

WINE & CHAMPAGNE

WHITE WINES *Bottle 175ml | 250ml*

Eisberg, Non-Alcoholic, Sauvignon Blanc

Germany *26.00 7.00 | 10.00*

Cuna del Sol, Sauvignon Blanc

Chile *28.00 7.50 | 10.50*

Foundstone, Unoaked Chardonnay

Australia *31.00 8.25 | 11.50*

Villa Cerro, Pinot Grigio

Italy *29.50 8.00 | 11.00*

Treize Vents, Picpoul de Pinet

France *35.00 9.25 | 12.50*

Etra, Albarino

Spain *40.00 10.50 | 14.00*

Pa Road, Sauvignon Blanc

Marlborough, New Zealand *40.00*

Tollo, Pecorino

Abruzzo, Italy *45.00*

J Lohr Riverstone, Chardonnay

California *48.00*

(4)

Daniel Crochet, Sancerre

France *48.00*

Domaine des Malandes, Chablis

France *50.00*

All Wines contain sulphites.

RED WINES

Bottle 175ml | 250ml

Eisberg, Non-Alcoholic, Cabernet Sauvignon

Germany 26.00 7.00 | 10.00

Cuna del Sol, Merlot

Chile 28.00 7.50 | 10.50

Terra Noble, Cabernet Sauvignon

Australia 29.50 8.00 | 11.00

Foundstone, Shiraz

Australia 31.00 8.25 | 11.25

TLG, Tempranillo

Spain 31.00 8.25 | 11.50

Siete Cuchillos, Malbec

Mendoza, Argentina 32.00 9.00 | 12.00

Lafond, Côtes du Rhone (Organic)

France 40.00

Club Privado, Baron de Ley, Rioja

France 40.00

Santa Sofia, Valpolicella Ripasso

Italy 46.00

Château Lafont, Menaut Pessac-Leognan

Bordeaux, France 52.00

ROSÉ WINES

Bottle 175ml | 250ml

Patriarche, Syrah Rose

France 32.00 8.50 | 11.50

Kennell, Côtes de Provence

France 38.00

All Wines contain sulphites.

SPARKLING & CHAMPAGNE

Bottle 115ml

Bosco Frizzante, Prosecco

Italy 36.00 8.00

Bedin Spumante, Prosecco

Italy 50.00

Pares Balta, Cava (Organic)

Spain 60.00

Moët & Chandon, Champagne

France 85.00 25.00

Didier Chopin, Brut Champagne

France 99.00 27.50

P O R T

Bottle 71ml

Quinta Seara d'Ordens, LBV

Portugal 65.00 7.00

All Wines contain sulphites.

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 Sean's Bar Single Malt Clonmacnoise Edition for a stronger deeper Old-Fashioned experience* + 2.00.

MIXED BERRY BRAMBLE 12.00

A delicious blend of Bombay Sapphire 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 – Sean's Bar Whiskey Luain Edition, lemon, sugar, egg whites, orange bitters. (2) 12.50

Brandy – Hennessy, 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
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 11.00
Gordons 0.0, blueberries, blackberries, raspberries, lemon juice and lime juice.

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. 9.50

IRISH G&T – *Jackford Irish Potato Gin. Basil. Strawberry.*
Poachers Citrus Tonic. 10.50

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

BERRY SODA – *istil38 Irish Pink Berry Vodka.*
Raspberries. Poachers Soda Water. 10.50

WHISKEY GINGER – *Roe & Co. Orange.*
Poachers Apple Ginger Ale. 10.50

MEXICAN SODA – *Olmeca Blanco. Basil.*
Poachers Grapefruit Soda. 11.50

STOCKED ALE – *Havana Club 3-Year-Old Rum.*
Mint. Poachers Apple Ginger Ale. 9.50

SPARKLING MEXICAN – *Jose Cuervo Especial Silver*
Tequila. Grapefruit. Lime Juice.
Poachers Soda Water. 10.50

WILD STRAWBERRY – *Beefeater Pink Strawberry*
Gin Grapefruit. Poachers Wild Elderflower Tonic.. 10.50

CITRUS EXPLOSION – *Gunpowder Irish Gin.*
Lemon Juice. Poachers Citrus Tonic. 11.50

SPICED RUM SYMPHONY – *Kraken Black Spiced*
Rum. Lime Juice. Mint. Poachers Chilli Ginger Beer. 10.50

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.

HIDDEN GEMS GIN FLIGHT 14.50

Mor Small Batch Berry Gin, Co. Offaly
Sling Shot Handcrafted Gin, Co. Longford
Drumshambo Gunpowder Craft Gin, Co. Leitrim

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

THE LOCALS FLIGHT 12.50

Kilbeggan Traditional Irish Whiskey, Kilbeggan
Egans, Malt 10yr old Irish Whiskey, Tullamore.
Locke's Single Malt Whiskey, Kilbeggan

THE TULLAMORE DEW EXPERIENCE 22.00

Tullamore Dew 12yr old Triple Distilled
Tullamore Dew 14yr old
Tullamore Dew Single Malt 18yr old.

FLIGHT OF THE RED BREAST 25.00

Red Breast 12yr old Whiskey
Red Breast Cask Strength Whiskey
Red Breast 15yr old Whiskey

The Whiskey flights will feature 17.5ml of each whiskey.

BEERS & CIDERS

DRAUGHT BEERS

<i>Guinness (1-barley)</i>	5.80
<i>Coors Light (1-wheat, barley)</i>	6.20
<i>Heineken (1-barley)</i>	6.20
<i>Smithwick's (1-barley)</i>	5.60
<i>Moretti (1-barley)</i>	6.60
<i>Lagunitas IPA (1-barley)</i>	6.80
<i>Orchard Thieves (7)</i>	6.50
<i>Heineken Non-Alco 0.0% (1-barley)</i>	5.70
<i>Guinness 0.0% (1-barley)</i>	5.50

BOTTLED BEERS

<i>Budweiser</i>	5.90
<i>Bulmers</i>	5.90
<i>Bulmers Light Long Neck</i>	5.90
<i>Bulmers Pint Bottle</i>	6.80
<i>Coors Light</i>	5.90
<i>Corona</i>	5.90
<i>Erdinger</i>	5.50
<i>Heineken</i>	5.90
<i>Heineken 0.0 Non-Alcoholic</i>	5.30
<i>Kopparberg Mixed Fruit Cider</i>	6.90
<i>Peroni</i>	6.00

SPIRITS

LOCAL GIN SPECIALITIES

<i>Mor Gin</i>	6.20
<i>Sling Shot</i>	6.90
<i>Concullen</i>	6.90

OTHER GINS

<i>Beefeater Gin</i>	5.60
<i>Beefeater Pink</i>	6.10
<i>Blackwater Strawberry Gin</i>	7.75
<i>Bombay Sapphire</i>	6.00
<i>Brockmans Gin</i>	7.50
<i>Dingle Gin (1-wheat)</i>	7.75
<i>Gunpowder Gin</i>	8.00
<i>Hendricks Gin</i>	6.75
<i>Monkey 47</i>	11.00
<i>Silver Spear Gin</i>	7.20
<i>Tanqueray</i>	5.95
<i>Brennans</i>	6.75
<i>6 o'clock Damson</i>	6.75
<i>Cork Dry Gin</i>	5.55
<i>Blackwater</i>	7.50
<i>Gordons</i>	5.55

VODKA

<i>Absolut</i>	5.55
<i>Dingle</i>	7.75
<i>Smirnoff</i>	5.55
<i>Tito's</i>	6.95
<i>Ketel One</i>	6.80
<i>Grey Goose</i>	9.00

LOCAL WHISKEY SPECIALITIES

<i>Paddy</i>	5.55
<i>Jameson</i>	5.55
<i>Crested 10</i>	6.15
<i>Jameson Black Barrel</i>	7.50
<i>Jameson Caskmates IPA</i>	6.20
<i>Jameson 18 yr old</i>	18.50
<i>Midleton Rare</i>	20.50
<i>Redbreast 12 yr old</i>	9.50
<i>Redbreast 15 yr old</i>	15.50
<i>Green Spot</i>	8.50
<i>Yellow Spot 10 yr old</i>	9.95
<i>Red Spot 15 yr old</i>	16.50

OTHER WHISKYS

<i>Powers</i>	5.55
<i>Bushmills</i>	5.55
<i>Black Bush</i>	6.25
<i>Powers John Lane</i>	10.20
<i>Sean's Whiskey</i>	7.00
<i>Tullamore 12 yr old</i>	8.95
<i>Tullamore 14 yr old</i>	14.95
<i>Tullamore 18 yr old</i>	17.95
<i>Method and Madness Single Malt</i>	7.50
<i>Method and Madness Single Pot Still</i>	7.50
<i>Method and Madness Single Grain</i>	8.50

SCOTCH WHISKY

<i>Black and White</i>	5.60
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AMERICAN WHISKY

<i>Jack Daniels</i>	5.60
<i>Bulleit Rye Bourbon</i>	8.00
<i>Woodford reserve</i>	8.00

RUM

<i>Bacardi</i>	5.55
<i>Captain Morgan's Rum Spiced</i>	5.55
<i>Havana Club</i>	5.55
<i>Malibu</i>	5.90

APERITIFS & VERMOUTHS

<i>Martini Bianco (7)</i>	5.30
<i>Martini Extra Dry (7)</i>	5.30
<i>Pimms No.1 (7)</i>	5.40
<i>Pernod</i>	5.30

BRANDY & PORT

<i>Hennessey</i>	5.65
<i>Martell VSOP</i>	8.50
<i>Sandeman Port (7)</i>	5.50

LIQUEURS & OTHERS

<i>Baileys (4)</i>	5.50
<i>Cointreau</i>	5.40
<i>Crème De Cassis</i>	5.40
<i>Crème De Menthe</i>	5.40
<i>Chambord Raspberry Liqueur</i>	6.00
<i>Disaronno</i>	5.60
<i>Frangelico</i>	5.60
<i>Harvey Bristol Cream</i>	5.60
<i>Jägermeister</i>	5.60
<i>Kahlua</i>	5.60
<i>Mozart Chocolate Liqueur</i>	5.60
<i>Peach Schnapps</i>	5.50
<i>Sambuca</i>	5.40
<i>Sourz Apple</i>	5.40
<i>St. Germain Elderflower Liqueur</i>	5.50
<i>Tequila Olmeca Gold</i>	6.50
<i>Tequila Rose</i>	6.50
<i>Tia Maria</i>	6.50

HOT BEVERAGES

<i>Irish Coffee (4)</i>	6.80
<i>Baileys Coffee (4)</i>	6.80
<i>French Coffee (4)</i>	6.80
<i>Calypso Coffee (4)</i>	6.80
<i>Baileys Hot Chocolate (4)</i>	6.80
<i>Hot Whiskey</i>	6.20
<i>Hot Port (7)</i>	6.20
<i>Hot Rum</i>	6.50
<i>Hot Brandy</i>	6.50

MINERALS

<i>Coca-Cola</i>	3.20
<i>Diet Coke</i>	3.00
<i>Coke Zero</i>	3.00
<i>Sprite Zero</i>	3.20
<i>Fanta Orange</i>	3.20
<i>Fanta Lemon</i>	3.00
<i>Cidona</i>	3.30
<i>Red Bull</i>	4.60
<i>Riverrock 330ml</i>	3.00
<i>Riverrock 500ml</i>	4.95
<i>Dash Lemonade</i>	1.00
<i>Glass Cordial</i>	0.50

MIXERS

<i>Schweppes Tonic</i>	2.60
<i>Schweppes Tonic Light</i>	2.60
<i>Schweppes Soda</i>	2.60
<i>Schweppes Ginger Ale</i>	2.60
<i>Poachers Classic Tonic</i>	3.30
<i>Poachers Citrus Tonic</i>	3.30
<i>Poachers Wild Elderflower Tonic</i>	3.30
<i>Poachers Light Tonic</i>	3.30
<i>Poachers Ginger Ale</i>	3.30
<i>Poachers Ginger Beer</i>	3.30
<i>Poachers Soda Water</i>	3.30

Please inform your server if you suffer from any allergy or have other dietary requirements.
1-Gluten, 2-Eggs, 3-Fish, 4-Milk, 5-Peanuts,
6-Nut Traces, 7-Sulphites, 8-Hazelnuts.