

drinks



white



SANCERRE, DOMAINE PAUL THOMAS
'CHAVIGNOL'

Loire, France **S, V**

65

16.00

SAUVIGNON BLANC,
OLD COACH ROAD

Nelson, New Zealand **S, V**

47

12.00

CHABLIS,
DOMAINE GAUTHERON VIEILLES VIGNES

Chablis AOP,

France **NCO, S, V**

92

23.00

PINOT GRIGIO 'TERRE SICILIANE',
TERRE FORTI

Venezia, Italy **V**

40

10.00

CHARDONNAY,
RÉSERVE SAINT-MARC

Pays d'Oc, France V 39 10.00

MACABEO/SAUVIGNON BLANC,
CAMPO DEL MORO

Valencia, Spain V 34 9.00

"LUCY", SAUVIGNON BLANC,
POUILLY-FUMÉ AOP

Pouilly-Fume AOP,
France NCO, S, V 68

CHÂTEAU MOURGUES DU GRÈS
"GALETS DORÉS"

Grenache Blanc,
Costière de Nîmes AOP,
France B, CO, V 48

VINHO VERDE/ALVARINHO,
ESCAPADA

Vinho Verde, Portugal V 43

RIESLING, VILLA HUESGEN

Mosel, Germany **NCO, S, V** 65

BIODYNAMIC WHITE WINE

CHÂTEAU MOURGUES DU GRÈS "GALETS DORÉS"

Grenache Blanc,
Costière de Nîmes AOP,
France **B, CO, V** 48

Non-Certified Organic:**NCO**

Certified Organic:**CO**

Vegan Friendly:**V**

Sustainable:**S**

Biodynamic:**B**

Vintages will vary subject to availability

red



CHÂTEAU PASCAUD, BORDEAUX

Bordeaux, France **S, V** 61 16.00

RIOJA RESERVA, BODEGAS MURIEL

Rioja Alavesa, Spain **V** 48 13.00

SHIRAZ, SHOTTESBROOKE ESTATE

McLaren Vale, Australia 43 10.00

MALBEC, CAVAGE GRENACHE IGP

Cahors, France **NCO, V** 40 10.00

CABERNET SAUVIGNON, LES ROUCAS

Pays d'Oc, France 39 10.00

TEMPRANILLO/SYRAH, COVIÑAS

Valencia, Spain **V** 34 9.00

MONTEPULCIANO D'ABRUZZO, TORRE RAONE

Abruzzo, Italy **CO, S, V** 59 15.00

MERLOT, ELIANCE

Pays d'Oc, France 39

CHÂTEAU MOURGUES DU GRÈS "GALETS ROUGES"

Shiraz, Grenache,
Costière de Nîmes AOP,
France **B, CO, V** 48

PINOT NOIR, EDOUARD DELAUNAY, BOURGOGNE

Bourgogne Rouge AOP,
France **S, V** 72

CÔTES DU RHÔNE, OLIVIER RAVOIRE

Rhone Valley AOP,

France **NCO, V**

58

BAROLO, GAGLIARDO "LA MORRA"

Barolo, Commune de Serralunga DOCG,

Italy **NCO, S, V**

121

BIODYNAMIC RED WINE

CHÂTEAU MOURGUES DU GRÈS

"GALETS ROUGES"

Shiraz, Grenache, Costière de Nîmes AOP,

France **B, CO, V**

48

Non-Certified Organic:**NCO**

Certified Organic:**CO**

Vegan Friendly:**V**

Sustainable:**S**

Biodynamic:**B**

Vintages will vary subject to availability

rosé



PINOT GRIGIO BLUSH ROSÉ,
GABRIELLA

Veneto, Italy **V**

42

10.50

bubbles



MASSOTINA PROSECCO

Prosecco Frizzante **NCO, V, S**

49

10.50

BRUT CAVA ROSÉ, MISTINGUETT

Spain **CO, S, V**

56

13.50

MOËT & CHANDON, IMPERIAL BRUT NV

Champagne, France

120

24

PANNIER, CHAMPAGNE ROSÉ AOP

Champagne, France

110

**MOËT & CHANDON
IMPERIAL ROSE,
IMPERIAL BRUT NV**

Champagne, France 140

**VEUVE CLICQUOT,
BRUT NV**

Champagne, France 140

**PANNIER,
BRUT CHAMPAGNE "VINTAGE"
AOP**

Champagne, France 140

DOM PÉRIGNON VINTAGE

Champagne, France 440

cocktails

it started with a song



Our Morrison cocktail offers have been inspired by the structure of traditional Irish 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 and exciting as the first time you sampled them.

intro

BOW STREET JULEP 16 ■

In 1780, just a few blocks up the road from the hotel, Mr. John Jameson established the Bow Street distillery. We have coaxed out some of the fruitier notes of his whiskey with our homemade apricot & marmalade syrup and added in some angostura & rhubarb bitters, swizzled with mint and crushed ice.

FINAL STRAW 16 ■

Grey Goose vodka combined with fine vermouth, fresh muddled apple juice and crowned with prosecco to deliver a light and refreshing number

verse

RED VELVET BAND 16



Boatyard Gin, Aperol and home-made black cherry & Guinness syrup, topped with prosecco to create a harmoniously fruity fizz.

CRAZY LOVE 16



A satisfying mix of fresh raspberries, lime, St. Germain elderflower liqueur, sugar and Istil38 Pot Still Pink berries Vodka.

chorus

DARK ROSALEEN 16

“Shall glad your heart, Shall give you hope,
Shall give you health, and help, and hope,
My Dark Rosaleen”. A refreshing prosecco
cocktail, with cherry brandy,
cherry syrup & lemon juice.

EVE, THE APPLE OF MY EYE 16

El Jimador Blanco Tequila, pomegranate,
honey, lemon and apple juice are shaken to
create an earthy orchard full of flavour.

finale

NO JUDGEMENT 16 ■

This sweet drink is the perfect digestif after a meal or as a nightcap. A slow sipping drink we pair Hennessy VS and Disaronno Amaretto. Little tidbit for you – Hennessy was founded by Irishman, Richard Hennessy in 1765. As much as we would love to claim the spirit as our own, this cocktail is also known as the “French Connection”.

CANNONBALL MARTINI 16

A drink full of energy. We shake up Belvedere vodka with Tia Maria coffee liqueur and a shot of espresso.

remixed classics

DIRTY OLD TOWN 16



DIRTY MARTINI

Choice of Boatyard Double Gin or
Boatyard Irish Wheat Vodka.

We serve all our Martinis dirty,
so if you would prefer a twist
please let us know.

TRANSMETROPOLITAN 16



COSMOPOLITAN

Extra refreshing cosmopolitan made
with Absolut Citron vodka.

DRUNKIN' SAILOR 16

MOJITO - CLASSIC OR RASPBERRY

Choose your Mojito with Bacardi Carta Blanco, lime juice, sugar & mint topped with sparkling water or our fruitier twist with Bacardi Raspberry.

NANCY WHISKEY 16

OLD FASHIONED

We put a bit of Ireland into this old school classic, combining Woodford Reserve bourbon and Jameson Black Barrel, barrel aged bitters and our homemade Guinness and cherry syrup.

MR. VALENTINE 16

MANHATTAN

Mr Valentine might be “dead, drinking Manhattans” but this delicious twist will have you wishing for a longer life.

Teeling Whiskey, sweet vermouth, maraschino, black cherry & Guinness syrup and Peychauds bitters.

THE AULD TRIANGLE 16 ■

NEGRONI

The perfect union of three ingredients:
Bombay Sapphire Gin,
Vermouth and Campari.

BREAKEVEN 16

PATRON MARGARITA

Patron Silver tequila with
triple sec & lime juice,
shaken and served in a chilled,
salt rimmed Martini glass.

WILD ROVERS 16

Choice of sours: shaken with lemon,
bitters, sugar & egg whites.

Meath: With Slane Irish Whiskey

Scotch: With Ardbeg 10yo

Italian: With Disaronno Amaretto

Caribbean: With Plantation Pineapple Rum

virgins



NON-ALCOHOLIC TROPICAL BREEZE 11

A mix of cranberry, pineapple, apple, fresh squeezed orange juice shook, served over ice with a splash of grenadine.

NON-ALCOHOLIC DARK'N'STORMY (<0.5% ALCOHOL) 11

Caleno Dark & Spicy, lime juice, Fiery Ginger Beer & Pineapple juice.

NOT A GIN & TONIC (<0.5% ALCOHOL) 11

Disitlled Gordon's Alcohol Free with Poachers Wild Irish Tonic.

NON-ALCOHOLIC AMALFI SPRITZ
(<0.5% ALCOHOL) 11

Lyre's Italian Spritz with
premium alcohol free prosecco,
topped with Poachers premium
Irish soda water.

boozy hot drinks



IRISH COFFEE 11

Teeling Small Batch, coffee,
fresh cream & our homemade
Guinness sugar syrup

MAD MARCH HARE COFFEE 11

Mad March Hare Irish Poitín,
coffee & fresh cream

CALYPSO COFFEE 11

Tia Maria, coffee,
fresh cream

CAFÉ ROYALE 11

Hennessy VS, coffee,
fresh cream

BAILEYS COFFEE 11

Baileys, coffee,
fresh cream

HOT WHISKEY 11

Slane Irish Whiskey, sugar, lemon,
cloves, honey

HOT PORT 11

Port, orange, cloves

ITALIAN COFFEE 11

Disaronno Amaretto,
coffee, fresh cream

Take your
pleasure seriously?



Then take serious pleasure in

THE TOP SHELF

- our menu featuring a curated selection
of the world's premium spirits.

Your server would be happy to
provide the menu upon request.


morrison
DUBLIN
CURIO COLLECTION
by Wilson