



MG

MORRISON GRILL

DAYS &
NIGHTS
@ THE
MORRISON

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
A HOTEL BY HILTON
IN THE HEART OF EVERYTHING DUBLIN



WICKEDLY GOOD PARTIES

HALONIGHTS

2 Morrison cocktails or
2 craft beers per person & big platters
A cake (if the occasion calls for it)
*DJ *till 9:30pm followed by a live band

packages from
€30pp

min of 40 people

Subject to availability and restrictions may
apply. Live band is on Friday &
Saturday night in Quay 14.

*DJ is included in the €40 package

MORRISON GRILL BY DAY 12-5PM

SANDWICHES

The 'Josper Club' Chicken, bacon, lettuce, tomato, egg mayo with skinny fries	15
Josper roast chicken sandwich Sourdough, aioli, iceberg lettuce, bread stuffing	10.50
Josper cheese steak Vienna bread, Cajun mayo, jalapeños	15.50
Hummus Caprese Sourdough, Buffalo mozzarella, beef tomatoes, basil	10.50
Italian sausage Soft roll, sautéed onion, piccalilli	12.50
Bruschetta Garlic rubbed grilled bread, tomato, onion, avocado, peppers, coriander, orange & lemon	8.50
Meatball marinara Soft roll, tomato sauce, peppers, gherkins	12.50
+ Add skinny fries to your order	3.50

SOUP

Kilmore Quay seafood chowder	9
Tomato & roast pepper (hot or chilled) Tabasco, celery, black pepper	6

SALAD

Caesar salad Cos lettuce, crispy bacon, house dressing	10
With Josper grilled chicken	13
Reef 'n' beef Tiger prawns, seared beef fillet strips, avocados, courgette, peppers, aubergine, baby gem, ranch dressing	19.50
St. Tola goat cheese Sea salted beets, melon	10.50
Smoked chicken & mango Red onion, courgette, avocados, tomato, lemon, lime	13
Mild spiced seafood salad Cockles, squid, mussels, prawns, couscous, rocket	15

BURGERS

Morrison burger Josper grilled McLoughlin 229g steak burger, emmental cheese, tomato chutney, house 'slaw, chunky chips	17
Blackened cajun chicken burger Mango, cucumber mint, tomato salsa, house 'slaw	16

BAR CLASSICS

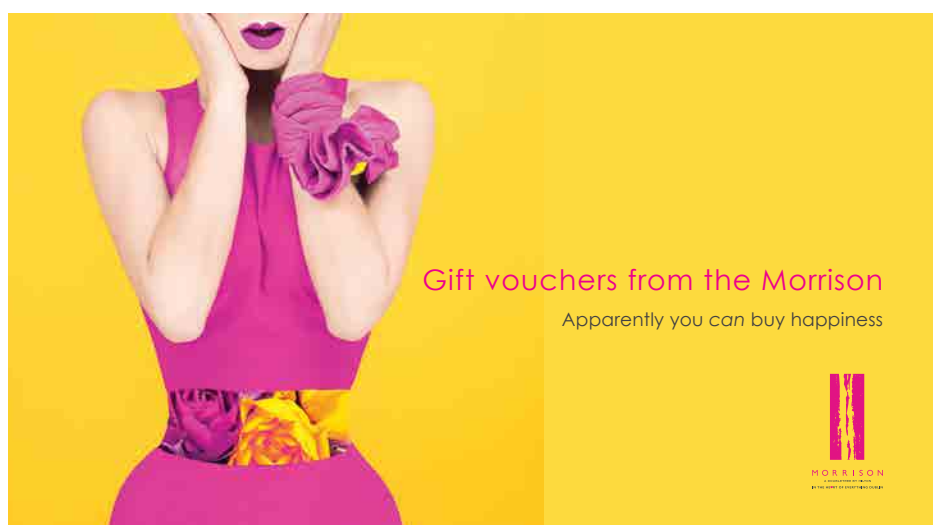
Chicken drumsticks 3 or 6 pieces Pickled cucumber, spiced yoghurt	7.50/13.50
Pale ale battered cod Mint and pea purée, tartare, chips	16
Josper pork ribs BBQ sauce, mustard 'slaw, pineapple relish	8/16
Fish pie Cod, smoked haddock, salmon, prawns, parmesan mash, roasted lemon	16
House made pasta gnocchi Confit tomato, violet artichoke, romesco, spinach & mozzarella	17

DESSERT

Summer berry sabayon Chocolate crisp	6.50
Brioche bread & butter pudding Berry compote & vanilla Anglaise	6.50
Lemon tart Short crust pastry, Italian meringue, smoked mango salsa	6.50
Knickerbocker glory, with a cherry on top!	6.50
Chocolate nemesis Cherry Anglaise, popping candy, Madagascar vanilla ice cream	6.50

KID'S MENU

Tomato 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
Chicken goujons & chips	8.50
DESSERT	
Selection of ice cream	3.50
Molly's chocolate cake	4.00
Natural yoghurt pot with summer berry	3.50
Charlie's ice cream sandwich	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.

AFTERNOON TEA



Available 12-6pm

SAVOURY

- Egg mayo and watercress
- Coronation chicken
- Italian ham, tomato relish
- Wilted pepper, soft cheese, smoked paprika
- Shrimp cocktail
- Smoked salmon & spinach quiche

SWEETIE

- Duo of dark and white chocolate
- Mini Eclairs
- Lemon and raspberry tart
- Mango and passion fruit mousse
- Summer berry meringue
- Homemade buttermilk scones

With tea or coffee €19 per person

With Prosecco €25 per person

live
at
THE MORRISON

LIVE MUSIC
FRI & SAT
FROM 9.30PM
NO COVER CHARGE

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

ORLY BIRD



5pm-7pm

STARTER

Bruschetta

Garlic rubbed grilled bread, tomato, onion, avocado, peppers, coriander, orange & lemon

Kilmore Quay seafood chowder

Mozzarella di Bufala (V)

Breaded and fried mozzarella, saffron pickled pear, dried cranberry, balsamic reduction

Caesar salad

Cos lettuce, crispy bacon, house dressing, croutons, parmesan

MAIN COURSE

Muir is tír (Mwir is teer)

Slow roasted rib of beef, balsamic cooking liquor, prawns, samphire, béarnaise sauce

Homemade pasta (V)

Gnocchi, confit tomato, violet artichoke, romesco, spinach & mozzarella

Fish pie

Cod, smoked haddock, salmon, prawns, parmesan mash, roasted lemon

Boozy sticky rum chicken

Spiced rum BBQ glaze, parmesan sweet potatoes

DESSERT

Summer berry sabayon

Chocolate crisp

Brioche bread & butter pudding

Berry compote & vanilla Anglaise

Lemon tart

Short crust pastry, Italian meringue, smoked mango salsa

Knickerbocker glory, cherry on top!

Chocolate nemesis

Cherry Anglaise, popping candy, Madagascar vanilla ice cream

€25
2 COURSES

€29
3 COURSES

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 day dry aged 250g fillet of Hereford beef 31

Lyonnaise potato, herb crust portobello mushroom, confit tomato and choice of sauce:

- Cognac green pepper sauce • Garlic butter
- Béarnaise sauce • Port jus

250g Rib eye of beef 29

Lyonnaise potato, herb crust portobello mushroom, confit tomato 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

Lyonnaise potato, sautéed mushroom, onion, garlic and a choice of two sauces:

- Cognac green pepper sauce • Garlic butter
- Béarnaise sauce • Port jus

250g Lamb rump 24

Served with Lyonnaise potato, mint pea purée, pearl barley & rosemary jus

Add a glass of Rioja for €8.25

MORRISON GRILL BY NIGHT FROM 5PM

STARTER

Castletownbere scallops Truffle mash, tomato concasse, thermidor sauce	13
Spiced crab salad Chilli, ginger, crème fraîche, Vienna crisp	10
Kilmore Quay seafood chowder	9
Mozzarella di Bufala Breaded and fried mozzarella, saffron pickled pear, dried cranberry, balsamic reduction	8.50
Prawn & chorizo pil pil Garlic, chilli and oil. Dipping breads	10
Glazed lamb rack Aubergine caponata, blueberry jus, poppy seed puff pastry, pea purée	12

SIDES each €4

- Chorizo mac n' cheese
- Parmesan fries, garlic aioli
- Sautéed onions, mushrooms, garlic butter
- Green salad, ranch dressing
- Broccoli Mornay
- Colcannon mash

MAIN COURSE

Muir is tír (Mwir is teer) Slow roasted rib of beef, balsamic cooking liquor, prawns, samphire, béarnaise sauce	25
Sea Bass gabonese Parmesan & spring onion mash, salsa verde	25
Homemade pasta (v) Gnocchi, confit tomato, violet artichoke, romesco, spinach & mozzarella	17
Pan roasted salmon & crab Colcannon, pickled cucumber, crab claw velouté	24
Josper sticky rum chicken Spiced rum BBQ glaze, parmesan sweet potatoes	23

KID'S MENU

Tomato 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
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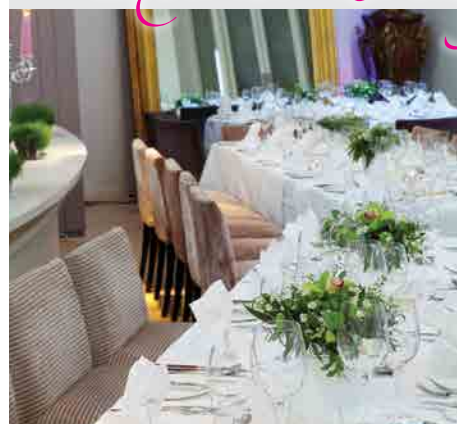


ICONIC VENUES FOR YOUR ORIGINAL & UNFORGETTABLE DAY

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



Extraordinary Weddings



MORRISON
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IN THE HEART OF EVERYTHING DUBLIN
The Morrison, Ormond Quay, D1
t: 353 1 887 2400 www.morrisonhotel.ie
Info@morrisonhotel.ie

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MORRISON

BBQ's

★ GET ALL UP IN OUR GRILL ★



LET'S CELEBRATE

SUMMER

... FOOD, MUSIC, FRIENDS & FUN ...

YOU BOOK IT  WE COOK IT

IN THE HEART OF EVERYTHING DUBLIN

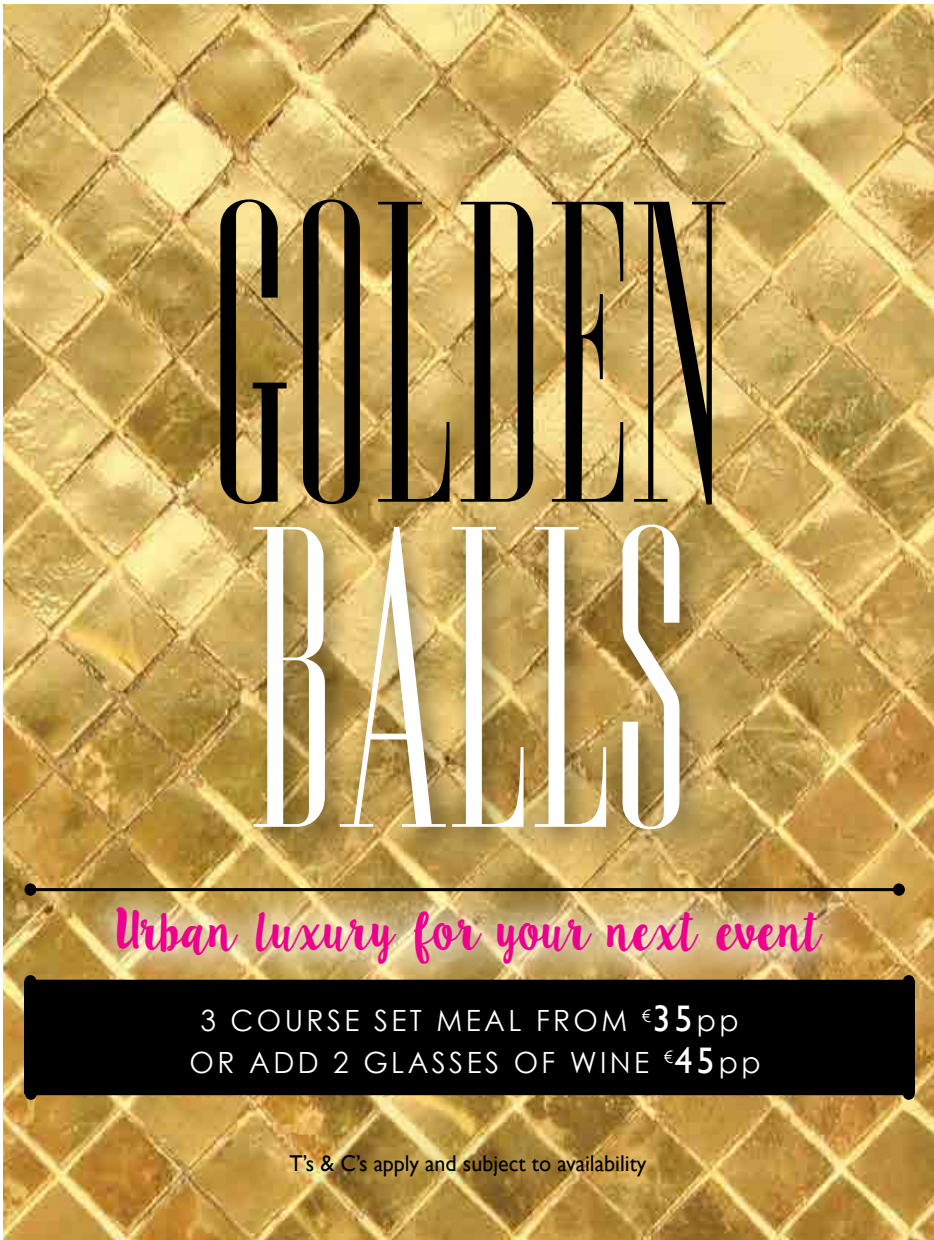
DESSERT

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Knickerbocker glory, with a cherry on top!	6.50
Chocolate nemesis Cherry Anglaise, popping candy, Madagascar vanilla ice cream	6.50
Artisan of Irish cheese Irish cheese selection, plum and apple chutney, savoury cracker	9.50

BAR CLASSICS

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Blackened cajun chicken burger Mango, cucumber mint, tomato salsa, house 'slaw	16
Josper pork ribs Bourbon marinade, house 'slaw	8/16
Pale ale battered cod Mint and pea purée, tartare, chips	16
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GOLDEN BALLS

Urban luxury for your next event

3 COURSE SET MEAL FROM €35pp
OR ADD 2 GLASSES OF WINE €45pp

T's & C's apply and subject to availability



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JOSPER COAL GRILL OVEN

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Add a glass of Rioja for €8.25



WATCH IT LIVE ON THE LARGE SCREEN!

SPORTS @ THE MORRISON

4SOME OR **GENTLEMEN'S AFTERNOON TEA**

4 glasses Prosecco or 4 bottles of craft beer + selection of nibbles €40

TABLE OF 4 €23 per person

WHITE

Cheval Imperial, France  28  7.50

Chardonnay

Yummy get to the juicy, ripe, just-plain delicious core of the wine. So it's yummy... with an edge.

Villa Huesgen, Germany  41

Riesling

Germans are sticklers for details. But you knew that, of course, and possibly did that cute little nose-scrunch thing of yours when looking over the formalities of a German wine label. This is different: clean, fresh, simple and classy - just like the wine.

**Morrison Most More-ish!*

Hunky Dory, New Zealand  36

Organic Sauvignon Blanc

Makes the hair on the back of your neck stand up, and leaves a slight mineral scent in the air. The limes - exploding like flavour bombs on the impact.

Adantino, Italy  29  7.75

Garganegal Pinot Grigio

It's pure, fleshy "no pith, no peel" lemony brilliance. Ah, Summer, we know you're out there, somewhere!

Domaine Laroche Chablis, France  49

Chardonnay

Among wine jokes, the one where someone says they don't like Chardonnay but love Chablis has to be one of the classics. Often misunderstood or underestimated but with each sip time is sublimed.

Eliance, France  31  8.25

Sauvignon Blanc

Inside the bottle a splash of surprise - glass walls get the first delicious taste.

Morgan Bay, California  33

Chardonnay

A perfect line of balance between pear, apricot and crisp, cleansing acidity. If your mouth is watering, order a bottle NOW!

Toso Gavi, Italy  37

Cortese

Lemony with a racy acidity and zingy aftertaste - WOW!

Piedra Del mar, Spain  39

Albariño

You are enjoying the evolution of a Spanish icon! Tastes like fresh tropical fruit with a bright acidity and makes you think of summer romance.

Peter Schweiger, Austria  40

Grüner Veltiner

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!

El Muro, Spain  26  6.50

Macabeo

Enjoy the fresh fruit, herbal, honeycomb and grapefruit nuance of this fun and characterful white

Domaine de Millet Sancerre, France  47

Sauvignon Blanc

The Salmon of white wines - Sauvignon Blanc like you've never had it before.

ROSE

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

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

RED

Morgan Bay, California  36

Zinfandel

Sublime seduction happened so gradually - then you're ensnared!

El Muro, Spain  26  6.50

Macabeo

Lush, ripe, sexy red fruits - everything you want from a Spanish Red.

Château Haut-Bailan Graves, France  42

Merlot Cabernet Sauvignon

Don't wait to drink me - for right now I am perfect.

Les Roucas, France  29  7.50

Cabernet Sauvignon

Everything you want from a Cabernet but there's enough balance to keep things from getting sloppy.

IL Portone, Italy  30

Montepulciano

All that's red glistens in Italy's most magical territory - perfect fruit's sweet life force.

Mongelciego Rioja, Spain  32  8.25

Tempranillo


Truly classic things are, by design, unconcerned with newfangled trends.

Leopard's Leap, South Africa  33

Shiraz Pinotage

It feels like one's tongue gained dexterity and length through necessity!

**Morrison Most More-ish*

Cuma, Argentina  34

Organic Cabernet Sauvignon

Argentina

One senses the love and the sure hand of nature in special wines.

Eliance, France  29  7.00

Merlot

One can say Merlot is Cabernet without claws - much easier to cuddle.

Santa Ana, Argentina  31

Malbec

Momentarily I'll abandon poetry - This is delicious.

Bodegas Muriel Rioja Reserva, Spain  38

Tempranillo

This is what happens when ripe plums meet stewed cranberry, red currant compote and soft tannins.

Pollen De Corbin Michotte,  55

St Emilion, France

Merlot Cabernet

A brooding mistress of devilish wonder, this one will make you consider what you're doing with your life.

MAGNUM

Les Janelles, France  68

Sauvignon Blanc

Beguiling beauty, ever changing, radiant - You'll drink 'til she's gone!

Les Janelles, France  68

Cabernet Sauvignon

Perfect for any day you're looking to add a little bit of sunshine to the party.

Champagne Pannier Brut NV, France  130

Chardonnay, Pinot Noir, Pinot Meunier

Treat yourself to a little bottle of something good - You deserve it and you'll be a very happy person. Left hook to the jaw - Dazed, you get back on your feet - Boom, you're down again - a wonderful nose tingling beverage!

DESSERT

Sweet Agnes, New Zealand  49

Riesling

Like a rowboat on the lake with a slight breeze lifting the day - We kiss life's lace glove.

MADE FOR WALKING

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 / 1.1 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

Fancy a
CRAFTY ONE?



BOTTLE & CRAFT BEERS

Corona.....	5.90
Peroni	5.90
Paulaner N/A.....	5.00
Blue Moon.....	6.00
Howling Gale Ale 🍀.....	5.90
Sunburnt Red 🍀.....	5.90
Barefoot Bohemian Pilsner 🍀.....	5.90
Bulmers 🍀.....	5.90
Fruli Strawberry Cider.....	6.10
Blacks IPA 🍀.....	6.50
Blacks KPA 🍀.....	6.50
Wicklow Wolf IPA 🍀.....	6.70
Smithwicks Blonde 🍀.....	6.70
Saor Gluten Free Beer 🍀.....	7.25

DRAUGHT BEER

Guinness 🍀.....	5.90
Hop House 13 Lager 🍀.....	5.90
<i>So local you can see the St James's Gate brewery from our front windows!</i>	
Chieftain IPA 🍀.....	6.00
Franciscan Well Rebel Red 🍀.....	6.00
Heineken	5.90

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

BUBBLES

Molera Prosecco, Italy

Glera

If earthy and lean is what you wish Prosecco could be, its been granted! (You're welcome.)



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.



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.



Moët & Chandon

Pinot noir, Pinot Meunier, Chardonnay

A vibrant intensity of green apples and citrus. A generous palate combining sumptuousness & subtlety.



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.



COCKTAILS

MENU Join the fun
on the back cover

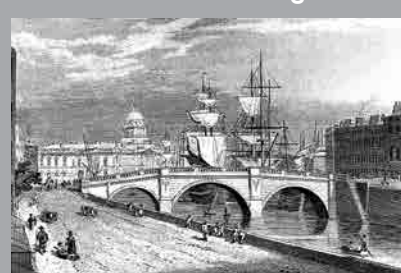


STEP OUTSIDE THE MORRISON:

O'CONNELL BRIDGE

Dublin's iconic O'Connell Bridge (exit the front door of the Morrison, walk 500m and you are there) was originally made of rope and could only carry one man and a donkey at a time. It was replaced with a wooden structure in 1801.

The current concrete bridge was built in 1863 and was first called 'Carlisle Bridge'.



O'Connell Bridge is said to be unique in Europe as the only traffic bridge wider than it is long.

LEFT: Engraving of O'Connell Bridge over the Liffey by George Petrie from a drawing by T.Barber for 'Excursions through Ireland' by Thomas Cromwell, showing sailing ships moored near the bridge with the Customs House in the background.



SIP SIP HOORAY



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; remixing 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 9.50

Subtly herbaceous Stoli vodka is combined 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 long fruity draft featuring cranberries, rum & gin, a touch of ginger and a 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 jiggling 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.

REMIXED CLASSICS

Quay 14 Bloody Mary 9.50

BLOODY MARY

An adventurous and delicious mix of Lapsang-infused gin, a touch of beet-root 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

DARK 'N' STORMY

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, maraschino, 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.