GENTLEMEN'S TEA

- SAVOURY -
  • Smoked rasher & Hegarty cheddar savoury scone, apple chutney
  • Pork sausage, pickled gherkin & jalapeño skewer, chilli jam
  • 3oz steak sandwich, sautéed onions
  • Paprika chips
  • Beef slider

- SWEET -
  • Whiskey chocolate truffles
  • Salted caramel & honeycombe pot

- BEER -
  • Served with a pint of Wicklow Wolf

€25
MORRISON GRILL BY DAY 12-5PM

SANDWICHES

Pulled beef rib  
Sourdough bread, beef jus dipping pot

Classic Reuben on rye  
Pastrami, sauerkraut, Swiss cheese and Thousand Island dressing

Lobster roll  
Cucumber, tomato & garlic sauce, brioche roll, citric salsa

The ‘Josper club’  
Skinny fries

Josper roast chicken sandwich  
Herb focaccia, aioli, iceberg lettuce, bread stuffing

Josper honey baked ham  
Sourdough bread, mustard mayonnaise, beef tomato, fresh gem lettuce

+ Add skinny fries to your order

PIES

Chicken and ham pot pie  
Mesclun salad, toasted Vienna

Fish Pie  
Cod, smoked haddock and prawns, parmesan mash & roasted lemon

PASTA

Crab meat & monkfish linguine  
Fresh parmesan, grilled corn bread

Wild mushroom open ravioli  
Pesto aioli, gratinated goats’ cheese

BAR CLASSICS

Toulouse sausage and mash  
White onion jam, five bean stew

Pale ale battered cod  
Mint and pea purée, tartar, chips

Morrison burger  
Josper grilled Kettyle 225g steak burger, Emmental cheese, tomato chutney, house ‘slaw and chunky chips

SOUP

Beef and barley soup  
6

Kilmore Quay seafood chowder  
9
**SALAD**

**Caesar salad**
Cos lettuce, crispy bacon, house dressing, croutons, parmesan

**With Josper grilled chicken**
13

**With tempura prawn**
14

**Sesame crispy duck confit**
Pak choi & baby gem salad, crunchy noodles, shallot dressing

**Smoked salmon carpaccio**
Homemade soda bread, mixed leaves

13

**Reef ‘n’ beef**
Tiger prawns, seared beef fillet strip, avocados, courgette, peppers, aubergine, baby gem, ranch dressing

18.50

**Butchers block**
Serrano ham, salami, baked ham, roast chicken, Kalamata olive, feta cheese, sundried tomato tapenade, toasted baguette, piccalilli

14/23

---

**DESSERT**

**Whoopie pie**
Please choose your filling:
- Salted caramel
- Marshmallow fluff
- White chocolate & orange mousse

5

**Banoffee pie**
Italian meringue

6.50

**Smoked cheese cake**
Berry compote

6

**Brioche bread and butter pudding**
Vanilla crème anglaise

6.50

---

**KID'S MENU**

**Beef & barley soup cup** with sliced white

3.50

**Ham & cheese sandwich** with side salad

3.50

**Garlic bread & cheese**

3.50

**Chorizo mac ‘n’ cheese** with garlic bread

5.50

**Breast of chicken** with chips

8.50

**Mini fish pie** with fresh vegetables

8.50

**Sausage & creamed mash** with onion gravy

7.50

**DESSERT**

**Selection of ice cream**

3.50

**Banoffee pie**

3.50

**Whoopie pie** (same choice as main menu)

3.50

**Natural yoghurt pot with winter berry**

3.50

---

*Should you have a diagnosed food allergy please chat to a member of our team. We have a document detailing all ingredients in each dish, highlighting allergens that may be contained therein.*
Halo at the Morrison is a private event space for dinners of up to 80 people or stand up cocktail event up to 120 people. Halo features high ceilings that rise to the second floor, an imposing art piece by Clea Van Der Grijn and oversized mirrors alongside a mix of both modern & antique tables. This space is the perfect marriage of the old & the new while still leaving you with a contemporary blank canvas to make it your own. Halo has its own ready-made larger than life cinema screen complete with HD projector making an impressive setting for presentations, slideshows or even live sporting events directly to attendees.

To book: (0) 1 887 2400 or by email at info@morrisonhotel.ie.
JOSPER COAL GRILL OVEN
Spanish in origin & heating up to 500 degrees, the Josper is both an oven and a grill, adding a unique flavour and texture from the finest embers, while retaining the natural juiciness of the meat. All our beef is 100% Irish and locally sourced where possible.

21 days dry aged 250g fillet of Hereford beef 31
Sweet potato purée, glazed shallots, gratin potatoes and choice of sauce:
• Cognac green pepper sauce • Garlic butter
• Béarnaise sauce • Port jus

250g Rib eye of beef 29
Sweet potato purée, glazed shallots, gratin potatoes and choice of sauce:
• Cognac green pepper sauce • Garlic butter
• Béarnaise sauce • Port jus

Josper Giant: (Share it or dare it!)
600g Côte de boeuf on the bone 39
Gratin potato, shallot & spinach side and a choice of two sauces:
• Cognac green pepper sauce • Garlic butter
• Béarnaise sauce • Port jus

Josper Giant Squared: (Share it or dare it!)
1000g Côte de boeuf on the bone 79
Gratin potato, shallot & spinach side and a choice of two sauces:
• Cognac green pepper sauce • Garlic butter
• Béarnaise sauce • Port jus

Add a glass of Rioja for €8
STARTER

**Golden fried pulled short rib**
Colcannon mash, cep foam and crispy pancetta  
9.50

**Sautéed pancetta scallops**
Sweet potato and chorizo purée, wild garlic aioli  
13.50

**Kilmore Quay chowder**
9

**Potted smoked salmon**
Applewood smoked salmon, pickled mooli and cucumber, tzatziki  
9

**Beef carpaccio**
Dry aged fillet, Cashel blue, toasted pine kernels, pickled shiitake, mustard seed  
9

**Prawn & chorizo pil pil**
Garlic, chilli and oil. Dipping breads  
10

**Mozzarella di bufala**
Breaded and fried mozzarella, saffron pickled pear, dried cranberry, balsamic reduction  
8.50

MAIN COURSE

**Dark chocolate and chilly coated venison loin**
Parmentier potatoes, confit red cabbage, Madeira jus  
28

**Josper roasted poussin**
Lemon & herb, paprika pont neuf, oven dried lemon and garlic  
22

**Duo of duck**
25

<table>
<thead>
<tr>
<th>SIDES</th>
<th>each €4</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Chorizo mac ‘n’ cheese</td>
<td>• Parmesan fries</td>
</tr>
<tr>
<td>• Sautéed baby spinach, shallots &amp; chestnut mushrooms</td>
<td>• Parmesan &amp; spring onion mash</td>
</tr>
<tr>
<td>• Honey roasted vegetables</td>
<td></td>
</tr>
</tbody>
</table>

KID'S MENU

**Beef & barley soup cup** with sliced white  
3.50

**Ham & cheese sandwich** with side salad  
3.50

**Garlic bread & cheese**  
3.50

**Chorizo mac ‘n’ cheese** with garlic bread  
5.50

**Breast of chicken** with chips  
8.50

**Mini fish pie** with fresh vegetables  
8.50

**Sausage & creamed mash** with onion gravy  
7.50

DESSERT

**Selection of ice cream**  
3.50

**Banoffee pie**  
3.50

**Whoopie pie** (same choice as main day menu)  
3.50
Extraordinary Weddings

ICONIC VENUES FOR YOUR ORIGINAL & UNFORGETTABLE DAY

The Morrison Hotel Dublin offers two stunning wedding venues. Printworks which can seat up to 160 people & a more intimate space Halo which can seat from 30 to 85 people. We offer a choice of packages with prices starting from €68 per person and are also a registered venue for Civil Ceremonies.

Request a brochure by logging onto www.morrisonhotel.ie/weddings or contact our Wedding Co-ordinator personally at 01 887 2458 or by emailing on weddings@morrisonhotel.ie

The Morrison a DoubleTree by Hilton, Ormond Quay, D1  t: 353 1 887 2458   e: events@morrisonhotel.ie  www.morrisonhotel.ie

@MORRISONDUBLIN  @MORRISONDUBLIN  /MORRISONDUBLIN
DESSERT

Dark chocolate fondant 6.50
Wild cherry compote, pistachio ice-cream

Vanilla crème brûlée 6.50
Caramel and dry nuts crisp

Valrhona chocolate dome 6.50/11
Chocolate popping candy, wild berries & chocolate stew

Smoked cheese cake 6.50
Berry compote

Apple and cinnamon strudel 6.50
Salted caramel ice cream

Brioche bread and butter pudding 6.50
Vanilla crème anglaise

BAR CLASSICS

Caesar salad 10
Cos lettuce, crispy bacon, house dressing, croutons, parmesan

With Josper grilled chicken 13

With tempura prawn 14

Butchers block 14/23
Serrano ham, salami, baked ham, roast chicken, Kalamata olive, feta cheese, sundried tomato tapenade, toasted baguette, piccalilli

Chicken and ham pot pie 15
Mesclun salad, toasted Vienna

Fish pie 16
Cod, smoked haddock and prawns, parmesan mash & roasted lemon

Polo ale battered cod 16

THE ART OF THE JOSPER

Josper coal grill oven
Spanish in origin & heating up to 500 degrees, the Josper is both an oven and a grill, adding a unique flavour and texture from the finest embers, while retaining the natural juiciness of the meat. All our beef is 100% Irish and locally sourced where possible.

21 days dry aged 250g fillet of Hereford beef 31
Sweet potato purée, glazed shallots, gratin potatoes and choice of sauce:
- Cognac green pepper sauce
- Garlic butter
- Bearnaise sauce
- Port jus
Mint and pea puree, tartar, chips

**Morrison burger**
Josper grilled Kettyle 225g steak burger, Emmental cheese, tomato chutney, house 'slaw and chunky chips

*Should you have a diagnosed food allergy please chat to a member of our team. We have a document detailing all ingredients in each dish, highlighting allergens that may be contained therein.*

**250g Rib eye of beef**
Sweet potato purée, glazed shallots, gratin potatoes and choice of sauce:
- Cognac green pepper sauce • Garlic butter
- Béarnaise sauce • Port jus

**Josper Giant:** *(Share it or dare it!)*
600g **Côte de boeuf on the bone**
Gratin potato, shallot & spinach side and a choice of two sauces:
- Cognac green pepper sauce • Garlic butter
- Béarnaise sauce • Port jus

**Josper Giant Squared:** *(Share it or dare it!)*
1000g **Côte de boeuf on the bone**
Gratin potato, shallot & spinach side and a choice of two sauces:
- Cognac green pepper sauce • Garlic butter
- Béarnaise sauce • Port jus

*Add a glass of Rioja for €8*

---

**live at THE MORRISON**

**LIVE MUSIC**
**FRI & SAT**
**FROM 9.30PM**
**NO COVER CHARGE**

www.morrisonhotel.ie
Ormond Quay, D1
t: 353 1 887 2400

---

**uninhibited**

We are talking about our 200 MB Free Wifi, of course.
WHITE

Orsino, Italy
*Pinot Grigio*
A real crowd pleaser! Light and fresh with vibrant pear and citrus fruit. Great to sip on its own or with light dishes. 29 ¥ 7.75

**MORRISON MOST MOREISH!**

Caves de la Tourangelle-Touraine, Loire, France
*Sauvignon Blanc*
So good you'll wish it didn't exist. 32

Toso Gavi, Piedmont, Italy
*Cortese*
Lemony with a racy acidity and zingy aftertaste - WOW! 36

Domaine Grossot, Chablis, France
*Chardonnay*
Treat yourself to a bottle of this great white. A classic but a cut above its peers. Mineral and mouth-watering. Very impressive indeed! It needs no further writing up, taste it and you'll understand.... 49

Valdemoro, Chile
*Chardonnay*
Wacky old white grapes grown with love and care = a wild white with body and flavour and texture. 27 ¥ 7

Les Roucas, Languedoc, France
*Chardonnay*
A hit with those who “don’t like Chardonnay”. 31

El Muro, Carinena, Spain
*Macabeo*
A perky little number which is what this wine is all about 25 ¥ 6.50

Round Hill, Napa Valley, California
*Chardonnay (Un-oaked)*

RED

Valenin Fleur Cabernet Sauvignon Vdp, France
*Cabernet Sauvignon*
You don’t need to be a wine connoisseur to appreciate this elegant Cabernet Sauvignon. Not too heavy, very smooth and oh so right! It hits all the right notes on the palate! Lovely flavours of blackberries and fruit of the forest. 28 ¥ 7.50

Hungerford Hill Lower Octave, Hunter Valley, Australia
*Shiraz*
If you like, rich, full, fruity, spicy and sexy wine - grab this. 33

Jacksons Pinotage, Walker Bay, South Africa
*Pinotage*
Shows promise to last longer than your belief in an afterlife. 42

Château Montauriol Rigaud Corbières,
*Languedoc, France*
*Syrah, Grenache, Carignan*
So lovely and delicious this one will have you convinced you're a poet. (Don't kid yourself). 34

Chateau du Bos, Graves, Bordeaux, France
*Bordeaux*
Never mind the words ‘chateau’ and ‘Bordeaux’ on the label; this wine is proof that Bordeaux is not just for wine snobs. Elegance and class in a glass! And yes it did win bronze at the sommelier wine awards in 2014, the snobs might like to know that. 39

Polleu De Corbin Michotte, St Emilion, France
*Merlot, Cabernet*
A brooding mistress of devilish wonder - this one will make you consider what you're doing with your life. 55

El Muro, Carinena, Spain
*Tempranillo garnacha*
If you like a fresh, lively, sneaky complex red, buy this. Oh hell, just BUY THIS! And drink it - Often. 25 ¥ 6.50
Domaine de Millet Sancerre, Loire, France
Sauvignon Blanc
The Salmon of white wines - Sauvignon Blanc
I like you’ve never had it before. 55

Valentin Fleur Sauvignon Blanc Vdp, France
Sauvignon Blanc
A Sauvignon Blanc that will surprise you with its incredible
richness, not just zesty and light, it packs quite a punch in the
flavour department, almost medium bodied with great intensity.
Try it! 28 7.50

Seifried, Nelson, New Zealand
Sauvignon Blanc
Fresh, with a slight spritz, this is the adult lemonade...
except it’s made from grapes. 40

Peter Schweiger, Kamptal, Austria
Grüner Veltliner
The name is a bit of a mouthful so just call it Gru Vee -
it’s really an apt description for the name and the wine! 39

Don David, Cafayate, Argentina
Malbec
Fresh, even fruity, but with an earthy edge to keep it
grounded. A high altitude mighty Malbec. 38

Monstable Pinot Noir IGP D’Oc Languedoc, France
Pinot Noir
The sort of wine that can make Tuesday a special occasion.
Light, translucent, with just-shy-of-ripe fruit flavours. 38

Valdemoro, Chile
Merlot
Ripe flavours of plush, juicy fruit with notes of cherry and soft
red fruits. A medium bodied red with silky smooth tannins.
Unpretentious and honest and so moreish! 27 7 27

Malacapa Rioja, Spain
Tempranillo
This is what happens when ripe plums meet stewed cranberry, red currant compote and soft tannins. 30 8

Palazzi Montepulciano d’Abruzzo, Abruzzi, Italy
Montepulciano
Dive into the bottle and experience the true heart of Italy. 29.50

Lupé-Cholet Bourgogne, Burgundy, France
Pinot Noir
Open it tonight by yourself to commune with the
universe or create your own religion sharing it with friends. 48

HALF BOTTLE

WHITE WINE
Badet & Clement Cuveé Prestige Blanc
Ugni Blanc, Sauvignon, Grenache Blanc
Zealous but not rude in your mouth – just enough for one! 14.50

RED WINE
Badet & Clement Cuveé Prestige Rouge
Grenache, Syrah
So nice and easy you can drink one through
whenever the cows come home. 14.50

Caves de l’Angevine Rosé d’Anjou, Loire France
Cabernet blend
Perfect for any day you’re looking to add a
little bit of sunshine to the mix. 28 7.25
TOP DUBLIN ATTRACTIONS
WITHIN WALKING DISTANCE OF THE MORRISON

Guinness Storehouse
Voted number one tourist attraction in Europe.
Guinness Storehouse: 1800 meters / 1.8 KM

Old Jameson Distillery: 1000 meters / 1 KM

Gaiety Theatre: 950 meters / 0.95 KM
Gate Theatre: 1000 meters / 1 KM
Bord Gais Energy Theatre: 1900 meters / 1.9 KM
Olympia Theatre: 350 meters / 0.35 KM
Ambassador Theatre: 1100 meters / 1 KM

National Gallery: 1300 meters / 1.3 KM
National Museum of Ireland: 1300 meters / 1.3 KM
National Leprechaun Museum: 100 meters / 0.1 KM
Irish museum of Modern Art: 2500 meters / 2.5 KM

Trinity College: 1000 meters / 1 KM

Temple Bar: 200 meters / 0.2 KM

Phoenix Park: 2000 meters / 2 KM

Kilmainham Gaol: 3200 meters / 3.2 KM

St Patricks Cathedral: 1200 meters / 1.2 KM
Christchurch Cathedral: 600 meters / 0.6 KM

Dublin Castle: 550 meters / 0.55 KM

Jervis Street Shopping Centre: 200 meters / 0.2 KM
Henry Street: 250 meters / 0.25 KM
Grafton Street: 800 meters / 0.8 KM

Cinema
Cineworld: 450 meters / 0.45 KM
Savoy: 900 meters / 0.9 KM
Lighthouse: 1300 meters / 1.3 KM

CRAFT BEER

BOTTLE & CRAFT BEERS

Corona ................................................................. 5.90
Peroni ................................................................. 6.00
Paulaner N/A ......................................................... 5.00
Brooklyn Lager ....................................................... 6.00
Jack the Lad Irish Pale Ale ............................... 6.70
Dark Arts Porter ..................................................... 6.70
Reel Deel Irish Blond ............................................. 6.70
Craigies Ballyhook Flyer Cider ........................... 7.50
Strawberry 'Tempted' Craft Cider ....................... 7.90
Mikkeller IPA Gluten Free .................................... 7.00
Blue Moon ............................................................. 6.00
Kentucky .............................................................. 8.10

DRAUGHT BEER

Guinness .............................................................. 5.90/3.30
Wicklow Wolf IPA .................................................. 6.00/3.40
Wicklow Wolf American Amber Ale ................... 6.00/3.40
**BUBBLES**

**Masottina Prosecco Spumante, Veneto, Italy**
*Glera - SNIPE*
Love love love this stuff. Some drink it straight from the bottle. Yes, it's been done. No, we don't have pictures. We destroyed the evidence! 16

**Cantine Soligo Prosecco Frizzante, Italy**
*Glera*
If earthy and lean is what you wish Prosecco could be, its been granted! (You're welcome.) 38

**Cremant de Limoux Grand Cuvée Rosé, Pyrenean Foothills, France**
*Chardonnay, Chenin Blanc, Pinot Noir*
Perfect for a celebration, or even when you need something with a little more "oompf". Juicy, bubbly, party-in-your-mouth. 49

**Champagne Pannier Brut NV, Champagne, France**
*Chardonnay, Pinot Noir, Pinot Meunier*
This is not a fruity, easy Champagne. It is serious and mineral and racy. But not severe. Treat yourself to a little bottle of something good. You deserve it and you'll be a very happy person. 75

**Moët & Chandon**
*Pinot noir, Pinot Meunier, Chardonnay*
A vibrant intensity of green apples and citrus. A generous palate combining sumptuousness & subtlety. 85

**Bollinger**
*Pinot noir, Pinot Meunier, Chardonnay*
An expressive and attractively layered nose offers notes of yeast and scented apples. Round and delicious flavours that deliver an exceptional persistence on the intensely yeasty finish. 115

**HOP HOUSE 13 LAGER**
So local you can see the St James’s Gate brewery from our front windows! 6.00/3.40

**Heineken**
6.00/3.40

Should you require any information on allergens, please speak to a member of the team.

---

**COCKTAILS**

**MENU**
Join the fun on the back cover

---

**STEP OUTSIDE THE MORRISON:**

**HA’PENNY BRIDGE**
Dublin's historic "Ha’Penny Bridge" spans the River Liffey connecting Wellington and Ormond Quays and Liffey Street Lower with Crown Alley. The bridge has had several names over the years: the Wellington, the Penny Ha’Penny and even the official name which is the Liffey Bridge. But the bridge is affectionately known as the Ha’Penny Bridge, so called for the toll that used to be charged to cross it. Built in 1816, the bridge was cast in Shropshire, England, at Coalbrookdale, and replaced 7 deteriorating ferries which plied the Liffey. William Walsh, who owned the ferries, had the bridge built rather than replace the ferries and was therefore allowed the right to collect toll from pedestrians crossing it. The toll was collected until 1919.

The bridge closed for renovation and repair in 2001. Some years later, thousands of pounds of “love locks” were removed when concern grew about the tremendous weight they added to the bridge.
MORRISON COCKTAILS

Our Morrison cocktail offers have been inspired by the structure of traditional Irish drinking songs. Starting with light, harmonious, aperitif-style drinks in the ‘Intro’ through to the bass-heavy, rousing digestifs in the ‘Finale’, we are certain that within the list you’ll be able to find a cocktail that sings to each and every occasion. Our classic cocktails have been gently twisted to strike a chord with you Morrison style; remising your favourite cocktails to make them as surprising as exciting as the first time you sampled them.

INTRO

Bow Street Julep 9.50
Just a few blocks up the road in 1780 Mr John Jameson established the Bow Street distillery and we’ve coaxed out some of the fruitier notes of his whiskey with our house-made apricot & marmalade syrup, rhubarb bitters then swizzled with gin and crushed ice

Final Straw 8.50
Subtly herbaceous Stoli vodka is combine with fine vermouth, pressed apple juice and then crowned with Prosecco to deliver a light and refreshing number.

VERSE

Red Velvet Band 9.50
Stoli vodka, Aperol and home-made black cherry & Guinness syrup are topped with Champagne to create a harmoniously fruity fizz.

Girl from Mars 9.50
A short and eloquent combination of Stoli vodka, mandarin liquor, jasmine, honey, lemon & seasonal berries.

Let it Linger 9.50
A slight twist to a classic, the black cherry & Guinness syrup are replaced with a rose syrup and topped with a sake

REMIXED CLASSICS

Quay 14 Bloody Mary 9.50
BLOODY MARY
An adventurous and delicious mix of Lapsang-infused gin, a touch of beetroot and pomegranate along with the usual Bloody Mary ingredients make our Mary a perfect accompaniment to a steak from the grill and surely the best in Dublin. Served with a mix of crudités.

Dirty Old Town 10
DIRTY VODKA MARTINI
If you like your Vodka Martinis filthy dirty, then you won’t get one filthier than this. Salty olive brine accompanied with a hint of peaty smoke.

Transmetropolitan 11
COSMOPOLITAN
A crisp and dry Cosmo given an unexpected twist by adding a splash of Irish single malt.

The Ferryman 11
VODKA FIZZ
A long and refreshing Ketel One Citroen fizz accompanied by strawberry liqueur and seasonal berries.

Drunken sailor 10
MOJITO
We are using a combination of Sailor Jerry’s spiced rum and cachaca, as well as a few dashes of bitters to enhance this much-loved classic.

Whiskey in a Jar 10
WHISKEY SOUR
This Jameson sour with quince jelly and sloe gin is served in the Quay 14 way

Rusty Razor 10
lick of Wicklow Wolf IPA that delivers something both poetic and enduring.

**CHORUS**

**The Butterfly Fizz 12**
Light, fluffy and a trifle bit frothy, this fizz is a combination of cognac, apricot & marmalade syrup, honey, lemon, cream & soda

**Up on That Hill 12**
Using fine Highland Scotch, sloe gin, ginger, lemon and rhubarb bitters, this is a fruity and slightly spicy number destined to be a true Celtic jewel

**Eve, the Apple of My Eye 12**
Tequila, pomegranate, honey, lemon and apple juice are shaken to create an earthy orchard full of flavour

**Moondance 11**
Stoli vodka, pear liqueur, apple, quince, egg, grapefruit bitters and pale ale; this delicious concoction will have you jigging the night away.

**FINALE**

**Good for Fyffe 12**
We tip our hat to Fyffes with this rich combination of fine Zacapa rum, pot still Irish whiskey Redbreast, banana liqueur, homemade Guinness syrup and bitters, served with chocolate-dipped banana chips

**Cannonball 10**
It may look like a small draft of Guinness, but this pick-me-up is in fact a strong combination of bourbon, chocolate spirit, maple syrup, malt and espresso.

Fruity Goslings dark rum is shaken up with Drambuie, pineapple, lime, aged bitters and topped with feisty ginger beer.

**The Auld triangle 12**
**NEGRONI**
The perfect union of three ingredients: gin, vermouth and bitters.

**Nancy Whiskey 11**
**OLD FASHIONED**
Putting a bit of Ireland into this old school classic, we are combining bourbon with Green Spot Irish whiskey, a little pomegranate syrup and a combination of bitters.

**Mr Valentine 12**
**MANHATTAN**
Mr Valentine might be “dead, drinking Manhattans”, but this delicious twist will have you wishing for a longer life – rye whiskey, sweet vermouth, marschino, black cherry & Guinness syrup and Peychauds bitters.

**Reilly’s Daughter 12**
**WHITE RUSSIAN**
A complex and elegant take on the White Russian, the usual vodka and coffee liqueur enhanced by dry chocolate spirit, Guinness syrup and Chartreuse.

**Refuel to San Francisco 10**
**IRISH COFFEE**
Created in an Irish airport to warm up travellers during the refuel of long-haul flights, we add one of San Francisco’s favourite tipples, pisco brandy for a touch of lightness and a hint of grape.

**VIRGINS**

**Quay 14 V M 4.50**
For a ‘dry’ take on our fantastic signature Mary, as well as the unusual touches of pomegranate and beetroot we have added hickory smoke and extra seasoning.

**Sláinte Mhaith 4.50**
For drivers, abstainers and incognito non-drinkers, we’ve devised the perfect non-alcoholic cocktail to toast with: pineapple and grapefruit juices, apricot & marmalade syrup and malt shaken and topped with ginger beer.

**Liffey’s Cargo 4.50**
A lush and exotic mix of coconut cream and pomegranate shaken with jasmine and lemon, served long and frappe style.