

— *butcher* —

COCKTAILS



COSMOPOLITAN

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

€11



OLD-FASHIONED

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

€12



BUTCHER SOUR

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

€12



DAIQUIRI

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

€11



ESPRESSO MARTINI

Absolut vodka & Kahlua with freshly brewed espresso coffee.

€12



BRAMBLE

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

€11



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



LEMON DROP MARTINI

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

€11



FRENCH MARTINI

Shaken Absolut raspberry, Chambord & pineapple juice.

€11



WHITE LADY

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

€11



WHISKEY SOUR

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

€11



MAVERICK MARTINI

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

€12

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.

€11



BASIL SMASH

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

€12



MARKS MARG

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

€12



STRAWBERRY CAIPIROSKA

Absolute vodka, muddled lime, sugar and strawberry purée.

€11



SUMMER BREEZE

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

€10



SERIOUS BUSINESS

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

€12



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.

€12



STOP THE LIGHTS

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

€12



COOL YOUR JETS

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

€12



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.

€10



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

€7,5 €28 J.Moreau & Fils, Merlot, France	€7,5 €28
Antawara, Cabernet Sauvignon, Chile	€7,5 €28
La Linda, Malbec, Argentina	€8 €30
Tempus Two, Silver Series Shiraz, Australia	€32
Monologo, Rioja Crianza, Spain	€32
Cavalleresco, Chianti, Italy	€35
Borquel Trapiche, Malbec, Argentina	€35
Esk Valley, Pinot Noir, New Zealand	€38
Beronia, Rioja Gran Reserva, Spain	€49
Chateau Lagrange, Lussac Saint-Emilion Bordeaux France	€49
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
€90	



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BEER & SPIRITS

GIN

Bombay Sapphire	€5,5
Ballykeefe	€6,5
Gordon's Pink Gin	€6,5
Hendrick's	€6,5
Gunpowder	€6,5
Dingle	€6,5
Tanqueray No. Ten	€7
Silver Spear	€7

VODKA

Ketel One	€6,5
Absolut	€5,5
Grey Goose	€8

RUM

Bacardi	€5,5
Havana Club	€5,5
Captain Morgan	€5,5

BOTTLED BEERS

Heineken	€5,5
Heineken 0.0%	€5,5
Coors Light	€5,5
Corona	€6
Peroni	€6
Large Bulmers	€6
Long Neck Bulmers	€5,5
Long Neck Bulmers 0%	€5,5
Large Bottle Guinness	€6,5
Large Bottle Smithwicks	€6,5

WHISKEY

IRISH

Jameson	€5,5
Writers Tears	€6,5
Jameson Black Barrel	€7,5
Green Spot	€8
Blue Spot	€14
Red Breast 12 Year	€8,5
Bushmills	€5,5
Bushmills Black Bush	€6
Bushmills 10 Year	€7,5

SCOTCH

Famous Grouse	€5,5
Glenfiddich 12 Year	€7,8

AMERICAN

Jack Daniels	€5,5
Woodford Reserve	€7,5
Southern Comfort	€5,5

COGNAC & ARMAGNAC

Hennessy	€5,5
Remy Martin VSOP	€8
Prince d'Arignac	€8

CRAFT BEERS

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

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LIQUORS, MINERALS & HOT DRINKS

LIQUERS & VERMOUTHS

Cointreau	€5
Crème de Menthe	€5
Disaronno Amaretto	€5
Baileys	€5
Martini Extra Dry	€5
Martini Rosso	€5
Campari	€5
Tio Pepe	€5,5
Harvey's Bristol Cream	€5,5
Cockburn's LBV Port	€5,5
Jägermeister	€5
Limoncello	€5
Sambuca	€5
Aperol	€5

SPECIALITY DRINKS €7,5

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

MINERALS

Splits	€3,2
Coke Coke Zero, 7Up, Fanta Orange, Fanta Lemon,	
Baby's	€2,3
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
Espresso	€3
Double Espresso	€3,2
Cappuccino	€3,5
Latte	€3,5
Mocha	€3,5
Hot Chocolate	€3,2
Tea	€2,5
Herbal Tea	€3

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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