

# COCKTAILS

ALL £14

## **MANGO & JALAPEÑO MARGARITA**

Keeping this alive and in with the season, we spice up a margarita and give it a Mango twist

## **REGGIO SOUR**

Fresh, light and zesty, this cocktail was created by our own bartender 'Matteo', shaking up Gin, Aperol & St.Germain with a trio of citrus served straight up

## **THE DONEGAL**

The wild North Atlantic hits us hard, using Konik's Tail Vodka, Gin with Basil and lychee to make a rugged flavour balance that relates to our coast line

## **BALLYSTRUDDER BANGER**

We created a 3 Rum cooler, Havana 3Yr, Koko Kanu and Goslings dark Rum That includes Mango & Pineapple.

## **OUR WEE STREET**

Gibney's twist on a classic. Kinahan's KASC Frankenstein cask, Cointreau, Cynar Artichoke Liqueur & Decanted bitters. Stirred up and serve right

## **BASHIN IN JALISCO**

Watermelon and blackcurrant bring life to a mix of Tequila Blanco and the smallest of hints from Disaronno, served long to refresh you during the Summer months

## **DON'T CALL ME ROB...!**

Liven up your taste buds with Jasmine tea and fresh strawberries helped with a good long pour of Absolut.

## **BIG GERRY NO WAY!**

A big glass full of flavour and a tart finish, mixing up Hennessy VS and cherry Herring with dry Belsazar and apple juice. All served along Plum & Rootbeer bitters

## **PERSISTANT & CONSTANT**

A wonderful drink to finish up your evening dining with us, we take a slightly salted caramel hinted Tidal Rum, Bulleit Bourbon & Beckerovka, stirred down with Bitter Truth Choc and a lime twist

*Please notify your waiter of any allergies  
A discretionary service charge of 12.5% will be added to your bill*