

butcher

COCKTAILS



COSMOPOLITAN

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

€14



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.

€14



LEMON DROP MARTINI

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

€14



ESPRESSO MARTINI

Absolut vodka & Kahlua with freshly brewed espresso coffee.

€14



BRAMBLE

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

€14



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.

€14



FRENCH MARTINI

Shaken Absolut raspberry, Chambord & pineapple juice.

€14



WHITE LADY

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

€14



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.

€14



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

— *butcher* —

COCKTAILS



SALTED CARAMEL ESPRESSO MARTINI

Absolut Vodka, Chocolate
Baileys, Salted Caramel
Syrup, Espresso

€14



MARKS MARG

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

€14



SERIOUS BUSINESSS

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

€15



SPICY MARGARITA

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

€14



APEROL SPRITZ

Aperol, served on ice with
prosecco & soda.

€12



MOJITO

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

€13



STRAWBERRY CAIPIROSKA

Absolute vodka, muddled lime,
sugar and strawberry purée .

€13



PINK LADY

Gunpowder Gin, Cointreau, Lemon
juice, Raspberry syrup and Egg White

€14



CAIPIRINHA

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

€13



BELLINI

Peach Schnapps, peach purée,
topped with Prosecco.

€12



BASIL SMASH

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

€14



SUMMER BREEZE

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

€13



NEGRONI

An all-time classic made
with Campari, Gin and
Red Vermouth

€14



HUGO SPRITZ

St. Germain Elderflower
Liqueur, Prosecco, Soda water
and Mint

€12

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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
Esk Valley, Marlborough, Sauvignon Blanc, New Zealand	€9	€36
Ayud, Chardonnay, Spain	€9	€30
La Marinière, Muscadet, France	€32	
Picpoul de Pinet, Beranger, 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
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SPARKLING WINE

Prosecco Snipe	€11	
Botter, Prosecco, Italy	€34	

CHAMPAGNE

Pol Roger Reserve, Champagne Brut	€90	
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RED WINE

J.Moreau & Fils, Merlot, France	€9	€34
Antawara, Cabernet Sauvignon, Chile	€8	€30
La Linda, Malbec, Argentina	€9	€34
Monologo, Rioja, Crianza	€9.5	€35
Coldridge Estate, Shiraz, Australia	€32	
Cavalleresco, Chianti, Italy	€35	
Gougenheim, Pinot Noir, Argentina	€38	
Navarro Correas Reserve, Malbec, Argentina	€38	
Beronia, Rioja Gran Reserva, Spain	€55	
Chateau Lagrange, Lussac Saint-Emilion Bordeaux France	€55	
La Bernardine, Chateauneuf-du-Pape, Rhone France	€65	
Dona Paula, Malbec, Argentina	€70	
Barolo, Bussia, Italy	€70	
Amarone Della Valpolicella, Italy	€75	
DuMol, Pinot Noir, Wester Reach, U.S.A.	€150	
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	€6.8
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	€6.5
Bushmills	€6.5
Bushmills Black Bush	€7
Writers Tears	€7
Jameson Black Barrel	€8
Powers Rye	€8.5
Bushmills 10 Year	€8.5
Green Spot	€8.5
Red Breast 12	€9
Powers John's Lane	€10
Red Breast 21	€23.5

SCOTCH

Famous Grouse	€6
Glenfiddich 12 Year	€8.5

AMERICAN

Jack Daniels	€6.5
Southern Comfort	€6.5
Woodford Reserve	€8

RUM

Captain Morgan	€6.5
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	€6.8
Heineken 0.0%	€6
Coors Light	€6.5
Corona	€6.5
Peroni	€6.8
Long Neck Bulmers 0%	€6
Long Neck Bulmers	€6
Large Bulmers	€7
Large Bottle Guinness	€6.8
Large Bottle Smithwicks	€6.8

CRAFT BEERS

Galway Hooker Irish Pale Ale	€7.5
Galway Hooker, Sixty Knots (IPA)	€7.5

SPECIALITY DRINKS €9

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 and Pink Grapefruit soda	€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

Hugo Spritz *(12) Sulphur Dioxide & Sulphites

White Lady *(3) Eggs

Salty Dog Sour *(3) Eggs

Pink Lady *(3, 12) Eggs, Sulphur Dioxide & Sulphites

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

*(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