

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 **Woodford Reserve Bourbon** for a stronger deeper Old-Fashioned experience + 2.00.

MIXED BERRY BRAMBLE 12.00

A delicious blend of **Kinsale 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 – Jameson Black Barrel, lemon, sugar, egg whites, orange bitters. 12.50 (2)

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

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

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. 11.50

IRISH G&T – Jackford Irish Potato Gin. Basil. Strawberry. Poachers Citrus Tonic. 12.00

VODKA SODA – Ketel One. Lime Juice. Lime. Poachers Soda Water. 11.00

BERRY SODA – istil38 Irish Pink Berry Vodka. Raspberries. Poachers Soda Water. 12.00

WHISKEY GINGER – Roe & Co. Orange. Poachers Apple Ginger Ale. 11.00

IRISH MULE – Jameson Caskmate IPA. Lime Juice. Lime. Poachers Chilli Ginger Beer. 11.50

THE SPARKLING MEXICAN – Jose Cuervo Silver Tequila. Grapefruit. Lime Juice. Poachers Soda Water. 11.50

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**.*

CORK DRAUGHT FLIGHT 6.00

Murphy's Irish Stout (1-barley)
Cotton Ball Kerry Lane I.P.A (1-barley,wheat)
Murphy's Irish Red Ale (1-barley)

The draught flight will feature 1/3 of a pint of each.

CORK COASTAL GIN FLIGHT 13.50

Minke Sea Gin, Clonakilty House
Pink Beara Ocean Gin, Castletownbere
Kinsale Gin

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

THE JAMESON SERIES FLIGHT 12.50

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

SPOT THE DIFFERENCE FLIGHT 20.00

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

FLIGHT OF THE REDBREAST 25.00

Redbreast 12yr old Whiskey
Redbreast Cask Strength Whiskey
Redbreast 15yr old Whiskey

The Whiskey flights will feature 17.5ml of each whiskey.