

— *butcher* —

COCKTAILS



COSMOPOLITAN

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

€13



ESPRESSO MARTINI

Absolut vodka & Kahlua with freshly brewed espresso coffee.

€13



FRENCH MARTINI

Shaken Absolut raspberry, Chambord & pineapple juice.

€13



OLD-FASHIONED

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

€13



BRAMBLE

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

€13



WHITE LADY

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

€13



BUTCHER SOUR

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

€13



WHISKEY SOUR

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

€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.

€13



LEMON DROP MARTINI

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

€13



DAIQUIRI

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

€13



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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COCKTAILS



TIKI THYME

Bumbu Rum, Wray and Nephew Rum, Maple Syrup, Muddled Thyme, Pineapple Juice and Lemon Juice

€13



MOJITO

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

€13



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 .

€13



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



WINTER BERRY SOUR

Rosemary Infused Skellig Gin, Creme de Mure, Blackberry Syrup, Lemon Juice, Egg Whites and Cranberry Bitters

€13



BUTCHER NEGRONI

Ballykeefe Gin, Campari, Lillet Rouge, Black Walnut Bitters

€13



SPICY MARGARITA

Jose Cuervo Blanco, Cointreau, Lime Juice, Agave Syrup, Muddled Chillies

€13



CAIPIRINHA

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

€13



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 €8 €30
- Montanas Y Mar, Sauvignon Blanc, Chile €8 €30
- Horgelus, Sauvignon Blanc, France €9 €36
- Saint Clair, Marlborough, Sauvignon Blanc, New Zealand €9 €36
- Ayud, Chardonnay, Spain €9 €30
- La Marinière, Muscadet, France €32
- Picpoul de Pinet, Saint-Peyre, France €34
- 7" Siete Pulgadas, Albarino, Spain €34
- Chateau De Chemilly, Chablis, France €42
- Alphonse Dolly, Sancerre, France €48
- Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand €60

ROSÉ

- Olivares (organic), Spain €8.5 €32

SPARKLING WINE

- Prosecco Snipe €11
- Botter, Prosecco, Italy €34

CHAMPAGNE

- Pol Roger Reserve, Champagne Brut €90



RED WINE

- J.Moreau & Fils, Merlot, France €9 €34
- Antawara, Cabernet Sauvignon, Chile €8 €30
- La Linda, Malbec, Argentina €9 €34
- Tempus Two, Silver Series Shiraz, Australia €32
- Monologo, Rioja Crianza, Spain €35
- Cavalleresco, Chianti, Italy €35
- Navarro Correas Reserve, Malbec, Argentina €38
- Beronia, Rioja Gran Reserva, Spain €55
- Chateau Lagrange, Lussac Saint-Emilion Bordeaux France €55
- Finca Amadeo, Gran Reserva Malbec, Argentina €55
- La Bernardine, Chateauneuf-du-Pape, Rhone France €65
- Barolo, Bussia, Italy €70
- Masi Costasera, Amarone Classico, Italy €75
- DuMol, Pinot Noir, Wester Reach, U.S.A. €150
- Joseph Phelps, Cabernet Sauvignon, Napa Valley, U.S.A. €180
- Cakebread, Cabernet Sauvignon, Napa Valley, U.S.A. €180
- Chateau Lynch-Bages, Pauillac France €280
- Joseph Phelps, Insignia Wood, Napa Valley, U.S.A. €350



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SPIRITS & LIQUORS

GIN

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

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	€6.50
Martini Rosso	€6.50
Campari	€6.50
Tio Pepe	€6.50
Harvey's Bristol Cream	€6.50
Cockburn's LBV Port	€6.50
Aperol	€6.50
Cointreau	€6.50
Crème de Menthe	€6.50
Disaronno Amaretto	€6.50
Baileys	€6.50
Jägermeister	€6.50
Limoncello	€6.50
Sambuca	€6.50

WHISKEY

IRISH

The Busker Single Malt	€7
Jameson	€6
Bushmills	€6
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	€6
Glenfiddich 12 Year	€8.5

AMERICAN

Jack Daniels	€6
Southern Comfort	€6
Woodford Reserve	€7.5

RUM

Captain Morgan	€6
Bacardi	€6.5
Havana Club	€6.5

VODKA

Absolut	€6.80
Ketel One	€7.5
Grey Goose	€9

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BEERS, MINERALS & HOT DRINKS

BOTTLED BEERS

Heineken	€6.5
Heineken 0.0%	€6
Coors Light	€6
Corona	€6.5
Peroni	€6.5
Long Neck Bulmers 0%	€6
Long Neck Bulmers	€6
Large Bulmers	€7
Large Bottle Guinness	€6.8
Large Bottle Smithwicks	€6.8
Zinger Beer - Irish Ginger Beer	€7

CRAFT BEERS

KINNEGAR - Devil's Backbone (Amber Ale)	€7.5
KINNEGAR - Scraggy Bay (IPA)	€7.5
KINNEGAR - Rustbucket (Rye IPA)	€7.5

SPECIALITY DRINKS €8.5

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

MINERALS

Splits	€3.8
Coke Coke Zero, 7Up, Fanta Orange, Fanta Lemon,	
Baby's	€2.8
Tonic, Slimline, Soda, Ginger Ale	
Fever-Tree Tonic & Elderflower Tonic	€3.8
Juice	€3.5
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

Winter Berry Sour *(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