

TENTERS

GASTROPUB

SIGNATURE COCKTAILS

Tenters Old Fashioned	13.00	The Steeple	14.00
Teelings Small batch, Barry's Irish spiced tea syrup, Tenters bitters & Orange twist		Powers Gold Label, Dom Benedictine, Antica Formula & morello cherry bitters	
Blackpitts Spritz	12.00	The 40 Steps	12.00
Aperol, rhubarb & strawberry syrup, rhubarb bitters, orange bitters, bubbles & seasonal orange wedge		Absolut Mango, house vanilla syrup, passion fruit syrup, freshly squeezed lime juice, strawberry, earl grey & balsamic syrup & bubbles	
Le Fombella	14.00	The Quare Fella	13.00
Method & Madness Gin, Dom Benedictine, Yellow Chartreuse, Lillet Rose, Sauvignon blanc syrup & rosewater mist		Ban Irish Potin, Chambord, Mozart white chocolate, half 'n' half, white chocolate shavings & shortbread biscuit crumb	
Georgie's Revenge	13.00	130 Thomas Street	14.00
Olmecca Responsado Tequila, freshly squeezed lime juice, honey syrup, Lillet Rose, grapefruit bitters, elderflower and rosehip foam & slapped mint sprig		Bacardi Ocho 8yo, Antica, house coffee liqueur, Frangelico, dash of Absinthe & star anis	
The Bull Ring	13.00	Taking Liberties	12.00
Jameson Caskmates Stout Edition, Leann Folainn stout reduction, Dubliner honeycomb liqueur, milk, cream, a whole egg & freshly grated nutmeg		Olmecca Altos Reserve, Rosso, Caramel liqueur, pineapple juice & Aromatic bitters	
Foleys Elixir	12.00	Leo and Sloe	12.00
Bloom Gin, freshly squeezed lime juice, house dark cacao nib honey syrup, orange oils, equal dashes of Green Chartreuse, Mozart Dark & orange bitters		Beefeater 24, Plymouth Sloe gin, hibiscus, Lillet Rose, freshly squeezed lemon juice & soda	
Janey Mac!	12.00	Tenters Milk Punch	13.00
Hendricks gin, Aperol, St. Germain Elderflower, freshly squeezed lime juice, watermelon syrup & fresh cucumber		Powers Gold Label, Havana 3yo, Citrus, Dairy, Manzanilla Sherry, Oleo Saccharum, Spiced tea syrup, Barrys green tea & Berry bitters	
The Earl	12.00	Betty's Thin Lizzy	14.00
Liberties Oak Devil, Barry's spiced tea syrup, Earl Grey tea, orange bitters, freshly squeezed lemon juice & whites		Montelobos mescal infused with red, green and yellow peppers, jalapeño and sundried chilli, Cointreau, lime juice, agave syrup in a glass rimmed with pink peppercorn, celery salt & sugar	
The 7 Year Itch	13.00	Barrel Aged Cocktail	14.00
Havana 7-year-old Rum, Dom Benedictine, house blood orange syrup, freshly squeezed lime juice & sage leaves		Aged over 28 days and ready for your tasting, ask your server for this months tipple	

