

FOOD MENU 9pm - 10pm

SOMETHING LIGHT

HAIL, CAESAR 14⁰⁰

Chicken, baby gem, anchovy dressing, parmesan and croutons.

1 (wheat, barley) 3, 4, 6, 7, 9, 10, 12

Add Smoked Bacon ... 2⁰⁰

WING NUTS 11⁰⁰ REG / 19⁵⁰ TONS

Of Foam & Fury DIPA hot sauce or homemade BBQ sauce with blue cheese dip and celery.

1 (wheat, barley) 3, 6, 7, 9, 10, 11, 12

BUTTERMILK FRIED CHICKEN

11⁰⁰ REG / 19⁵⁰ TONS

Served with chilli mayo.

1 (wheat, barley) 3, 6, 7, 9, 10, 11, 12

VEGAN CAULIFLOWER WING

10⁰⁰ REG / 18⁵⁰ TONS

Served with hot sauce or BBQ sauce.

1 (wheat, barley) 6, 9, 10, 11, 12

NACHOS 14⁰⁰

In-house cooked tortilla chips with our homemade cheese sauce, scallions, diced peppers, jalapenos, salsa, guacamole and sour cream.

1 (wheat) 6, 7, 9, 10, 12 vegetarian

Add Crisp Smoked Bacon ... 2⁰⁰

Add Fried Chicken ... 3⁰⁰ / Add Chilli Beef ... 3⁰⁰



1 Gluten
2 Crustaceans
3 Eggs
4 Fish

5 Peanuts
6 Soybeans
7 Milk
8 Nuts



9 Celery
10 Mustard
11 Sesame Seeds

12 Sulphur dioxide & sulphites
13 Molluscs
14 Lupin

2010.21

MAIN EVENT

BIG BEEF BURGER 16⁰⁰

Homemade Irish beef patty served on brioche bun, pickle, baby gem, tomato, mayo and twice cooked chips.
1 (wheat, barley) 3, 6, 7, 9, 10, 12

BUFFALO CHICKEN BURGER 16⁰⁰

Chicken thighs marinated in buttermilk, Southern fried coating, ruby slaw, buffalo sauce, baby gem, tomato, blue cheese mayo on toasted brioche bun and twice cooked chips.
1 (wheat, barley) 3, 6, 7, 9, 10, 11, 12

PLANT-BASED VEGGIE BURGER 16⁰⁰

Falafel patty, roast aubergine, hummus, pickled red cabbage, served on toasted bun, baby gem, tomato, mint & coriander sauce and twice cooked chips.
1 (wheat, barley) 6, 9, 10, 11, 12

ELVIS BURGER 19⁵⁰

Double beef patty, double crispy bacon, double cheese, onion marmalade, fried eggs, baby gem, tomato, mayo served on brioche bun and twice cooked chips.
1 (wheat, barley) 3, 6, 7, 9, 10, 12

.....
Double patty ... 3⁰⁰ / Extra burger toppings just ... 1⁰⁰
Crisy Bacon Cheddar Blue Cheese
Fried Egg Crispy Chorizo Onion Marmalade
.....

IPA BATTERED FISH & CHIPS 17⁵⁰

GALWAY BAY BREWERY FULL SAIL IPA batter, homemade tartar sauce, minty peas and twice cooked chips.
1 (wheat, barley) 3, 4, 6, 9, 10, 12

THAI RED CURRY 14⁵⁰

Medium spiced curry fused in coconut milk, kaffir leaves, lemongrass, served with basmati rice.
Add Chicken ... 3⁰⁰
6, 9, 10, 11, 12

BIG BEEF HOAGIE 16⁰⁰

Spiced deli roast beef, pickled red onions & bell pepper, cashel blue cheese and served with fries.
1 (wheat, barley) 6, 7, 9, 10, 12

BOLA CHILLI 16⁰⁰

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

SIDES

TWICE COOKED CHIPS 5⁷⁵

served with chilli mayo
3, 6, 9, 12

SWEET POTATO FRIES 6⁷⁵

served with chilli mayo
3, 6, 9, 12

HALLOUMI FRIES 7⁷⁵

served with aioli
1 (wheat, barley) 3, 6, 7, 9, 10, 12

SWEET

CHOCOLATE BROWNIE 7⁰⁰

served with ice cream
1 (wheat, barley) 3, 7, 8

BAILEYS & TOBLERONE TRAY BAKE 7⁵⁰

served with strawberry ice cream
1, 3, 6, 7, 8

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		

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%	

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	6 ⁰⁰
ABSOLUT	6 ⁰⁰
GREY GOOSE	9 ⁰⁰
STOLICHNAYA	7 ⁰⁰
CRYSTAL HEAD	10 ⁵⁰

GIN

DINGLE	6 ⁰⁰
BROCKMANS	9 ⁵⁰
BROOKLYN	11 ⁰⁰
GUNPOWDER	7 ⁷⁵
HENDRICKS	7 ⁷⁵
JAW BOX	7 ⁰⁰
MICIL	7 ⁰⁰
NORDES	8 ⁵⁰
MONKEY 47	11 ⁵⁰
GLENDALOUGH ROSE	6 ⁰⁰

IRISH

TEELING SMALL BATCH	6 ⁰⁰
CONNEMARA PEATED	6 ⁷⁵
GREEN SPOT	9 ⁰⁰
JAMESON	5 ⁷⁵
KNAPPOGUE 12 YR	7 ⁰⁰
RED BREAST 12YR	10 ⁷⁵
WRITERS TEARS	7 ⁰⁰
YELLOW SPOT	11 ⁷⁵
JAMESON BLACK BARREL	9 ⁰⁰
POWERS JOHNS LANES	11 ⁷⁵

SCOTCH

	SINGLE
OBAN 14YR	12 ⁰⁰
BOWMORE 12YR	8 ⁵⁰
ARDBEG 10YR	10 ⁵⁰
LAPHROAIG 10YR	10 ⁰⁰
MONKEY SHOULDER	7 ⁵⁰

R,O,T,W

CROWN ROYAL	7 ²⁵
NIKKA BLENDED	8 ⁰⁰
WOODFORD RESERVE	6 ⁷⁵
EAGLE RARE	8 ⁰⁰
MACKMYRA	10 ⁰⁰

RUM

GOSLING BLACK	6 ⁵⁰
HAVANA ESPECIAL	6 ⁶⁰
KRACKEN SPICED	6 ⁵⁰

TEQUILA

EL JIMADOR BLANCO	6 ²⁵
PATRON CAFE	7 ⁰⁰
OCHO 8YR	13 ⁰⁰

WINES

WHITE

MARQUE DE PLATA SAUVIGNON BLANC

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

ANDANTINO GRECANCO 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