



LOUGH REA
HOTEL & SPA



COCKTAIL
Menu



LOUGH REA
HOTEL & SPA



LOUGH REA HOTEL & SPA
ATHENRY RD, LOUGHREA,
CO. GALWAY, H62 Y189
(091) 880 088



LOUGHREAHOTELANDSPA
SOHOTELSIRELAND



COCKTAIL

Menu

ALL COCKTAILS €12.50

CLASSICS

PORNSTAR MARTINI

Vanilla vodka shaken with passionfruit liqueur, house passionfruit mix and vanilla sugar. Garnished with passionfruit and accompanied with a shot of chilled prosecco!

RASPBERRY COLLINS

Drumshanbo Gunpowder Irish Gin served long over crushed ice with raspberry puree, lemon juice, sugar to balance and topped with soda water.

ESPRESSO MARTINI

First created by world famous bartender Dick Bradsell at Fred's Club in the Late 80's. Vodka, coffee liqueur and fresh espresso are shaken and strained into a chilled coupe and garnished with coffee beans.

CUBAN SPICED MULE

Cuba's first and only spiced rum - Black Tears Cuban spiced rum is served long with fresh lime, chocolate bitters and topped with ginger beer.

EL DIABLO

Rooster Rojo reposado tequila served long with crème de cassis, fresh lime and topped with ginger beer.

BRAMBLE

Another Dick Bradsell classic from the cocktail hall of fame. Drumshanbo Gunpowder Irish Gin with Sardinian citrus is shaken with lemon juice, a touch of sugar and served short over crushed ice, crowned with blackberry liqueur and fresh blackberries.

FROZEN DAIQUIRI'S

White rum, lime, sugar and fruit puree blended with ice and served frappé
Choose from
Strawberry, Raspberry or Passionfruit.

WHISKEY SOUR

Writers Tears copper pot Irish whiskey shaken with lemon juice, sugar, The Bitter Truth aromatic bitters and Whites*. Garnished with a twist of lemon and cherry.

**Egg white optional – please let your bartender know of any allergens.*

NEGRONI

Drumshanbo Gunpowder Irish Gin is stirred down over ice with Cocchi di Torino vermouth and Campari. Garnished with Orange.

COSMOPOLITAN

Vodka, triple sec, lime and cranberry juices shaken and served straight up, garnished with orange oils.

OLD FASHIONED

Credited to Bartender and Bourbon Aristocrat James E. Pepper who first created this timeless cocktail in The Pendennis Club, Louisville Kentucky in 1880. This cocktail is still voted as the #1 most popular cocktail in the world 140 years later! Writers Tears Copper Pot Irish Whiskey, Bitter Truth bitters, brown sugar and orange zest.

MARGARITA

Rumoured to have first been created in 1938 by bar owner Carlos "Danny" Herrera for Famous dancer Marjorie King as a refreshing alternative to drinking Tequila neat.

Lunazul Blanco tequila shaken with orange liqueur and lime juice and served straight up with a half salt rim.

TROPICAL PASSION PUNCH

Black Tears Cuban Spiced rum shaken with passionfruit puree, lime, pineapple and bitters. Served long and topped with soda. Garnished with pineapple leaf and passionfruit.

BON BON

Vodka, butterscotch schnapps, vanilla sugar and lemon juice shaken and served on the rocks.

SPRITZ

(Low ABV)

STARLINO ARANCIONE

Orange aperitivo with chilled prosecco and soda water.

STARLINO ROSE

Pink grapefruit aperitivo, chilled prosecco and soda water.

STARLINO ELDERFLOWER APERITIVO

Served with chilled prosecco, mint and soda water.

BARTENDER'S CHOICE

THE IRISH MAID

Whiskey, Elderflower Liqueur, Cucumber Syrup and Lemon Juice are shaken and served on the rocks.

JACK FROST

Vodka, Blue Curaçao and lemon juice are served long over crushed ice and topped with chilled prosecco.

PURPLE PASSION

Vodka, Blue Curacao, Sprite and Passion Fruit served long over ice.

CARIBBEAN PUNCH

Bacardi Rum, Dark Rum and Orange Juice shaken and served long over ice.

PIÑA COLADA

Bacardi Rum, cream of coconut and pineapple juice served long.

TOBLERONE MARTINI

Vodka and cream liqueur are shaken with cream and runny honey and served straight up.

For full list of allergens, please refer to the Allergy matrix at the bar