

BAR BITES

MOQUECA CAKES 9⁵⁰

Prawns and cod cake with dende oil served with chilli sauce. (1(wheat), 2, 3, 4, 8)

PAPAS FRITAS 6⁰⁰

Diced fried potatoes, homemade chilli jam, crema and queso fresco. (6, 7, 12)

PORK BELLY 7⁰⁰

Pork belly crackling tossed in papaya glaze and topped with coriander. (1 (wheat), 9, 12)

ELOTE CROQUETTES 6⁰⁰

Toasted sweet corn, cheese, jalapeno and coriander croquettes served with homemade crema. (1 (wheat), 3, 7)

BOLA CHILLY 15⁰⁰

Spicy chilli of prime irish mince beef, kidney beans, homemade salsa, guacamole, sour cream, rice, cheese. (1 (wheat, barley), 6, 7, 9, 10, 12)

TACOS

BEEF TACO 2⁷⁵ EACH

Toasted sweet corn, sweet pickled red cabbage, avocado puree, diced onion, homemade salsa roja coriander. Add cheese +0⁵⁰ (9, 12)

PORK TACO 2⁷⁵ EACH

Marinated minty pineapple, homemade crema, diced onions. Add cheese +0⁵⁰ (7, 9, 12)

TEMPURA PRAWN TACO 3²⁵ EACH

Homemade crema, nori seaweed vinaigrette, white radish pickle soft taco. Add cheese +0⁵⁰ (1 (wheat), 2, 7, 11, 12)

CHICKEN TACO 2⁷⁵ EACH

Chicken thighs smothered in homemade mole sauce, lemon marinated red onion, homemade crema, refried beans. Add cheese +0⁵⁰ (5, 6, 7, 8, 9, 10, 11, 12)

TACOS DOURADO 2⁵⁰ EACH

Crispy pan fried taco with mashed potato and onions, salsa roja, shredded lettuce, diced tomato, queso fresco and crema (can be made VEGAN) Add cheese +0⁵⁰ (7)

NACHOS

HOMEMADE TORTILLA CHIPS 9⁰⁰

A Bowl of Homemade Tortilla Chips with Guacamole and selection of 2 Salsa's. (1 (wheat), 2, 3, 4, 8)

HOUSE SALSAS 1⁰⁰ EACH

SALSA ROJA (Mild) 12

HOT SAUCE (Spicy) 5, 8, 12

CREMA 7, 12

PICO DE GALLO (Mild)

SMOKED ROASTED MORIJA (Mild)

SIDES / EXTRAS

Extra Meat ... 3⁰⁰

Refried Beans ... 2⁰⁰

Guacamole ... 3⁰⁰

Toasted Sweet Corn ... 2⁰⁰

Nacho Chips ... 2⁰⁰

Queso Fresco ... 3⁰⁰

Pickles ... 2⁰⁰

Chilli Jam ... 2⁰⁰

SWEET

BURIED AT SEA & CHOCOLATE MILKSHAKE 9⁰⁰

served with bourbon whipped ice cream and praline (5, 7, 8)

MARGARITA MILKSHAKE 9⁰⁰

served with lime whipped cream, salted lemon caramel sauces. (7)

DIETARY ADVICE

1 Gluten	5 Peanuts	9 Celery	12 Sulphur dioxide & sulphites
2 Crustaceans	6 Soybeans	10 Mustard	13 Molluscs
3 Eggs	7 Milk	11 Sesame Seeds	14 Lupin
4 Fish	8 Nuts		

20.10.21

GALWAY BAY BREWERY EST 2009



COCKTAILS

BY

Craft Cocktails

TOMMY'S MARGARITA

Don Julio Blanco Tequila,
Lime, Agave
15% ABV

1150

PORNSTAR MARTINI

Vodka, Vanilla,
Passion Fruit
14% ABV

1150

RASPBERRY NEGRONI

Gin, Raspberry, Bitters,
Vermouth
19% ABV

1150

WHISKEY SOUR

Bulleit Bourbon, Lemon,
Orange, Bitters
18% ABV

1150

STRAWBERRY DAIQUIRI

Rum, Strawberry,
Lime
15% ABV

1150

OLD FASHIONED

Bulleit Bourbon,
Sugar, Bitters
23% ABV

1150

COSMO

Vodka, Orange, Cranberry,
Rhubarb, Lime
15% ABV

1150

NOT A NEGRONI

Bitters, Botanicals, Lemon,
Orange Blossom
0% ABV

1150

Craft Cocktails are hand mixed and bottled in Dublin 7 using 100% natural ingredients, premium spirits and some serious bartender know-how.



SPIRITS

VODKA

	SINGLE
DINGLE	600
ABSOLUT	600
GREY GOOSE	900
STOLICHNAYA	700
CRYSTAL HEAD	1050

GIN

DINGLE	600
BROCKMANS	950
BROOKLYN	1100
GUNPOWDER	775
HENDRICKS	775
JAW BOX	700
MICIL	700
NORDES	850
MONKEY 47	1150
GLENDALOUGH ROSE	600

IRISH

TEELING SMALL BATCH	600
CONNEMARA PEATED	675
GREEN SPOT	900
JAMESON	575
KNAPPOGUE 12 YR	700
RED BREAST 12YR	1075
WRITERS TEARS	700
YELLOW SPOT	1175
JAMESON BLACK BARREL	900
POWERS JOHNS LANES	1175

SCOTCH

	SINGLE
OBAN 14YR	1200
BOWMORE 12YR	850
ARDBEG 10YR	1050
LAPHROAIG 10YR	1000
MONKEY SHOULDER	750

R,O,T,W

CROWN ROYAL	725
NIKKA BLENDED	800
WOODFORD RESERVE	675
EAGLE RARE	800
MACKMYRA	1000

RUM

GOSLING BLACK	650
HAVANA ESPECIAL	660
KRACKEN SPICED	650

TEQUILA

EL JIMADOR BLANCO	625
PATRON CAFE	700
OCHO 8YR	1300

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THE
DEW
DROP
INN

OSLO

THE
108



THE
BEER
MARKET

THE
BLACK
SHEEP

THE
GASWORKS

THE
BREW
DOCK

AGAINST
THE
GRAIN

NORTHERN
LIGHTS



WINES

WHITE

MARQUE DE PLATA SAUVIGNON BLANC

Fruity, elegant and very tasty with apple and pineapple notes joined by fruity touches.

ANDANTINO GRECANCIO PINOT GRIGOT

Fresh with light citrus and herbaceous aromas, presents a refreshing acidity and a light body.

LODEZ CHARDONNAY

Rich and balanced, elegant and fine, with complex dry fruit aromas.

ALTERNATURE SAUVIGNON BLANC

Organic tropical and fruity wine with lots of fresh acidity.

PIEDRA DEL MAR ALBARINO 750ml

Predominant on the palate a pleasant acidity that carries a fresh liveliness, typical of a young Albariño.

BUSY BEE CHENIN BLANC ROUSANNE

Fresh and fruity with hints of dried pears and apricots.

ROSE

SIERRA SALINAS ROSE

Fresh, fruity and balanced, smooth and with a long finish, notes of strawberries and fresh cream.

RED

MARQUE DE PLATA TEMPRANILLO / SYRAH

Fruity and intense, great fruit and berry jam aromas with a touch of cacao and chocolate.

LODEZ MERLOT

Round and delicious, red fruit aromas with subtle notes of chocolate.

VINA EGUIA - RIOJA

An elegant palate of ripe fruit framed by soft, polished tannins.

AMARU MALBEC

Very well balanced, notes of fresh red fruit and medium oak. Long and elegant persistence.

NATURALIS ORGANIC SHIRAZ (ORGANIC, VEGAN)

Brooding purple-red with magenta hues. Aromas of wild foraged berries, spice and plum precede a soft, full palate that finishes with richness and subtle oak undertones.

SIR NINO TEMPRANILLO (ORGANIC)

Elegant and complex, with flavours of ripe fruits and spices, and long-lasting finish.

SPARKLING

FOSSILI PROSECCO FRIZZANTE 700ml

On the nose, the aromas are fresh and fruity with floral hints. It is soft and lively on the palate without being aggressive. An excellent apéritif.

COUNTRY	BOTTLE RSP	GLASS RSP
SPAIN	26 ⁰⁰	650
ITALY	28 ⁰⁰	700
FRANCE	30 ⁰⁰	750
FRANCE	33 ⁰⁰	825
SPAIN	39 ⁰⁰	-
SOUTH AFRICA	30 ⁰⁰	-
SPAIN	28 ⁰⁰	700
SPAIN	26 ⁰⁰	650
FRANCE	30 ⁰⁰	750
SPAIN	32 ⁰⁰	800
ARGENTINA	34 ⁰⁰	850
AUSTRALIA	38 ⁰⁰	-
SPAIN	43 ⁰⁰	-
ITALY	32 ⁰⁰	750

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BEER

IRISH - CANS

WHITE HAG (Sligo) / PUCA BERRY	500
DRY HOPPED LEMON SOUR / 33cl / 3.5%	
KINNEGAR (Donegal) / BIG BUNNY	575
EAST COAST STYLE IPA / 44cl / 6%	
RASCAL'S (Dublin) / YANKEE	500
BELGIAN WHITE IPA / 33cl / 5%	
TROUBLE BREWING (Kildare) / AMBUSH	675
JUICY PALE ALE / 44cl / 5%	
BRU (Meath) / BLURRY FLURRY	650
BLUEBERRY BERLINER WEISSE / 44cl / 3.8%	
BRU (Meath) / HOP BOMB	650
SINGLE HOP IPA / 44cl / 5.5%	
DOT BREW (Dublin) / SO FAR SO GOOD	700
NEW ENGLAND IPA / 44cl / 3.5%	
O BROTHER BREWING (Wicklow)	700
THE NIGHTCRAWLER MILK STOUT / 44cl / 4.5%	
WHIPLASH (Dublin) / BODY RIDDLE	500
AMERICAN PALE ALE / 33cl / 4.5%	

IRISH - BOTTLES

BRU (Meath)	650
BRU GLUTEN FREE LAGER / 44cl / 4.2%	
DUNGARVIN (Waterford) / HELVICK GOLD	650
IRISH BLONDE ALE / 50cl / 4.9%	
CRAGGIES (Carlow) / BALLYHOOK FLYER	775
MEDIUM DRY CIDER / 50cl / 5.8%	

REST OF WORLD - CANS

TO ØL (Denmark) / HOUSE OF PALE	700
PALE ALE / 44cl / 5.5%	
MIKKELLER (Denmark) / EVERGREEN	500
HAZY SESSION IPA / 33cl / 3.5%	
SKA BREWING (USA)	500
BLOOD ORANGE HARD SELTZER 35.5cl / 5%	
SIERRA NEVADA (USA) / PALE ALE	500
CLASSIC AMERICAN PALE ALE / 33cl -5.6%	
FOUNDERS (USA) / ALL DAY IPA	500
SESSION IPA / 33cl / 4.7%	

REST OF THE WORLD - BOTTLE

ORVAL (Belgium)	650
TRAPPIST BRETT ALE / 33cl / 6.2%	
LINDEMANS KRIEK (Belgium)	775
LAMBIC CHERRY / 33cl / 3.5%	
LA CHOUFFE (Belgium)	775
BLIND BEER / 33cl / 8%	
FRUH KOLSH (Germany)	600
GOLDEN ALE / 50cl / 4.8%	
WEIHENSTEPHANER (Germany)	600
HEFE WEISS / 50cl / 5.4%	
FRUH (Germany)	450
N/A GOLDEN ALE / 50cl / 0.5%	
SHEPPY'S (England)	800
CLOUDY CIDER / 50cl / 4.5%	

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