

THE
CLARENCE
HOTEL

— Drinks Menu —





— COCKTAIL MENU —

12.00

IRISH SIDECAR

JAMESON IRISH WHISKEY, COINTREAU, LEMON, SUGAR

HEMINGWAY DAIQUIRI

HAVANA 3-YEAR-OLD RUM, MARASCHINO LIQUEUR, GRAPEFRUIT, LIME

PENICILLIN

CHIVAS REGAL 12-YEAR-OLD SCOTCH, PEATED WHISKEY, GINGER, LEMON, HONEY

PAPER PLANE

LOT 40 CANADIAN RYE WHISKEY, APEROL, AMARO, LEMON (13)

FRENCH MARTINI

ABSOLUT VODKA, CHAMBORD, PINEAPPLE

CLOVER CLUB

BEEFEATER GIN, LEMON, RASPBERRY, SUGAR, WHITES (7)

ESPRESSO MARTINI

ABSOLUT VANILLA VODKA, KAHLUA, ESPRESSO, SUGAR

MAI TAI

HAVANA 3-YEAR-OLD RUM, HAVANA ESPECIAL RUM, COINTREAU, LIME, ORGEAT (3A)

CHARLIE CHAPLIN

PLYMOUTH SLOE GIN, APRICOT BRANDY, LEMON

BEE'S KNEES

MALFY LIMONE GIN, HONEY, LEMON

IRISH MAID

JAMESON BLACK BARREL, ELDERFLOWER, CUCUMBER, LEMON, SUGAR

MARGUERITE No.2

TEQUILA AVIÓN, FINO SHERRY, MARASCHINO LIQUEUR, GRAPEFRUIT, SODA (13)

ALLERGENS: 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-CRAYSH, D-SHRIMP), 6 MOLLUSC, 7 EGGS, 8 FISH, 9 CELERY, 10 SOYA, 11 SESAME SEEDS, 12 MUSTARD, 13 SULPHUR DIOXIDE & SULPHITES, 14 LUPIN

— NON ALCOHOLIC COCKTAILS —
9.00

COSMO PETAL

CEDAR'S ROSE, CRANBERRY JUICE, LIME, SUGAR, LYCHEE, CRANBERRY BITTERS

RED & GREEN

CEDAR'S CRISP, GRAPEFRUIT, LEMON, WATERMELON, WHITES (7)

AMOUR FRANCAIS

CEDAR'S CRISP, PINEAPPLE JUICE, BLUEBERRY PURÉE, LEMON

ALLERGENS: 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-CRAYSH, D-SHRIMP), 6 MOLLUSC, 7 EGGS, 8 FISH, 9 CELERY, 10 SOYA, 11 SESAME SEEDS, 12 MUSTARD, 13 SULPHUR DIOXIDE & SULPHITES, 14 LUPIN

— WHITE WINE —

PINOT GRIGIO

GLS 7.90*/BTL 31.00

(LE POESIE, VENETO, ITALY)

A GENEROUS, WELL-BALANCED PINOT GRIGIO. A RICH AND FRUITY AROMA.
LIGHT BODIED, DRY AND CRISP. FRUITY ON THE PALATE WITH NOTES OF ALMOND.

LA COSTE LE BLANC

GLS 8.60*/BTL 34.00

(VERMENTINO – PROVENCE, FRANCE)

A FINE AND COMPLEX NOSE OF CITRUS AND WHITE FRUITS WITH HINTS OF FLOWERS.
ROUND IN THE MOUTH. FRESH AND LIVELY, WITH A LOVELY FRUITY FINISH.

CAVE DE FLORENSAC

BTL 35.00

(PICPOUL – PICPOUL DE PINET, FRANCE)

THIS DELIGHTFUL AROMATIC WHITE HAS FLORAL AND CITRUS NOTES ON THE NOSE.
ON THE PALATE IT IS DRY AND REFRESHING WITH FLAVOURS OF LEMON PEEL,
GRAPEFRUIT AND WHITE PEACH.

SAUVIGNON BLANC

GLS 7.70*/BTL 30.00

(STONELEIGH, MARLBOROUGH, NEW ZEALAND)

HEADY BOUQUET OF PASSIONFRUIT AND GRAPEFRUIT. ON THE PALATE,
LIVELY TROPICAL FRUIT IS BALANCED BY A FRESH, ZESTY, CITRUS FINISH.

*allergens: sulphites

— WHITE WINE —

LA COSTE PENTES DOUCES

BTL 49.00

(VERMENTINO & SAUVIGNON BLANC – PROVENCE, FRANCE)

A RICH, COMPLEX AND POWERFUL NOSE OF WHITE FRUITS WITH HINTS OF LEMON.

THIS WINE IS SMOOTH AND FRESH WITH HINTS OF CITRUS ON THE FINISH.

GECKO RIDGE

GLS 7.70*/BTL 30.00

(WESTERN CAPE, SOUTH AFRICA - CHARDONNAY)

FULL BODIED WITH CITRUS AND A SUBTLE OAK INFLUENCE. MELON AND PINEAPPLE FLAVOURS LEAD TO A BRIGHT, CRISP FINISH.

LA COSTE GRAND VIN

BTL 65.00

(VERMENTINO, SAUVIGNON BLANC & CHARDONNAY – PROVENCE, FRANCE)

A FINE, RICH AND COMPLEX WINE WITH LOTS OF VOLUME ON THE PALATE AND

A LOVELY FRESHNESS ON THE FINISH.

PONTELLON

BTL 37.00

(ALBARINO – RIAS BAIXAS, SPAIN)

THE FLAVOUR IS STRUCTURED, FULL-BODIED AND LONG LASTING. CITRUS AND MELON

HIGHLIGHTS COME THROUGH WHEN BEING SWALLOWED. THE AFTERTASTE IS

LONG-LASTING AND ELEGANT.

*allergens: sulphites

— RED WINE —

CODICI

GLS 7.80*/BTL 31.00

(PRIMITIVO – PUGLIA, ITALY)

DEEP COLOUR AND A FULL, RIPE NOSE. CONCENTRATED RIPE FRUIT ON THE PALATE.

A GOOD BALANCED FINISH WITH SPICY FRUIT AND FIRM TANNINS.

LA COSTE LE ROUGE

GLS 8.60*/BTL 34.00

(GRENACHE, SYRAH & CABERNET SAUVIGNON – PROVENCE, FRANCE)

SUPPLE AND ROUND IN THE MOUTH WITH RED FRUITS DOMINATING.

NOTES OF DELICATE SPICES AND SUBTLE WOODY UNDERCURRENTS.

GECKO RIDGE

GLS 7.70*/BTL 30.00

(WESTERN CAPE, SOUTH AFRICA- CABERNET SAUVIGNON)

AROMAS OF BLACKCURRANT AND PEPPER, WITH RIPE BERRY FRUIT FLAVOURS LEADING

TO FULL-BODIED FLAVOURS OF CASSIS AND PLUM. GOOD LASTING FINISH IN THE MOUTH.

BODEGAS ETCHART

GLS 7.90*/BTL 31.00

(SALTA, ARGENTINA- MALBEC)

RUBY RED WITH VIOLET TONES, SHOWS AROMAS OF RED FRUITS SUCH AS STRAWBERRIES

AND PLUMS, MERGED WITH EARTHY NOTES AND LEATHER.

*allergens: sulphites

— RED WINE —

EDERRA

GLS 8.60*/BTL 34.00

(TEMPRANILLO – RIOJA, SPAIN)

AROMAS OF RIPE RED FRUIT UNDERLAIN WITH SUPPLE NOTES OF VANILLA, COCONUT AND COCOA. A VERY PLEASANT ENTRY ON THE PALATE, FRESH AND AN AMIABLE FINISH.

LA COSTE LES PENTES DOUCES ROUGE

BTL 49.00

(CABERNET SAUVIGNON, SYRAH & GRENACHE – PROVENCE, FRANCE)

A COMPLEX NOSE OF RED AND BLACK FRUITS, SPICES AND WOOD WITH HINTS OF FLOWERS. FULL AND ROUND IN THE MOUTH WITH SMOOTH AND SILKY TANNINS.

STONELEIGH

GLS 8.20*/BTL 32.00

(PINOT NOIR – MARLBOROUGH, NEW ZEALAND)

EARTHY BOUQUET OF PLUM AND DARK CHERRY WITH SAVOURY NUANCES. SOFT AND SUBTLE ON THE PALATE WITH FRUITY SWEETNESS AND VELVETY TANNINS.

LA COSTE GRAND VIN ROUGE

BTL 68.00

(CABERNET SAUVIGNON, GRENACHE & SYRAH – PROVENCE, FRANCE)

RICH, DENSE AND FULL BODIED. LOVELY CONCENTRATION. SMOOTH AND ROUND IN THE MOUTH. BLACK FRUITS, WOOD AND EARTH DOMINATE WITH NOTES OF LEATHER AND CIGARS.

*allergens: sulphites

— ROSÉ & SPARKLING —

DOMAINE LE COLOMBETTE ROSE GLS 7.60* / BTL 30.00
(GRENACHE – HERAULT, FRANCE)

ROSE D'UNE NUIT BTL 42.00
(SYRAH GRENACHE SYRAH – PROVENCE, FRANCE)

LA BULLE BTL 57.00
(SPARKLING ROSE, FRANCE)

CASA GHELAR PROSECCO SPUMANTE GLS 7.50* / BTL 33.00
(INTENSELY FRUITY AND FLORAL AROMAS.
FRESH, SLIGHTLY SWEET AND SOFT ON THE PALATE.
ENJOY AS AN APERETIF OR WITH SEAFOOD)

CODORNIU CAVA BRUT BTL 52.00
(CAVA, SPAIN)

MUMM BTL 95.00
(CHAMPAGNE, FRANCE)

PERRIER JOUET BTL 140.00
(CHAMPAGNE, FRANCE)

CASA GHELLER VALDOBBIADENE
PROSECCO SUPERIORE BTL 49.00
(VENETO, ITALY)

*allergens: sulphites

— SPRINTS —

— VODKA —

ABSOLUT	6.00
ABSOLUT FLAVOURS	6.00
ABSOLUT ELYX	7.00

— VODKA —

HAVANA 3 YR	6.00
HAVANA ESPECIAL	6.20
HAVANA 7YR	7.00
LAMBS SPICED RUM	6.00

— BOURBON —

LOT 40 CANADIAN RYE	6.00
WOODFORD RESERVE	8.70

— BOURBON —

MARTEL VS	6.20
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— BOURBON —

BEEFEATER GIN	6.00
MALFY ORIGINALE	6.00
MALFY CON LIMONE	6.00
MALFY ROSA	6.00
MALFY ARANCIA	6.00
BEEFEATER 24	6.20
BEEFEATER PINK	6.00
PLYMOUTH GIN	6.00
PLYMOUTH SLOE	6.30
METHOD AND MADNESS	
IRISH GIN	7.50
MONKEY 47	8.50
HENDRICKS	7.10

— BOURBON —

TEQUILA AVION	6.80
OLMECA ALTOS REPOSADO	7.50
DEL MAGUEY VIDA MEZCAL	7.50

— SPRINTS —

— IRISH WHISKEY —

JAMESON	6.00
JAMESON BLACK BARREL	7.70
JAMESON CASKMATES	6.00
JAMESON CASKMATES IPA	6.00
POWERS GOLD LABEL	6.00
POWERS JOHN'S LANE	9.70
POWERS 3 SWALLOWS	6.90
REDBREAST 12	9.20
REDBREAST 15 YEAR	14.40
REDBREAST 21 YEAR	26.00
METHOD AND MADNESS SINGLE POT STILL	10.50
METHOD AND MADNESS SINGLE MALT	11.70
METHOD AND MADNESS SINGLE GRAIN	7.60
GREEN SPOT	9.60
YELLOW SPOT	12.00
BUSHMILLS BLACK BUSH	6.20
BUSHMILLS 10YR	7.90

— SCOTCH —

CHIVAS REGAL 12YR	6.40
CHIVAS REGAL 18YR	11.60
THE GLENLIVET	7.00
SCAPA SKIREN	9.80

— BOTTLE BEER & CIDER —

HEINEKEN	5.90
HEINEKEN 0.0%	4.50
COORS	5.50
SOL	5.50
PAULANER	6.00
PERONI	5.50
PERONI LIBERA	4.70
ORCHARD THIEVES L/N	5.70
WEST COAST COOLER ORIGINAL	6.00
WEST COAST COOLER ROSÉ	6.00

— HOUSE CRAFT BEER —

WICKLOW WOLF ELEVATION PALE ALE BTL 330ML	5.80
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— DRAUGHT BEER —

GUINNESS (1E)	5.50
ORCHARD THIEVES (13)	6.00
ORCHARD THIEVES BLOOD ORANGE (13)	6.00
HEINEKEN (1E)	6.00
PERONI (1E)	6.80
BIRRA MORETTI (1E)	6.80
MURPHYS IRISH RED (1E)	5.90

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats),
13 Sulphur dioxide & sulphites

— SOFT DRINKS —

SPLIT MIXERS	3.00
FEVER TREE	3.50
RED BULL	3.50

— TEA & COFFEE —

TEA	3.50
COFFEE	3.50
HERBAL TEAS	4.00
GREEN	-
CHAMOMILE	-
MINT	-
EARL GREY	-
CAPPUCINO*	3.50
LATTE*	3.50

*allergens: dairy



THE CLARENCE HOTEL

The Clarence

6-8 Wellington Quay, Dublin 2, Ireland

