

THE
· BRASSERIE ·
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COCKTAILS



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Cocktails at The Brasserie are cool, stylish and modern with a classical twist. Taste and presentation is everything. Our cocktails are made with passion and delivered with flair. 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 10.50

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.

SMOKED OLD FASHIONED 10.50

Served 'smoking' by burning aged whiskey barrel wood chips, this classic is made with Greenspot Whiskey which is distilled at the revered Midleton Distillery in Cork. The whiskey is mixed with Fee Brothers orange and cherry bitters, tangy orange zest and lots of passion.

Upgrade – change the whiskey to Woodford Reserve Bourbon for a stronger deeper Old-Fashioned experience + 2.00.

MIXED BERRY BRAMBLE 10.50

A delicious blend of Beefeater Premium Gin, Chambord Dark Raspberry Liqueur, blackberries, raspberries, blueberries, lemon and lime juice. This is the ultimate refreshing Brasserie cocktail.

Upgrade – change the gin to Drumshambo Gunpowder Irish Gin + 3.00.

BLACK BARREL WHISKEY SOUR 10.50

Jameson Black Barrel Irish Whiskey delicately shaken with fresh egg whites and lemon juice then finished in the glass with orange and plum bitters. This is a smooth, cool and luxurious cocktail which is easy drinking throughout the day.

Upgrade – change the whiskey to Redbreast 12-year-old Irish Whiskey + 4.00

FROZEN STRAWBERRY DAIQUIRI 10.50

3-year-old Havana Club Rum blended frozen with Bols 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 10.50

For this modern twist on a traditional classic we shake Absolut Vanilla Vodka, Passoa Passionfruit Liqueur, vanilla sugar, pineapple juice and serve it with a shot of Prosecco on the side.

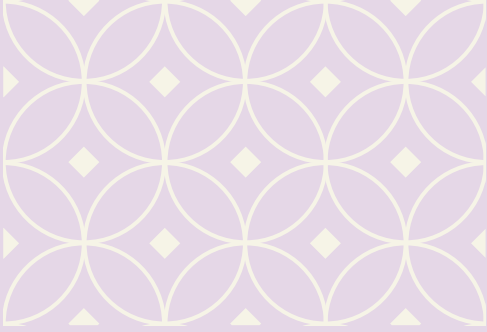
Upgrade – change the vodka to Belvedere Premium Vodka + 2.50

ESPRESSO MARTINI 10.50

Shaken Absolut Vanilla Vodka, Kahlua Coffee Liqueur, freshly brewed Java Republic espresso coffee finished with dark hazelnut bitters.

Upgrade – change the vodka to Grey Goose Premium Orange Vodka + 3.50.

Our alcoholic cocktails contain a minimum 50ml of alcohol, always drink responsibly. Some cocktails contain allergens, a full list is available from your server so please inform us if you suffer from any food allergy.



DESSERT COCKTAILS

I THINK YOU'RE MINT 10.50

The perfect after dinner treat, Baileys, Crème de Menthe, Tia Maria, Oreo Cookies and creamy vanilla ice-cream.

Upgrade – No upgrade required, simply order another!

NUTS ABOUT CHOCOLATE 10.50

Frangelico Hazelnut Liqueur, Mozart Chocolate Liqueur and Kahlua Coffee Liqueur blended frozen with vanilla ice-cream and topped with fresh hazelnuts.

Upgrade – Jameson Caskmates Stout Whiskey for the ultimate experience + 2.50.

MOCKTAILS

MIXED BERRY NOJITO 6.50

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

NON-ALCOHOLIC BERRY BRAMBLE 10.00

Non-alcoholic Cedars Gin, blueberries, blackberries, raspberries, lemon juice and lime juice.