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# CRAFT Beer & Cider

**WEIHENSTEPHANER HELLES**  
(BAVARIA, GERMANY) 5.0 %  
Pt 6.00  
Gl 3.00

This deliciously smooth beer is the perfect complement to Thai food. There is a great balance between sweetness, grassy hops and a slight bitter finish that makes this classic lager very drinkable.

**LITTLE FAWN SESSION IPA**  
(IRELAND) 330ml 4.2 % 5.50  
This amber-coloured American style pale ale has hints of grapefruit, lemon zest and sweet fruits in its aroma. The taste gives flavours of grapefruit zest, light fruits malt and fresh hops with a clean finish.

**ORPENS CIDER (IRELAND)**  
330ml 5.3% 5.00  
This is a rich and complex cider with a fresh and fruity character. The colour is deep gold with light carbonation. The taste is a complex apple cider taste with a long dry finish. This cider goes very well with spicy Asian food.

**MORITZ PILS (SPAIN)**  
330ml 4.2% 5.00  
A light easy-drinking light lager with a clear golden colour, aromas of bread and malt, and a taste that is malty sweet with hints of citrus in the finish. It has a light smooth body with light carbonation

**LAGUNITAS IPA (CALIFORNIA, USA)** 355ml 6.2 % 6.50  
This Pale Ale pours a golden straw colour with a short white head. The nose has hints of grape and toasted cereals, and some pine. Flavours are citrusy, with notes of peach, pine, resin and black tea. A lovely herbal finish. Really matches spicy food very well.

**SIERRA NEVADA PALE ALE**  
(CALIFORNIA) 330ml 4.7% 5.50  
This is a gorgeous cloudy amber ale with a floral hoppy aroma. The taste is of fresh hops, apples and lime peel. This pale ale goes very well with Thai curries.

## APERITIFS

**KIR/KIR ROYALE** 7.95/8.95  
Dry white wine/Prosecco with a hint of crème de cassis, served in a wine/Prosecco glass

**BELLINI** 8.95  
Prosecco with raspberry or strawberry puree

**APEROL SPRITZ** 8.95  
White wine, Aperol, soda, orange wedge served in a wine glass

**SINGHA (THAILAND)**  
330ml 5.0% 5.50  
This famous beer from Thailand is clear with a bright golden yellow colour. The malt flavour and the stellar crispness give it a refreshing quality which maximises drinkability. This beer is great with Thai food or indeed by itself.

**CHANG (THAILAND)**  
330ml 5.0 % 5.50  
This is the most popular beer in Thailand and its easy to see why! It's clean, refreshing and light to taste with a good fizz in the mouth. Very good with Thai Curries and spicy Thai food in general

**NITRO MILK STOUT (COLORADO, USA)** 355ml 6.0% 6.50  
Pour the beer in one motion into the glass and watch the creamy head separate from the dark body. You get a serious coffee aroma with loads of cocoa, burnt toffee and roasted hazelnuts. The flavour is coffee, burnt toast and a gentle lactose sweetness. This beer would be great with a meal or even taken instead of dessert and coffee

**MONGOZO BEER (BELGIUM)**  
330ml 5.0% 5.00  
This beer is the first lager in the world to be brewed to combine three elements: gluten-free, organic and Fairtrade in one bottle. This new beer is easy drinking with a medium body and a slight bitterness from the hops.

**LA CHOUFFE BLONDE (BELGIUM)**  
330ml 8.0 % 7.00  
A Classic Belgian Blonde beer which pours a deep gold with a large white head. The aroma is cloves, banana, coriander and sweet hops. Flavour is of tropical fruits, pine, yeast and malts with medium carbonation and a strong hit of alcohol. Excellent with Thai stir-fries.

**WEIHENSTEPHANER ALCOHOLFREI (BAVARIA)**  
500ml <0.5% 5.00  
This non-alcoholic wheat beer has aromas of orange, banana, caramel and wheat. The flavour is light citrus with mild carbonation.

## 0% Cocktails

**HOMEMADE LEMONADE** 2.95  
Lemon juice and sugar syrup topped with soda

**HOUSE PUNCH** 5.95  
Mango syrup, strawberries, cranberry juice topped with lemonade

**BANGKOK DANGEROUS** 5.95  
Apple juice, mint, elderflower syrup topped with ginger ale

## COCKTAILS

**RED TORCH COOLER**  
(wine glass) 9.50  
White rum, spicy mango syrup, apple juice, lime, sugar, soda

**CHERRY WHISKEY SOUR**  
(short) 9.50  
Bourbon whiskey, cherry syrup, egg white, cranberry, lime

**LOUISIANA JAM (short)** 9.50  
Southern Comfort, apple juice, mint, lime, sugar, apricot jam, served in a jar

**PORN STAR (couquette)** 9.50  
Vodka, passion fruit, vanilla syrup, cranberry juice, lime, topped with Prosecco

**PASSION FRUIT SLING (tall)** 9.50  
Vodka, Midori, passion fruit, lime, sugar, topped with Prosecco

**MOSCOW MULE (tankard)** 9.50  
Vodka, Lemon Juice, Sugar Syrup, Ginger Beer and Fresh Ginger

**RASPBERRY MARTINI (couquette)** 9.95  
Raspberry-infused vodka, Chambord, raspberries, pineapple juice

**MANGO SIDECAR (couquette)** 9.95  
Cognac, Cointreau, lemon, spicy mango syrup, sugar-rimmed glass

**GOLDEN BUDDHA (rocks glass)** 9.50  
Maraschino, Sweet Vermouth, Lime juice, Lemon Juice, Sugar Syrup, Egg White and Cranberry Juice

**CORIANDER & CHILLI MARGARITA (couquette)** 9.95  
Chilli and coriander-infused tequila, Cointreau, lime, sugar

**GINGER MANHATTAN (couquette)** 10.50  
Bourbon whiskey, ginger liqueur, Vermouth, ginger, bitters, sugar

**CINNAMON OLD FASHIONED (short)** 10.50  
Bourbon whiskey, bitters, homemade cinnamon syrup

## MIXERS

**Fentiman's (200ml)** 2.95  
Indian Tonic, 1905 Herbal Tonic, Rose Lemonade or Ginger Beer

**Fever Tree (200ml)** 2.95  
Indian Tonic, Elderflower Tonic or Mediterranean Tonic

**Schweppes (113ml)** 1.95  
Tonic, Slimline Tonic, White Lemonade, Soda water or Ginger Ale

## GIN & TONIC

All gin and tonic cocktails are made with a 50ml measure of gin and come with a Fever Tree or Fentiman's mixer. All gins are served in a large goblet.

**DINGLE GIN** 9.50  
Juniper berries, lime wedge and Fentiman's India Tonic

**OPHIR GIN** 10.00  
Black pepper seeds, coriander and Fever Tree Mediterranean Tonic

**TANQUERAY 10 GIN** 10.50  
Raspberries, lemon peel and Fever Tree Mediterranean Tonic

**GIN MARE** 10.50  
Rose petals, lemon peel and Fever Tree Mediterranean Tonic

**G'VINE FLORAISON GIN** 11.00  
Orange peel, raspberries and Fever Tree Elderflower Tonic

**BLOOM GIN** 10.00  
Rose petals, fresh strawberries and Fever Tree Elderflower Tonic

**HENDRICK'S GIN** 9.50  
Cucumber and Fever Tree Indian Tonic

**BOMBAY SAPPHIRE GIN** 9.50  
Juniper berries, orange peel and Fentiman's Indian Tonic

**MOMBASA GIN** 11.50  
Cinnamon Stick, orange peel and Fentiman's Indian Tonic

## GIN Cocktails

**ROSE GIMLET (couquette)** 9.50  
Hayman's Gin, rose syrup and lime

**LAVENDAR AND LYCHEE AVIATION (couquette)** 9.50  
Hayman's Old Tom Gin, lemon, lychee liqueur and lavender syrup

**CUCUMBER AND ELDERFLOWER MARTINI (couquette)** 9.50  
Hendrick's Gin, cucumber, elderflower liqueur and lemon

**MR THOMAS GIN FIX (tall glass)** 9.50  
Hayman's Gin, raspberries, lemon juice, sugar syrup, egg white and topped with soda