

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. Find more stories in our cocktail book "Tuatha Dé Danann and Other Celtic Deities".

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

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











Our 12 signature cocktails inspired by the old Irish gods and goddesses. Find more stories in our cocktail book "Tuatha Dé Danann and Other Celtic Deities".

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. The glassware is smoked with rosemary



Find below some favourites from our first cocktail book.

These cocktails are inspired by the 22 major arcana in a Tarot Card deck.

you can find more in our "Tarot Series" cocktail book

OTHE FOOL 28

Reposado Tequila, Red Orange Liqueur, Mango, Pineapple, Lime, Chilli Pepper

III THE EMPRESS

25

Havana Rum, Coconut Rum, Red Orange Liqueur, Lime, Cranberry, Pineapple.

IV THE EMPEROR

40

Gentleman Jack, Drambuie, Remy Martin VSOP, Laphroaig, Pernod, Orange and Angostura Bitters Smoked Cocktail

XII THE HANGED MAN

90

Midleton Barry Crockett, Hennessy XO, 40 years old Tawny Port, Grand Marnier, Vanilla Rooibos Tea Syrup, Chocolate bitters. Smoked Cocktail



CLASSIC COCKTAILS

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

Choice of Gin or Vodka, Served with a Twist, Olives or Dirty	18.5
MANHATTAN Bulleit Rye, Sweet Vermouth and Bitters	18.5
OLD FASHIONED Bulleit Bourbon, Angostura and Orange Bitters, Sugar	18.5
VIEUX CARRE Cognac, Rye Whiskey, Benedictine, Sweet Vermouth, Peychaud Bitters	20
COSMOPOLITAN Vodka, Cointreau, Cranberry Juice, Lime Juice	18.5
MARGARITA Tequila, Cointreau and Lime Juice	18.5
NEGRONI Bertha's Revenge Gin, Campari, Sweet Vermouth	18.5
BLOODY MARY Vodka, Tomato, Lemon, Salt and Pepper, Celery Bitters, Tabasco, Worcestershire Sauce	20

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, Glendalough, Jaw Box, Gunpowder, Shortcross, Tanqueray 10, Hendrick's, Monkey 47, Akal Chai Rum, Patron Tequila, 1800 Anejo, Premium whiskey and more.











CLASSIC COCKTAILS

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

KIR ROYAL Champagne and Crème de Cassis	28
ROSSINI Champagne, Strawberry Puree	28
GRASSHOPPER Green Crème de Menthe, White Chocolate Liqueur, Cream	18.5
BRANDY ALEXANDER Cognac, Dark Chocolate Liqueur, Cream	18.5
STINGER Cognac, Peppermint White	18.5
NON ALCOHOLIC COCKTAILS	
CINDERELLA Orange Juice, Pineapple Juice, Lemon Juice, Sugar	12.5
NOVEMBER SEA BREEZE Cranberry Juice, Apple Juice, Lime Juice, Elderflower Cordial, Ginger Ale	12.5
FLORIDA Orange Juice, Lemon Juice, Grenadine, Strawberry Puree	12.5
INCHIOUIN	16

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



Non Alcoholic Gin, Lime Juice, Cherry Puree,

Hibiscus Syrup, Tonic Water









VODKA

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

IRISH GIN

Cork Dry Gin	7
Dingle	8.5
Bertha's Revenge	7.5
Glendalough Rose	9
Glendalough Wild Botanical Gin	9
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

Gordon's 0.0	_
Landonie IIII	/
GUIUUII S U.U	/









D	T T N #	

Mount Gay Captain Morgan Bacardi Goslings Black Seal Rum Malibu Havana Club 3yr Old Akal Chai Rum Akal Chai Rum El Toro	7 7 8.5 7 8.5 14 27
---	---------------------------------------

SHERRY

Harvey's Bristol Cream	7
Tio Pepe	7

PORT

Port	6
Calem LBV 2016	12.5
Calem Tawny 10 Years Old	12.5
Graham's 40 Years Old Tawny Port	38

CALVADOS

Chateau du Breuil	Ω	
Chateau du Breuii	9	

COGNAC

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

TEQUILA & MEZCAL

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



AMERICAN WHISKEY

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



IRISH WHISKEY

Please enquire to see our 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 Lahel	45



SINGLE MALT SCOTCH WHISKY

Talisker 10yr Old	11
Laphroaig 10yr Old	11
Glenmorangie 10yr Old	5
Glenmorangie 18yr Old	11
Glenfiddich 12yr Old	26
Lagavulin 16yr Old	11
Lagavaiiii 10yi Ola	17

JAPANESE WHISKY

Hibiki Harmony	Blend	1	۶









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	/
Drambuie	9
Frangelico	9
Grand Marnier	7
Irish Mist	7
Kahlua	7
Sambuca	7
Pernod	7
Peach Schnapps	7
Bunratty Meade	/

DRAUGHT BEERS

	Half Pint	Pint
Hop House 13	4.5	7.3
Guinness	4	7
Smithwicks	4	7
Heineken	4.5	7.3
Dromoland(IPA)	4.5	7.3

BOTTLED BEERS

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



Bulmers 330mls 6.8



SOFT DRINKS

Minarala	4
Minerals	3.4
Baby mixers	3.5
Mineral Water (250ml)	3.3
Mineral Water (750ml)	7
Fruit Juices 250mls	4
Lucozade	4
Cidona	4
Fever Tree mixers	4.2
Ginger Beer	5

SPECIALTY COFFEE

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









Our Cocktail Recipes Books

Tuatha Dé Danann and Other Celtic Deities

€100.00

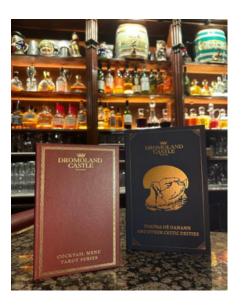


Tarot Cards Cocktail Book

€120.00



Cocktail Book Collection Volume One and Two



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

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













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.













Volume II

"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.





















