

— *butcher* —

# COCKTAILS



## COSMOPOLITAN

Classic blend of Absolut citron vodka, Cointreau, fresh lime juice & cranberry juice.

€12



## OLD-FASHIONED

Woodford Reserve, sugar cube & Angostura bitters, carefully blended with a fresh orange peel garnish.

€13



## BUTCHER SOUR

Woodford Reserve Bourbon, Campari & Aperol give a sharp edge, balanced by strawberry syrup, lemon juice & egg whites.

€13



## LEMON DROP MARTINI

The perfect balance of sweet & sour flavours with, Absolut vodka, Cointreau, sugar & fresh lemon juice.

€13



## ESPRESSO MARTINI

Absolut vodka & Kahlua with freshly brewed espresso coffee.

€13



## BRAMBLE

Bombay Sapphire gin shaken with Crème de Mûre, sugar syrup & lemon juice, served over crushed ice.

€12



## WHISKEY SOUR

Busker whiskey shaken with lemon juice, sugar & egg whites, and Angostura bitters.

€13



## DAIQUIRI

**Strawberry/ Passion Fruit**  
Bacardi blended together with strawberry/passion fruit purée, lemon juice & sugar syrup.

€13



## FRENCH MARTINI

Shaken Absolut raspberry, Chambord & pineapple juice.

€13



## WHITE LADY

Bombay Sapphire gin & Cointreau, shaken with lemon juice, sugar & egg whites. A gin lovers favorite!

€13



## MAI TAI

The Mai Tai is a cocktail based on rum, Curaçao liqueur, Orgeat syrup, and lime juice. It is one of the quintessential cocktails in Tiki culture.

€12



## MAVERICK MARTINI

A passion fruit vodka cocktail served with a shot of chilled Prosecco on the side.

€13

**\*For Drinks Menu Allergen's please see the last page of our menu\***

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## FRENCH 75

Bombay Sapphire gin shaken with lemon juice and sugar syrup, topped with Prosecco.

€11



## MOJITO

Bacardi, muddled lime and sugar with fresh mint & soda water.

€12



## BASIL SMASH

A Dingle gin based cocktail with muddled basil, sugar syrup, lime juice & Elderflower liqueur.

€13



## MARKS MARG

Mezcal Tequila & Cointreau shaken with lime juice, agave syrup & plum bitters.

€13



## STRAWBERRY CAIPIROSKA

Absolute vodka, muddled lime, sugar and strawberry purée .

€12



## SUMMER BREEZE

A refreshing mix of Malibu, pineapple juice, peach bitters and grenadine.

€12



## SERIOUS BUSINESS

Powers Rye Whiskey, Buffalo Trace Bourbon and Remy Martin vsop combined in this old fashioned style tittle with Angostura & Chocolate Bitters

€15



## ODDS ON FAVOURITE

Velvet Cap whiskey, Kahlua, sweet Vermouth and a splash of cream, are shaken with an egg yolk, angostura bitters, chocolate bitters & brown sugar, served over crushed ice.

€13



## STOP THE LIGHTS

Ballykeefe gin, Green Chartreuse, Marischino liqueur. Shaken with pineapple and lime juice, served on the rocks.

€13



## COOL YOUR JETS

Żubrówka Bison Grass vodka and Midori muddled with cucumber lime juice & sugar syrup.

€13



## CAIPIRINHA

Cachaça with muddled lime juice & cane sugar, served over crushed ice.

€12



## LIMONCELLO SPRITZ

A deliciously zesty combination of limoncello, prosecco & lemon juice, topped with soda.

€12



## APEROL SPRITZ

Aperol, served on ice with prosecco & soda.

€12



## BELLINI

Peach Schnapps, peach purée, topped with Prosecco.

€11

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# WINE LIST

## WHITE WINE

- Isoletta, Pinot Grigio, Italy
- Montanas Y Mar, Sauvignon Blanc, Chile
- Horgelus, Sauvignon Blanc, France
- Saint Clair, Malborough, Sauvignon Blanc, New Zealand
- Ayud, Chardonnay, Spain
- La Marinière, Muscadet, France
- 7" Siete Pulgadas, Albarino, Spain
- Chateau De Chemilly, Chablis, France
- Alphonse Dolly, Sancerre, France

## ROSÉ

- Olivares (organic), Spain

## SPARKLING WINE

- Prosecco Snipe
- Botter, Prosecco, Italy

## CHAMPAGNE

- Pol Roger Reserve, Champagne Brut



## RED WINE

- J.Moreau & Fils, Merlot, France
- Antawara, Cabernet Sauvignon, Chile
- La Linda, Malbec, Argentina
- Tempus Two, Silver Series Shiraz, Australia
- Monologo, Rioja Crianza, Spain
- Cavalleresco, Chianti, Italy
- Borquel Trapiche, Malbec, Argentina
- Esk Valley, Pinot Noir, New Zealand
- Beronia, Rioja Gran Reserva, Spain
- Chateau Lagrange, Lussac Saint-Emilion Bordeaux France
- Finca Amadeo, Gran Reserva Malbec, Argentina
- La Bernardine, Chateauneuf-du-Pape, Rhone France
- Barolo, Bussia, Italy
- Masi Costasera, Amarone Classico, Italy



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# SPIRITS & LIQUORS

## GIN

Bombay Sapphire	€6.5
Gordon's Pink Gin	€6.5
Ballykeefe	€7
Hendrick's	€7
Silver Spear	€7
Dingle	€7.5
Gunpowder	€7.8
Tanqueray No. Ten	€8.5

## COGNAC & ARMAGNAC

Hennessy	€6.5
Prince d'Arignac	€8
Remy Martin VSOP	€8.5
Remy Martin XO	€18.5
Hennessy XO	€21.5

## LIQUORS & VERMOUTHS

Martini Extra Dry	€5.8
Martini Rosso	€5.8
Campari	€5.8
Tio Pepe	€5.8
Harvey's Bristol Cream	€5.8
Cockburn's LBV Port	€5.8
Aperol	€5.8
Cointreau	€6
Crème de Menthe	€6
Disaronno Amaretto	€6
Baileys	€6
Jägermeister	€6
Limoncello	€6
Sambuca	€6

## WHISKEY

### IRISH

Buskers	€5.5
Jameson	€5.8
Bushmills	€5.8
Bushmills Black Bush	€6.5
Writers Tears	€7
Jameson Black Barrel	€7.5
Powers Rye	€8
Bushmills 10 Year	€8
Green Spot	€8.5
Red Breast 12	€9
Powers John's Lane	€9.5
Red Breast 21	€23.5

### SCOTCH

Famous Grouse	€5.8
Glenfiddich 12 Year	€8.5

### AMERICAN

Jack Daniels	€5.8
Southern Comfort	€5.5
Woodford Reserve	€7.5

## RUM

Captain Morgan	€5.8
Bacardi	€6.5
Havana Club	€6.5

## VODKA

Absolut	€6
Ketel One	€7.5
Grey Goose	€9

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# BEERS, MINERALS & HOT DRINKS

## BOTTLED BEERS

Heineken	€6
Heineken 0.0%	€5.5
Coors Light	€5.8
Corona	€6.5
Peroni	€6.5
Long Neck Bulmers 0%	€5.5
Long Neck Bulmers	€6
Large Bulmers	€6.8
Large Bottle Guinness	€6.5
Large Bottle Smithwicks	€6.5
Zinger Beer - Irish Ginger Beer	€6.5

## CRAFT BEERS

KINNEGAR - Devil's Backbone (Amber Ale)	€7
KINNEGAR - Scraggy Bay (IPA)	€7
KINNEGAR - Rustbucket (Rye IPA)	€7

## SPECIALITY DRINKS €8.5

Irish Coffee
Calypso Coffee
French Coffee
Italian Coffee
Baileys Coffee
Hot Whiskey
Hot Port

## MINERALS

Splits	€3.5
Coke Coke Zero, 7Up, Fanta Orange, Fanta Lemon,	
Baby's	€2.8
Tonic, Slimline, Soda, Ginger Ale	
Fever-Tree Tonic & Elderflower Tonic	€3.5
Juice	€3
Apple, Pineapple, Orange, Cranberry	
Mineral Water Large	€6
Acqua Panna, San Pellegrino	
Mineral Water Small	€3.5

## HOT DRINKS

Americano	€3.5
Espresso	€3.5
Double Espresso	€3.8
Cappuccino	€3.8
Latte	€3.7
Mocha	€4
Hot Chocolate	€4
Tea	€3.2
Herbal Tea	€3.5

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### **Cocktail Allergens**

Butcher Sour \*(3) Eggs

Whiskey Sour \*(3) Eggs

French 75 \*(12) Sulphur Dioxide & Sulphites

Bellini \*(12) Sulphur Dioxide & Sulphites

Maverick Martini \*(12) Sulphur Dioxide & Sulphites

Mai Tai \*(8) Almond (Nuts)

Aperol Spritz \*(12) Sulphur Dioxide & Sulphites

Limoncello Spritz \*(12) Sulphur Dioxide & Sulphites

White Lady \*(3) Eggs

Odds On Favourite \*(7) Milk, (3) Eggs

### **Beer Allergens**

Heineken \*(1) Barley (Gluten), \*(12) Sulphur Dioxide & Sulphites

Heineken 0.0% \*(1) Barley (Gluten), \*(12) Sulphur Dioxide & Sulphites

Coors Light \*(1) Barley (Gluten), \*(12) Sulphur Dioxide & Sulphites

Corona \*(1) Barley (Gluten), \*(12) Sulphur Dioxide & Sulphites

Peroni \*(1) Barley (Gluten), \*(12) Sulphur Dioxide & Sulphites

Large/Long Neck Bulmers \*(12) Sulphur Dioxide & Sulphites

Bulmers 0.0% \*(12) Sulphur Dioxide & Sulphites

Guinness \*(1) Barley (Gluten) \*(12) Sulphur Dioxide & Sulphites

Smithwicks \*(1) Barley (Gluten), \*(12) Sulphur Dioxide & Sulphites

### **Craft Beers**

Kinnegar - Devils Backbone/Scraggy Bay/Rustbucket \*(1) Barley

(Gluten), \*(12) Sulphur Dioxide & Sulphites

### **Wine Allergens**

All White Wines, Red Wines, Sparkling Wine and Champagne on our menu contain allergen

number 12, \*(12) Sulphur Dioxide & Sulphites

### **Specialty Drinks**

Irish Coffee, Calypso Coffee, French Coffee, Italian Coffee and Baileys Coffee

\*(7) Milk

### **Hot Drinks**

Latte, Cappuccino, Mocha and Hot Chocolate \*(7) Milk