# COCKTAILS

Cocktails at The Brasserie are cool, stylish and modern with a classical twist. Taste and presentation are everything. Our cocktails are made with passion and delivered with flair. We pride ourselves in local so you will spot some local spirits across the menu. All of our cocktails allow you the option to 'upgrade' to a more exclusive spirit or finish to give you the Ultimate Cocktail Experience.

# **ULTIMATE MOJITO**

12.00

Made with authentic Havana Club Rum, this Cuban classic is perfect for anytime of the day. It is made by gently crushing fresh mint with lime in the glass with cane sugar syrup, filling up with both 3-year-old and 7-year-old Havana Club Rum and topped off with soda water.

*Upgrade* – *Ultimate Mojito Royale* topped off with Prosecco + 2.00 (7)

### SMOKED OLD FASHIONED

12.50

Served 'smoking' by burning aged whiskey barrel wood chips, this classic is made with Paddy's Share Whiskey. The whiskey is mixed with Fee Brothers orange and cherry bitters, tangy orange zest and lots of passion.

*Upgrade* – change the whiskey to *Drumshanbo Single Pot Still* for a stronger deeper Old-Fashioned experience + 1.00.

# MIXED BERRY BRAMBLE

12.00

A delicious blend of **Boatyard Gin**, raspberry liqueur, blackberries, raspberries, blueberries, lemon and lime juice. This is the ultimate refreshing Brasserie cocktail.

*Upgrade* – change the gin to Tanqueray No. Ten + 2.50.

# **BRASSERIE SOUR'S**

Choose from the below which are delicately shaken with specifically paired bitters.

These are a smooth, cool and luxurious cocktail which are easy drinking throughout the day.

Whiskey – Dark Silkie, lemon, sugar, egg whites, orange bitters. (2) 12.50

**Brandy** – Hennessey, Port, lemon, sugar, egg whites, angostura bitters. (2) 13.00

**Disaronno** – Disaronno, lemon, sugar, egg whites, black walnut bitters. (2) 11.50

Our alcoholic cocktails contain a minimum 50ml of alcohol, always drink responsibly. Some cocktails contain allergens, a full list is available on the back page. Please inform us if you have any concerns, or suffer from any allergies.

# FROZEN STRAWBERRY DAIQUIRI

12.00

3-year-old Havana Club Rum blended frozen with strawberry liqueur, fresh strawberries, lemon and lime juice. Perfect for that hot sunny day on the terrace.

Upgrade – change the rum to 7-year-old Havana Club Rum + 2.50

### PASSION FRUIT MARTINI

12.00

For this modern twist on a traditional classic we shake Absolut Vanilla Vodka, passion fruit liqueur, vanilla sugar, pineapple juice and serve it with a shot of prosecco on the side.

Upgrade – change the vodka to **Ketel One Premium Vodka** + 2.50 (7)

### ESPRESSO MARTINI

12.00

Shaken Absolut Vanilla Vodka, Kahlua coffee liqueur and freshly brewed Java Republic espresso coffee finished with dark hazelnut bitters

Upgrade – change the vodka to Sausage Tree Irish Vodka, and the Kahlua to Frangelico hazelnut liqueur + 2.00. (6, 8)

# DESSERT COCKTAILS

# AFFOGATO

12.50

Johnnie Walker Red Label Scotch combined with Disaronno and freshly brewed Java Republic espresso all poured over a fresh scoop of vanilla ice cream. A cocktail that needs a spoon to be enjoyed.

Upgrade – change the whiskey to Jameson Black Barrel + 2.00. (1-wheat, 2, 4, 6)

## SPICED BANANA

12.50

Captain Morgan's Spiced Rum shaken with banana Syrup, lemon juice, and pineapple juice all topped off with black walnut bitters. The sweet touch you need after an enjoyable meal.

*Upgrade – change the rum to Havana Especial + 2.00.* (6, 8)

# MOCKTAILS

# MIXED BERRY NOJITO

8.50

11.00

Fresh blackberries, raspberries and blueberries muddled in the glass with fresh mint, limes and dark cane sugar, topped off with white lemonade.

# NON-ALCOHOLIC BERRY BRAMBLE

Gordons 0.0, blueberries, blackberries, raspberries, lemon juice and lime juice.

# SIGNATURE FLIGHTS

# SIGNATURE SERVES

We have selected some of the best International and Irish spirits to craft our "Signature Serves" We're not saying this is the best way to drink these… But we think it is…

**G&T** – Tanqueray Gin. Lime. Poachers Wild Elderflower Tonic. 11.00

IRISH G&T – Jackford Irish Potato Gin. Basil. Strawberry. Poachers Citrus Tonic. 13.00

VODKA SODA – Ketel One. Lime Juice. Lime. Poachers Soda Water. 10.50

BERRY SODA – istil38 Irish Pink Berry Vodka. Raspberries. Poachers Soda Water. 9.50

WHISKEY GINGER – Roe & Co. Orange. Poachers
Apple Ginger Ale. 11.50

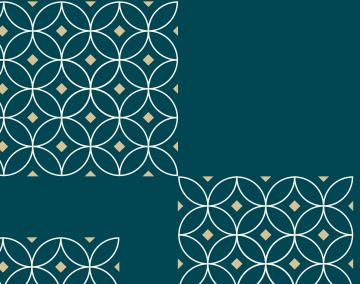
CHILLI EXPLOSION – Gunpowder Gin. Chilli. Grapefruit. Poachers Light Tonic. 11.00

AN DULAMAN COLLINS – An Dulaman Gin.
Cucumber. Lemon. Poachers Soda Water. 12.00

WATERMELON SPRITZ – Aperol. Watermelon. Prosecco. Poachers Soda Water. 11.50

WITH BOTH BARRELS – Jameson Black Barrel. Lemon. Rosemary. Poachers Apple Ginger Ale. 14.50

THE LIGHT ONE – Gordons 0.0. Orange. Cucumber.
Poachers Citrus Tonic.
9.00



# SIGNATURE FLIGHTS

Here at The Brasserie we are incredibly proud to be part of our local community, and are delighted to showcase our regional brewers & distillers through our Signature Flights. We are so lucky to have some of the best products in the world on our doorstep & we invite you to share that experience with us. Handpicked by our team, our selected flights allow you to compare and contrast the subtle difference in flavours, styles & smells. All our signature flights come with 3 different local products accompanied with tasting notes to aid you on your tasting adventure.

### WILD ATLANTIC WAY GIN FLIGHT

Conncullin Handcrafted Irish Gin, Co.Mayo An Dulaman Maritime Gin, Co.Donegal Drumshanbo Gunpowder Small Batch Gin, Co.Leitrim

15.00

The Gin flight will feature 17.5ml of each gin plus one bottle of Poachers Classic Tonic.

# THE JAMESON SERIES FLIGHT 14.00

Jameson Caskmates IPA Whiskey Jameson Caskmates Stout Whiskey Jameson Black Barrell Whiskey

# SPOT THE DIFFERENCE FLIGHT 22.00

Green Spot Whiskey Yellow Spot 12yr old Whiskey Red Spot 15yr old Whiskey

# THE LEGENDARY SILKE FLIGHT 14.00

Athru Annacoona 14yr old Single Malt, Co.Sligo Ballyhoo Aged Grain Whiskey 10yr old, Co.Mayo Silkie Smoked & Aged Whiskey, Co.Donegal

The Legendary Silkie The Legendary Dark Silkie The Midnight Slikie