


NON ALCOHOLIC


Cucumber Refresher €4.50
Cucumber, Agave, Sparkling Water

Homemade Lemonade €3.50
Lemon Juice, Sugar, Sparkling Water

Nojito €4.50
Lime Juice, Sugar, Mint, Sparkling Water

Virgin Mary €4.50
Worcestershire Sauce, Tomato Juice, Salt, Pepper, celery stick, lemon juice

Prosecco and Elderflower Cosmo  €13.00
Beefeater Gin, St. Germain, Citrus, Cranberry, Villa Arfanta Prosecco

Ginger Amaretto Sour  €9.50
Ginger, Amaretto DiSaronno, Citrus, Egg White, Angostura Bitters


Pomegranate Martini  €13.00
Star of Bombay Gin, Antica Formula, Orange Bitters, Homemade Pomegranate Syrup

Side Car  €13.50
Martell V.S. Cognac, Grand Marnier, Grapes, Citrus

French Martini  €12.00
Grey Goose Vodka, Chambord, Pineapple Juice

BRUNCH FAVOURITES

Bellini  €9.00
Peach Puree, Prosecco

Bloody Mary  €11.50
Absolut Vodka, Worcestershire Sauce, Tomato Juice, Salt, Pepper, celery stick, lemon juice


Mimosa  €13.50
Fresh Orange Juice, Deutz Champagne

Earl Grey Southside Cocktail  €11.50
Hendricks, Cucumber, Home Made Earl Grey Syrup, Fresh Mint, Soda Water


Chestnut Espresso Martini  €12.00
Havana 7, Coffee, Agave Nectar, Chocolate Bitters, Chestnut Puree


TWISTED CLASSICS

Sazerac  €12.00
Hennessy, Rittenhouse Rye, Grenadine, Green Chartreuse


Bramble  €12.00
Glendalough Gin, Crème de Mure, Citrus, Sugar, Blackberries

HQ BAR TEAM CREATIONS

Strawberry and Elderflower Spritz  €12.00
*By Steven Byrne
Grey Goose, Deen De Bartoli, Fever Tree Elderflower Tonic Water, Strawberry, Mint*

Copacabana  €11.00
*By Luiz Andrade
Cachaça, Citrus, Pineapple juice, Home Made Ginger and Honey Syrup*

Spanish Inquisition  €12.00
*By Ivan Tomljenovic
Dubonet, Manzanilla Sherry, Velvet Falernum, Orange, Lemon*

Peach Sour  €11.50
*By Thomas Bodereau
Absolut Citron, St. Germain, Peach Puree, Citrus, Egg White*

 **Low ABV**  **Medium ABV**  **High ABV**