

COCKTAIL MENU



Salted Caramel Rum	€8
Caribbean rum infused with house salted caramel	
Love & Lemons	€12
Woodford reserve, limoncello, lemon juice, rosemary and lemon syrup, angostura, whites	
Ruigin Holy Water	€12
Hennessey, spiced rum, grapefruit, lime, peychaud's bitters, plum Clarified with milk.	
The Notorious F.I.G	€13
Silver Patron, grand marnier, house fig syrup, orange, lime	
The Cloudy Orchard	€12
Dingle vodka, drambuie, lime, sage, cloudy apple, fizz, sugar	
Lady in Lavender	€13
Salt gin, peppermint tea, dry martini, lime, sugar, lavender & prosecco, whites	
Peruvian Old Fashioned	€13
Morita infused pisco, 85% chocolate, orange, aztec bitters	
Autumn BRU (served warm)	€10
Peated whiskey, blackberry, pear, cinnamon, brown sugar	
The Night Porter	€12
Havana Especial, frangelico, kahlúa, cream, espresso, lotus crumb	
After Dinner Cigar	€15
Remi Martin VSOP, benedictine, smoke essence, plum, muscavado	

Non-alcoholic

Ginger Zing	€8
Silk Tree non-alcholic gin, orange & ginger syrup, ginger beer, lime	