

# THE ALEX

REST · RELAX · ROAM



## COCKTAILS

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### **THE ALEX 11.00**

For the discerning Gin drinker. This cocktail combines Martin Millers gin, Elderflower Liqueur, Creme de Peche, a splash of lime juice and simple syrup, shaken with basil and mint, then served on the rocks. Our take on a Tom Collins but with a modern fruity twist.

### **Old Fashioned 10.50**

It might be called an Old Fashioned but it is definitely in fashion. Combining Woodford Reserve, Orange Bitters and a drop of cherry juice to sweeten it up a bit. Make that a *Nouveau à la Mode!*

### **Woodford Sour 10.50**

A smooth combination of citrus and a sweet smokey taste. Woodford Reserve Bourbon and our homemade sour mix shaken with lime and simple syrup then strained over ice.

### **Cosmopolitan 10.00**

Sex and the City in the Heart of Dublin using Absolut Vodka, Cointreau, Lime juice and a little simple syrup to sweeten things up!

### **Margarita 9.50**

A classic made with Jose Cuervo Gold Tequila, Cointreau, simple syrup and fresh lime juice. The question here really is to salt or not to salt?

### **Bellini 10.00**

Deliciously sparkling with rich peach flavour, this is made with Prosecco, peach schnapps and fresh peach puree. Perfect before a meal.

### **Espresso Martini Twist 11.50**

A blend of Baileys, Cointreau, Creme de Cacao, Kahlua and shot of coffee. Shaken to perfection, then garnished with a flamed orange zest.

### **Daiquiri 10.50**

Our take on the classic Daiquiri. Made with Diplomatico sipping rum, fresh lime juice, brown cane sugar and garnished with a lime wheel. A perfect choice for Rum Lovers.

### **Martini 12.00**

Martini you say? Tell us how'd you like it: shaken, stirred, dirty. We'll make this classic however you like it!

### **Anything Else?**

If you fancy something that's not on the menu just ask! We'll be happy to shake up something special.

Share your cocktail moment with us

 [#thealex dublin](https://www.instagram.com/thealex dublin)