

mabel Crawford's Drinks Menu

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	DRAUGHT		BOTTLED BEER AND	
	CIDER		CIDER	£ 50
GUINNESS		5.25	BUDWEISER	5.50
MURPHYS		5.10	Heineken	5.50 5.50
BEAMISH SMITHWICKS		5.10 5.40	Coors light Corona	5.50
Heineken		5.40	PINT BOTTLE BULMERS	6.20
Coors Light		5.50	Long neck Bulmers	5.50
CUTE HOOR		5.80	KOPPARBERG	6.00
MORETTI		5.80	Heineken o.o	5.50
ORCHARD THIEVE	S	5.80	IIEINEKEN 0.0	
APPLEMANS		5.80	CINI	
	WHISKEY —		GIN	
LAMEGON	**********	r 00	Cork Dry gin	5.10
JAMESON		5.00	GORDONS	5.10
POWERS		5.00	HENDRICKS	7.00
PADDY		5.00	DINGLE	5.50
BLACK BUSH BUSHMILLS		5.00	BOMBAY SAPHIRE	5.50
TULLAMORE DEW		5.00	GUNPOWDER	8.50
REDBREAST 12		4.95	BEEFEATER	5.70
MIDLETON RARE		9.00	**************************************	*
JAMESON CASKMA	ATE IDA	18.00	*PLEASE SEE OUR GIN MENU FOR MORE SELE	CTIONS
JAMESON CASKMA		6.20 6.20	MIXERS	
JAMESON CASKMA JAMESON 18 YEAR				2.60
JAMESON 10 TEAR	.5	14.00	TONIC WATER SLIMLINE TONIC	2.60 2.60
	scotch —		GINGER ALE	2.60
BLACK AND WHIT		4.95	BITTER LEMON	2.60
TEACHERS		5.00	LONDON	
			ESSENCE MIXERS	
	- BOURBON —		GRAPEFRUIT & ROSEMARY	2.75
JACK DANIELS		5.00	BITTER ORANGE & ELDERFLOWER	3.75 3.75
			POMELO & PINK PEPPER	
	BRANDY —		POMELO & PINK PEPPER	3.75
HENNESSY		5.40	SOFT DRINKS	
REMI MARTIN		6.50	7UP FREE	3.20
			COCA COLA	3.20
	RUM —		DIET COCA COLA	3.20
BACARDI		5.10	CLUB LEMON	3.20
Captain Morgan spiced		5.00	Club orange	3.20
SEADOG		5.10		
			RED BULL	4.50



MABEL CRAWFORD'S DRINKS MENU

WHITE WINE —		——— RED WINE —	
BY THE GLASS		BY THE GLASS	
San Eilas Sauvignon Blanc Chile	7.20/26.00	San Eilas Cabernet Sauvignon Chile	7.20/26.00
Herbe Sainte Chardonnay France	7.00/28.00	Herbe Sainte Merlot France	7.00/28.00
Villa Cerro Pinot Grigio- Vegan Italy	7.20/28.00	Los Andes Malbec Argentina	7.20/32.00
BY THE BOTTLE		BY THE BOTTLE	
BARON DE LAY RIOJA Spain	30.00	ODD SOCKS SHIRAZ Australian	30.00
RIBBONWOOD SAUVIGNON BLANC New Zealand	34.00	Domaine Laford Chotes Du Rhone -Organic France	34.00
ORGANIC BLANC DE PACS Spain	34.00	Club Privado Rioja- Vegan	36.00
Daniel Crochet Loire Sancerre France	45.00	Spain	
		CEDRO RUFINA CHIANTI - ORGANIC Italy	40.00
	— ROSÉ & SP	ARKLING —	

NOEME VERNAUX ROSE France

7.20/30.00

Bosco Fizzante

26.00

BEDIN SNIPE

9.00

DIDIER CHOPAIN CHAMPAGNE

70.00



CORK'S VIENNNA WOODS HOTEL COCKTAIL MENU

"Mixology is the art and craft of mixing and creating flavours, creating a multisensory experience for the patrons you are serving. Anybody can make a cocktail...making a cocktail somebody will never forget... is an art".

CLASSIC COCKTAILS

ESPRESSO MARTINI 13.00

A CLASSIC TWIST ON A SOPHISTICATED FAVOURITE. SMIRNOFF VODKA, KAHLUA (COFFEE LIQUEUR), A SHOT OF ESPRESSO SHAKEN WITH ICE AND DOUBLE STRAINED INTO A CHILLED MARTINI GLASS.

GARNISHED WITH 3 COFFEE BEANS & CHOCOLATE POWDER.

COSMOPOLITAN 12.00

Absolut citrus vodka and Triple sec (orange infused liqueur) are seduced by a splash of fresh cranberry juice. A flash of orange zest and cherry creates a wonderful aroma that helps get the pulse racing.

STRAWBERRY DAIQUIRI 13.00

THE CLASSIC BLEND OF BACARDI WHITE RUM, STRAWBERRY LIQUEUR, LIME AND STRAWBERRY JUICE, SERVED FROZEN. GUARANTEED SATISFACTION

Mojito 14.00

THIS CLASSIC CUBAN COCKTAIL WAS THE FAVOURITE DRINK OF AUTHOR ERNEST HAMMINGTON. MADE WITH A COMBINATION OF THE FRESHEST LIMES, QUARTERED AND MUDDLED GENTLY WITH MINT LEAVES, MINT SYRUP AND BACARDI WHITE RUM, THEN STIRRED WITH CRUSHED ICE AND TOPPED WITH A SPLASH OF SODA WATER. CHOOSE YOUR FAVOURITE FRUIT; 1. ORIGINAL 2. RASPBERRY 3. PASSION FRUIT 4. STRAWBERRY.

Whiskey sour 14.00

This electrifying mix of Bourbon whiskey, Dry Shaken "Boston" style, with egg white, lemon juice, ice and sugar, Garnished with a Plum Wedge and Plum Bitters.

Please do not be shy to ask your server for your favourite whiskey, supplement may apply.

OLD FASHIONED 14.00

This is one of the plain sailing and earlier version of cocktails, Sugar muddled with a dash of angostura bitters and orange bitters, topped with whiskey over cubed ice.

Stirred and garnished with orange zest.

SIGNATURE COCKTAILS

Purple rain 14.00

SMIRNOFF VODKA, FRESHLY SQUEEZED LIME JUICE, SIMPLE SYRUP IS SUBDUED BY THE RICH FLAVOURS OF BLUE CURACAO AND A DROP OF WHITE LEMONADE STRONG FAVOURITE AMONGST OUR LOYAL SUPPERS.

CORONA-RITA 14.00

TRADITIONAL TEQUILA WITH LEMON, LIME, SUGAR AND TRIPLE SEC BLENDED WITH ICE SERVED WITH A COLD CORONA. THE MEXICAN PARTY STARTER.



CORK'S VIENNNA WOODS HOTEL COCKTAIL MENU

GIN PASSION 14.00

Inspired by the classic Tom Collins, a refreshing blend of Cork dry gin, passion fruit puree and a splash of white peach puree topped with soda water.

Mabels Revenge 13.00

EVERYONE WANTS ONE OF THESE SMIRNOFF TRIPLE DISTILLED VODKA, APPLE SOUR AND LEMONADE WITH A DRIZZLED OF GRENADINE, WHO CAN SAY NO TO A LITTLE SLAP AND TICKLE?

SOFTAILS

Material girl 5.00

CHERRY SYRUP SHAKEN WITH LEMON JUICE, FRESH MINT LEAVES AND CRANBERRY JUICE, TOPPED UP WITH LEMONADE.

CAPTAIN COLADA 5.00

PINA COLADA SYRUP WITH FRESHLY SQUEEZED LIME AND SHAKEN WITH FRESH PINEAPPLE JUICE.

Virgin Mojito 5.00

Refreshing mint and lime flavours with a slash of soda water.





CORK'S VIENNA WOODS HOTEL GIN MENU

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CORK DRY GIN 5.10

CORK DRY WAS FIRST PRODUCED IN CORK IN 1793, A CLASSIC DRY GIN WITH A TASTE OF JUNIPER BERRIES, SWEET & BITTER ORANGE & ANGELIC ROOT.

HENDRICKS 7.00

Invented by Leslie Grace a Yorkshire native tasked with creating a new super premium gin. Hendricks uses Bulgarian rise and cucumber to add flavour to it's already juniper infusion.

DINGLE 5.50

A CLASSIC IRISH GIN THAT GROWS IN STATURE YEAR ON YEAR FROM ONE OF THE MOST BEAUTIFUL PARTS OF IRELAND SITUATED ON THE WILD ATLANTIC WAY DINGLE, COUNTY KERRY. MADE WITH WATER FROM THE DISTILLERY'S OWN WELL AND INFUSED WITH LOCAL BOTANICAL SUCH AS ROWN BERRIES FROM THE MOUNTAIN ASH TREES, FUCHSIA, BOG MYRTLE, HEATHER AND HAWTHORN, IT'S A TRUE TASTE OF THE KERRY LANDSCAPE

Bombay Sapphire 5.50

First Launched in 1986 by English wine merchant IDV. Its name originates from the popularity of gin in India during the British Raj and "Sapphire" refers to the violet blue Star of Bombay which was mined from Sri Lanka and is now on display at the Smithsonian Institution.

Brockmans 7.10

AN EXTREMELY SMOOTH AND FRUITY GIN. THE LIGHT FLORAL AND UNMISTAKABLY FRUITY BERRY NOSE LEADS TO A PALATE OF BLUEBERRY AND BLACKBERRY WITH A TOUCH OF CORIANDER AND CITRUS.

BEEFEATER 5.70

BEEFEATER GIN IS OWNED BY PERNOD RICARD WHICH IS FULL OF JUNIPER FLAVOUR. THE NAME REFERS TO THE YEOMEN OF THE GUARD WHO ARE A BODYGUARD OF THE BRITISH MONARCH.

Gunpowder 8.50

HANDCRAFTED GIN PRODUCED IN DRUMSHANBO, CO LEITRIM. BOUNDARY PUSHING BEGETTER OF HANDMADE SPIRITS WHO SLOW DISTILS GIN WITH NATURE'S FINEST ORIENTAL BOTANICALS AND GUNPOWDER TEA.

GLENDALOUGH 7.00

All plants are sustainably picked by the full time forager and are distilled every day. The wild botanicals are slow distilled to tease out delicate flavours. This brings the flavour to our Wild Gin to a whole other level.

Breil Pur 9.50

MADE IN SWISS CANTON OF GRISONS, THIS IS GIVEN AN ALPINE ACCENT THROUGH THE ADDITION OF CHOCOLATE MINT, ALPINE JUNIPER AND ALPINE ROSES.

Monkey 47 9.50

HAILING FROM THE BLACK FOREST IN GERMANY, MONKEY 47 IS AN ECCENTRIC, PURE GIN DISTILLED FROM 47 PREDOMINANTLY UNUSUAL, BUT REGIONAL BOTANICALS, SUCH AS LINGONBERRIES AND BLENDED WITH SPRING WATER

SIEGFREID 8.50

This comes from the Rheinland area of Germany, dry and smooth with flavours of lemon balm, cinnamon, pepper, spice, oranges, grapefruit & juniper.



CORK'S VIENNA WOODS HOTEL GIN MENU

CITADELLE 5.70

A French Gin produced by Maison Ferrand in Cognac, France. It was the kind of day that defines summer in the Southwest of France. Abundant sunshine baking in the vineyards.

Ha'Penny Dry Gin 5.50

HA PENNY IS A WELL-ROUNDED GIN WITH A SLIGHTLY CITRUSY FLORAL AROMA AND LINGERING SWEETNESS. NAMED AFTER THE ICONIC HA'PENNY BRIDGE, ALL BOTANICALS WHICH WOULD HAVE BEEN GROWING IN THE NEARBY PHOENIX PARK IN VICTORIAN TIMES WHEN THE BRIDGE WAS BUILT.

TONICS & MIXERS

LONDON ESSENCE

STEP INTO A WORLD OF THE FINEST FLAVOURS WITH THE LONDON ESSENCE COMPANY. ALWAYS DISTILLED BOTANICALS FOR THE PUREST FLAVOUR, CREATING CONTEMPORARY DRINKS WITH A NOSTALGIC TWIST, WHICH PAIR PERFECTLY WITH PREMIUM SPIRITS.

Grapefruit & Rosemary	3.75
Bitter Orange & Elderflower	3.75
Pomelo & Pink Pepper	3.75
TONIC WATER	2.60
SLIMLINE TONIC	2.60
GINGER ALE	2.60
BITTER LEMON	2.60

TO GARNISH .

Please choose one of the following to compliment your Gin

ORANGE

GRAPEFRUIT

LEMON

CUCUMBER

LIME

STRAWBERRY

JUNIPER BERRIES

