renido, Pinot Grigio, Italy

€7.25 Glass €26.00 Bottle

**Heart of Stone, Sauvignon Blanc, New
Zealand**

€31.50 Bottle

Villa Bianchi, Verdicchio, Italy

€31.00 Bottle

Beauvignac, Picpoul, France

€29.00 Bottle

Villa Wolf, Pinot Blanc, Germany

€31.00 Bottle

Michele Biancardi Solo Fiano, Fiano, Italy

€37.00 Bottle

Rustenberg, Chardonnay, South Africa

€38.00 Bottle

Paco Garcia, Tempranillo Blanc, Spain

€39.00 Bottle

Rosé

Arcano Pinot Grigio, Rosato, Italy

€6.75 Glass €26.00 Bottle

Cocktails

Mojito

8.00

A traditional Mojito made with White Rum with muddled lime and mint, Served with crushed ice

Espresso Martini

8.50

Fresh brewed espresso shaken with Vanilla Vodka, Kahlua and a dash of Sugar Syrup.

Why not try it with whiskey instead of vodka

Whiskey Sour

8.50

Irish whisky shaken with Irish Mist, Lemon Juice, Pasteurised Egg White. and a couple of dashes of Angostura Bitters

Passionfruit Martini

9.00

Vanilla vodka shaken with Fresh Lime Juice, Passionfruit Puree with a shot of Prosecco served on the side

Pina Colada

8.00

A tropical mix of White Rum, Coconut Rum, Pineapple Juice, Coconut Syrup and Cream

Clover Club

8.00

A fresh blend of Gin, Raspberry, Lemon Juice and Pasteurised Egg White.

Amaretto Sour

8.00

Amaretto Shaken with Lemon Juice, Sugar Syrup, Pasteurised Egg Whites and a couple of dashes of Angostura Bitters

Old Fashioned

8.00

Irish Whiskey stirred over ice with Sugar Syrup and Angostura Bitters.

Ferrero Rocher

8.50

Brandy shaken with Frangelico Crème de Cacao and Milk

Strawberries & Cream

8.50

Vanilla Vodka shaken with Fresh Lime Juice, Strawberry Syrup, white chocolate and Pasteurised Egg White

Ellison Sour

9.00

Gin shaken with Grenadine, Blue Curacao, Fresh Lemon juice and Pasteurised Egg White

Caipirinha

8.00

Cachaca muddled with fresh limes and sugar served over crushed ice

Non-Alcoholic Cocktails

Strawberry & Basil Nojito

6.00

A Twist on a classic Non-Alcoholic Mojito with Strawberry, Basil, Lime and topped with White lemonade

Nojito

6.00

A classic Non- Alcoholic Mojito with Mint, Lime and topped with White lemonade

Non – Alcoholic Pina Colada

6.00

A Mix of Pineapple Juice, Coconut and cream

Watermelon Cooler

6.00

A fresh blend of Watermelon, Lime and sugar.