

MARLIN

HOTEL

DRINKS MENU

DRAUGHT BEERS

Guinness	5.50 / 3.20
Smithwicks	5.50 / 3.20
Carlsberg	6.00 / 3.40
Heineken	6.00 / 3.40
Coors Light	6.00 / 3.40
Lagunitas IPA	7.00 / 3.60
FiveLamps Red	5.50 / 3.20
FiveLamps Lager	5.50 / 3.20
Peroni	6.90 / 3.60
Applemans	6.50 / 3.50
Bulmers	6.50 / 3.50
Hophouse	6.00 / 3.40
Moretti	7.00 / 3.50
Franciscan well	6.50 / 3.50
Wicklow Wolfe elevation	6.50 / 3.50
Wicklow Wolfe Arcadia	6.50 / 3.50

BOTTLE BEERS

Heineken	5.70
Corona	5.70
Peroni	7.50
Heineken 0	4.00

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Carlsberg NA	4.00
Coors Light	5.70
Peroni (GF)	6.00
Kopparberg Strawberry & Lime	8.00
Kopparberg Mixed Fruit	8.00
Orchard Thieves	8.00
Erdinger	8.00
O'Haras Irish Pale ale	7.00
Applemans Large Bottle	8.00
Bulmers	6.00
Bulmers Large Bottle	7.00
Bulmers Light	6.00

GINS

Dingle	6.00
Bombay	5.70
Hendricks	7.00
Gunpowder	8.00
Tanqueray	7.50
Tanqueray 10	9.50
Monkey 47	9.00
Beefeater pink	5.70
Ophir	7.00
Bloom	7.00
Aviation	9.50

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VODKA

Dingle Vodka	6.20
Smirnoff	6.00
Grey Goose	8.50
Sausage Tree	8.50
Absolut Vanilla	6.50
Belvedere	8.50

RUM

Bacardi	6.00
Bacardi Oakheart	6.00
Bacardi 8yr	7.00
Havana Club	6.00
Havana club 7yr	7.00
Chai Rum	7.50

TEQUILA

Patron Xo	7.50
Jose Cuervo	7.50
Espolon	7.50

LIQUEURS

Baileys	5.50
Aperol	5.50
Campari	5.50

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Cointreau	5.50
Chambord	5.50
Disaronna	5.50
Kahlua	5.50
Licor 43	5.50
St Germain	5.50

SOFT DRINKS

Coca Cola	3.00
Diet Coke	3.00
Sprite	3.00
Club Orange	3.00
Club Lemon	3.00
Red Bull	4.70
Fevertree Mixers	3.50
Schweppes Mixers	3.00

WHITE WINE GLASS

Realce Sauvignon Blanc, Vino de la Tierra de Castilla, 2018	8.00
Decalogue Sauvignon/Columbard Cuvee. IGP Vicomte d'Aumelas 2018	8.00
Mundo Verdejo Sauvignon Blanc organic biodynamic	8.50
Pinot Grigio DEC, Leone, Vento, Italy 2018	8.50
Domaine de Lauriers, Picpoul de Pinet Prestige 2018	9.50
Domaine Les Yeuses, Vermention 2018	9.50
Do Tindall Sauvignon Blanc, Marlborough, NZ 2018	11.00

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RED WINE GLASS

Decalogue Merlot, IGP Vicomte d'Aumelas 2018	8.00
Despacito Malbec	8.50
Eco Cabernet Sauvignon, Organic, Central Valley, Chile, 2018	8.50
Tor Del Colle Montepulciano d'Abruzzo Riserva 2017	9.00
Primitivo 'Neprica' Tormaresca, Puglia, Italy, 2017	9.00
Domaine Les Yeuses Syrah Les Epices 2017	10.00
Rialto Prosecco	8.00
Les Petit Gascoun Rose	9.00

COCKTAILS

Berry Spritz	12.00
Pink Gin, Chambord and Grenadine topped with Prosecco	
Aperol Spritz	11.00
Aperol and Prosecco topped with soda water	
Sidecar	12.00
Martell, Cointreau and fresh lemon	
Cosmopolitan	11.00
Smirnoff, Cointreau, lime and cranberry juice	
Long Island Iced Tea	12.50
Smirnoff, Dingle Gin, Bacardi, Espelon Tequila, Cointreau and fresh lime topped with Coca Cola	
Lynchburg	11.00
Jack Daniels, fresh lemon juice, sugar syrup topped with Sprite	
Mai Tai	11.50
Bacardi, Cointreau, Sailor Gerry's Rum, Almond Syrup, fresh lime and pineapple juice	

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CLASSIC COCKTAILS

Old Fashioned	10.50
Bourbon/Whiskey, dark sugar syrup, angostura bitters	
Whiskey/Amaretto Sour	10.50
Whiskey, Disaronno, fresh lime, sugar syrup and egg white	
Manhattan	11.00
Whiskey/Bourbon, sweet vermouth and angostura bitters	
Negroni	10.50
Dingle Gin, Campari and sweet vermouth	
Moscow Mule	11.00
Vodka, fresh lime, topped with Ginger Beer	
Mojito	11.00
Bacardi, fresh lime, sugar syrup, mint leaves and topped with soda	
Tom Collins	10.50
Dingle, fresh Lemon and Sugar Syrup topped with Soda Water	

NON-ALCOHOLIC

Lemon & Lime Bitters	8.00
Fresh lemon, fresh lime, sugar syrup, angostura bitters topped with soda water	
Tropical Crush	8.00
Passion Fruit Puree, Fresh Lemon, Sugar Syrup, Muddled Orange topped with Soda Water	
Apple Mojito	8.00
Apple Juice, Fresh Lime, Sugar Syrup muddled with Mint and Lime	

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THE MARTINI CORNER

All Cocktails built in a shaker and expertly dispensed into a chilled Martini Glass

The French	11.00
Chambord Vodka and Fresh Pineapple Juice	
The Espresso	11.50
Vodka, Kahlua and freshly Ground Coffee	
The Vanilla	11.50
Absolute Vanilla, Kahlua and freshly ground coffee	
The Chocolate Orange	11.50
Vodka, Godiva Liqueur, Crème de Cacao, Cointreau and Freshly Ground Coffee	
The After Eight	11.50
Vodka, Crème de Menthe, chocolate syrup, Bailey's Irish Cream and Freshly Ground Coffee	
The Baileys	11.50
Vodka, Bailey's, Crème de Cacao and Freshly Ground Coffee	
The Rocher	11.50
Vodka, Frangelico Liqueur, Crème de Cacao, Irish Cream and Freshly Ground Coffee	