



o'reilly's
irish pub

Our Menus

*Welcome to o'reilly's Frankfurt
Serving Up Guinness & Good Times
Since 2001*



oreillys.com

Kitchen Opening Times

Fri. & Sat. till 23.00 | Sun till 22.00 | Mon - Thu. Till 22.30

Appetisers

Buffalo Chicken Wings

Choose Buffalo hot sauce or Smokey BBQ
Hähnchenflügel mit Buffalo Hot Sauce (scharf) oder Smokey BBQ Sauce

6 Wings **7.90**

12 Wings **13.90**

18 Wings **18.90**

Beef Nachos

10.90

Tortilla chips topped with homemade beef chilli, jalapeños & melted cheese; served with spicy salsa, crème fraîche & guacamole
Tortilla-Chips mit Rindfleisch-Chili, Jalapeños und Käse überbacken, serviert mit würzigem Salsa, Crème fraîche & Guacamole ^{(2) (3) (7) G, J}

Chicken Nachos

10.90

Tortilla chips served with chicken breast, 3 bean chilli, jalapeños & melted cheese; served with spicy salsa, crème fraîche & guacamole
Tortilla-Chips serviert mit gegrillter Hähnchenbrust, Drei-Bohnen-Chili & geschmolzenem Käse, dazu scharfes Salsa, Crème Fraîche und Guacamole ^{(2) (3) (7) G, J}

Vegetarian Nachos

10.90

Tortilla chips topped with 3 bean chilli, jalapeños & melted cheese; served with spicy salsa, crème fraîche & guacamole
Tortilla-Chips mit Drei-Bohnen-Chilli, Jalapeños und Käse überbacken, serviert mit würzigem Salsa, Crème fraîche & Guacamole. ^{(2) (3)}

o'reilly's Homefries

5.50

Triple cooked thick cut golden chips, with our own homemade roasted garlic & basil mayo
Unsere berühmten dreifach gegarten goldenen Kartoffelspalten, serviert mit Knoblauch-Basilikum-Mayonnaise ^{C, G}

Salads

Chicken Caesar

11.50

Grilled chicken with Romaine lettuce tossed in creamy garlic dressing with croutons, crispy bacon, boiled eggs, cherry tomatoes & parmesan.
Klassischer Cäsarsalat mit gegrillter Hühnerbrust, Romanasalat, geschwenkt in hausgemachtem Cäsar-Dressing mit Croutons, Speck, gekochtem Ei, Tomaten und gehobeltem Grana Padano ^{(1) (3) (9) A, C, D, G, J}

Goats Cheese Salad

11.50

Grilled goats cheese, mixed leaves, caramelized walnuts, cherry tomatoes, & red onions. With our lemon-honey & thyme dressing & warm bread
Gegrillter Ziegenkäse auf gemischtem grünen Salat mit Kirschtomaten, karamellisierten Walnüssen und roten Zwiebeln mit Zitronen-Honig-Thymian-Dressing sowie mit einer warmen Scheibe Brot serviert ^A

Vegan Dishes

Vegan Burger

12.90

A combination of sweet potatoes, kidney beans & black beans, with coriander & cumin, coated with rice flakes & served with red onion, vegan mayo & tomato on a toasted sesame seed bun; served with french fries

Eine köstliche Kombination aus Süsskartoffeln, Kidney-Bohnen und schwarzen Bohnen, verfeinert mit Koriander und Kreuzkümmel, umhüllt mit Reisflocken und serviert auf einem Sesambrötchen mit Mayo, roten Zwiebeln, Salat und Tomaten, dazu Pommes frites als Beilage ^{A, C, H, N, G, L (5)}

Sides

Sweet Potato Fries

5.90

Sweet potato fries served with homemade roasted garlic & basil mayonnaise
Pommes frites aus Süßkartoffeln, serviert mit hausgemachten gerösteter Knoblauch & Basilikum-Mayonnaise c

French Fries

4.90

French fries served with mayo
Klassische Pommes frites mit Mayonnaise

Onion Rings

5.90

Battered onion rings, served with BBQ sauce
Zwiebelringe serviert mit rauchigen BBQ Sauce

Weekend Breakfast Friday - Sunday till 4pm

Full Irish Breakfast

12.90

The works. Irish bacon, fried eggs, sausages, hash browns, Heinz baked beans & grilled tomato. Served with toast & Kerrygold Irish butter
Traditionelles irisches Frühstück mit Scheiben irischem Speck, 2 Spiegeleiern, 2 Würstchen, rosti, Heinz Baked Beans, gegrillten Tomaten, Toast und irischer Butter ^{A, C, G, H(1) (3) (8) (9) (12)}

Vegetarian Breakfast

10.50

2 Fried Eggs, hash browns, Heinz baked beans, grilled tomato. Served with toast & Kerrygold Irish Butter ^{B, A, C, G, (2) (1)}
2 Spiegeleier, Rösti, Heinz Baked Beans & gegrillte Tomaten mit Toast & irischer Butter

Ireland On Sunday

The Sunday Roast Every Sunday From Noon

17.50

Traditional Sunday roast, choose either slow roast rib eye of beef with Yorkshire pudding & horseradish or oven roast chicken. Both served with mash, vegetables & roast potatoes, served with homemade gravy
Sonntagsbraten - Jeden Sonntag Mittag Traditioneller Sonntagsbraten, zur Auswahl stehen zart gebratenes Rib Eye mit Yorkshire Pudding und Meerrettich oder ofengebackenes Hähnchenfleisch. Beides serviert mit Püree, Gemüse und Röstkartoffeln, serviert mit hausgemachter Bratensoße

Share your photos & stories with us...



o'reilly's Frankfurt



1 mit Konservierungsstoff 2 mit Farbstoff 3 mit Antioxidationsmittel 4 Koffeinhaltig 5 Taurin 8 mit Phosphat 9 geschwefelt 10 chininhaltig
A Glutenhaltiges Getreide B Krebstiere und daraus gewonnene Erzeugnisse C Eier und daraus gewonnene Erzeugnisse D Fische und daraus gewonnene Erzeugnisse
E Erdnüsse und daraus gewonnene Erzeugnisse F Soja(bohnen) und daraus gewonnene Erzeugnisse
G Milch und daraus gewonnene Erzeugnisse H Schalenfrüchte I Sellerie und daraus gewonnene Erzeugnisse J Senf und daraus gewonnene Erzeugnisse
K Sesamsamen und daraus gewonnene Erzeugnisse L Schwefeldioxid und Sulphite M Lupinen und daraus gewonnene Erzeugnisse
N Weichtiere und daraus gewonnene Erzeugnisse

Club Sandwiches

Club Classic

10.50

Grilled chicken, crispy bacon, cheese, tomatoes, lettuce & mayo. Served with french fries
Gegrillte Hähnchenbrust, knuspriger Speck, Käse, Tomato, Salat & Mayonnaise, serviert mit Pommes frites ^{(1) (2) (3) (8) (9) A, C, G}

Club Royale

11.90

Grilled chicken, crispy bacon, cheese, lettuce, tomato, avocado & mayo. Served with french fries
Gegrilltes Hähnchen, knuspriger Speck, Käse, Salat, Tomato, Avocado & Mayo, serviert mit Pommes frites ^{(3) (8) (9) A, C, G(1) (2)}

Swap the fries for sweet potato fries For extra €1.00

Classic Mains

Our Famous Fish & Chips

13.90

Golden fried catch of the day served in a light beer batter, hand cut chips, mushy peas, tartare sauce & a wedge of lemon
Fisch des Tages in einem leichten Bierteig, mit handgeschnittenen Pommes frites, Erbsenpüree, Tartarsauce und Zitronenscheibe.

Oven Roasted Half Chicken

13.50

Our famous succulent - hand seasoned oven roasted half chicken, served with side salad & homemade tyme jue gravy with a choice of Fries or mash potato
Unsere berühmte, saftig geröstete halbe Hähnchen frisch aus dem Ofen und von Hand gewürzt. Serviert mit Salat, hausgemachte Zwiebelsoße und wahlweise Pommes oder Kartoffelpüree ^{G, I}

Beef n' Guinness Pie

13.50

Beef, onions & carrots slowly braised in Guinness & topped with puff pastry & served with bread
Rindfleisch, Schalotten & Karotten in Guinness langsam geschmort & gekrönt mit Blätterteig & mit Brot serviert ^{A, G, J}

Beef n' Guinness

13.50

Beef, onions & carrots slowly braised in Guinness, topped with sautéed mushrooms & creamy mash potatoes; served with bread & Irish butter
In Guinness gekochtes Rindergulasch mit Pilzen, Zwiebeln und Kartoffelpüree. Serviert Mit Brot und Kerrygold Irischer Butter G,

BBQ Ribs

13.90

Rack of slow cooked baby back ribs marinated in our own o'reilly's homemade BBQ sauce & served with french fries ^{(1) (2)}.
Rippchen mariniert in unserer hausgemachten süß-rauchigen BBQ-Sauce, serviert mit Pommes frites
Swap the fries for sweet potato fries For extra €1.00

Baked Salmon

13.90

Topped with sun-dried tomato pesto & served with salad & sautéed baby potatoes
Gebratener Lachs mit Pesto aus sonnengetrockneten Tomaten, serviert mit Salat & gegrillten Babykartoffeln J

Homemade Hamburgers

o'reilly's hamburgers are made daily, from premium Irish black Angus beef.
Served with french fries.

Swap the fries for sweet potato fries For €1.00

Classic Burger

11.90

Cooked to perfection.
Served on a toasted sesame seed bun, with our homemade burger sauce, red onion, lettuce, gherkins, & fresh tomato
Serviert auf einem gerösteten Sesambrötchen mit unserer hausgemachten Burgersauce, roten Zwiebeln, Salat, Gurken und frischen Tomaten

Cheese Burger

12.50

Our classic with Kerrygold Irish red cheddar
Klassisch mit irischem roten Cheddar-Käse von Kerrygold ^{(1) (2) (3) A, G, J}

Bacon Cheese Burger

12.90

Our classic with crispy bacon & Kerrygold Irish red cheddar
Klassisch mit knusprigem Speck & irischem roten Cheddar-Käse von Kerrygold ^{(1) (2) (3) A, G, J}

Diablo Burger

12.90

Kerrygold Irish red cheddar, guacamole & jalapeños
Mit Guacamole, Jalapeños und irischem roten Cheddar- Käse von Kerrygold ^{(1) J}

o'reilly's Guinness BBQ Burger

13.50

Our house special burger. Served on a dark grilled bun, with our homemade Guinness infused bbq sauce, onion rings, crispy bacon & Kerrygold irish cheddar,
Serviert auf einem dunklen, gegrillten Brötchen, mit geräuchertem Speck, knusprigen Zwiebeln, irischem roten Cheddar-Käse von Kerrygold & unserer hausgemachten Guinness-BBQ-Sauce mit Tomaten, Zwiebeln & Salat. Serviert mit Pommes frites ^{(1) (2) (3) A, G,}

Chicken & Bacon Chipotle Burger

12.90

Grilled spiced chicken breast, crispy bacon, homemade burger sauce, & shredded lettuce
Gegrillte gewürzte Hühnerbrust, knuspriger Speck, hausgemachte Burger-Sauce, & gehackter Kopfsalat

BBQ Chicken Burger

12.90

Grilled chicken breast, Irish red cheddar, smokey bbq sauce, crispy onion rings & shredded lettuce
Gegrillte Hähnchenbrust, irischem roten Cheddar- Käse von Kerrygold, rauchig Bbq-Sauce, knusprige Zwiebelringe und geriebener Salat ^{(1) (2) (3) (8) (9) A, C, G}

Desserts

Black & White Chocolate Souffle

7.00

Black & white chocolate soufflé
Served with vanilla ice cream & whipped cream
Soufflé aus schwarzer und weißer Schokolade
Serviert mit Vanilleeis & Schlagsahne ^{A, G}

Brownie

6.50

Warm chocolate brownie served with vanilla ice cream & chocolate sauce
Warmer Schokoladen-Brownie mit Vanilleeis und Schokoladensauce ^{A, G,}

Jameson Distillery Collection

<i>A unique range of whiskeys from Ireland's premium distiller</i>		4cl
Blender’s Dog	<i>Blended Vol. of 43% Rich and rounded with notes of butterscotch, spice and a long finish</i>	8.50
Cooper's Croze	<i>Blended Vol. of 43% Using a combination of oak, bourbon barrels & sherry casks, this has notes of vanilla, rich fruit and spice</i>	8.50
Distiller's Safe	<i>Blended Vol. of 43% Malty sweet, with a trace of fruit peel and just the barest pinch of cinnamon. The finish is moderate and fleeting</i>	8.50
Crested	<i>Blended Vol. of 40% Delicate sherry undertones and toasted wood, with fruit, spice and chocolate notes</i>	6.90
Black Barrel	<i>Pot Still Vol. of 40% Very soft and smooth. Subtle spiciness and barrel char comes through, along with fresh fruitiness</i>	6.90

White Wine

Bretz Riesling	<i>Bechtolsheim, Germany Fruity, with hints of apple lemon & peach</i>	Gls .2 l	Btl .75 l
Bretz Chardonnay	<i>Germany, Bechtolsheim Fruity aroma of pear, peach, tropical fruits & melon</i>	6.50	22.00
Pinot Grigio	<i>Cipriano, Italy Refreshing with hints of peach & lime</i>	6.50	22.00
Weinschorle	<i>Chardonnay & soda water or sprite (spritzer)</i>	6.00	-

Red Wine

Bretz Cabernet Sauvignon Merlot	<i>Smooth & elegant with hints of cherry, chocolate & vanilla</i>	6.50	22.00
Tonzara Tempranillo	<i>Castilla La Mancha, Spain Full Bodied</i>	6.50	22.00
Wrongo Dongo	<i>Jumilla, Spain Hints of dried cherry, blackberry & black pepper</i>	6.50	22.00

Rosé

Hotspot Pink Rosé	<i>Douro, Portugal Fruity rosé with hints of raspberry & vanilla</i>	6.00	20.00
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Prosecco & Champagne

Astoria Cuvée	<i>Spumante prosecco</i>	Piccalo	Btl .75 l
Moet & Chandon	<i>Brut</i>	-	75.00

Aperitifs, Liqueurs & Cognac

Baileys	<i>Irish Cream Whiskey Cream Liqueur</i>	6.00
Kahlúa	<i>Coffee Flavored Rum Liqueur, Mexico ⁽¹⁾ (4)</i>	5.30
Ramazzotti	<i>Medium Sipping Bitter, Italy</i>	4.60
Martini Extra Dry	<i>Dry Vermouth, Italy</i>	4.50
Amaretto	<i>Almond Liqueur, Italy</i>	5.50
Irish Mist	<i>Blended Whiskey Liqueur, Republic Of Ireland</i>	4.90

Coffee

<i>With freshly ground Illy italian roast beans. Served till 9pm</i>	
Espresso	3.00
Double Espresso	3.50
Espresso Machiatto	3.50
Coffee Creme	3.00
Flat White	3.50
Cappuccino	3.50
Latte Machiatto	3.50

Tea

PG Tips	3.00
Pure Blended Teas	3.50
<i>We offer a wide range of Pure herbal flavoured teas. English - Breakfast - Mint - Early Grey - Fruit</i>	

Hot Whiskey

Jameson Irish Coffee	8.50
<i>Jameson Irish Whiskey, Coffee, Sugar & Whipped Cream ^{4,7}</i>	
Baileys Coffee	8.50
<i>Baileys Irish Cream, coffee, sugar & whipped cream ^{4,7}</i>	
Jameson Hot Whiskey	7.50
<i>Jameson Irish whiskey, cloves, brown sugar, Lemon & hot water ⁷</i>	

Soft Drinks

Classic Coke Served In A Glass Bottle	.33 l
<i>Served With Ice & Lemon</i>	
Coca-Cola	4.00
Coke Zero	4.00

Fever Tree Premium Tonics

Indian Mediterranean Elderflower Aromatic	3.50
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Schweppes

Ginger Beer Bitter Lemon Ginger Ale	3.50
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Soda

Sprite Fanta Spezi Ice tea	4.00
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Fruit Juices

Apfelsaft Apfelschorle Orange Banana	4.50
Cherry Cranberry Pineapple Maracuja	
Kiba	4.50
<i>Banana & Cherry Juice</i>	

Selters Mineral Water

Still Sparkling water	3.70	6.80
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Energy Drink

Red Bull	4.80
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On Draught	.3 l	.5l	Pitcher 1.5l	Irish Whiskey	4cl
Guinness <i>Irish Stout. Dublin. Ireland. 4.2%</i>	3.50	5.60	-	Jameson <i>Blended. Smooth Character. County Cork</i>	5.90
Hop House 13 <i>Crafted Lager From Guinness 5.0%</i>	3.50	5.60	15.30	Tullamore Dew <i>Blended. Smooth & Malty. County Offaly</i>	5.90
Kilkenny <i>Irish Red Ale. St. Francis Abbey. Ireland. 4.3%</i>	3.50	5.60	15.30	Powers <i>Blended. Mellow. Caramel. County Cork</i>	5.90
Henninger <i>Pils. Frankfurt. Germany. 4.8%</i>	3.50	5.00	14.30	Bushmills Malt 10 yr. <i>Single Malt. Pepper & Honey Co. Antrim</i>	8.90
Strongbow <i>Cider Hereford. England. 5.0% ⁽⁹⁾</i>	3.50	5.60	15.30	Redbreast 12 yr. <i>Single Pot Still. Fruity. County Cork</i>	8.90
Radler / Shandy <i>Pils & Sprite 2.8%</i>	3.50	5.00	-	Bushmills <i>Blended. Cocoa & Butter. Bushmill, County Antrim</i>	5.90
Black & Tan <i>Guinness & Kilkenny 4.25%</i>	-	5.60	-	Black Bush <i>Blended. Malty & Nutty. County Antrim</i>	7.90
Black Velvet <i>Guinness & Strongbow 4.6% ⁽⁹⁾</i>	-	5.60	-		
Snakebite <i>Pils, Strongbow & Blackcurrant 4.9%</i>	-	5.60	-		
Cola Beer <i>Pils & Coke 2.45%</i>	-	5.00	-		

Seasonal Draught Beer

We always welcome a new season with a specialy brewed offering. 0.5 l

5.00

Magners Irish Cider

Apple / Pear / Berry *0.56 l Bottle*

Served in the classic pint bottle with ice. From 26 varieties of apples. ‘Crisp, refreshing flavour & a natural character. ⁽⁹⁾

6.90

Bottled Beers

Hefe <i>Unfiltered Wheat Beer 5.0% 0.5 l</i>	4.70
Kristal <i>Filtered Clear Wheat Beer 5.0% 0.5 l</i>	4.70
Dunkles <i>Dark Wheat Beer 5.0% 0.5 l</i>	4.70
Bananaweizen <i>Hefe & Banana Juice 4.2% ⁽¹⁾ 0.5 l</i>	4.80
Colaweizen <i>Hefe Weizen & Coca Cola 4.2% ⁽¹⁾(2)(11) 0.5 l</i>	4.80
Alkoholfrei Hefe <i>Non Alcoholic Wheat Beer 0.5 l</i>	4.70
Hövels <i>Amber ale brewed in Dortmund since 1893 5.5% 0.5 l</i>	5.50
Heineken <i>Dutch Pale Lager 5.0% 0.33 l</i>	4.50
Sol <i>Mexican Pale Lager 4.5% 0.33 l</i>	4.50
Clausthaler <i>0.33l Non alcoholic pils 0% 0.33 l</i>	4.50
Party Buckets 6 x Heineken Or Sol <i>Served on Ice, Ideal for the big match.....</i>	25.00

Craft Beer

Yakeros *West Coast IPA 6.5% a.b.v 0.35 l*

Fruity & intense IPA with aromas of orange & tangerine.

6.80

Johnnie Walker Red <i>Blended. Heather, Herbs, & Honey</i>	5.90
Johnnie Walker Black 12 yr. <i>Blended. Smokey & Barley</i>	7.90
Cragganmore 12 yr. <i>Single Malt. Sweet & Smokey</i>	8.90
Talisker 10yr. <i>Single Malt. Coconut & Smokey</i>	9.90
Lagavulin 16 yr. <i>Single Malt. Smokey & Sweet</i>	9.90
Oban 14 yr. <i>Single Malt. Fruity, Figs, Honey & Sweet Spice</i>	10.90
J&B Rare <i>Blended. Bitter Almond & White Pepper</i>	5.50
Chivas Regal 12 yr. <i>Blended. Moray, Speyside</i>	7.50

Bourbon

Fireball <i>Cinnamon Whiskey. Canada</i>	6.00
Jack Daniels <i>Lynchburg, Tennessee. USA.</i>	6.00
Jim Beam <i>Clermont, Kentucky. USA.</i>	6.00
Southern Comfort <i>Memphis, Tennessee. USA</i>	6.00
Crown Royal <i>Gimli. Canada.</i>	6.00
Makers Mark <i>Loretto. Kentucky</i>	7.50

Rum & Vodka

Babbas Rum <i>Frankfurt, Hessen.</i>	6.50
Plantation 5yr. <i>Barbados</i>	8.50
Bacardi Superior <i>White Rum, Puerto Rico</i>	5.50
Captain Morgan Spiced <i>Jamaica</i>	5.90
Havana Club 3 Años <i>Aged Rum, Cuba</i>	5.90
Havana Club 7 Años <i>Aged Rum, Cuba</i>	6.90
Malibu <i>Flavored Rum With Coconut Extract, Barbados</i>	5.50
Dingle Irish Vodka <i>Co. Kerry, Ireland</i>	7.50
Smirnoff <i>Premium Vodka, Russia</i>	5.50
Absolut <i>Premium Vodka, Sweden</i>	6.00
Grey Goose <i>Premium Vodka, France</i>	9.00

Quality Tequila

Patron Reposado <i>Mexico. Blue Agave vol. 40%</i>	4.00
Patron Anejo <i>Mexico. Blue Agave vol. 40%</i>	6.00

Gin & Tonic	4cl
<i>Served with Fever Tree premium tonic. Cucumber, lemon or lime to garnish</i>	
Gin’ger	9.00
Babba Main Gin	8.50
Babba Äppler Gin	9.00
Dingle Irish Gin	9.50
Hendricks	11.00
Gin Mare	9.50
Monkey 47	11.50
Bosford Röse	8.50
Bombay Sapphire	8.50
Tanqueray	9.50
Monkey Sloe Gin	11.50

Cocktails	
Mojito Classic	9.00
<i>Havana Club Rum, Fresh Mint, Lime, Sugar & Soda</i>	
Mojito Razz	9.00
<i>Bacardi Razz, Frozen Raspberries, Mint, Limes & Sugar</i>	
Midnight Mojito	9.00
<i>Havana 3yr Rum, Blueberries, Fresh Mint & Blackcurrent</i>	
Caipirinha	9.00
<i>Fresh Limes, Sugar & Cachaça</i>	
Hugo Classic	8.50
<i>Prosecco, Holunder Syrup (Elderflower), Mint Leaves & Lime Garnish</i>	
Blueberry Hugo	8.50
<i>Prosecco, Holunder (Elderflower), Mint & Lime Garnish & Blueberry Syrup</i>	

House Cocktails	
Blueberry Spritz	8.50
<i>Dingle Irish Vodka, Lemon & Berries Syrup, Soda, With Rosemary Garnish</i>	
Aperol Spritz	8.50
<i>Aperol, Prosecco & Orange ⁽¹⁾ ⁽²⁾ ⁽¹⁰⁾</i>	
Lillet Rose	8.50
<i>Spritz, Lillet Rose, Russian Wild Berry, Fresh Mint & Mixed Berries</i>	
Äppler Spritz	8.50
<i>Babba Äppler Gin, Russian Wild Berry, Fresh Mint & Cucumber</i>	
Frankfurt Fizz	8.50
<i>Babba Äppler Gin, Lime & Lemon Juice, Syrup & Soda</i>	
Pimms No. 1 Cup	8.50
<i>Pimms, Ginger Ale, Lemon & Lime, Cucumber, Orange & Mint</i>	
Moscow Mule	9.00
<i>Vodka, Lime & Ginger Beer Spiced Up With World Famous Angostura Bitters & Garnished With Cucumber & Lime Wedge</i>	
Gin Mule	9.00
<i>Gin’ger Gin, Lime Juice, Bitters, Ginger Beer, & Cucumber</i>	
Gin Raspberry Sour	9.00
<i>Dingle Irish Gin, Orange Juice, Raspbery Purée, Lemon Juice & Syrup</i>	
Irish Whiskey Sour	9.00
<i>Jameson Irish Whiskey, Orange Juice, Lemon Juice & Syrup</i>	
Passion Julep	9.00
<i>Havana Club Rum 7, Maracuja, Mint & Angostura Bitters</i>	
Irish Colada	9.00
<i>Malibu, Baileys Irish Cream & Orange Juice</i>	
Raspberry Cooler	9.00
<i>Dingle Irish Gin, Prosecco, Fresh Raspberries & Lime Juice</i>	

Gin Cocktails	
Too Cool	10.90
<i>Hendricks, Mint, Cucumber & Fever Tree Tonic</i>	
Posh G & T	9.50
<i>Tanqueray, Martini Rosso, Bitters, Fever Tree Tonic & Berries</i>	
Stuck In The Med	9.50
<i>Gin Mare, Mediterranen Tonic & A Sprig Of Rosemary</i>	
Aromatic G & T	8.50
<i>Babba Main Gin, Mint, Pomegranate Seeds, Lime, & Fever Tree Aromatic Tonic</i>	
Elder On The Main	8.50
<i>Babba Main Gin, Elderflower Fever Tree Tonic, Mint, Lemon Peel</i>	

Alcohol Free	
Fruit Punch	5.50
<i>Pineapple, Maracuja, Orange, Lemon & Grenadine</i>	
Coconut Kiss	5.50
<i>Pineapple, Cherry, Coconut, Grenadine Fresh Cream</i>	
Alcohol Free Mojito	5.50
<i>Lime, Fresh Mint, Ginger Ale & Sugar</i>	

Shots & Shooters		
<i>6 Shots For Price Of 5</i>		2cl X 6
Pantero Tequila	3.00	15.00
<i>Choice of Chocolate, Strawberry & Maracuja</i>		
Sauza Tequila Silver	3.00	15.00
Sauza Tequila Gold	3.00	15.00
Sambuca	3.00	15.00
Jägermeister	3.00	15.00
Cherry Bakewell	3.00	15.00
<i>Amaretto, Lime Juice & Grenadine</i>		
Slippery Nipple	3.50	17.50
<i>Sambuca & Baileys</i>		
B52	3.50	17.50
<i>Kahlúa, Baileys & 73% Rum</i>		
Baby Guinness	3.50	17.00
<i>Kahlúa & Baileys</i>		
Flatliner	3.50	17.50
<i>Sambuca, Sauza Silver & Tabasco</i>		
Kamikaze	3.50	17.50
<i>Vodka, Triple Sec & Lime</i>		
Springbok	3.50	17.50
<i>Crème De Menthe & Baileys</i>		
Irish Kiss	3.50	17.50
<i>Tullamore Dew & Strawberry ⁽¹⁾</i>		
Dead Pirate	3.50	17.50
<i>Smirnoff Vodka & Ahoi Brause ⁽¹⁾ ⁽²⁾</i>		
Irish Flag	3.50	17.50
<i>Crème De Menthe, Baileys & 73% Rum</i>		
Wagner-Mispelchen	3.00	-
<i>Mispel Shot, Frankfurt</i>		
Jägerbombs	7.50	-
<i>Jägerbomb Jägermeister & Red Bull ⁽¹⁾ ⁽⁴⁾</i>		
Irish Car Bombs	7.90	-
<i>0.3 l Guinness, Tullamore & Baileys</i>		