

Discover our curated menu, showcasing a selection of some of the finest distilleries and suppliers in the region. Choose from cocktails expertly made by our resident mixologists to craft beers from local, small batch breweries, available exclusively at **The Ivy Dawson Street**

COCKTAILS

Dawson Club	15.00
Beefeater Pink Gin shaken with Creme de Cassis, Dry Vermouth, lemon, sugar and egg white	
Smithfield Old Fashioned	17.00
Jameson Black Barrel with a home made Guinness cordial, Angostura Bitters and finished with wood smoke	
Irish Sour	14.00
Jameson Irish Whiskey combined with, orgeat, lemon, sugar and foamer	

LOCAL BEERS

Draught Guinness, Ireland, 4.2% abv, Pint	7.50
Originating from the brewery of Arthur Guinness at St. James's Gate, Dublin, Ireland. Smoothly balanced with bitter, sweet, flavours of roasted coffee and chocolate.	
Stonewell Dry Irish Craft Cider, Ireland, 5.5% abv, 500ml	10.00
A classic premium Irish cider that draws on the tannic bittersweet heritage of Dabinett & Michelin apple varieties grown in Laois and Waterford orchards	

LOCAL SPIRITS

Ha'penny Dublin Dry Gin	7.00
Istil 38 Pot Still Vodka	7.50
Istil 38 Pink Berry Vodka	7.50
Mil Irish Gin	8.00
Drumshanbo Gunpowder Irish Gin	9.00
Dingle Gin	9.50
Blood Monkey Irish Gin	11.00
Blood Monkey Spiced Gin	11.00
An Dulaman Gin	11.50

Wines served at 175ml (125ml on request). Spirits served at 35.5ml (25ml on request).
Champagne and Traditional method 125ml.

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SEASONAL CLASSICS



Salted Caramel Espresso Martini A classic Espresso Martini made with Absolut, coffee liqueur, freshly pulled espresso and sweetened with salted caramel <i>Indulgent - Sweet - Rich</i>	15.00
Elderflower & Strawberry Margarita 1800 Tequila, elderflower, mint, lime, strawberry <i>Fresh - Foral - Fruity</i>	17.00
Champagne Mojito Havana 3yr, lime, mint, peach, Champagne <i>Fresh - Clean - Effervescent</i>	17.00
Cherry Cosmo Absolut, Curacao, lime, cranberry, cherry <i>Dry - Zesty - Sharp</i>	12.00
Rose Royal Bramble Beefeater, rose, lemon, Creme de Mure, Champagne <i>Refreshing - Floral - Sharp</i>	16.50
Bloody Mary Absolut, spice mix, tomato juice, lemon, olive, cucumber <i>Full - Hot - Savoury</i>	15.00
Telenova Mule 1800 Blanco Tequila, honey, lemon, ginger beer, Rosé <i>Refreshing - Earthy - Light</i>	14.00
Irish Cream Coffee Jameson Black Barrel, Baileys, coffee, cream <i>Warm - Rich - Comforting</i>	13.50

SPRITZ

Aperol Spritz Aperol, Prosecco, soda, orange	15.00
Malfy Lemon Spritz Malfy Lemon, citric blend, Prosecco, Absinthe, lemon, olive	18.00
Lychee & Rose Spritz Lillet Rosé, lychee, raspberries, rose water, Prosecco	15.00
Pink Spritz Beefeater Pink, Prosecco, orange	18.00
Hugo Spritz St Germain, mint, soda, Prosecco	18.00

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GIN & TONICS



Ivy Special G&T Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	15.00
Mil Gin Fever-Tree Indian Tonic, rosemary, basil	15.00
Glendalough Fever-Tree Indian Tonic, orange	13.00
Dingle Gin Fever-Tree Mediterranean Tonic, orange	13.50
Blood Monkey Spice G&B Fever-Tree Ginger Beer, lime	15.00
Plymouth Fever-Tree Elderflower Tonic, lemon	14.00
Monkey 47 Fever-Tree Light Tonic, lemon zest	19.00
Beefeater Pink Fever-Tree Elderflower Tonic, berries, mint	13.00
Tanqueray 10 Fever-Tree Indian Tonic, grapefruit	13.00
Hendricks Fever-Tree Indian Tonic, cucumber	13.50
Malfy Arancia Fever-Tree Light Tonic, orange	13.00
Whitey Neill Rhubarb & Ginger Fever-Tree Elderflower Tonic, lime	12.00

BEER & CIDER

Draught Guinness, Ireland, 4.2% abv, Pint Originating from the brewery of Arthur Guinness at St. James's Gate, Dublin, Ireland. Smoothly balanced with bitter, sweet, flavours of roasted coffee and chocolate.	7.50
Peroni, Italy, 5.1% abv, 330ml Peroni Nastro Azzurro is a pale golden, crisp and refreshing beer, with a delicate balance of bitterness, citrus and aromatic notes with a clean finish	7.00
Pilsner Urquell, Czech Republic, 4.4% abv, 330ml Pilsner Urquell's signature flavour balances the sweetness from triple-decocted malt and the bitterness from Saaz hops. The thick head of dense, wet foam adds smoothness and seals in flavour and aroma	7.00
Foxes Rock IPA, Northern Ireland, 5.2% abv, 330ml Citrus and tropical fruit flavours from the specially selected New World hops. The subtle piney notes make this a deliciously fruity beer with real full on character	7.50
Heineken 0.0, Netherlands, 0.0%, 330ml Alcohol free lager with floral hoppy notes and a pleasantly sweet flavour that is slightly bitter	6.50
Stonewell Dry Irish Craft Cider, Ireland, 5.5% abv, 500ml A classic premium Irish cider that draws on the tannic bittersweet heritage of Dabinett & Michelin apple varieties grown in Laois and Waterford orchards	10.00

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COOLERS & NON-ALCOHOLIC COCKTAILS

Peach Iced Tea	7.50
Earl Grey, Breakfast & Jasmine tea blend, peach, citric blend	
Apple & Spice Mojito	7.00
Apple, cardamom, mint, lime, ginger ale	
Garden Lemonade	7.00
Elderflower, lemon, cucumber, mint, soda	
Moviestar Martini	8.00
Passion fruit, pineapple, lime and vanilla shaken and served in a coupe glass with a shot of rhubarb and cardamom soda on the side	
Elderflower Garden	10.00
Seedlip Garden 108 with elderflower cordial, cucumber and Fever-Tree Elderflower Tonic	
Rosemary Lemonade	7.50
A refreshing blend of lemon, lime and Fever-Tree Soda with homemade rosemary syrup	

SOFT DRINKS

Choice from a selection of juices	4.00
Coca-Cola	4.50
Coke Zero & Diet Coke	4.25
Fever-Tree Soft Drinks	4.50
Range of Tonics, Ginger Beer, Ginger Ale, Lemonade	
Green Juice	5.50
Avocado, mint, celery, spinach, apple, parsley	
Tipperary W.B. Yeats Still Mineral Water 750ml	5.25
Tipperary W.B. Yeats Sparkling Mineral Water 750ml	5.25

TEA

The Ivy 1917 Breakfast Blend	4.50
Intense and rich	
The Ivy Afternoon Tea Blend	4.50
Mellow, elegant, refreshing	
Ceylon, Earl Grey, Darjeeling	4.50
Sencha, Jasmine Pearls	4.75
Fresh Mint, Camomile, Peppermint, Verbena	4.50
Rosebud, Oolong	6.00

COFFEE

Pot of Coffee and Cream	5.00
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	4.75
Hot Chocolate	5.00
The Ivy Irish Coffee	13.50
Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee, double cream, and finished with nutmeg and Jameson-soaked cinnamon stick	
Vanilla Shakerato	5.25
Espresso shaken with ice, served in a martini glass	
Mini Chocolate Truffles	5.95
With a liquid salted caramel centre	



SPARKLING

	<i>125ml</i>
Prosecco Spumante Extra Dry, Ca' di Alte, Veneto, Italy	11.00
Brut Réserve, Charles Heidsieck, Champagne, France	25.00

WHITE

	<i>175ml</i>
Trebbiano-Garganega, Ponte Pietra, Veneto, Italy	10.00
Pinot Grigio, Monopolo, Cantina di Gambellara, Veneto, Italy	12.00
Vinho Verde Alvarinho Reserva, Azevedo, Portugal	13.50
Gavi di Gavi, Terre Antiche, Piemonte, Italy	15.50
Sauvignon Blanc, Ribbonwood, Marlborough, New Zealand	16.50

ROSÉ

	<i>175ml</i>
Grenache Rosé IGP Pays d'Oc, Monrouby, Languedoc, France	11.00
Villa Estérelle, Château du Rouët, Côtes de Provence, France	15.50

RED

	<i>175ml</i>
Merlot-Corvina, Ponte Pietra, Veneto, Italy	10.00
Carmenère 'Tradition Réserve', Château Los Boldos, Cachapoal, Chile	12.00
Rioja, Remondo 'Vendimia', Alvaro Palacios, Spain	13.50
Bordeaux Rouge, Château de Fontenille, France	15.00
Malbec, Kaiken Ultra, Mendoza, Argentina	16.50

OLIVES & NUTS

Nori Tempura	6.95
Sesame, chilli and garlic vegan mayonnaise	
Salted Spanish Almonds	5.25
Roasted. With olive oil and lightly spiced	
Spiced Green Olives	5.95
Nocellara del Belice olives with chilli, coriander and chilli	

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RUM



Havana Club 3 year old	6.00
Havana Especial	7.00
Malibu	7.00
Havana Club 7 year old	7.50
Gosling Black Seal	7.50
The Kraken	7.50
Plantation Pineapple	7.50
Havana Club Selección des Maestros	11.00
Two Shores Golden Rum	11.00
Havana Club 15 year old	30.00

TEQUILA & MEZCAL

1800 Blanco	9.00
Patron Blanco	11.00
Montelobos	11.00
Don Julio Añejo	12.50

COGNAC

Martell VS	8.00
Remy Martin VSOP	9.50
Martell XO	25.00
Remy Martin XO	27.00

ARMAGNAC

Delord Armagnac Napoleon	8.00
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VERMOUTH | APERITIF & DIGESTIF

Antica Formula	6.00
Aperol	6.00
Campari	6.00
Fernet-Branca	6.00
Lillet Blanc	6.00
Noilly Prat	6.00
Pernod	6.00
Pernod Absinthe	6.00
Ricard Pastis	6.00

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GIN



Beefeater	6.50
Cork Dry	6.50
Bombay Sapphire	6.50
Chinnery Dublin Dry	6.50
Ha'Penny Dry	7.00
Tanqueray	7.00
Ha'Penny Rhubarb	7.50
Jawbox	8.00
Whitley Neill	8.00
Whitley Neill Rhubarb & Ginger	8.00
Mil Irish	8.00
Plymouth Sloe Gin	8.00
Malfy Pink Grapefruit	8.50
Beefeater Pink	9.00
Glendalough Wild Botanical Irish	9.00
Malfy Arancia Blood Orange	9.00
Drumshanbo Gunpowder	9.00
Dingle	9.50
Hendrick's	9.50
Tanqueray 10	9.00
Plymouth	10.00
Blood Monkey	11.00
Blood Monkey Spiced	11.00
An Dulaman	11.50
Monkey 47	15.00

VODKA

Absolut Blue	6.50
Istil 38 Pot Still	7.50
Istil 38 Pink Berry	7.50
Istil 38 Vanilla	7.50
Ketel One	8.00
Absolut Elyx	10.00
Grey Goose	11.00
Stoli Elit	14.00

CALVADOS

A firm favourite at The Ivy, Calvados is a French, cider-based, spirit made almost exclusively in the Normandy region. Cider production uses a mix of sweet and sour apples and our range is rich, floral and complex. Our flamed apple tart uses this underrated spirit for a flambée and a measure of aged Calvados to sip is the perfect accompaniment.

Château du Breuil Calvados VSOP	7.00
Longueville House Irish Apple Brandy	7.00
Château du Breuil Calvados 20 Year Old XO	11.00

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SINGLE MALT SCOTCH

Talisker 10 year old, Island	11.00
Oban 14 year old, Highland	12.00

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label	9.00
Chivas Regal 18 year old	16.00
Johnnie Walker Blue Label	40.00

BOURBON & AMERICAN WHISKEY

Marker's Mark	9.00
Jack Daniel's	9.00
Town Branch Bourbon	9.50
Bulleit Bourbon	9.00
Bulliet Rye	9.00
Woodford Reserve	10.00
Bulleit 10 year old	11.00

IRISH WHISKEY

Tullamore Dew Original	6.00
Powers Gold Label	6.50
Pearse Original	6.50
Jameson	7.00
Teeling Small Batch	7.50
Jameson Caskmates IPA Edition	8.00
Bushmills 10 year old	8.00
Jameson Caskmates Stout Edition	8.00
West Cork Glengarriff Series Peat Charred Cask	8.50
Roe & Coe	9.00
Pearse Founders Choice	9.50
Bushmills Original	11.00
Redbreast 12 year old	11.00
Jameson Black Barrel	11.00
Pearse Coopers Select	12.00
Pearse 5 year Single Cask	12.00
JJ Corry, The Gael	13.00
Redbreast Lustau	14.00
Green Spot	15.00
Method and Madness Hungarian Oak	17.00
Yellow Spot	17.00
Redbreast 15 year old	17.50
Gelston's 15 year old	19.00
Tullamore Dew 14 year old	21.00
Connemara 22 year old	27.50

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