

## Irish Gin & Whiskey

Ask your server for our extensive range of gins & whiskeys available



## Dunsilly Cocktails 9.50

### FLAVOURED DAIQUIRI

White rum, sugar syrup, lime juice, flavoured liqueur, and fresh fruit

### MOJITO

Rum, lime juice, mint, soda water

### BRAMBLE

Gin, lemon juice, crème de mure

### FRENCH MARTINI

Vodka, chambord, lime juice, pineapple juice

### WHISKEY SOUR

Bourbon, sugar syrup, vegan egg white, angostura bitters

### COSMOPOLITAN

Vodka, orange liqueur, lime juice, cranberry juice

### MARGARITA

Tequila, orange liqueur, lime juice. Frozen or on the rocks

### LONG ISLAND ICED TEA

Gin, tequila, vodka, orange liqueur, rum, lemon juice, coca cola

### ESPRESSO MARTINI

Vodka, shot of espresso, coffee liqueur

*Cocktail of the Month* Please ask your server

At DunsillyHotel we work hard with our suppliers to make sure we are as sustainable as possible from origin to the table. We have been working with Findlater & Co to offer a range of sustainable and organic wines where growers have taken the extra steps to help the environment for us all.

Please look out for (S) or (O) on the wine lists for these options.

This ties into our overall sustainability policy of McKeever Hotels, which can be found at [mckeeverhotels.com](http://mckeeverhotels.com)



# Drinks Menu



Leave us a review and let us know how your visit went today!

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McKEEVER  
HOTELS

A member of McKeever Hotel Group [www.mckeeverhotelgroup.com](http://www.mckeeverhotelgroup.com)

[www.dunsillyhotel.com](http://www.dunsillyhotel.com)

Dunsilly Hotel  
*The Meeting Point.*

Where families celebrate,  
where friends gather  
and where business gets done



## WHITE WINE

### Rawson Private Release Chardonnay <sup>GF</sup>

Australia

Aromas of melon on the nose, with white peach and citrus hints. The palate has good intensity of tropical fruit with white peach, passionfruit and lemon, resulting in a long clean finish.

Food Pairing Recommendations:



175ml **6.95**

250ml **8.95**

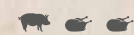
BTL **24.95**

### Villa Del Lago Pinot Grigio <sup>GF</sup>

Italy

Refreshingly dry with nicely rounded citrus flavours. Modern and easy to drink.

Food Pairing Recommendations:



175ml **6.95**

250ml **8.95**

BTL **24.95**

### Tocornal Sauvignon Blanc <sup>GF S</sup>

Chile

Intense yellow and green hues with aromas of citrus fruits and flower notes.

Food Pairing Recommendations:



175ml **6.95**

250ml **8.95**

BTL **24.95**

### Marlborough Sun Sauvignon Blanc <sup>GF</sup>

New Zealand

A subtle Sauvignon from the famous Marlborough Region with delicious, clean, green apple fruits and a snappy dry finish.

Food Pairing Recommendations:



175ml **7.95**

250ml **9.95**

BTL **28.95**

### Lopez de Haro Blanco Rioja <sup>GF S VF</sup>

Spain

A greenish yellow colour with golden hues and pearly shades. Fruity wine that blends hints of wild bush flowers and apples. It has a delicate taste, but with structure.

Food Pairing Recommendations:



BTL **28.95**



## RED WINE

### Rawson Private Release Shiraz Cab <sup>GF</sup>

Australia

Deep red colour, the nose is reminiscent of blackberry and liquorice with a cracked pepper spice overtone. The palate is rich and rounded with soft tannins providing a lingering fruit-driven finish.

Food Pairing Recommendations:



175ml **6.95**

250ml **8.95**

BTL **24.95**

### Tocornal Merlo <sup>GF S</sup>

Chile

Deep colour mixed with fruit flavours of plums and notes of tobacco on the finish.

Food Pairing Recommendations:



175ml **6.95**

250ml **8.95**

BTL **24.95**

### Tocornal Cabernet Sauvignon <sup>GF S</sup>

Chile

A wonderful deep colour with aromas of ripe fruit, spices and chocolate.

Food Pairing Recommendations:



175ml **6.95**

250ml **8.95**

BTL **24.95**

### Andean Vineyards Reserve Malbec <sup>GF VF</sup>

Argentina

Grown at high altitude, purity of the air and cooler night time temperatures allows the grapes to relax after the heat of the day producing deep colour with berry fruits with vanilla and cherry finish.

Food Pairing Recommendations:



175ml **7.95**

250ml **9.95**

BTL **28.95**

### Lopez De Haro Crianza Rioja <sup>GF S VF</sup>

Spain

A nicely balanced wine with ripe black fruits, and some sweet tarry tones. The palate is well judged with dense fruit, firm tannins, and some spicy oak

Food Pairing Recommendations:



BTL **28.95**



## SPARKLING



### Teresa Rizzi Prosecco 20cl Snipe <sup>GF VF</sup>

Italy

Slightly sweet with a velvety taste. Intense green apple and wisteria flower aromas, with a fresh fruity and well-balanced palate. Ripe and rounded aromas, with sun-blessed peach and tropical fruits.

Food Pairing Recommendations:



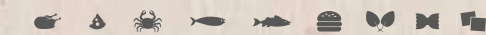
BTL **9.50**

### Prosecco Conti D'Arco <sup>GF VF</sup>

Italy

This stylish, lively Prosecco has fine bubbles, a fruity intense bouquet and a delicious almond finish.

Food Pairing Recommendations:



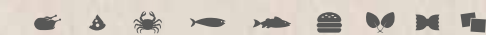
BTL **28.95**

### Lanson Black Label France <sup>GF VF</sup>

France

Classic, vibrant champagne with Granny Smith apple freshness and a long toasty biscuity finish.

Food Pairing Recommendations:



BTL **70.00**

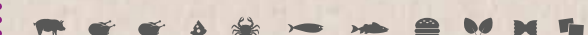
## ROSE

### Black Rock White Zinfandel <sup>GF</sup>

New Zealand

A lively, fruity Rosé wine with aromas of red summer fruits and an attractive crisp sweetness on the palate.

Food Pairing Recommendations:



175ml **6.95**

250ml **8.95**

BTL **24.95**

## Pairing Recommendation Key



## Liqueur Coffee 6.95

Fresh Hot Coffee, Brown Sugar topped with Thick Whipped Cream



Irish	Whiskey
Royale	Brandy
Calypso	Tia Maria
Caribbean	Dark Rum
French	Grand Marnier
Italian	Amaretto