

WINE & CHAMPAGNE

WHITE WINES *Bottle 175ml | 250ml*

Eisberg, Non-Alcoholic, Sauvignon Blanc <i>Germany</i>	<i>26.00</i>	<i>7.00 10.00</i>
Cuna del Sol, Sauvignon Blanc <i>Chile</i>	<i>28.00</i>	<i>7.50 10.50</i>
Foundstone, Unoaked Chardonnay <i>Australia</i>	<i>31.00</i>	<i>8.25 11.50</i>
Villa Cerro, Pinot Grigio <i>Italy</i>	<i>29.50</i>	<i>8.00 11.00</i>
Treize Vents, Picpoul de Pinet <i>France</i>	<i>35.00</i>	<i>9.25 12.50</i>
Etra, Albarino <i>Spain</i>	<i>40.00</i>	<i>10.50 14.00</i>
Pa Road, Sauvignon Blanc <i>Marlborough, New Zealand</i>	<i>40.00</i>	
Tollo, Pecorino <i>Abruzzo, Italy</i>	<i>45.00</i>	
J Lohr Riverstone, Chardonnay <i>California</i>	<i>48.00</i>	
(4)		
Daniel Crochet, Sancerre <i>France</i>	<i>48.00</i>	
Domaine des Malandes, Chablis <i>France</i>	<i>50.00</i>	

All Wines contain sulphites.

RED WINES

Bottle 175ml | 250ml

Eisberg, Non-Alcoholic, Cabernet Sauvignon

Germany 26.00 7.00 | 10.00

Cuna del Sol, Merlot

Chile 28.00 7.50 | 10.50

Terra Noble, Cabernet Sauvignon

Australia 29.50 8.00 | 11.00

Foundstone, Shiraz

Australia 31.00 8.25 | 11.25

TLG, Tempranillo

Spain 31.00 8.25 | 11.50

Siete Cuchillos, Malbec

Mendoza, Argentina 32.00 9.00 | 12.00

Lafond, Côtes du Rhone (Organic)

France 40.00

Club Privado, Baron de Ley, Rioja

France 40.00

Santa Sofia, Valpolicella Ripasso

Italy 46.00

Château Lafont, Menaut Pessac-Leognan

Bordeaux, France 52.00

ROSÉ WINES

Bottle 175ml | 250ml

Patriarche, Syrah Rose

France 32.00 8.50 | 11.50

Kennell, Côtes de Provence

France 38.00

All Wines contain sulphites.

SPARKLING & CHAMPAGNE

Bottle

115ml

Bosco Frizzante, Prosecco

Italy

36.00

8.00

Bedin Spumante, Prosecco

Italy

50.00

Pares Balta, Cava (Organic)

Spain

60.00

Moët & Chandon, Champagne

France

85.00

25.00

Didier Chopin, Brut Champagne

France

99.00

27.50

P O R T

Bottle

71ml

Quinta Seara d'Ordens, LBV

Portugal

65.00

7.00

All Wines contain sulphites.

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 Writers Tears Double Oak for a stronger deeper Old-Fashioned experience + 2.00.*

MIXED BERRY BRAMBLE 12.00

A delicious blend of Bombay Sapphire Gin, raspberry liqueur, blackberries, raspberries, blueberries, lemon and lime juice. This is the ultimate refreshing Brasserie cocktail.

Upgrade – *change the gin to Ballykeefe Gin + 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 – Writers Tears, lemon, sugar, egg whites, orange bitters. (2) 12.50

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

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

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 5mile 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 5mile 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. 11.00

IRISH G&T – *Jackford Irish Potato Gin. Basil. Strawberry.*
Poachers Citrus Tonic. 11.50

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

BERRY SODA – *istil38 Irish Pink Berry Vodka.*
Raspberries. Poachers Soda Water. 11.00

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

MEXICAN SODA – *Olmeca Blanco. Basil. Poachers*
Grapefruit Soda. 11.50

HENDRICKS BLACK PEP – *Hendricks Gin. Cucumber.*
Black Pepper. Poachers Wild Elderflower Tonic. 11.50

WRITERS COKE – *Writers Tears. Orange.*
Coca Cola. 11.00

BALLYKEEFE TONIC – *Ballykeefe Lady Dessart.*
Lemon. Poachers Citrus Tonic. 11.50

HAVANA SODA – *Havana 3-Year-Old Rum. Lime.*
Poachers Soda Water. 11.00

CAMPARI SPRITZER – *Campari. Prosecco. Orange.*
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.

KILKENNY GIN FLIGHT

13.90

Ballykeefe Handcrafted Dry Gin

Ballykeefe Sloe Gin

Ballykeefe Irish Moonshine

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

SPOT THE DIFFERENCE FLIGHT

22.00

Green Spot Whiskey

Red Spot 15yr old Whiskey

Yellow Spot 12yr old Whiskey

FLIGHT OF THE RED BREAST

27.00

Red Breast 12yr old Whiskey

Red Breast 15yr old Whiskey

Red Breast 21yr old Whiskey

WALSH WHISKEY COLLECTION

25.00

Writers Tears Copper Pot

Writers Tears Single Pot Still

Writers Tears Double Oak

The Whiskey flights will feature 17.5ml of each whiskey.

BEERS & CIDERS

DRAUGHT BEERS

LOCAL SPECIALITIES

<i>Smithwick's Red Ales (1-barley)</i>	6.00
<i>Kilkenny Ales (1-barley)</i>	6.50
<i>Sullivan's Pale Ale (1-barley)</i>	5.80

OTHER DRAUGHTS

<i>Guinness (1-barley)</i>	6.00
<i>Guinness 0.0 Non-Alcoholic (1-barley)</i>	5.80
<i>Coors Light (1-barley)</i>	6.50
<i>Heineken (1-barley)</i>	6.50
<i>Heineken 0.0 Non-Alcoholic (1-barley)</i>	5.80
<i>Moretti (1-barley)</i>	6.90
<i>Orchard Thieves Cider</i>	6.40

BOTTLED BEERS

<i>Budweiser</i>	6.20
<i>Bulmers</i>	6.20
<i>Bulmers Pint Bottle</i>	6.90
<i>Coors Light</i>	6.20
<i>Corona</i>	6.20
<i>Heineken</i>	6.20
<i>Heineken 0.0 Non-Alcoholic</i>	5.80
<i>Kopparberg</i>	6.90
<i>Smirnoff Ice</i>	6.90
<i>WKD</i>	6.90
<i>West Coast Cooler</i>	7.70
<i>Miller</i>	6.20

SPIRITS

LOCAL GIN SPECIALITIES

<i>Ballykeefe</i>	6.75
<i>Ballykeefe Sloe Gin</i>	6.75
<i>Ballykeefe Irish Moonshine</i>	6.75

OTHER GINS

<i>Beefeater</i>	6.20
<i>Beefeater Pink</i>	6.70
<i>Bombay Sapphire</i>	6.80
<i>Dingle Gin (1-wheat)</i>	7.00
<i>Gordons</i>	6.00
<i>Gordons Pink</i>	6.70
<i>Gunpowder</i>	7.20
<i>Hendricks</i>	7.30
<i>Monkey 47</i>	9.70
<i>Tanqueray</i>	6.70
<i>Tanqueray No. Ten</i>	9.40

VODKA

<i>Absolut</i>	5.80
<i>Dingle</i>	6.70
<i>Smirnoff</i>	5.80
<i>Ketel One</i>	6.70
<i>Grey Goose</i>	9.70
<i>Belvedere</i>	9.80

IRISH WHISKEYS

<i>Jameson</i>	5.80
<i>Jameson Black Barrel</i>	7.70
<i>Redbreast 12yr old</i>	8.90
<i>Redbreast 15yr old</i>	15.50
<i>Redbreast 21yr old</i>	21.00
<i>Green Spot</i>	8.90
<i>Yellow Spot 10yr old</i>	15.20
<i>Red Spot 15yr old</i>	19.00
<i>Bushmills</i>	5.70
<i>Bushmills 10yr old</i>	8.30
<i>Bushmills 16yr old</i>	15.20
<i>Bushmills 21yr old</i>	18.00
<i>Black Bush</i>	7.20
<i>Powers</i>	5.70
<i>Powers 12yr old</i>	9.20
<i>Powers Three Swallow Release</i>	9.20
<i>Powers Johns Lane</i>	9.90
<i>Tullamore Dew</i>	5.70
<i>Writers Tears</i>	8.20

SCOTCH WHISKY

<i>Famous Grouse</i>	5.80
<i>Johnnie Walker Red</i>	6.20
<i>Johnnie Walker Black</i>	9.30
<i>Johnnie Walker Blue</i>	15.80
<i>Teachers</i>	5.20
<i>Chivas Regal 12yr Old</i>	9.80
<i>Dimple 15yr Old</i>	14.90

AMERICAN WHISKEY

<i>Jack Daniels</i>	5.30
<i>Jim Bean</i>	5.40
<i>Woodford reserve</i>	8.20
<i>J.D Single Barrel</i>	9.40
<i>Gentleman Jack</i>	7.80
<i>Eagle Rare</i>	7.80

RUM

<i>Bacardi</i>	5.50
<i>Captain Morgan's</i>	5.40
<i>Malibu</i>	5.20
<i>Kraken</i>	8.50
<i>Havana 3yr Old</i>	5.40
<i>Havana 7yr Old</i>	7.20

APERITIFS & VERMOUTHS

<i>Campari</i>	5.70
<i>Martini Bianco (7)</i>	5.70
<i>Martini Extra Dry (7)</i>	5.70
<i>Martini Rosso (7)</i>	5.70
<i>Pernod</i>	5.70

BRANDY & PORT

<i>Hennessey</i>	6.00
<i>Hennessey VSOP</i>	9.20
<i>Hennessey XO</i>	11.80
<i>Sandeman Port (7)</i>	5.70
<i>Remy Martin XO</i>	16.20
<i>Fine De Cognac</i>	7.20
<i>Remy Martin VSOP</i>	8.50
<i>Janneau</i>	8.70

LIQUEURS & OTHERS

<i>Baileys (4)</i>	5.70
<i>Disaronno Amaretto</i>	5.80
<i>Cointreau</i>	5.70
<i>Crème de Cassis</i>	5.60
<i>Crème De Menthe</i>	5.60
<i>Harveys Bristol Cream</i>	5.80
<i>Jägermeister</i>	5.80
<i>Kahlua</i>	5.80
<i>Peach Schnapps</i>	5.70
<i>Sambuca</i>	5.70
<i>Tequila</i>	5.70
<i>Tia Maria</i>	5.70
<i>Drambui</i>	5.80
<i>Southern Comfort</i>	5.40
<i>Grand Marnier</i>	6.00
<i>Irish Mist</i>	5.70

HOT BEVERAGES

<i>Irish Coffee (4)</i>	6.95
<i>Baileys Coffee (4)</i>	6.95
<i>French Coffee (4)</i>	6.95
<i>Calypso (4)</i>	6.95
<i>Baileys Hot Chocolate (4)</i>	6.95
<i>Hot Whiskey</i>	6.00
<i>Hot Port (7)</i>	6.00
<i>Hot Rum</i>	6.50
<i>Hot Brandy</i>	6.50

MINERALS

<i>Coca-Cola</i>	3.60
<i>Diet Coke</i>	3.50
<i>Coke Zero</i>	3.50
<i>Sprite/Sprite Zero</i>	3.50
<i>7-up/7-up Zero</i>	3.60
<i>Club Orange</i>	3.60
<i>Club Lemon</i>	3.60
<i>Cidona</i>	3.70
<i>Lucozade</i>	3.70
<i>Red Bull</i>	5.20
<i>Riverrock 330ml</i>	3.50
<i>Riverrock 500ml</i>	5.20
<i>Dash Lemonade</i>	1.20
<i>Glass Cordial</i>	1.00

MIXERS

<i>Schweppes Tonic</i>	2.70
<i>Schweppes Tonic Light</i>	2.70
<i>Schweppes Soda</i>	2.70
<i>Schweppes Ginger Ale</i>	2.70
<i>Poachers Classic Tonic</i>	4.00
<i>Poachers Citrus Tonic</i>	3.80
<i>Poachers Wild Elderflower Tonic</i>	3.80
<i>Poachers Light Tonic</i>	3.80
<i>Poachers Ginger Ale</i>	3.80
<i>Poachers Ginger Beer</i>	3.80
<i>Poachers Soda Water</i>	3.80

JUICES

<i>Orange Juice</i>	3.50
<i>Apple Juice</i>	3.50
<i>Cranberry Juice</i>	3.50

Please inform your server if you suffer from any allergy or have other dietary requirements.

1-Gluten, 2-Eggs, 3-Fish, 4-Milk, 5-Peanuts, 6-Nut Traces, 7-Sulphites, 8-Hazelnuts.