



EYRE SQUARE HOTEL

COCKTAIL MENU

TAKE ME TO CHURCH - €9,50

The Head Bartenders Speciality, born and refined in Munich. White Vermouth, Tanqueray Gin, Almond Syrup, Fresh Lime Juice & Lime Cordial served in a Rosemary smoked Glass. Fragrant, bold, unique and incredibly flavourful all in one

GIN BASIL SMASH - €8,50

Born in Hamburg's Lions Bar in 2008 this incredibly fragrant Drink quickly became a phenomenon around the Bartending Scene, it is made of Fresh Basil muddled with Gordons Gin, fresh Lemon Juice and simple Syrup

GIN BRAMBLE - €9,50

First created by Dick Bradsell, known as the "Cocktail King" this Drink is made of Gordons Gin, fresh Lemon Juice and Egg whites shaken on Ice and topped with Chambord that creates a Harmony of sweet Raspberries and fragrant Citrusy Gin Notes.

BLUEBERRY MARTINI - €8,00

Homemade Blueberry Vodka, sweet Vermouth and Cranberry. An interesting twist on a classic

ESPRESSO MARTINI - €9,00

Kahlua, Absolut Vanilla and Espresso form a balance of aromatic Coffee Flavours and a subtle sweetness.

COSMOPOLITAN - €8,50

Homemade Lemon & Lime Vodka, Cranberry Juice, Fresh Lime and Triple Sec create a worldwide known and beloved Drink with a slight sweetness and beautiful Rose Colour

FROZEN STRAWBERRY DAIQUIRI - €9,50

Fresh Strawberries, fresh Lime Juice and Bacardi white Rum blended with Ice and served in a Gin Goblet make this Drink a sweet and fruity timeless Classic

RASPBERRY MOJITO - €8,50

Fresh Mint and Lime, Raspberry & Mint infused white Rum and cane Sugar topped with Soda Water. A fruity take on One of the most iconic and beloved Cocktails of all time

CANDY FLOSS GIMLET - €8,00

This twist on an all-time classic is made with a homemade Candy Syrup, Citrusy Bombay Sapphire Gin and fresh Lime Juice

SWEET TEMPTATION - €9,00

Liquor 43, Amaretto Disaronno, Milk and Cacao Liqueur create a sweet and creamy Drink that reminds of cosy Winter Nights spent in front of a Fireplace

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MERCHANT

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AMARETTO SOUR - €8,00

Amaretto Disaronno, fresh Lemon & Orange Juice and egg whites make this Cocktail a wonderful companion to Desserts or as a After Dinner Drink. Served in a Rocks Glass on Ice and garnished with an Orange Peel

*contains Nuts

MAI TAI - €11,50

A Blend of white Bacardi and black Jamaican Rum, combined with fresh Lime Juice, Orgeat and Orange Liqueur create a tropical Flavour and give the drink its Name, that translates loosely to "very good" in Tahitian. Served on crushed Ice

*contains Nuts

WHISKEY SOUR - € 8,00

One of the most famous Cocktails in the world, made of Jameson Irish Whiskey, fresh Lemon Juice, Simple Syrup and egg whites. Served in a Rocks Glass on Ice. Simple yet incredibly flavourful

MOSCOW MULE - €7,00

Born in Manhattan during the 40's this spicy yet refreshing Drink is made of Lime infused Vodka, fresh Lime Juice and Ginger Beer, for those a little more adventurous looking for a thrilling Drink

RUM CHOCOLATE OLD FASHIONED - €7,50

Jamaican Goslings black Seal Rum and a Sugar cube drizzled in Chocolate and Orange Bitters make this Variation of one of the oldest Cocktails in the World a beautiful and harmonic Drink. Served with an Orange chip

SPRITZER

APEROL SPRITZ - €8,00

Aperol, Prosecco and fresh Orange Slices topped with Soda Water. This Italian Classic is light, sweet and refreshingly fizzy, perfect for a Drink in the afternoon or to accompany any light Meals. Served in a Gin Goblet on Ice

HUGO - €8,00

Elderflower Syrup, White Wine, fresh Mint, Lime and Prosecco. The most popular German Drink for the Summer

VENEZIANO SPRITZ - €8,00

Aperol, Prosecco, fresh Orange slices and Orange Juice, as a lighter and fruitier alternative to the classic Aperol Spritz