

# THE RESTAURANT ROOF TOP

## CRAFT BEERS

---

### **Connemara Red Ale**

500ml ABV: 4.5% €8.50

An international red ale, deep and dark in colour, it has the traditional malty backbone of an Irish red ale and is hopped with a combination from New Zealand and America.

### **Blacks of Kindie KPA**

500ml ABV: 4.5% €8.95

Tropical and citrus flavours are beautifully balanced with the malty sweetness. Clean and crisp citrus bite to finish on, which lingers for a while alongside the sweet tropical fruit notes.

### **8° Howling Gale Ale**

330ml ABV: 5% €6.50

Full-flavoured ale, with a broad maltiness on the mid palate and a nice refreshing crisp hoppy finish. This has plenty of flavour and certainly avoids the temptation to dumb down to please the lager drinker.

## COCKTAILS

---

### **Strawberry Daiquiri** €9.50

The sweetness of strawberries & the kick of lime make this classic daiquiri a real crowd pleaser of a cocktail. Bacardi, fresh strawberries, fresh lime, sugar syrup.

### **Mojito** €9.50

A powerful refreshing cocktail originated in Cuba. Bacardi, fresh lime, sugar, mint leaves.

### **Martini** €9.50

The classic sophisticated black-tie cocktail with many variations:

#### **Perfect martini**

(equal parts dry & sweet vermouth)

#### **Dirty martini**

(add a dash of olive brine)

#### **Vodka Martini**

(replace gin with vodka)

Gin, dry vermouth.

### **Manhattan** €9.50

Classic aperitif of bourbon whiskey & sweet vermouth stirred and strained into a martini glass with an orange twist. Bourbon whiskey, sweet vermouth, bitters.

### **Happy Days** €9.50

A refreshing cocktail shaken and served over ice. Raspberry vodka, Malibu, pineapple juice.

### **Whiskey Sour** €9.50

The lemon in this whisky recipe rounds off the alcohol and gives it an edgy sharpness. Simple and sophisticated. Jameson, lemon juice, sugar syrup, egg whites.

### **Negroni** €9.50

The classic pre dinner cocktail shaken and served in a chilled rocks glass and served with an orange twist. Gin, Campari, Martini Rosso.

### **Tiramisu** €9.50

The classic after dinner cocktail shaken and served over ice. Cream de cacao, kahlua, Galliano, Chantilly cream.

### **Toblerone** €9.50

The classic chocolate flavoured martini with a hint of hazelnut. Chocolate schnapps, cream de cocoa, frangelico, baileys, honey, cream.

### **Insomniac Martini** €9.50

Coffee flavoured martini shaken over ice and strained into a martini glass. Vodka, kahlua, patron xo cafe, espresso, sugar syrup.

### **Poison Ivy** €9.50

Absolut Vodka, Chambord, Fresh raspberries muddled, topped with crushed ice and Ginger Beer.