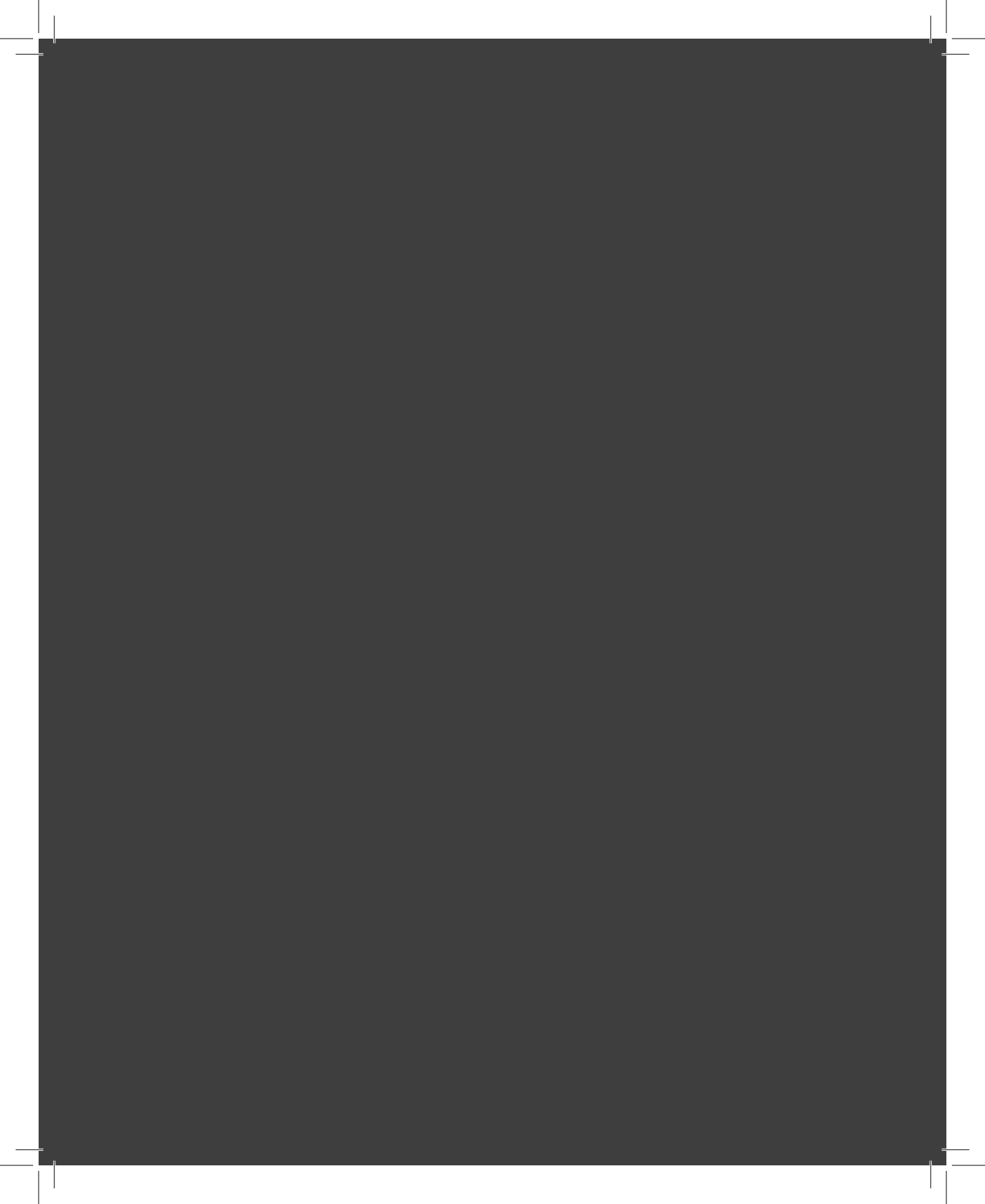

isabelle's

RESTAURANT & BAR

DRINKS MENU



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COCKTAILS

ALL COCKTAILS ARE €14.00

MISS ISABELLE'S

ABSOLUT VODKA, WATERMELON LIQUEUR, PROSECCO & FROTHY LYCHEE FOAM WITH EGG WHITES (3, 7)



ZOMBIE NATION

HAVANA 7, HAVANA ANEJO ESPECIAL, GOSLINGS RUM & FLAMING PASSIONFRUIT TO KEEP IT EXOTIC



ARM STRONG

MIX OF LOT 40 RYE WHISKEY, ORGEAT AGAVE, APRICOT LIQUEUR, FRESH ORANGE & LIME JUICE (8)



PEACH SPRITZ

A SPARKLING BLEND OF RINQUINQUIN A LA PECHE, PROSECCO & SODA



THE MASK

MALFY ORIGINAL GIN, MATCHA TEA & ORCHARD THIEVES FOAM



ISABELLE'S MOJITO

REFRESHING TWIST ON THE CLASSIC WITH JAGERMEISTER, FRESH LIME JUICE & MINT



TIA YAYA

MIX OF GUNPOWDER GIN, CRÈME DE CASSIS & FRESH LEMON JUICE



PALOMA

AVION TEQUILA, LIME & THREE CENTS GRAPEFRUIT SODA



*Please check allergen chart at the end/back

COCKTAILS

ALL COCKTAILS ARE €14.00

KEOPS

JAMESON BLACK BARREL, SOUTHERN COMFORT,
CRANBERRY, CINNAMON & EGG WHITES (3, 7)



PENICILLIN

CLASSIC MIX OF GINGER SYRUP, LOT 40 RYE WHISKEY
& FRESH LEMON JUICE



MERCI MADAME

SAMUR BULLES, MALFY LEMON, SPARKLING ROSÉ,
RHUBARB AGAVE



TIRAMISU

A DESSERT-INSPIRED BLEND OF COCOA, ABSOLUT
VANILLA, FRANGELICO LIQUEUR & BAILEYS CREAM (7)



HOLBOX BEACH

COOL AND CRISP MIX OF DEL MAGUEY VIDA MEZCAL,
CUCUMBER CORDIAL & LIME



ANTEZ FURY

SPICING THINGS UP WITH MANGO CHIPOTLE AGAVE,
TEQUILA REPOSADO, LEMON & SPICED RUM



BUFFALO TRACE OLD FASHIONED

BUFFALO TRACE BOURBON, ANGOSTURA BITTERS, SUGAR



**IF YOU ARE LOOKING FOR SOMETHING THAT'S NOT ON THIS LIST,
JUST ASK A MEMBER OF STAFF**

*Please check allergen chart at the end/back

GIN SERVES

ALL GIN SERVES ARE €14.60

DANCING MONKEY

ELDERFLOWER INFUSED MONKEY 47, MINT, GIN INFUSED
CUCUMBER CORDIAL, PROSECCO, THREE CENTS SODA

DRUMSHANBO SHOOTER

WATERMELON INFUSED DRUMSHANBO GUNPOWDER GIN,
BASIL, THREE CENTS LEMONADE

ITALIAN LEMONADE

AZESTYBLEND OF MALFY ARANCIA, LIMONCELLO,
THYME INFUSED AGAVE, THREE CENTS AEGEAN TONIC

PASSION FOR GUNPOWDER

GUNPOWDER GIN & PASSION GIN CORDIAL, TIKKI BITTERS,
THREE CENTS PINEAPPLE SODA & SMOKED ROSEMARY

LADY ROSE

A DELICATE MIX OF METHOD AND MADNESS IRISH GIN, APEROL,
ROSE SYRUP, THREE CENTS SODA & PROSECCO

NON ALCOHOLIC GIN SERVES CAN ALSO BE MADE ON REQUEST

NON ALCOHOLIC COCKTAILS

ALL NON ALCOHOLIC COCKTAILS ARE €10.50

COSMO PETAL

CEDAR ROSE, CRANBERRY, LIME & LYCHEE SYRUP

POP STAR MARTINI

CEDAR ROSE, PASSIONFRUIT, VANILLA & PINEAPPLE JUICE (7)

CUCUMBER 'GIN' SOUR

CEDAR CRISP, CUCUMBER CORDIAL, LEMON, WHITES (7)

NO-JITO

CEDAR CRISP, LIME, MINT, SUGAR GINGER BEER

*Please check allergen chart at the end/back

SPIRITS

GIN

DRUMSHANBO GUNPOWDER GIN	7.80
BEEFEATER GIN	7.20
BEEFEATER PINK	7.20
BEEFEATER 24	7.30
MALFY ORIGINALE	7.20
MALFY ARANCIA	7.20
MALFY ROSA	7.20
MALFY CON LIMONE	7.20
MONKEY 47	12.00
METHOD & MADNESS IRISH GIN	8.35
PLYMOUTH	7.20
PLYMOUTH NAVY	8.35
PLYMOUTH SLOE	7.10

TEQUILA

TEQUILA AVION	8.25
OLMECA REPOSADO	7.20
DEL MAGUEY VIDA MEZCAL	8.55
OLMECA BIANCO	7.20

SPIRITS

RUM

HAVANA 3YR	7.10
HAVANA ESPECIAL	7.40
HAVANA 7YR	8.05
GOSLING'S	7.60
LAMB'S SPICED RUM	7.10
FUBÁ (CACHAÇA)	7.80
MALIBU	6.90
WRAY AND NEPHEW	9.40
PLANTATION OVERPROOF	7.20

VODKA

ABSOLUT	7.10
ABSOLUT FLAVOURS	7.10
ABSOLUT ELYX	8.15

SPIRITS

IRISH WHISKEY

JAMESON	7.20
JAMESON BLACK BARREL	8.75
JAMESON CASKMATES	7.20
JAMESON CASKMATES IPA	7.20
POWERS JOHN'S LANE	12.00
REDBREAST 12YR	12.30
REDBREAST 15YR	17.70
REDBREAST 21YR	34.35
REDBREAST LUSTAU	12.50
METHOD & MADNESS SINGLE MALT	12.50
METHOD & MADNESS SINGLE GRAIN	8.55
CONNEMARA PEATED	7.20
GREEN SPOT	10.95
YELLOW SPOT	14.10
MIDLETON VERY RARE	31.10

SPIRITS

AMERICAN WHISKEY

BUFFALO TRACE	7.20
LOT 40 CANADIAN RYE	7.20
EAGLE RARE	10.50

SCOTCH

CHIVAS REGAL 12 YEAR	7.20
THE GLENLIVET	7.70
SCAPA SKIREN	10.40

JAPANESE WHISKEY

NIKKA FROM THE BARREL	13.00
NIKKA PURE MALT	13.50

SPIRITS

BRANDY (COGNAC)

MARTEL VS	7.20
MARTEL CORDON BLEU	20.80

VERMOUTHS

LILLET BLANC	6.50
LILLET ROSÉ	6.50
ANTICA FORMULA (13)	9.50
NOILLY PRATT (13)	6.50

*Please check allergen chart at the end/back

SPIRITS

LIQUEUR

APEROL	6.50
CAMPARI (13)	6.50
BAILEY'S (4)	6.50
KAHLÚA	6.50
DISARONNO	6.50
CRÈME DE MENTHE	6.50
CRÈME DE CASSIS	6.50
BENEDICTINE	6.80
CHERRY HEERING	6.50
FERNET BRANCA	6.50
GIFFARD ELDERFLOWER	6.50
COINTREAU	6.50
AMARO MONTENEGRO	6.50
LIMONCELLO	6.50
FRANGELICO	7.00

*Please check allergen chart at the end/back

SPIRITS

NON-ALCOHOLIC SPIRITS

CEDAR'S CRISP	6.00
CEDAR'S ROSE	6.00

SOFT DRINKS

COKE / DIET COKE / COCA-COLA ZERO SUGAR	4.15
SPRITE ZERO	4.15
FANTA ORANGE / LEMON	4.15
MONSTER ENERGY	
MONSTER EXPORT	
MONSTER ULTRA WHITE	4.70
MONSTER MANGO LOCO	
MONSTER PIPELINE PUNCH	

THREE CENT MIXERS

TONIC WATER

ZERO SUGAR TONIC WATER

AEGAN TONIC WATER

TWO CENTS PLAIN SODA

PINK GRAPEFRUIT SODA

MANDARIN & BERGAMOT SODA

CHERRY SODA

PINEAPPLE SODA

SPARKLING LEMONADE

GINGER BEER

4.30

**SCAN TO DISCOVER
MORE ON THREE CENTS**



*Please check allergen chart at the end/back

HOUSE CRAFT BEER

WICKLOW WOLF ELEVATION PALE ALE (1E) 440ML	7.80
WICKLOW WOLF SESSION ALE (1E) 440ML	7.80
WICKLOW WOLF MAMMOTH IPA (1E) 440ML	7.80
WICKLOW WOLF TROPICAL NEIPA (1E) 440ML	7.80
WICKLOW WOLF WILDFIRE RED ALE (1E) 440ML	7.80
NON ALCOHOLIC WICKLOW WOLF PALE ALE (1E) 440ML	5.75

*Please check allergen chart at the end/back

DRAUGHT

	BTL / PNT	
GUINNESS		7.00
HEINEKEN (1E)	6.25	7.60
MORETTI (1E)	6.75	8.10
ORCHARD THIEVES		7.50
COORS (1A, 1E)	6.25	7.60
HOP HOUSE		7.60
ROCKSHORE LAGER		7.60
LAGUNITAS		7.60
SMITHWICKS		7.10
WICKLOW WOLF ELEVATION		7.60
WEST COAST COOLER ORIGINAL	6.75	
WEST COAST COOLER ROSÉ	6.75	
SOL BEER	6.25	

*Please check allergen chart at the end/back

THANKS FOR DRINKING WITH US...

ALLERGEN KEY:

1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

Customers: All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries. All our Beef is of Irish Origin.

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