



DROMOLAND CASTLE



COCKTAIL MENU

*The problem with some people is that when
they aren't drunk, they are sober'*

William Butler Yeats



DROMOLAND CASTLE SIGNATURE COCKTAILS

Our 12 signature cocktails inspired by the old Irish gods and goddesses

I BRIDGID'S BLESSING 25

Whiskey infused with Vanilla and Coffee, Dark Chocolate Liqueur, Espresso, Hazelnut Syrup, Cream

II THE WISH OF CAILLEACH 25

Kalak Vodka, White Chocolate Liqueur, White Peppermint Liqueur, Coconut Milk, Mist of Wood Infusion

III THE GROVE OF CERNUNNOS 26

Kalak Vodka, Connemara Whiskey, Carrot Juice, Red Pepper Puree, Truffle Oil, Lemon Juice, Celery and Walnut Bitters

IV ÁINE'S GARDEN 26

Mount Gay Rum, Akal Chai Rum, Speculoos Syrup, Lime, Passion Fruit, Mango, Pineapple

V DAGDA'S TREASURE 38

Yellow Spot Whiskey, Benedictine, Dark Chocolate Liqueur, Vanilla Syrup, Walnut and Chocolate Bitters, Chilli and Pear Sorbet

VI THE TEARS OF KING LIR 30

An Dulaman Gin, Madeira, Salted Caramel Syrup, Seaweed and Grapefruit Bitters, Lemon

All prices incur a 15% service charge (subject to vat)



DROMOLAND CASTLE SIGNATURE COCKTAILS

Our 12 signature cocktails inspired by the old Irish gods and goddesses

VII THE FATE OF ETAIN

27

Vodka infused with Mint and Lavender, Yuzu Sake, Violet Liqueur, Lemon, Apricot Syrup, Elderflower Tonic

VIII CAER'S DREAM

25

Skellig Gin, Camomile Tea, Hibiscus Syrup, Honey, Rosemary, Lemon, Grapefruit Bitters

IX THE PASSION OF AENGUS

27

Glendalough Gin, Chambord, Rose Water, Rhubarb Bitters, Strawberry Puree, Egg White, Lemon and Lime, Cream, Soda Water

X THE THREE FACES OF THE MORRIGAN

35

1800 Anejo Tequila, Cointreau, Red Orange Liqueur, Campari, Lime, Fresh Grapefruit, Grapefruit Bitters

Served on a Flight Tray. One with a chilli salt rim, one with a smoked paprika rim, one with a sugar rim.

XI LUGH'S JUSTICE

26

Hennessy Cognac, LBV Port, Grapes, Lavender Syrup, Apricot Syrup, Lime, Chocolate Bitters

XII DANU'S TRIBE

30

JJ Corry The Hanson Whiskey, Mead Infused with Mandarin and Rosemary, Whiskey Infused with Peanut Butter, Rhubarb Bitters
This cocktail is aged for several months in a virgin oak cask.

All prices incur a 15% service charge (subject to vat)



CLASSIC COCKTAILS

Please ask the bartender if your favourite cocktail is not listed and we will be happy to oblige

THE CLASSIC MARTINI 18.5

Choice of Gin or Vodka, Dry Vermouth, Served with a Twist, Olives or Dirty

MANHATTAN 18.5

Bulleit Rye, Sweet Vermouth and Bitters

OLD FASHIONED 18.5

Bulleit Bourbon, Angostura and Orange Bitters, Sugar

VIEUX CARRE 20

Cognac, Rye Whiskey, Benedictine, Sweet Vermouth, Peychaud Bitters

COSMOPOLITAN 18.5

Vodka, Cointreau, Cranberry Juice, Lime Juice

MARGARITA 18.5

Tequila, Cointreau and Lime Juice

BLOODY MARY 20

Vodka, Tomato, Lemon, Salt and Pepper, Celery Bitters, Tabasco, Worcestershire Sauce

PREMIUM

Make any of the above drinks a premium cocktail by using some of our wide range of high end spirits: Tito's, Belvedere, Grey Goose, Kalak, Stolichnaya, Glendalough, Jaw Box, Gunpowder, Shortcross, Tanqueray 10, Hendrick's, Monkey 47, Akal Chai Rum, Havana 7 yr Old, Patron Tequila, 1800 Anejo, Premium Whiskey

All prices incur a 15% service charge (subject to vat)



CLASSIC COCKTAILS

Please ask the bartender if your favourite cocktail is not listed and we will be happy to oblige

KIR ROYAL 28
Champagne and Crème de Cassis

ROSSINI 28
Champagne, Strawberry Puree

GRASSHOPPER 18.5
Green Crème de Menthe, White Chocolate Liqueur, Cream

BRANDY ALEXANDER 18.5
Cognac, Dark Chocolate Liqueur, Cream

STINGER 18.5
Cognac, Peppermint White



NON ALCOHOLIC COCKTAILS

CINDERELLA 12.5
Orange Juice, Pineapple Juice, Lemon Juice, Sugar

NOVEMBER SEA BREEZE 12.5
Cranberry Juice, Apple Juice, Lime Juice, Elderflower Cordial, Ginger Ale

FLORIDA 12.5
Orange Juice, Lemon Juice, Grenadine, Strawberry Puree

INCHIQUIN 16
Non Alcoholic Gin, Lime Juice, Cherry Puree, Hibiscus Syrup, Tonic Water

All prices incur a 15% service charge (subject to vat)



SPIRITS

VODKA

Dingle	7.8
Kalak	10.5
Smirnoff	7
Absolut, Absolut Citron	7
Istil 38	7
Istill 38 Vanilla	7.5
Tito's	10
Belvedere	11.5
Grey Goose	11.5
Ketel One	10.5

IRISH GIN

Cork Dry Gin	7
Dingle	8.5
Bertha's Revenge	7.5
Glendalough Rose	9
Glendalough Wild Botanical	9
Gin Skellig Gin	10
Jaw Box	10
Gunpowder Irish Gin	10
Method and Madness	10
Shortcross	11
An Dúlamán Irish Maritime Gin	11
An Dúlamán Santa Ana Armada	13.5

GIN

Tanqueray	7.5
Tanqueray Florde Sevilla	9
Tanqueray 10	13
Gordons Gin	7
Bombay Sapphire	7
Hendrick's	10.5
Monkey 47	13.5

NON ALCOHOLIC GIN

Seedlip Garden 108	7
Seedlip Grove 42	7
Seedlip Spice 94	7

All prices incur a 15% service charge (subject to vat)



SPIRITS

RUM

Mount Gay	7.5
Captain Morgan	7
Bacardi	7
Goslings Black Seal Rum	8.5
Malibu	7
Havana Club 3yr Old	8.5
Akal Chai Rum	14
Havana Club 7yr Old	13.5

SHERRY

Harvey's Bristol Cream	7
Tio Pepe	7

PORT

Port	6
Calem LBV 2016	12.5
Taylor's Vintage 2009	25
Calem Tawny 10 Years Old	12.5

CALVADOS

Chateau du Breuil	9
-------------------	---

COGNAC

Hennessy	7.5
Martell	8
Hennessey VSOP	12
Remy Martin VSOP	12
Martel XO	27.5
Courvoisier XO	27.5
Hennessey XO	31
Remy Martin XO	30

TEQUILA

Jose Cuervo	7.5
Patrón	15
1800 Silver	8.5
1800 Anejo	11
Clase Azul RReposado	55
Lost Explorer Mezcal Salmiana	20

All prices incur a 15% service charge (subject to vat)



AMERICAN

Southern Comfort	7.5
Jack Daniels	7.5
Bulleit Rye	9.5
Bulleit Bourbon	9.5
Crown Royal	11
Gentleman Jack	11
Woodford Reserved	10
Maker's Mark	11
Makers 46	14



IRISH WHISKEY

Please enquire to see extensive Irish Whiskey menu



BLENDED SCOTCH WHISKY

Johnnie Walker Red Label	7
Johnnie Walker Black Label	9
Chivas Regal 12yr Old	9.5
Johnny Walker Blue Label	45



SINGLE MALT WHISKIES

Talisker 10yr Old	11
Laphroaig 10yr Old	11.5
Glenmorangie 10yr Old	11
Glenmorangie 18yr	26
Old Glenfiddich 12yr	11
Old Lagavulin 16yr Old	17

All prices incur a 15% service charge (subject to vat)



APERITIFS

Campari	7
Pimms	7
Antica Formula	7
Noilly Pratt	7



LIQUEURS

Amaretto	7.5
Baileys	7
Benedictine	8
Chambord	7
Cointreau	8
Crème De Menthe Green	7
Crème De Menthe White	7
Drambuie	9
Frangelico	7
Grand Marnier	9
Irish Mist	7
Kahlua	7
Sambuca	7
Pernod	7
Peach Schnapps	7
Bunratty Meade	7



DRAUGHT BEERS

	Half Pint	Pint
Hop House 13	3.9	7.2
Guinness	3.7	7
Smithwicks	3.7	7
Heineken	3.9	7.2
Dromoland(IPA)	3.9	7.2



BOTTLED BEERS

Heineken 330mls	6.8
Coors Light 330mls	6.5
Corona 330mls	6.5
Heineken 0.0% 330mls	6
Erdinger 0.0% 500mls	6

All prices incur a 15% service charge (subject to vat)



BOTTLED CIDER

Bulmers 330mls	6.8
----------------	-----



SOFT DRINKS

Minerals	4
Baby mixers	3
Mineral Water (250ml)	3.5
Mineral Water (750ml)	7
Fruit Juices 250mls	4
Lucozade	4
Cidona	4
Fever Tree mixers	4
Ginger Beer	5



SPECIALTY COFFEE

IRISH COFFEE	10.5
Irish Whiskey, Brown Sugar, Coffee & Double Cream	
BAILEY' S COFFEE	10.5
Bailey's Coffee & Double Cream	
CALYPSO COFFEE	10.5
Tia Maria, Coffee & Double Cream	
FRENCH COFFEE	10.5
Cognac, Coffee, Brown Sugar & Double Cream	

All prices incur a 15% service charge (subject to vat)



Our Cocktail Books

Tuatha Dé Danann and Other Celtic Deities

€100.00



Tarot Cards Cocktail Book

€120.00



Cocktail Book Collection Volume One and Two



This Cocktail Book Collection is available for discounted price of 200€.

You may purchase both books in Cocktail Bar, Charlotte and Co. or from our website.

All prices incur a 15% service charge (subject to vat)



Cocktail Book-Volume One

Tarot Cards Cocktail Book

Volume One of our cocktail books named “Tarot Series” was created by our house Mixologist, Alex Beyou. “My ultimate goal was to create a new experience within the Cocktail Bar at Dromoland, something completely different that guests can take home with them.” Hailing from France, Alex started working in Dromoland in 2013. Collaborating with former Dromoland employee, Coleman Costello, each card has an illustration hand-drawn by Coleman, that takes inspiration from around the estate.



“We wanted the Tarot Cards to paint a picture of Dromoland, of its history, its character and the tales that resonate with our guests. The next step was to tie each cocktail into the part of the Dromoland story it was telling.” Each cocktail is expertly crafted, all house specialities. Each card contains the recipe of the cocktail. Favourites include “The Fool”, a Patron Reposado based cocktail illustrated with a drawing of the Jackalope, which sits behind the bar and has been a great conversation piece in Dromoland’s Cocktail Bar for decades.



Our New Cocktail Book -Volume Two

"Tuatha Dé Danann and Other Celtic Deities"

The second volume of our cocktail books showcases the creations of Alex Beyou, our head mixologist. It features a delightful selection of unique cocktails that honour the ancient gods and goddesses of Ireland. Collaborating again with Coleman Costello, each illustration represents one of the old Celtic gods. The book also explains how to make syrups, infusions, and different cocktail rules. The compilation, titled "Tuatha Dé Danann and Other Celtic Deities," presents a series of signature cocktails by Alex, perfect for sipping in the cosy confines of our Cocktail Bar. This intimate space was formerly the O'Brien family's cherished library, providing stunning views of Dromoland's exquisite estate.

