

COCKTAILS

Starburst 11.00

Vanilla Vodka, Gin, Lime Juice, Passion Fruit, Vanilla Syrup, Orange Juice

Gin & Bubbles 11.00

Gin, Raspberry Purée, Lime Juice, Prosecco

Pornstar Martini 11.00

Vanilla Vodka, Passion Fruit Purée, Prosecco, Lime Juice, Apple Juice

Whiskey Sour 11.00

Jameson Irish Whiskey, Lemon Juice, Sugar Syrup, Aromatic Bitters, Whites

Mojito 11.00

Havana Rum, Lime Juice, Sugar Syrup, Mint Leaves, Soda Water

Pretty in Pink 11.00

Beefeater Pink Gin, Peach Liqueur, Lime Juice, Muddled Raspberries, Mint Leaves, Fever Tree Mediterranean Tonic

Old Fashioned 11.00

Bourbon, Sugar Syrup, Angostura Bitters

Espressotini 11.00

Vanilla Vodka, Kahlua, Nitro Coffee

Frozen Strawberry Daiquiri 11.00

Havana Rum, Strawberry Purée, Lime Juice, Sugar Syrup

Classic cocktails available. Please ask your server.

COCKTAIL TREES

6 or 9 glasses served in a cocktail tree

Prosecco 35.00 / 55.00

Gin & Bubbles 55.00 / 75.00

Starburst 55.00 / 75.00

Pornstar Martini 55.00 / 75.00

BUBBLES

Maschio dei Cavalieri Frizzante 9.00

Prosecco Snipe

Sparkling Rialto Prosecco Frizzante 30.00

Fresh, well-structured and harmonious with distinct aromas of fruit and flowers

Moët et Chandon Brut Imperial NV Champagne 65.00

Crisp grapefruit and apple flavours, lovely balance, clean aftertaste

ROSÉ

Whispering Angel 44.00

Provence, France

White blossom aromas with hints of red fruits and the deliciously refreshing palate is dominated by summer fruits and citrusy grapefruit flavours.

Domaine Montrose Rosé 7.70/29.00

Grenache/Cab Sauvignon/ Syrah, Languedoc, France

Red berries and peach flavours with spicy overtones. Elegant wine combining roundness and freshness

WHITE

Camino del Rey Reserve

6.20/25.00

Sauvignon Blanc / Valle Central, Chile

Light and refreshing with mouth-watering tropical and citrus fruit flavours.

Cheval Imperial 6.70/25.00

Chardonnay / Languedoc, France

White flowers together with aromas of peach and pear.

Gabriella 7.50/30.00

Pinot Grigio / Veneto, Italy

Fruity, with hints of almonds and toast. Well-balanced and definitely dry.

St. Clair Vicar's Choice 7.70/31.00

Sauvignon Blanc / Marlborough, NZ

Intense gooseberry flavours, long refreshing finish.

De-Alcoholised Torres Natureo

4.70/17.00

Moscatel

Rich and fresh floral aromas of green apples, peaches and citrics

RED

Camino del Rey Reserve

6.20/25.00

Cabernet Sauvignon Valle Central, Chile

Easy drinking in style and packed full of red fruit and sweet spice flavours

Saint-Marc Reserva 6.70/26.00

Merlot Languedoc, France

Aromas of red fruits and spices. Generous and supple wine with silky tannins

Long Row 7.20/28.00

Shiraz, South Australia

Ripe berry and plum fruit aromas. Notes of spice and pepper dominate the nose.

Opi Sadlier 7.70/29.00

Malbec Mendoza, Argentina

The nose offers plum and black cherry notes with a touch of black pepper.

Chilensis Reserva 8.20/31.00

Pinot Noir / Valle Central, Chile

Notes of strawberry, raspberry and cherry, with an elegant spicy character that recalls rosemary and oregano.

Torres Ibéricos 7.50/30.00

Rioja Crianza, Spain

Deep red cherry in colour. On the nose, it reveals notes of forest fruits balanced with dark-toasted notes from the oak

BOTTLES

LAGER 330ml

Heineken 5.30

Budweiser 5.30

Coors Light 5.30

Rockshore 5.30

Corona 5.80

Desperado 5.80

Peroni 5.80

Peroni Gluten Free 5.80

Ritz 5.40

Erdinger (Non Alcoholic) 4.70

Heineken 0% (Non Alcoholic) 4.70

CIDER 500ml / 330ml

Bulmers 6.50/ 5.30

Orchard Thieves 6.50

Rockshore Cider 6.50

Kopperberg Mixed Fruit 7.00

Kopperberg Strawberry & Lime

7.00

GINGER BEER 500ml

Hollows Ginger Beer (Gluten Free)

7.00

PINTS

PINT/GLASS

STOUT

Guinness 5.50 / 3.35

Islands Edge 5.50 / 3.35

Guinness 0% (Non Alcoholic) 5.00

ALE

Smithwicks 5.50 / 3.35

Elevation Pale Ale 6.20 / 3.60

Dreamcatcher 6.20 / 3.60

Blue Moon 6.20 / 3.60

LAGER

Carlsberg 6.10 / 3.60

Coors Light 6.10 / 3.60

Heineken 6.10 / 3.60

Hop House 6.10 / 3.60

Moretti 6.50 / 3.70

Peroni 6.70/ 3.80

Rockshore 6.10 / 3.60

CIDER

Bulmers 6.10 / 3.60

Orchards Thieves 6.10 / 3.60

THE MARTELLO

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