



# DROMOLAND CASTLE



## C O C K T A I L M E N U

*The problem with some people is that  
when they aren't drunk, they are sober'*

William Butler Yeats





## DROMOLAND CASTLE SIGNATURE COCKTAILS

*Our 12 Signature Cocktails inspired by the old Irish Gods and Goddesses. Find more stories in our cocktail book "Tuatha Dé Danann and Other Celtic Deities".*

**I BRIDGID'S BLESSING** 25.00

Whiskey infused with Vanilla and Coffee, Dark Chocolate Liqueur, Espresso, Hazelnut Syrup, Cream

**II THE WISH OF CAILLEACH** 25.00

Kalak Vodka, White Chocolate Liqueur, White Peppermint Liqueur, Coconut Milk

**III THE GROVE OF CERNUNNOS** 26.00

Kalak Vodka, Connemara Whiskey, Carrot Juice, Red Pepper Puree, Truffle Oil, Lemon Juice, Celery and Walnut Bitters

**IV ÁINE'S GARDEN** 26.00

Mount Gay Rum, Akal Chai Rum, Speculoos Syrup, Lime, Passion Fruit, Mango, Pineapple

**V DAGDA'S TREASURE** 38.00

Yellow Spot Whiskey, Benedictine, Dark Chocolate Liqueur, Vanilla Syrup, Walnut and Chocolate Bitters, Chilli and Pear Sorbet

**VI THE TEARS OF KING LIR** 30.00

An Dulaman Gin, Madeira, Salted Caramel Syrup, Seaweed and Grapefruit Bitters, Lemon



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### **VII THE FATE OF ETAIN**

27.00

Vodka infused with Mint and Lavender, Yuzu Sake, Violet Liqueur, Lemon, Apricot Syrup, Elderflower Tonic

### **VIII CAER'S DREAM**

25.00

Skellig Gin, Camomile Tea, Hibiscus Syrup, Honey, Rosemary, Lemon, Grapefruit Bitters

### **IX THE PASSION OF AENGUS**

27.00

Glendalough Gin, Chambord, Rose Water, Rhubarb Bitters, Strawberry Puree, Egg White, Lemon and Lime, Cream, Soda Water

### **X THE THREE FACES OF THE MORRIGAN**

38.00

1800 Anejo Tequila, Cointreau, Red Orange Liqueur, Campari, Lime, Fresh Grapefruit, Grapefruit Bitters. Served on a Flight Tray. One with a chilli salt rim, one with a smoked paprika rim, one with a sugar rim.

### **XI LUGH'S JUSTICE**

26.00

Hennessy Cognac, LBV Port, Grapes, Lavender Syrup, Apricot Syrup, Lime, Chocolate Bitters

### **XII DANU'S TRIBE**

32.00

JJ Corry The Hanson Whiskey, Mead Infused with Mandarin and Rosemary, Whiskey Infused with Peanut Butter, Rhubarb Bitters  
This cocktail is aged for several months in a virgin oak cask. The glassware is smoked with rosemary



## DROMOLAND CASTLE SIGNATURE COCKTAILS

*Find below some favourites from our first cocktail book. These cocktails are inspired by the 22 major arcana in a Tarot Card deck. you can find more in our "Tarot Series" cocktail book*

**0 THE FOOL** 28.00

Reposado Tequila, Red Orange Liqueur, Mango, Pineapple, Lime, Chilli Pepper

**III THE EMPRESS** 25.00

Havana Rum, Coconut Rum, Red Orange Liqueur, Lime, Cranberry, Pineapple.

**IV THE EMPEROR** 40.00

Gentleman Jack, Drambuie, Remy Martin VSOP, Laphroaig, Pernod, Orange and Angostura Bitters. Smoked Cocktail

**XII THE HANGED MAN** 95.00

Midleton Barry Crockett, Hennessy XO, 40 years old Tawny Port, Grand Marnier, Vanilla Rooibos Tea Syrup, Chocolate Bitters. Smoked Cocktail





## CLASSIC COCKTAILS

*Please ask the bartender if your favourite cocktail is not listed and we will be happy to oblige.*

<b>THE CLASSIC MARTINI</b>	19.50
Choice of Gin or Vodka, Served with a Twist, Olives or Dirty	
<b>MANHATTAN</b>	19.50
Bulleit Rye, Sweet Vermouth and Bitters	
<b>OLD FASHIONED</b>	20.50
Bulleit Bourbon, Angostura and Orange Bitters, Sugar	
<b>VIEUX CARRE</b>	21.00
Cognac, Rye Whiskey, Benedictine, Sweet Vermouth, Peychaud Bitters	
<b>COSMOPOLITAN</b>	19.50
Vodka, Cointreau, Cranberry Juice, Lime Juice	
<b>MARGARITA</b>	19.50
Tequila, Cointreau and Lime Juice	
<b>NEGRONI</b>	19.50
Bertha's Revenge Gin, Campari, Sweet Vermouth	
<b>BLOODY MARY</b>	21.00
Vodka, Tomato, Lemon, Salt and Pepper, Celery Bitters, Tabasco, Worcestershire Sauce	

## PREMIUM

Make any of the above drinks a premium cocktail by using some of our wide range of high end spirits:

Tito's, Belvedere, Grey Goose, Kalak, Glendalough, Jaw Box, Gunpowder, Shortcross, Tanqueray 10, Hendrick's, Monkey 47, Akal Chai Rum, Patron Tequila, 1800 Anejo, Premium whiskey and more.



## CLASSIC COCKTAILS

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<b>KIR ROYAL</b> Champagne and Crème de Cassis	28.00
<b>ROSSINI</b> Champagne, Strawberry Puree	28.00
<b>GRASSHOPPER</b> Green Crème de Menthe, White Chocolate Liqueur, Cream	19.50
<b>BRANDY ALEXANDER</b> Cognac, Dark Chocolate Liqueur, Cream	19.50
<b>STINGER</b> Cognac, Peppermint White	19.50

## NON ALCOHOLIC COCKTAILS

<b>CINDERELLA</b> Orange Juice, Pineapple Juice, Lemon Juice, Sugar	13.00
<b>NOVEMBER SEA BREEZE</b> Cranberry Juice, Apple Juice, Lime Juice, Elderflower Cordial, Ginger Ale	13.00
<b>FLORIDA</b> Orange Juice, Lemon Juice, Grenadine, Strawberry Puree	13.00
<b>INCHIQUIN</b> Non Alcoholic Gin, Lime Juice, Cherry Puree, Hibiscus Syrup, Tonic Water	16.50





## SPIRITS

### VODKA

Dingle	8.00
Kalak	11.00
Smirnoff	7.50
Absolut,	7.50
Absolut Citron Istil 38	7.50
Istill 38 Vanilla	8.00
Tito's	12.00
Ketel One	12.00
Belvedere	12.00
Grey Goose	12.00

### IRISH GIN

Cork Dry Gin	7.50
Dingle	9.00
Bertha's Revenge Glendalough Rose	9.50
Glendalough Wild Botanical Gin	9.50
Skellig Gin	9.50
Jaw Box	11.00
Gunpowder Irish Gin	11.00
Method and Madness	11.00
Shortcross	12.00
An Dúlamán Irish Maritime Gin An	12.00
Dúlamán Santa Ana Armada	14.00

### GIN

Tanqueray	8.00
Tanqueray Florde	9.50
Sevilla Tanqueray 10	14.00
Gordons Gin Bombay	7.50
Sapphire Hendrick's	7.00
Monkey 47	12.00

### NON ALCOHOLIC GIN

Gordon's 0.0	7.00
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## SPIRITS

### RUM

Mount Gay	8.00
Captain Morgan	7.50
Bacardi	7.50
Goslings Black Seal Rum	9.00
Malibu	7.50
Havana Club 3yr Old	9.00
Akal Chai Rum	14.00
Akal Chai Rum El Toro	27.00

### SHERRY

Harvey's Bristol	7.00
Cream Tio Pepe	7.00

### PORT

Port	7.00
Calem LBV 2016	13.50
Calem Tawny 10 Years Old	13.50
Graham's 40 Years Old Tawny Port	38.00

### CALVADOS

Chateau du Breuil	9.00
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### COGNAC

Hennessy	8.00
Martell	9.00
Hennessy VSOP	13.00
Remy Martin VSOP	13.00
Martel XO	28.50
Hennessy XO	32.00
Remy Martin XO	33.00

### TEQUILA & MEZCAL

Jose Cuervo	8.50
Patrón	15.00
1800 Anejo	11.00
Lost Explorer Mezcal Salmiana	20.00
Clase Azul Reposado	55.00





## AMERICAN WHISKEY

Southern Comfort	7.50
Jack Daniels	7.50
Bulleit Rye	10.00
Bulleit Bourbon	10.00
Sazerac Rye	11.00
Gentleman Jack	11.00
Woodford Reserve	11.00
Maker's Mark	12.00
Maker's 46	14.00

## IRISH WHISKEY

Please enquire to see our extensive Irish Whiskey menu

## BLENDED SCOTCH WHISKY

Johnnie Walker Red Label	7.50
Johnnie Walker Black Label	9.00
Chivas Regal 12yr Old	11.00
Johnny Walker Blue Label	45.00

## SINGLE MALT SCOTCH WHISKY

Talisker	10 Yr Old	12.00
Laphroaig	10 Yr Old	12.00
Glenmorangie	10 Yr Old	12.00
Glenmorangie	18 Yr Old	27.00
Glenfiddich	12 Yr Old	12.00
Lagavulin	16 Yr Old	18.00

## JAPANESE WHISKY

Hibiki Harmony Blend	18.00
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## APERITIFS

Campari	7.00
Pimms	7.00
Antica Formula	7.00
Noilly Pratt	7.00

## LIQUEURS

Amaretto	7.50
Baileys	7.50
Benedictine	8.00
Chambord	7.00
Cointreau	8.00
Crème De Menthe Green	7.00
Crème De Menthe White	7.00
Drambuie	9.00
Frangelico	7.00
Grand Marnier	9.00
Irish Mist	7.00
Kahlua	7.00
Sambuca	7.00
Pernod	7.00
Peach Schnapps	7.00
Bunratty Meade	7.00

## DRAUGHT BEERS

	Half Pint	Pint
Rockshore Lager	4.50	7.60
Carlsberg	4.50	7.60
Guinness	4.10	7.30
Smithwicks	4.10	7.30
Heineken	4.50	7.60
Dromoland (IPA)	4.60	7.80

## BOTTLED BEERS

Heineken 330mls	7.00
Coors Light 330mls	7.00
Corona 330mls	7.00
Heineken 0.0% 330mls	7.00
Erdinger 0.0% 500mls	7.00



## BOTTLED CIDER

Bulmers 330mls 7.00

## SOFT DRINKS

Minerals 4.00  
Baby mixers 3.50  
Mineral Water (250ml) 3.50  
Mineral Water (750ml) 7.00  
Fruit Juices (200ml) 4.00  
Lucozade 4.00  
Cidona 4.00  
Fever Tree Mixers 4.30  
Ginger Beer 5.00

## SPECIALTY COFFEE

**IRISH COFFEE** 12.00  
Irish Whiskey, Brown Sugar, Coffee & Double Cream

**BAILEY' S COFFEE** 12.00  
Bailey's Coffee & Double Cream

**CALYPSO COFFEE** 12.00  
Tia Maria, Coffee & Double Cream

**FRENCH COFFEE** 12.00  
Cognac, Coffee, Brown Sugar & Double Cream



# Our Cocktail Recipes Books

Our Cocktail Book collections & recipes have been created by our Head Mixologist Alex Beyou - the perfect memento from your stay at Dromoland Castle



## Tuatha Dé Danann and Other Celtic Deities

Retail Price: €100.00

## Tarot Cards Cocktail Book

Retail Price: €120.00

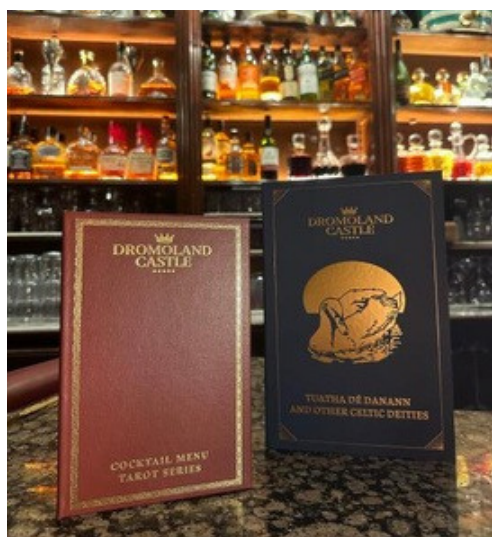


## Cocktail Book Collection Volume One and Two

This Cocktail Book Collection is available for the discounted price below

Retail Price: €200.00

Books can be purchased in The Cocktail Bar, Charlotte and Co. or our website.



## Volume One

### Tarot Cards Cocktail Book

Volume One of our cocktail books named "Tarot Series" was created by our house Mixologist, Alex Beyou.

"My ultimate goal was to create a new experience within the Cocktail Bar at Dromoland, something completely different that guests can take home with them."

Hailing from France, Alex started working in Dromoland in 2013. Collaborating with former Dromoland employee, Coleman Costello, each card has an illustration hand-drawn by Coleman, that takes inspiration from around the estate.



"We wanted the Tarot Cards to paint a picture of Dromoland, of its history, its character and the tales that resonate with our guests. The next step was to tie each cocktail into the part of the Dromoland story it was telling." Each cocktail is expertly crafted, all house specialities. Each card contains the recipe of the cocktail. Favourites include 'The Fool', a Patron Reposado based cocktail illustrated with a drawing of the Jackalope, which sits behind the bar and has been a great conversation piece in Dromoland's Cocktail Bar for decades.

## Volume II

### "Tuatha Dé Danann and Other Celtic Deities"

The second volume of our cocktail books showcases the creations of Alex Beyou, our head mixologist. It features a delightful selection of unique cocktails that honour the ancient gods and goddesses of Ireland. Collaborating again with Coleman Costello, each illustration represents one of the old Celtic gods. The book also explains how to make syrups, infusions, and different cocktail rules. The compilation, titled "Tuatha Dé Danann and Other Celtic Deities," presents a series of signature cocktails by Alex, perfect for sipping in the cosy confines of our Cocktail Bar. This intimate space was formerly the O'Brien family's cherished library, providing stunning views of Dromoland's exquisite estate.

