

butcher

COCKTAILS



COSMOPOLITAN

Classic blend of Absolut citron vodka, Cointreau, fresh lime juice & cranberry juice.

€12



OLD-FASHIONED

Woodford Reserve, sugar cube & Angostura bitters, carefully blended with a fresh orange peel garnish.

€13



BUTCHER SOUR

Woodford Reserve Bourbon, Campari & Aperol give a sharp edge, balanced by strawberry syrup, lemon juice & egg whites.

€13



LEMON DROP MARTINI

The perfect balance of sweet & sour flavours with, Absolut vodka, Cointreau, sugar & fresh lemon juice.

€12



ESPRESSO MARTINI

Absolut vodka & Kahlua with freshly brewed espresso coffee.

€13



BRAMBLE

Bombay Sapphire gin shaken with Crème de Mûre, sugar syrup & lemon juice, served over crushed ice.

€12



WHISKEY SOUR

Busker whiskey shaken with lemon juice, sugar & egg whites, and Angostura bitters.

€13



DAIQUIRI

Strawberry/ Passion Fruit
Bacardi blended together with strawberry/passion fruit purée, lemon juice & sugar syrup.

€12



FRENCH MARTINI

Shaken Absolut raspberry, Chambord & pineapple juice.

€12



WHITE LADY

Bombay Sapphire gin & Cointreau, shaken with lemon juice, sugar & egg whites. A gin lovers favorite!

€12



MAI TAI

The Mai Tai is a cocktail based on rum, Curaçao liqueur, Orgeat syrup, and lime juice. It is one of the quintessential cocktails in Tiki culture.

€12



MAVERICK MARTINI

A passion fruit vodka cocktail served with a shot of chilled Prosecco on the side.

€12

For Drinks Menu Allergen's please see the last page of our menu

— *butcher* —

COCKTAILS



FRENCH 75

Bombay Sapphire gin shaken with lemon juice and sugar syrup, topped with Prosecco.

€11



MOJITO

Bacardi, muddled lime and sugar with fresh mint & soda water.

€12



BASIL SMASH

A Dingle gin based cocktail with muddled basil, sugar syrup, lime juice & Elderflower liqueur.

€12



MARKS MARG

Mezcal Tequila & Cointreau shaken with lime juice, agave syrup & plum bitters.

€13



STRAWBERRY CAIPIROSKA

Absolute vodka, muddled lime, sugar and strawberry purée.

€11



SUMMER BREEZE

A refreshing mix of Malibu, pineapple juice, peach bitters and grenadine.

€11



SERIOUS BUSINESSS

Powers Rye Whiskey, Buffalo Trace Bourbon and Remy Martin vsop combined in this old fashioned style tittle with Angostura & Chocolate Bitters

€15



ODDS ON FAVOURITE

Velvet Cap whiskey, Kahlua, sweet Vermouth and a splash of cream, are shaken with an egg yolk, angostura bitters, chocolate bitters & brown sugar, served over crushed ice.

€13



STOP THE LIGHTS

Ballykeefe gin, Green Chartreuse, Marischino liqueur. Shaken with pineapple and lime juice, served on the rocks.

€13



COOL YOUR JETS

Żubrówka Bison Grass vodka and Midori muddled with cucumber lime juice & sugar syrup.

€13



CAIPIRINHA

Cachaça with muddled lime juice & cane sugar, served over crushed ice.

€12



LIMONCELLO SPRITZ

A deliciously zesty combination of limoncello, prosecco & lemon juice, topped with soda.

€12



APEROL SPRITZ

Aperol, served on ice with prosecco & soda.

€12



BELLINI

Peach Schnapps, peach purée, topped with Prosecco.

€11

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WINE LIST

WHITE WINE

Isoletta, Pinot Grigio, Italy

Montanas Y Mar, Sauvignon Blanc, Chile

Horgelus, Sauvignon Blanc, France

Saint Clair, Malborough,
Sauvignon Blanc, New Zealand

Ayud, Chardonnay, Spain

La Marinière, Muscadet, France

7 " Siete Pulgadas, Albarino, Spain

Chateau De Chemilly, Chablis, France

Alphonse Dolly, Sancerre, France

ROSÉ

Olivares (organic), Spain

SPARKLING WINE

Prosecco Snipe

Botter, Prosecco, Italy

CHAMPAGNE

Pol Roger Reserve, Champagne Brut



RED WINE



J.Moreau & Fils, Merlot, France

Antawara, Cabernet Sauvignon, Chile

La Linda, Malbec, Argentina

Tempus Two, Silver Series Shiraz,
Australia

Monologo, Rioja Crianza, Spain

Cavalleresco, Chianti, Italy

Borquel Trapiche, Malbec, Argentina

Esk Valley, Pinot Noir, New Zealand

Beronia, Rioja Gran Reserva, Spain

Chateau Lagrange, Lussac Saint-Emilion
Bordeaux France

Finca Amadeo, Gran Reserva Malbec,
Argentina

La Bernardine, Chateauneuf-du-Pape,
Rhône France

Barolo, Bussia, Italy

Masi Costasera, Amarone Classico, Italy



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SPIRITS & LIQUORS

GIN

Bombay Sapphire	€6.5
Ballykeefe	€6.5
Gordon's Pink Gin	€6.5
Hendrick's	€7
Gunpowder	€7
Dingle	€6.8
Tanqueray No. Ten	€8.5
Silver Spear	€7

COGNAC & ARMAGNAC

Hennessy	€6.5
Hennessy XO	€21,5
Remy Martin VSOP	€8.5
Remy Martin XO	€18,5
Prince d'Arignac	€8

LIQUORS & VERMOUTHS

Cointreau	€5.8
Crème de Menthe	€5.8
Disaronno Amaretto	€5.8
Baileys	€5.8
Martini Extra Dry	€5.8
Martini Rosso	€5.8
Campari	€5.8
Tio Pepe	€5.5
Harvey's Bristol Cream	€5.5
Cockburn's LBV Port	€5.5
Jägermeister	€5.8
Limoncello	€5.8
Sambuca	€5.5
Aperol	€5.8

WHISKEY

IRISH

Buskers	€5,5
Jameson	€5.8
Writers Tears	€7
Jameson Black Barrel	€7.5
Green Spot	€8.5
Red Breast 12	€9
Red Breast 21	€23,5
Bushmills	€5.8
Bushmills Black Bush	€6.5
Bushmills 10 Year	€8
Powers John's Lane	€9,5
Powers Rye	€8

SCOTCH

Famous Grouse	€5.8
Glenfiddich 12 Year	€8.5

AMERICAN

Jack Daniels	€5.8
Woodford Reserve	€7.5
Southern Comfort	€5.5

RUM

Bacardi	€5.8
Havana Club	€5.8
Captain Morgan	€5.5

VODKA

Ketel One	€6.8
Absolut	€5.8
Grey Goose	€9

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BEERS, MINERALS & HOT DRINKS

BOTTLED BEERS

Heineken	€6
Heineken 0.0%	€5.5
Coors Light	€5.8
Corona	€6.5
Peroni	€6.5
Large Bulmers	€6.5
Long Neck Bulmers	€6
Long Neck Bulmers 0%	€5.5
Large Bottle Guinness	€6.5
Large Bottle Smithwicks	€6.5
Zinger Beer - Irish Ginger Beer	€6.5

CRAFT BEERS

KINNEGAR - Devil's Backbone (Amber Ale)	€7
KINNEGAR - Scraggy Bay (IPA)	€7
KINNEGAR - Rustbucket (Rye IPA).	€7

SPECIALITY DRINKS €8.5

Irish Coffee
Calypso Coffee
French Coffee
Italian Coffee
Baileys Coffee
Hot Whiskey
Hot Port

MINERALS

Splits	€3.5
Coke Coke Zero, 7Up, Fanta Orange, Fanta Lemon,	
Baby's	€2.8
Tonic, Slimline, Soda, Ginger Ale	
Fever-Tree Tonic & Elderflower Tonic	€3.5
Juice	€3
Apple, Pineapple, Orange, Cranberry	
Mineral Water Large	€6
Acqua Panna, San Pellegrino	
Mineral Water Small	€3.5

HOT DRINKS

Americano	€3.2
Espresso	€3
Double Espresso	€3.3
Cappuccino	€3.7
Latte	€3.7
Mocha	€4
Hot Chocolate	€3.8
Tea	€3
Herbal Tea	€3

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Cocktail Allergens

Butcher Sour *(3) Eggs

Whiskey Sour *(3) Eggs

French 75 *(12) Sulphur Dioxide & Sulphites

Bellini *(12) Sulphur Dioxide & Sulphites

Maverick Martini *(12) Sulphur Dioxide & Sulphites

Mai Tai *(8) Almond (Nuts)

Aperol Spritz *(12) Sulphur Dioxide & Sulphites

Limoncello Spritz *(12) Sulphur Dioxide & Sulphites

White Lady *(3) Eggs

Odds On Favourite *(7) Milk, (3) Eggs

Beer Allergens

Heineken *(1) Barley (Gluten), *(12) Sulphur Dioxide & Sulphites

Heineken 0.0% *(1) Barley (Gluten), *(12) Sulphur Dioxide & Sulphites

Coors Light *(1) Barley (Gluten), *(12) Sulphur Dioxide & Sulphites

Corona *(1) Barley (Gluten), *(12) Sulphur Dioxide & Sulphites

Peroni *(1) Barley (Gluten), *(12) Sulphur Dioxide & Sulphites

Large/Long Neck Bulmers *(12) Sulphur Dioxide & Sulphites

Bulmers 0.0% *(12) Sulphur Dioxide & Sulphites

Guinness *(1) Barley (Gluten) *(12) Sulphur Dioxide & Sulphites

Smithwicks *(1) Barley (Gluten), *(12) Sulphur Dioxide & Sulphites

Craft Beers

Kinnegar - Devils Backbone/Scraggy Bay/Rustbucket *(1) Barley

(Gluten), *(12) Sulphur Dioxide & Sulphites

Wine Allergens

All White Wines, Red Wines, Sparkling Wine and Champagne on our menu contain allergen number 12, *(12) Sulphur Dioxide & Sulphites

Specialty Drinks

Irish Coffee, Calypso Coffee, French Coffee, Italian Coffee and Baileys Coffee

*(7) Milk

Hot Drinks

Latte, Cappuccino, Mocha and Hot Chocolate *(7) Milk