



## THE BREHON HOTEL & SPA

# A Taste of Our Local Suppliers

### **Tim Jones Family Butchers – Killarney, Co. Kerry**

A trusted name in Killarney for generations, Tim Jones is a family-run butcher known for top-quality meats and strong ties to local farmers.

[www.timjones.ie](http://www.timjones.ie)

### **Fenit Fruit & Veg – Fenit, Co. Kerry**

A local supplier delivering fresh, seasonal produce to kitchens across Kerry. Their commitment to local growers ensures we always have the best veg on the plate.

[www.fenitveg.ie](http://www.fenitveg.ie)

We take great pride in sourcing from our trusted local producers and suppliers wherever possible. However, due to seasonal and supply chain availability, substitutions may occasionally be necessary. In such cases, we remain committed to maintaining the highest quality and standards in every dish we serve.

### **Spillane's Seafood – Killarney, Co. Kerry**

A family-run fishmonger bringing the freshest Atlantic catch to Killarney. We use Spillane's for our cod, smoked haddock, salmon and more.

[www.spillaneseafoods.com](http://www.spillaneseafoods.com)

### **McCarthy Butcher – Kanturk, Co. Cork**

Jack and his son, Tim McCarthy, the fifth generation of butcher in the family to run the shop. The blackpudding has received acclaim from the Brotherhood of the Knights of the Blackpudding.

[www.smccarthysofkanturk.ie](http://www.smccarthysofkanturk.ie)

**We get our beans from the legends at Blue Butterfly Coffee Roasters in County Waterford – a small team of lovely humans who live and breathe coffee. They roasting everything by hand at their HQ using a seriously impressive Giesen roaster.**



**They care about every step – from bean to cup – and it shows. Whether you like your coffee rich and punchy or smooth and mellow, there's something for you.**

**We're proud to serve it, and even prouder to drink it.**



Follow Blue Butterfly on Instagram!

# APPETISERS

↙ *Guest favourite!*



## TIM JONES' STICKY HOT SAUCE CHICKEN WINGS

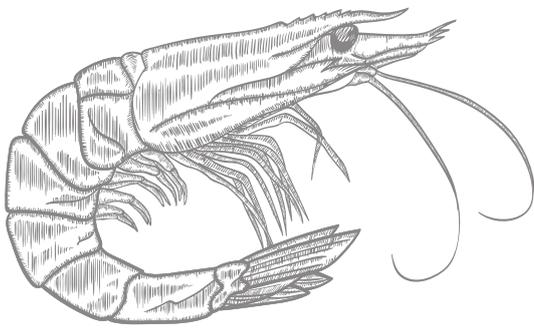
SUCCULENT CHICKEN WINGS FROM TIM JONES, A FAMILY BUTCHER BASED IN KILLARNEY, GLAZED IN A HOUSE-MADE STICKY HOT SAUCE. SERVED WITH A RICH CASHEL BLUE CHEESE DIP AND CRUNCHY CELERY STICKS.

1W | 3 | 7 | 9 | 12  
€14.50 | 🌿

## BREHON SOUP OF THE DAY

SERVED WITH A SLICE OF TRADITIONAL BROWN BREAD  
1W | 7 | 9

€8.00 | 🌿



## CRISPY SPICE BAG SEASONED AUBERGINE

COATED IN OUR SIGNATURE SPICE BAG SEASONING BLEND, SERVED WITH GOCHUJANG AIOLI AND A DRESSED HERB SALAD.  
1W | 6 | 10 | 12

€13.50 | 🌿

# SALADS



## MACROOM BUFFALO MOZZARELLA SALAD

MACROOM BUFFALO MOZZARELLA, MADE FROM BUFFALOE'S MILK ON WEST CORK FARMLAND. WITH PLUM TOMATOES, TOASTED PINE NUTS, AND A HERB LEAF MIX, FINISHED WITH AGED BALSAMIC VINEGAR.  
7 | 12

€16.00  
ADD CHICKEN €6.00

## JACK MCCARTHY BLACK PUDDING, MELTED CASHEL BLUE CHEESE

FINISHED WITH SPICED APPLE AND BERRY CHUTNEY AND A BED OF MIXED SEEDS AND CRISP LEAVES.  
1W | 1B | 10 | 7 | 10 | 11 | 12

€18.00  
ADD CHICKEN €6.00

↙ *New!!*

## BREHON ATLANTIC PRAWN COCKTAIL

PLUMP ATLANTIC PRAWNS SERVED ON A BED OF BABY GEM LETTUCE WITH PICKLED FENNEL AND GUINNESS CROUTONS FRESHLY MADE IN-HOUSE BY OUR HEAD CHEF, NIALL. FINISHED WITH A GENEROUS DRIZZLE OF BRANDY COCKTAIL SAUCE.

1B | 1W | 2 | 3 | 4 | 7 | 10 | 12

€14.00 | 🌿

## SPILLANE'S SEAFOOD CHOWDER

A CREAMY, COMFORTING BLEND OF ATLANTIC COD AND SMOKED HADDOCK FROM SPILLANE'S SEAFOOD IN KILLARNEY, SIMMERED WITH THYME, LEEK, POTATO AND CELERY.

1W | 2 | 4 | 7 | 9 | 12

€13.00 | 🌿



## BREHON GRILLED CHICKEN & COS LEAF SALAD

SHAVED PARMESAN, GARLIC CROUTONS, BACON LARDONS

1W | 3 | 4 | 7 | 12

€18.50 | 🌿



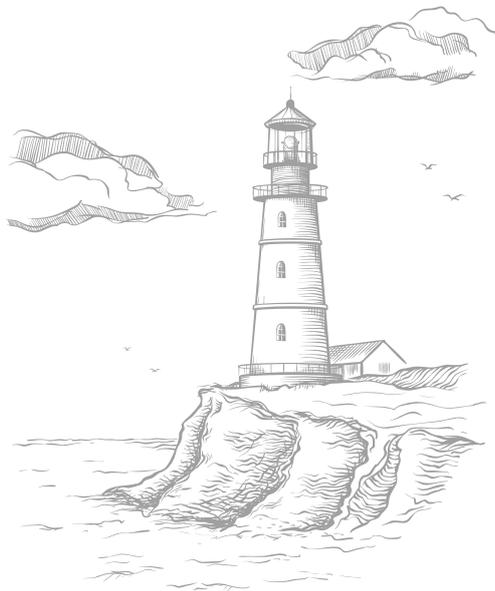
## HOUSE SALAD

ROAST SWEET POTATO, CUCUMBER, TOMATO, AVOCADO, PICKLED RED ONION, AND BABY GEM, TOPPED WITH MIXED SEEDS AND CRISPY CRACKER SHARDS.

1W | 9 | 10 | 11

€16.00

ADD CHICKEN €6.00



# FROM THE SEA

## BEER BATTERED FISH AND CHIPS

CRISPY BEER-BATTERED FISH, SERVED WITH HOME COOKED CHIPS, TRADITIONAL MUSHY PEAS, AND TARTAR SAUCE.

1B | 1W | 3 | 4 | 7 | 9 | 10 | 12

€24.00 |

## BAKED ATLANTIC SALMON

SAUTÉED POTATO AND LEEK, CREAMY HOLLANDAISE SAUCE AND RIPE TOMATO.

3 | 4 | 7 | 9 | 10 | 12

€24.00 |

## ORGANIC SMOKED SALMON

DELICATE ORGANIC SMOKED SALMON, SERVED WITH FRESHLY BAKED SODA BREAD, CRISP CRACKERS, SWEET APPLE, CUCUMBER, AND A CREAMY BEETROOT DRESSING.

1W | 3 | 4 | 7 | 9 | 10

€17.00

# SIDES

CHIPS   
1W

€5.00

POTATOS

€5.00

GARLIC BREAD  
1W | 7

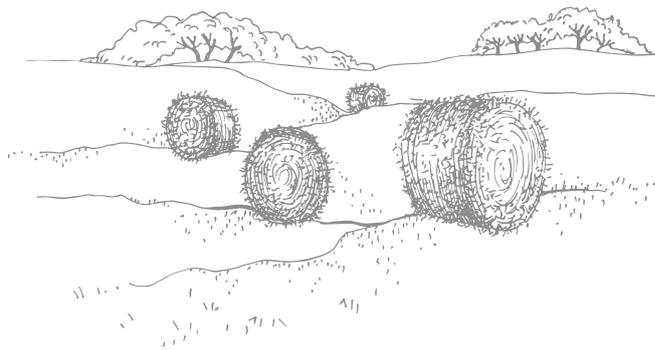
€5.50

SIDE SALAD   
10

€5.00

MIXED VEGETABLES   
7

€5.00



# FROM THE LAND

## SMOKEY BBQ MEATBALLS IN ENCHILADA SAUCE

PAIRED WITH STEAMED RICE AND TOPPED WITH FRESH CORIANDER, SOUR CREAM AND AVOCADO.

3 | 7 | 12

€23.00 |

## CHARGRILLED BACON CHOP

CHARGRILLED THICK-CUT BACON CHOP, SERVED WITH CREAMY MASHED POTATO, SAUTÉED SEASONAL GREENS, AND A SMOOTH CLOVE AND PARSLEY WHITE SAUCE.

7 | 9 | 12

€22.00 |

## GOLDEN FRIED CHICKEN PARM

TOPPED WITH MELTED MOZZARELLA AND PARMESAN, SERVED WITH PENNE PASTA TOSSED IN RICH MARINARA SAUCE

1W | 3 | 7 | 9 | 12.

€24.00 |

### Allergen coding

1W Wheat | 1B Barley | 1O Oats | 1R Rye | 2 Crustaceans | 3 Eggs | 4 Fish  
5 Peanuts | 6 Soy Beans | 7 Milk | 8A Almonds | 8B Brazils | 8C Cashews  
8H Hazelnuts | 8M Macadamia | 8PE Pecans | 8PI Pistachios | 8W Walnuts  
9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphites | 13 Lupin  
14 Molluscs

Vegan Adaptable | Ask Server

Gluten Adaptable | Ask Server

# BREHON FAVOURITES

## WOK FRIED CHICKEN

TENDER CHICKEN WOK-TOSSED WITH SICHUAN PEPPER, BROCCOLI & CARROT, OYSTER SAUCE, SPRING ONION AND CASHEWS. SERVED WITH COCONUT RICE AND CRISPY PRAWN CRACKERS.

1W | 2 | 3 | 6 | 8C | 12 | 14  
€23.00 | 



## GARGANELLI PASTA

TOSSED WITH VIBRANT ROCKET PESTO, GARLIC, SEMI-DRIED TOMATOES, TENDER BROCCOLI, CHILI FLAKES, EXTRA VIRGIN OLIVE OIL, AND PARMESAN.

1W | 7  
€20.50 | 

## SUBASH'S BUTTER CHICKEN MASALA

A RICH, CREAMY BUTTER CHICKEN MASALA CRAFTED BY SUBASH, OUR TALENTED CHEF FROM BHUTAN. SERVED WITH BASMATI RICE, NAAN BREAD AND ALMONDS.

1W | 2 | 6 | 7 | 8A | 11 | 12  
€24.00 | 

## CRISPY HALF ROAST DUCK

CRISPY HALF ROAST DUCK, SERVED WITH A SWEET SESAME HOISIN SAUCE, FRESH SHREDDED VEGGIES, AND TENDER NOODLES.

1W | 2 | 3 | 6 | 8C | 11 | 12 | 14  
€28.00

# BURGERS

## 5OZ WAGYU BEEF BURGER

A JUICY 5OZ WAGYU BEEF PATTY, SERVED IN A SOFT AMISH BREAD BUN WITH PINK SAUCE, BACON CRISPS, SWEET CARAMELISED ONIONS, AND CREAMY COOLEA CHEESE, HANDMADE BY THE WILLEMS FAMILY IN COOLEA, CO. CORK. SERVED WITH HOME COOKED CHIPS.

1W | 3 | 6 | 7 | 10 | 12

€28.00 | 

 *Staff favourite!*



## TIM HICKEY DOUBLE BEEF BURGER

MADE WITH TWO JUICY BEEF PATTIES FROM FLESK MEATS, A FAMILY-RUN BUSINESS IN KILLARNEY. SERVED IN A SOFT AMISH BREAD BUN WITH PINK SAUCE, BACON CRISPS, SWEET CARAMELISED ONIONS, CREAMY COOLEA CHEESE AND HOME COOKED CHIPS.

1W | 3 | 6 | 7 | 10 | 12

€22.50 | 

## CHICKEN KATSU BURGER

CRISPY BREADED CHICKEN FILLET, SERVED IN A SOFT AMISH BREAD BUN WITH BACON CRISPS, SWEET CARAMELISED ONIONS, CREAMY COOLEA CHEESE, PINK SAUCE AND HOME COOKED CHIPS.

1W | 3 | 6 | 7 | 10 | 12

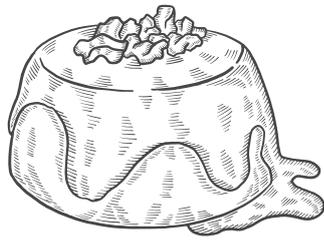
€21.00 | 

**Allergen coding**  
1W Wheat | 1B Barley | 1O Oats | 1R Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts  
6 Soy Beans | 7 Milk | 8A Almonds | 8B Brazils | 8C Cashews | 8H Hazelnuts  
8M Macadamia | 8PE Pecans | 8PI Pistachios | 8W Walnuts | 9 Celery | 10 Mustard  
11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Molluscs

 *Vegan Adaptable | Ask Server*

 *Gluten Adaptable | Ask Server*

# DESSERTS



Guest favourite!

## WARM STICKY TOFFEE PUDDING

RICH SPICED SPONGE SOAKED IN BUTTERSCOTCH SAUCE SERVED WITH A CREAMY VANILLA BOURBON ICE-CREAM AND A CRUNCHY PISTACHIO CRUMB

3 | 6 | 7 | 8H | 8PI  
€10.00 |  

## PISTACHIO & VANILLA MOUSSE

NESTLED ON A CRISP TART SHELL WITH DELICATE PISTACHIO SPONGE, FRESH BERRY SAUCE, AND GOLDEN PISTACHIO NOUGATINE

1W | 3 | 7 | 8A | 8PI | 12

€10.00

## WARM CHOCOLATE BROWNIE

TOPPED WITH CREAMY VANILLA ICE CREAM, RICH CHOCOLATE SAUCE, FRESH STRAWBERRY COMPOTE AND CRUNCHY HONEYCOMB CRISP

3 | 6 | 7 | 12

€10.00 | 

## SELECTION OF ICE-CREAM

A TRIO OF ARTISAN ICE-CREAMS SERVED WITH SEASONAL FRUIT JELLY, FRESH BERRIES AND A PISTACHIO CRUMB

1W | 3 | 7 | 8PI | 12

€10.00 | 

## STRACCIATELLA WHITE RUM CHEESE CAKE

BLACKBERRY SORBET, SMOOTH WHITE CHOCOLATE ORANGE CRÈMEUX, CRUNCHY BISCUIT BASE, FINISHED WITH BLACKBERRY GEL AND FRESH SEASONAL BERRIES.

1W | 3 | 6 | 7 | 12

€10.00



# HOT BEVERAGES

TEA   HERBAL	€3.70
ESPRESSO	€3.20
AMERICANO	€4.00
DOUBLE ESPRESSO	€4.50
LATTE	€4.50
CAPPUCCINO	€4.50

Allergen coding  
1W Wheat | 1B Barley | 1O Oats | 1R Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts  
6 Soy Beans | 7 Milk | 8A Almonds | 8B Brazils | 8C Cashews | 8H Hazelnuts  
8M Macadamia | 8PE Pecans | 8PI Pistachios | 8W Walnuts | 9 Celery | 10 Mustard  
11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Molluscs

 Vegan Adaptable | Ask Server

 Gluten Adaptable | Ask Server



THE BREHON  
HOTEL & SPA

# DRINKS MENU



# The Classics

A detailed line drawing of a martini glass. The glass is filled with a bubbly liquid and garnished with a slice of citrus fruit (likely a lemon or lime) and several olives. The drawing uses fine lines and cross-hatching for shading and texture.

## PORNSTAR MARTINI

ABSOLUT VANILLA, PASSOA, FRESH PASSION FRUIT,  
PROSECCO, PINEAPPLE JUICE | 12

€15

## ESPRESSO MARTINI

ABSOLUT VANILLA, KAHLUA, FRESH BREWED COFFEE,  
SUGAR SYRUP | 12

€15

## COSMOPOLITAN

SMIRNOFF VODKA, TRIPLE SEC, CRANBERRY JUICE,  
LIME JUICE | 12

€14

## FRENCH MARTINI

SMIRNOFF VODKA, CHAMBORD, PINEAPPLE JUICE | 12

€14

## MARGARITA

TEQUILA, COINTREAU, LIME JUICE, SUGAR SYRUP,  
SERVED ON THE ROCKS | 12

€14

## WHISKEY SOUR

BULLEIT BOURBON, LEMON JUICE, SUGAR SYRUP  
EGG WHITES | 3 | 12

€14

## RASPBERRY COLLINS

BOMBAY SAPPHIRE, RASPBERRIES, LEMON JUICE,  
SUGAR SYRUP, SODA WATER | 12

€14

## OLD FASHIONED

BULLEIT BOURBON, ANGOSTURA BITTERS, SUGAR | 12

€14

## MOJITO

BACARDI, LIME JUICE, FRESH MINT, SUGAR, SODA | 12

€14

## Spritz

### APEROL

APEROL, PROSECCO, SODA WATER  
& ORANGE SLICE | 12

€14

### HUGO

PROSECCO, ELDERFLOWER  
LIQUER, SODA WATER, MINT | 12

€14

### FRENCH 75

BOMBAY SAPPHIRE, PROSECCO,  
LEMON JUICE, SUGAR SYRUP | 12

€14



# The Signatures

## THE BREHON EIGHTEEN

BOMBAY SHAPIRE GIN, APEROL, PEACH SCHNAPPS, LEMON JUICE, SUGAR SYRUP, PROSECCO | 12

€15.00

## BLOOD DIAMOND

DON JULIO REPOSADO, CRANBERRY, BLACKCURRANT, LEMON JUICE, SUGAR SYRUP, EGG WHITE | 3 | 12

€15.00

## DEEP IN THE SEA

HENDRICKS GIN, PINEAPPLE JUICE, BASIL, LEMON JUICE, TARRAGON SYRUP | 12

€15.00

## MOONLIGHT

BACARDI, BENEDICTINE, LIME JUICE, ELDERFLOWER SYRUP, PINEAPPLE JUICE, HONEY, TOPPED WITH SODA | 12

€15.00

# Non-Alcoholic

## NOJITO

LIME WEDGES, FRESH MINT, SUGAR SYRUP, SODA

€7.00

## WEDGE OF SUN

GREEN TEA, ALMOND SYRUP, LIME JUICE, EGG WHITES  
3 | 8A

€7.00

## MERAKI

RASPBERRY PUREE, ELDERFLOWER SYRUP, LEMON JUICE, PINEAPPLE JUICE, SODA

€7.00

Allergen coding  
1W Wheat | 1B Barley | 1O Oats | 1R Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts  
6 Soy Beans | 7 Milk | 8A Almonds | 8B Brazils | 8C Cashews | 8H Hazelnuts  
8M Macadamia | 8PE Pecans | 8PI Pistachios | 8W Walnuts | 9 Celery | 10 Mustard  
11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Molluscs

# WINE LIST

## WHITE WINE

BTL | GLASS



### RESERVE ST JACQUES SAUVIGNON BLANC

FRANCE - CRISPY & FRESH WITH INTENSE AROMAS OF CITRUS | 12

€34 | €8.50



### SONETTI PINOT GRIGIO

ITALY - FRESH WITH CRISP FRUIT FLAVOURS & RIPE APPLES | 12

€34 | €8.50



### RHYTHM & RHYME CHARDONNAY

AUSTRALIA - LEMONY CITRUS CHARACTERS WITH PASSIONFRUIT FLAVOURS | 12

€34 | €8.50



### OLD COACH ROAD SAUVIGNON BLANC

NEW ZEALAND - LEMONGRASS, PASSIONFRUIT & CITRUS NOTES | 12

€38 | €9.50



### MONTECILLO VERDEJO

SPAIN - AROMAS OF WHITE FLOWERS & EXOTIC FRUITS | 12

€40 | -



### PICPOUL DE PINET DOMAINE HAUT BRIDAU

FRANCE - VIBRANT & FRESH. NOTES OF CITRUS & WHITE FLOWERS | 12

€42 | -



### LA TOURANGELLE SAUVIGNON BLANC

FRANCE - CLEAN, FRESH & AROMATIC | 12

€44 | -



### MORGAN BAY CHARDONNAY

USA - CONCENTRATED FLAVOURS OF DRIED APRICOT, NECTARINE AND BARRELL SPICE | 12

€44 | -



### SEIFRIED SAUVIGNON BLANC

NEW ZEALAND - THE PALATE HAS GENEROUS PASSIONFRUIT AND DRIED HERB NOTES | 12

€48.50 | -



### CHÂTEAU DE MIRANDE MACON VILLAGES

FRANCE - SUPPLE, LUSCIOUS AND WELL FRUITED | 12

€50 | -



### PAZO CILLEIRO ALBARINO

SPAIN - CLEAN AND BALANCED WITH CITRIC FRUITS AND WHITE FRUIT NOTES | 12

€50 | -



### DOMAINE LAROCHE CHABLIS

FRANCE - CRISP, FRESH & MINERAL | 12

€62 | -



### LES TERRES BLANCS SANCERRE

FRANCE - FLORAL NOTES AND HINTS OF CITRUS | 12

€62 | -

## ROSÉ

BTL | GLASS



### AUTÉNTICO ROSE

SPAIN - FRESH, FRUITY AND BALANCED. SMOOTH WITH A LONG FINISH | 12

€34 | €8.50



### DM DE L'ABBAYE DE SAINT-HILAIRE

FRANCE - SOFT & PLEASANT. AROMAS OF WHITE PEACH & PINEAPPLE | 12

€45 | -



## RED WINE

BTL | GLASS



### ROSARIO CABERNET SAUVIGNON

CHILE - FULL BODIED AND BALANCED WITH GREAT STRUCTURE | 12

€34 | €8.50



### RESERVE SAINT JACQUES MERLOT

FRANCE - A JUICY, PLUMMY WINE WITH ENGAGING FRUIT FLAVOURS | 12

€34 | €8.50



### LONG ROW SHIRAZ

AUSTRALIA - RIPE BLACKBERRY AROMAS WITH VANILLA & TOAST CHARACTERS | 12

€38 | €9.00



### SANATA ANA MALBEC

ARGENTINA - WELL BALANCED WITH PLUM AND CHERRY AROMAS | 12

€38 | €9.00



### SOLAZ BIO TEMPRANILLO (ORGANIC)

SPAIN - FULL BODIED WITH AROMAS OF BLACK FRUITS AND SPICES | 12

€37.50 | -



### TINI ORGANIC SYRAH

ITALY - RICH AND FULL BODIED WITH DARK CHERRY FLAVOURS | 12

€40 | -



### LEOPARD'S LEAP PINOTAGE SHIRAZ

SOUTH AFRICA - AN ARRAY OF COMPLEX FLAVOURS THAT SETTLE WITH DEEPER NOTES OF PEPPER, MOCHA AND DARK FRUIT | 12

€38 | -



### FARNIO R. PICENO DOC MONTEPULCIANO

ITALY - FRUITY WITH GOOD INTENSITY AND NOTES OF RIPE PLUMS | 12

€45 | -



### LA CHEVALIÈRE PINOT NOIR

FRANCE - JUICY MOUTH FEEL COMBINED WITH SUBTLE VELVETY TANNINS | 12

€40 | -



### GRATI CHIANTI (ORGANIC)

ITALY - ELEGANT LIGHTNESS, A LIP SMACKING ACIDITY AND FINE TANNINS | 12

€44 | -



### ALVARO PALACIOS LA VENDIMIA

SPAIN - ORCHARD FRUITS ARE BLENDED SEAMLESSLY WITH SILKY UNDERTONES OF SOFT MINERALITY | 12

€45 | -



### CHÂTEAU DUPRAY - SAINT EMILION

FRANCE - FLAVOURS OF RASPBERRY AND STRAWBERRY WITH FLORAL NOTES | 12

€65 | -

## HALF BOTTLES

WHITE | 12



### TORRÉON DE PAREDES ANDES

€20.00



### DOMAINE LAROCHE CHABLIS

€35.00

RED | 12



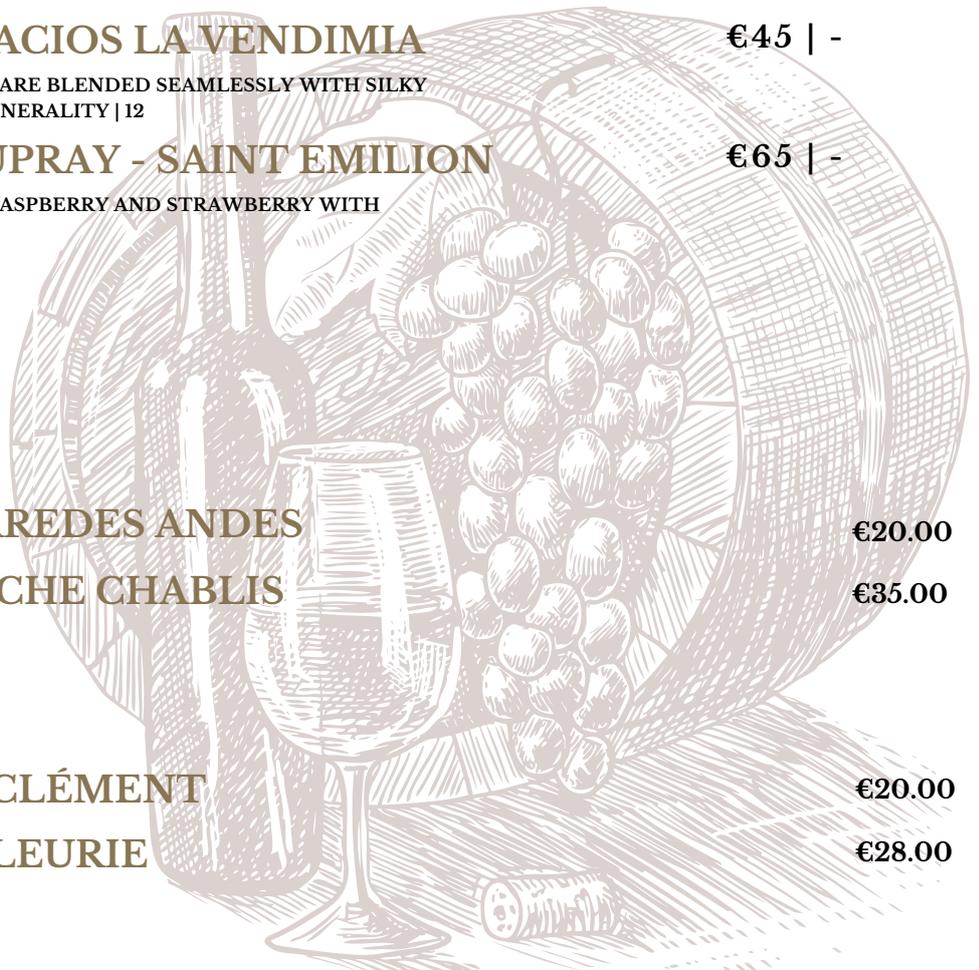
### MAISON BADET CLÉMENT

€20.00



### LUPÉ-CHOLET FLEURIE

€28.00



## SPARKLING WINE BY BOTTLE

	<b>COLLE DEL PRINCIPE PROSECCO SNIPE</b>	€11.00
	ITALY - MEDIUM BODIED. AROMAS OF APPLE & PEAR WITH NOTES OF FLORAL   12	
	<b>CANTINA COLLI EUGANEI PROSECCO</b>	€40.00
	ITALY - SOFT & LIVELY ON THE PALATE   12	
	<b>MISTINGUETT CAVA BRUT</b>	€68.00
	SPAIN - CREAMY, FRUITY & WELL STRUCTURED   12	
	<b>MASOTTINA PROSECCO TREVISO BRUT</b>	€68.00
	ITALY - PLEASANTLY DRY AND HARMONIOUS WITH THE RIGHT AMOUNT OF ACIDITY   12	
	<b>PANNIER SELECTION BRUT</b>	€120.00
	FRANCE - SUPPLE WITH ROUND BODY. MATURE AROMAS OF FULLY RIPENED FRUIT   12	
	<b>PANNIER ROSÉ</b>	€120.00
	FRANCE - OVERTONES OF RED FRUITS AND TOASTED BREAD   12	

## SHERRY & PORT

<b>CROFT</b>	€6.00
<b>HARVEY'S BRISTOL CREAM</b>	€6.00
<b>TIO PEPE</b>	€6.00
<b>SANDMAN</b>	€6.60
<b>VODKA</b>	
<b>BELVEDERE</b>	€9.00
<b>DINGLE</b>	€7.20
<b>GREY GOOSE / ORANGE</b>	€10.00
<b>KETTLE ONE</b>	€9.00
<b>SMIRNOFF</b>	€6.60
<b>STOLICHNAYA</b>	€6.80
<b>HOT ALCHOHOLS</b>	
<b>IRISH COFFEE</b>	€7.50
<b>HOT WHISKEY</b>	€7.50
<b>HOT PORT</b>	€7.50
<b>FRENCH/CALYPSO COFFEE</b>	€7.50
<b>BAILEYS COFFEE</b>	€7.50

## LIQUEURS

<b>BAILEYS   7</b>	€6.00
<b>FIVE FARMS</b>	€6.50
<b>KINSALE MEADE</b>	€5.00
<b>IRISH MIST</b>	€6.00
<b>TIA MARIA</b>	€6.00
<b>KAHLUA</b>	€6.00
<b>COINTREAU/GRAND</b>	€6.00
<b>MARNIER</b>	
<b>MARTINI/BIANCO/</b>	€6.00
<b>ROSSO</b>	
<b>CAMPARI</b>	€6.60
<b>PIMMS/PERNOD</b>	€6.00
<b>JAGERMEISTER</b>	€6.20
<b>APPLE SOURZ</b>	€6.20
<b>SAMBUCA</b>	€6.60

### Allergen coding

1W Wheat | 1B Barley | 1O Oats | 1R Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts  
6 Soy Beans | 7 Milk | 8A Almonds | 8B Brazils | 8C Cashews | 8H Hazelnuts  
8M Macadamia | 8PE Pecans | 8PI Pistachios | 8W Walnuts | 9 Celery | 10 Mustard  
11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Molluscs

## IRISH WHISKEY

THE LIBERATOR <i>Local Hero!</i>	€11.00
BLACKBUSH	€7.00
BUSHMILLS	€6.60
BUSHMILLS RED	€7.50
BUSHMILLS 10	€9.50
BUSHMILLS 16	€12.90
BUSHMILLS 21	€25.90
GLENDALOUGH	€7.50
GREENSPOT	€10.00
HA'PENNY	€7.00
JAMESON	€6.60
JAMESON CASKMATES	€7.50
JAMESON CRESTED	€8.00
JAMESON BLACK BARREL	€9.00
JAMESON COOPERS CROZE	€12.00
JAMESON DISTILLERS SAFE	€12.00
JAMESON GOLD RESERVE	€15.50
JAMESON 18	€26.50
MIDLETON VERY RARE	€35.00
MIDLETON BARRY CROCKET	€38.00
PADDY	€6.60
POWERS	€6.60
POWERS JOHN LANE	€10.50
POWERS SIGNATURE	€10.50
POWERS THREE SWALLOWS	€9.00
POWERS 12	€9.50
RED BREAST 12	€10.50
RED BREAST 15	€16.00
RED BREAST 21	€29.50
ROE & CO	€8.00
SLANE	€6.60
TULLAMORE DEW	€6.60
WATERFORD	€12.50
WEST CORK	€7.50
YELLOWSPOT	€12.00

## BOURBON | RYES

BULLEIT BOURBON	€7.50
BULLEIT RYE	€7.80
CANADIAN CLUB	€6.60
JACK DANIELS	€6.80
JACK DANIELS HONEY	€6.80
JD SINGLE BARREL	€9.00
JIM BEAM	€6.60
MAKERS MARK	€7.50
SOUTHERN COMFORT	€6.60
WILD TURKEY	€6.60
WOODFORD RESERVE	€7.80

## SCOTCH WHISKY

BELLS	€6.60
BLACK & WHITE	€6.60
CHIVAS REGAL	€7.80
FAMOUS GROUSE	€6.60
GLENFIDDICH 12	€9.00
GLENLIVET	€9.00
GLENMORANGIE - 1B	€9.50
HAIG	€7.00
JOHNNIE WALKER BLACK	€8.50
JOHNNIE WALKER GOLD	€13.50
JOHNNIE WALKER RED	€6.60
LAPHROIG 10	€9.50
TEACHERS	€6.60

## RUM

BACARDI	€6.60
CAPTAIN MORGAN	€6.60
JAMAICAN SEA DOG	€7.00
MALIBU	€6.60
RON ZACAPA	€7.90



## DRAFT

	PINT   GLASS
BULMERS	€7.00   €4.00
CARLSBERG	€6.60   €3.70
GUINNESS	€6.40   €3.70
GUINNESS 0.0%	€5.80
HEINEKEN	€6.60   €3.70
HOP HOUSE 13	€6.60   €3.70
KILLARNEY BLONDE	€6.90   €3.80
OPEN GATE CITRUS IPA	€6.40   €3.70
ROCKSHORE	€6.60   €3.70
SMITHWICKS	€6.40   €3.70

## BOTTLES

BULMERS   LIGHT	(568ML) €7.60
BULMERS LN	(330ML) €6.00
CARLSBERG 0.0%	(330ML) €5.20
CORONA	(330ML) €5.90
CRONINS 0.0% 	(330ML) €5.30
CRONINS	(500ML) €7.00
ERDINGER	(500ML) €6.80
ERDINGER 0.0%	(500ML) €6.00
KILLARNEY BLONDE	(500ML) €7.00
KILLARNEY IPA HELLES	(500ML) €7.00
PERONI GLUTEN FREE 	(330ML) €6.00
ROCKSHORE	(330ML) €5.90
SMIRNOFF ICE	(275ML) €6.80
WEST COAST COOLER	(250ML) €6.20
WKD	(275ML) €6.80
KOPPARBERG MIXED FRUIT	(500ML) €7.00
KOPPARBERG	(500ML) €7.00
STRAWBERRY LIME	

## TEQUILA

CASAMIGOS	€6.60
DON JULIO REPOSADO	€10.00
TEQUILA ROSE	€7.75

## LOCAL GIN

### MUCKROSS

DISTILLED IN KILLARNEY, THIS GIN BLENDS THE WILD BOTANICALS OF MUCKROSS WITH CITRUS AND SPICE. FRESH, SMOOTH, AND ROOTED IN NATURE — A TRUE LOCAL GEM.

€7.00

### RING OF KERRY

A HANDCRAFTED IRISH GIN INSPIRED BY THE BEAUTY OF THE KERRY LANDSCAPE. IT'S FLORAL, FRESH, AND UNMISTAKABLY LOCAL — A TRUE TASTE OF THE KINGDOM.

€7.50

### SKELLIG SIX 18

THIS PREMIUM IRISH GIN IS INFUSED WITH BOTANICALS LIKE YARROW, DOUGLAS FIR, AND BIRCH. CRISP AND VIBRANT, — IT CAPTURES THE WILD ESSENCE OF THE SKELLIG COAST IN EVERY SIP.

€7.50

## GIN

BEARA OCEAN	€7.00
BEEFEATER	€6.60
BEEFEATER 24	€6.60
BERTHA'S REVENGE	€7.50
BOMBAY LEMON/ BLACKBERRY	€6.60
BOMBAY SAPPHIRE	€6.60
BROCKMANS	€7.50
CITADELLE	€7.50
CORK DRY	€6.60
DINGLE	€7.20
GIN RAW/GIN SUL	€9.00
GLENDALOUGH	€7.50
GORDON'S / PINK / ORANGE	€6.60
GUNPOWDER	€9.00
HENDRICK'S	€8.00
MAHARANI	€8.00
MALFI ORANGE/LIMONE	€8.00
METHOD & MADNESS	€9.00
MIL	€7.00
MONKEY 47	€10.00
SHORTCROSS	€8.00
SIEGFRIED	€7.00
SILVER SPEAR	€8.00
TANQUERAY	€6.80
TANQUERAY 10	€7.50

 Brehon favourite!



## MINERALS

PEPSI	€3.70
PEPSI MAX	€3.70
7UP	€3.70
7UP FREE	€3.70
CLUB ORANGE	€3.70
CLUB LEMON	€3.70
LUCOZADE	€3.70
BALLYGOWAN STILL / SPARKLING WATER	€3.70
RED BULL	€4.80
APPLE JUICE	€3.60
ORANGE JUICE	€3.60
CRANBERRY JUICE	€3.60
PINEAPPLE JUICE	€3.60

## HOT BEVERAGES

TEA   HERBAL	€3.70
ESPRESSO	€3.20
AMERICANO	€4.00
DOUBLE ESPRESSO	€4.50
LATTE	€4.50
CAPPUCCINO	€4.50

*New!!*

