

COCKTAIL MENU



- GIN AND VODKA-

MARTINI

Choice of Vodka or Gin with a dash of Dry Vermouth €7.95 Superior: Grey Goose or Ketel One €10.95 €9.50 Superior: Bombay Sapphire or Tanqueray

VESPER MARTINI

This James Bond Classic, is a smooth and refreshing mix of Gin, Vodka & Kina Lillet, it is of course, 'Shaken, not Stirred' and served with a lemon twist

HENDRICK'S FIRE AND ICE

A gin with a hidden kick, a cool and refreshing blend of Hendrick's Gin, cucumber and fresh lime with a blast of fire from Tabasco served over a bed of crushed ice

GIN BRAMBLE

The Bramble is a cocktail that has become a modern day classic. Bringing together dry gin, lemon juice, sugar syrup and Chambord served over crushed ice and finished off with fresh red fruits and a slice of lemon

TROPICAL FROZEN DAIQUIRI

A delicious mix of homemade fresh sweet peach puree, Absolut mango vodka and fresh lime juice blended with crushed ice, finished off with Grenadine and fresh fruit to create the prefect fruity cocktail

FLAT WHITE ESPRESSO MARTINI

An espresso martini with the smooth distinct flavour of Bailey's Irish cream, with a frothy finish and a coffee kick, finished off with a delicious chocolate and cookie rim

MANGO & ORANGE CAIPIROSKA

Absolut Mango Vodka with fresh orange & limes

BERRYOSKA

A Russian favourite, Absolut Vodka with fresh strawberries muddled with lime and sugar

RASPBERRY MINT COOLER

A refreshing blend of Absolut citron and raspberry Vodka, fresh raspberry & lime. Served in a long glass topped with soda. Fruity, light and fresh best describes this drink

- RUM -

OTILOM

This classic Cuban cocktail combines the sweetness of sugar syrup, refreshing citrus, mint flavours and kick of rum

ΜΑΙ ΤΑΙ

A tropical cocktail made famous by 'Trader Vic' Bergeron in 1944, after mixing rum, lime, orange curacao, orgeat and syrup, with a sprig of mint and fresh fruit garnish

€9.95

€9.50

€8.95

€8.45

€12.95

€7.25

€9.25

€7.50

€8.95

€9.95

FROZEN STRAWBERRY DAIQUIRI

The sweetness of fresh strawberries and the kick of freshly squeezed lime juice make this classic Daiguiri a real crowd pleaser of a cocktail

-WHISKEY-

TOMMY GUN

The Tommy Gun gets its zing from spicy fresh ginger & a generous pour of Irish Whiskey with a touch of Grand Marnier, apricot jam & fresh lemon juice

PEAR'D WITH BOURBON

Bourbon Whiskey, natural honey and sweet pears are all brought together to create a drink that blends PEARFECTLY

JAMES BROWN

Jameson Irish Whiskey is the star in this cocktail, with natural honey and pure apple juice coming nicely together with the help of our freshly made infused spiced syrup

-BRANDY-

BONNY AND CLYDE

A dangerous yet prefect duo, each cocktail consists of brandy, sticky apricots and sweet sugar

CLYDE...

The rich warm taste of brandy is showcased here with sweet apricot and sugar offering a strong stand alone balanced blend for both brandy and cocktail lovers

BONNY...

Brings the bubbles to this partnership matching perfectly with the sweet warm blend of brandy, apricots and sugar. Topped with Prosecco

- SPARKLES -

BELLINI

Peach and bubbles, dry and fruity

ROSSINI

The Rossini with its rosy colour & bubbly taste is the perfect combination of Prosecco & strawberries

WILD ATLANTIC WAY

Presenting our unique take on the 'Wild Atlantic Way'. Let your senses be taken over with the wild ocean flavours of the Atlantic. The journey begins with Irish Dingle Gin, with a hint of zesty orange topped with elderflower tonic; served on frozen Galway Bay Rocks, & finished with a lemon & seaweed infused foam. Accompanied with a local Galway Bay oyster

€7.00

€9.00

€8.50

€8.65

€8.65

€7.90

€8,50

€14.90

€8.45

To book your party or event, speak with a member of the Gaslight Team at the Bar

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