

THE IVY

BELFAST BRASSERIE



Discover our curated menu, showcasing a selection of some of the finest distilleries and producers in the region. Choose from exclusive cocktails expertly made by our resident mixologists to craft beers from local, small batch breweries, available at

The Ivy Belfast

COCKTAIL

The Cranberries	12.50
Copeland Smugglers Reserve Rum, Goslings Black Seal Rum, grenadine, cranberry, lime, pineapple, bittes	
Sláinte Mhaith	13.50
Copeland Smugglers Reserve Rum, Aluna Coconut, Amaretto, Lime, Coconut, Angostura	
Belfast 82	13.50
Copeland Rhuberry Gin, Lemon, Sugar, Blackberry, Prosecco	
Boatyard Winter Spritz	12.50
Boatyard Double Gin, cranberry, cinnamon roll syrup, elderflower cordial, citric blend, soda water, prosecco	
Amber Bloom	12.50
Copeland Irish Gin, Cointreau, The Ivy Vermouth, honey, lemon, orange bitters	

LOCAL BEERS

Donegal Lager, Kinnegar Brewery	6.00
Donegal, 4.5% abv, 440ml	
<i>Classic, crisp, light and refreshing helles style lager with a aromatic blend of European noble hops, delicious</i>	
Kinnegar Seasonal Special, Kinnegar Brewery	6.50
Donegal 440ml	
<i>A rotating selection of seasonal special beers from our friends at Kinnegar, ask your server what we are currently stocking</i>	
Camper Session IPA, Boundary Brewery	6.50
Belfast, 4.8% abv, 440ml	
<i>Inspired by the west coast of America, bitter and herbal with aromatic layers of tangerine, grapefruit and marmalade</i>	
Boundary Seasonal Special, Boundary Brewery	6.90
Belfast 440ml	
<i>A rotating selection of seasonal special beers from our friends at Boundary, ask your server what we are currently stocking</i>	

LOCAL SPIRITS

Copeland Single Grain	10.00
Copeland Smugglers Reserve Rum	8.00
Dunville's Three Crowns Whiskey	10.00
Copeland Irish Gin	8.00
McConnell's 5 yo Irish Whiskey	11.00
McConnell's 5 yo Sherry Cask Finish Whiskey	11.00
McConnell's 5 yo Cognac Cask Whiskey	11.00



SEASONAL CLASSIC COCKTAILS



The Ivy Martini 15.00
Tanqueray 10, Aker English Dry Aperitif, Lemon, Pickles
Savoury - Zesty - Botanical

Salted Caramel Espresso Martini 12.00
Ketel One, Kahlua, salted caramel, espresso, chocolate
Indulgent - Sweet - Rich
(Upgrade Vodka to Grey Goose +£1.50)

Champagne & Pear Mojito 12.50
Ron Santiago De Cuba 8 year, Double Jus, pear, mint,
citric blend, Champagne
Smooth - Comforting - Refreshing

Madeleine Irish Coffee 12.00
Jameson, madeleine, coffee, cream, nutmeg
Warming - Delicate - Buttery

Bloody Mary 10.00
Ketel One, Vegan spice mix, Tomato juice, Lemon, Gherkin, Tajin
Full - Hot - Savoury
(Upgrade Vodka to Grey Goose +£1.50)

Ginger & Honey Sour 14.00
Johnnie Walker Black Ruby, Kaveri Ginger, Beesou honey,
hot honey, lemon, malbec
Warming - Sharp - Caramel

The Ivy Iced Tea 10.00
Hendricks & peach cordial topped with our in-house iced tea blend
of Earl Grey, Breakfast, and Jasmine tea, Fever-Tree Tonic
Fruity - Balanced - Herbal

Hot Honey Margarita 12.50
Casamigos Blanco, lime, hot honey, tajin
Heat - Sharp - Morish

The North Star 13.00
Ketel One, Aperol, Spiced berries, Passion fruit, Pineapple,
Lime, Champagne
Fruity - Zesty - Tropical

Rhubarb & Strawberry Bellini 11.00
Strawberry, Rhubarb bitters, Prosecco
Spring - Effervescent - Fruity

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Champagne and Traditional method 125ml.

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CONTEMPORARY COCKTAILS



Chocolate & Orange Martini	13.00
Belvedere, Grand Marnier, Rubis Chocolate Wine, Dark Chocolate Sauce, Popcorn Syrup, Double Cream <i>Indulgent - Rich - Morish</i>	
Raspberry à la Crème Martini	12.00
Tanqueray, Raspberries, Lemon, Cheesecake Syrup <i>Indulgent - Fresh - Sweet</i>	

LUXURY SERVES

Johnnie Walker Blue Old Fashioned	35.00
A large measure of Johnnie Walker Blue with a touch of sugar and bitter's stirred down over ice.	
1942 Margarita	40.00
A large measure of Don Julio 1942 stirred with a dash of lime, honey syrup and a hint of floral Elderflower	

SPRITZ

Aperol Spritz	11.00
Aperol, Orange, Fever-Tree Soda, Prosecco <i>Classic - Aperitivo - Fresh</i>	
Hugo Spritz	12.00
St Germain, Mint, Fever-Tree Soda, Prosecco <i>Effervescence - Elderflower - Light</i>	
Pomelle Spritz	14.00
Pomelle Aperitif, Fever-Tree Soda, Prosecco	

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GIN & TONICS



Tanqueray Fever-Tree Light Tonic, Lime	11.50
Sipsmith Fever-Tree Light Tonic, Lime	11.50
The Botanist Fever-Tree Mediterranean Tonic, Grapefruit, Rosemary	11.50
Roku Fever-Tree Indian Tonic, Ginger	11.50
Jawbox Export Fever-Tree Ginger Ale, lime	13.00
Copeland Irish Fever-Tree Mediterranean Tonic, grapefruit, rosemary	13.00
Copeland Rhuberry Fever-Tree Rhubarb & Raspberry Tonic, raspberry, lime	13.00
Boatyard Double Fever-Tree Indian Tonic, lemon, rosemary	13.00
Drumshanbo Gunpowder Fever-Tree Indian Tonic, grapefruit	13.00
Drumshanbo Brazilian Pineapple Fever-Tree Light Tonic, lime	13.00

BEERS

Draught Guinness , Ireland, 4.2% abv, Pint	6.50
The Ivy Craft Lager , England, 4.5% abv, 330ml <i>Brewed for The Ivy by Coalition Brewing Co, a homage to British and European lager traditions. Perfumed aromas, a creamy mouthfeel and a crisp finish.</i>	5.95
Maison Sassy Brut , Normandy, France, 5.2% abv, 330ml <i>Lightly sparkling, with aromas of apple and leather, both dry and fruity</i>	6.50
Lucky Saint , Germany, 0.5% abv, 330ml <i>Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol</i>	6.00
Lucky Saint Hazy IPA , Germany, 0.5% abv, 330ml <i>Juicy and hazy with notes of tropical and stone fruits, brewed with Pale Malts and New World Hops</i>	6.00

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SPARKLING



	125ml
Wild Idol, Naturally Alcohol Free Sparkling White, <i>Rheinhessen, Germany, NV</i>	8.50
Prosecco, Canal Grando, <i>Veneto, Italy</i>	8.50
The Ivy Guest Champagne, <i>Champagne, France</i>	14.00

WHITE

	175ml
Pinot Grigio, Novità, <i>Emilia-Romagna, Italy</i>	8.50
Chenin Blanc, Wild Garden, <i>Western Cape, South Africa</i>	9.50
Verdejo, Uclés, <i>Castilla, Spain</i>	10.00
Soave, La Collina dei Ciliegi, <i>Veneto, Italy</i>	11.00
Vinho Verde, Leme, <i>Vinho Verde, Portugal</i>	12.00
Sauvignon Blanc, Te Muna, Craggy Range <i>Martinborough, New Zealand</i>	14.50

ROSÉ

	175ml
Cintila Rosé, <i>Península de Setúbal, Portugal</i>	8.50
Pinot Grigio Blush, Sacchetto, <i>Veneto, Italy</i>	9.50
The Ivy Rosé de Provence, <i>Côtes de Provence, France</i>	14.00

RED

	175ml
Monastrell-Tempranillo, Campules ‘El Moreno’ Bodegas la Purisima, <i>La Mancha, Spain</i>	8.50
Sangiovese, Sollazzo Rosso d’Italia, <i>Umbria, Italy</i>	9.00
Merlot, <i>Terre du Soleil, France</i>	10.00
Primitivo ‘Pu’, San Marzano, <i>Salento, Italy</i>	11.50
Côtes du Rhône, The Mustache, Saint Cosme, <i>Southern Rhône, France</i>	13.00
Rioja ‘Corriente’ Telmo Rodriguez, <i>Rioja, Spain</i>	15.00

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NON-ALCOHOLIC COCKTAILS



Crodino Spritz 7.00
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing,
and bittersweet

Rhubarb & Raspberry Fizz 8.50
Tanqueray 0%, rhubarb & rosehip, vanilla, raspberry,
Fever-Tree Soda Water

Angelic Amaretti Sour 8.50
Lyre's Amaretti, Lemon, Apricot

Southside Lemonade 8.00
Seedlip Garden 108, citric blend, mint, elderflower,
Fever-Tree Soda Water

Virgin Rossini 6.00
Strawberry purée, Fever-Tree White Grape & Apricot Soda

Blood Orange Spritz 8.50
Lyre's Italian Orange, Elderflower, Fever-Tree Blood Orange Soda

Peach Iced Tea 6.00
Peach syrup, citric blend topped with our in-house Iced tea
blend of Earl Grey, Breakfast, and Jasmine Tea
Fruity - Balanced - Herbal

Wild Pear Mojito 7.50
Mint, Pear, citric topped with Wild Idol naturally alcohol free
sparkling wine

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SOFT DRINKS



Choice of fresh juices	3.95
Orange, Apple, Grapefruit	
Luscombe Drinks	5.00
Sicilian Lemonade or Raspberry Crush	
Fever-Tree Sparkling Cloudy British Apple	4.50
Trip CBD Infused Basil & Lemon	6.25
Diet Coke, Coke Zero	3.50
Coca Cola	3.75
Still mineral water	5.00
Sparkling mineral water	5.00

TEA

The Ivy 1917 Breakfast Blend	3.95
Intense, Bold, Rich	
The Ivy Afternoon Tea Blend	3.95
Mellow, Elegant, Refreshing	
Ceylon, Earl Grey, Darjeeling	3.95
Sencha, Jasmine Pearls	4.50
Fresh Mint, Camomile, Peppermint, Verbena	3.95
Rosebud, Oolong	5.75

COFFEE

Pot of Coffee and Cream	4.75
Cappuccino, Latte, Americano, Flat White, Espresso, Macchiato	4.25
Hot Chocolate Dark / Milk / White	4.75
Hot Chocolate Pistachio / Pumpkin Spiced / Cookie Dough	4.95
Vanilla Shakerato	5.25
Espresso shaken with ice, served in a martini glass	
Lychee Matcha Latte	4.95
Hibiscus Matcha Latte	4.95
Vanilla Tumeric Latte	4.95
Mini Chocolate Truffles	4.95
With a liquid salted caramel centre	

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VODKA



Ketel One	6.50
Ketel One Citroen	6.50
Haku Japanese Craft	6.50
Tito's	6.50
Absolut Elyx	6.75
Cîroc	7.00
Ramsbury Single Estate	7.00
Belvedere	7.25
Belvedere Pear & Ginger Infusion	7.25
Pod. Pea Vodka	7.50
Grey Goose	7.50
Grey Goose Essences Watermelon & Basil	7.50
Stolichnaya Elit	8.50

RUM

Santiago De Cuba Carta Blanca	6.50
Santiago De Cuba Añejo	6.50
Aluna Coconut	6.50
Bacardí Carta Blanca	6.50
Havana Club Cuban Spiced	6.50
Havana Club 7 year	6.75
Gosling's Black Seal	6.75
Appleton 8 year	6.75
Bacardí 8 year	6.75
La Hechicera Reserva Familiar	8.50
Havana Club Selección des Maestros	8.50
Brugal 1888	8.50
Eminente Reserva 7 year	9.00
Zacapa Centenario 23	9.50
Zacapa XO	12.50

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IRISH BLENDED WHISKEY



Jameson	6.50
Bushmills Original	6.50
Black Bush	6.50
Tullamore Dew	6.50
Roe & Co	6.50
Jameson Black Barrel	7.00
Titanic Distillers	7.00
Midleton Very Rare	35.00

IRISH SINGLE POT WHISKEY

Sexton	6.50
Bushmills 10 year	7.50
Teeling	9.00
Green Spot	9.00
Redbreast 12 year	9.00
Bushmills 16 year	15.00
Redbreast 15 year	15.00
Yellow Spot 12 year	17.00
Bushmills 21 year	35.00
Redbreast 21 year	38.00

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label	6.50
Chivas Regal XV 15 year	8.50
Chivas Regal 18 year	10.00
Johnnie Walker Blue Label	24.00

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SINGLE MALT SCOTCH WHISKY



The original whisky of Scotland is “malt whisky” made only from malted barley in two, occasionally three, copper pot stills. “Single Malt Whisky” is the product of an individual distillery. Our range showcases the wide and varied styles of single malt scotch with smoke driven peated whiskies, to lighter more fruit driven styles from the Highland and Speyside distilleries.

Glenmorangie The Original 10 year	7.50
Singleton 12 year	7.50
Bowmore 12 year	7.50
Highland Park 12 year	7.50
Auchentoshan Three Wood	8.50
Ardbeg 10 year	8.50
Laphroaig 10 year	8.50
Dalwhinnie 15 year	8.00
Talisker 10 year	9.00
Oban 14 year	10.00
Macallan Double Cask 12 year	11.00
The Glenlivet 15 year	12.00
Aberlour A'Bunadh Batch 61	14.00
Glenmorangie Signet	18.00
Macallan Rare Cask	38.00

BOURBON & AMERICAN WHISKEY

Our selection from America includes labels such as Maker's Mark made from at least 51% corn grain. This imparts sweetness to the whiskey which is aged in charred American oak barrels for colour and extra flavours of caramel and vanilla.

Jack Daniel's	6.50
Bulleit Rye	6.50
Bulleit 10 year	7.00
Rittenhouse Rye	7.00
Maker's Mark	7.00
Woodford Reserve	7.00
Maker's Mark 46	7.50
WhistlePig Piggyback 6 year Rye	8.00
Rabbit Hole Boxergrail	8.00
WhistlePig 10 year Rye	14.00



GIN



Tanqueray	6.50
Beefeater 24	6.50
Bombay Sapphire	6.50
The Botanist Islay Dry	6.50
Sipsmith	6.50
Roku	6.50
Malfy con Limone	6.50
Malfy con Arancia	6.50
Malfy Gin Rosa Pink Grapefruit	6.50
Plymouth Original	6.50
Cygnnet Welsh Dry Gin	6.50
Plymouth Navy Strength	6.50
Ramsbury Single Estate	7.00
Tanqueray 10	7.00
Hendrick's	7.00
Bombay Sapphire Premier Cru Murcian Lemon	7.00
Gin Mare	7.50
Silent Pool	7.50
Chase GB	7.50
Cotswolds Dry	7.50
Cygnnet 22	7.50
KiNoBi	8.50
Monkey 47	9.00
Monkey 47 Sloe	9.00
Monkey 47 Barrel Cut	10.00

CALVADOS

Dupont VSOP Pays d'Auge	8.50
Camut 6 year Pays d'Auge	9.50
Camut 12 year Pays d'Auge	12.50

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TEQUILA & MEZCAL



Casamigos Blanco	6.50
Cazcabel Coffee Tequila	6.50
Cazcabel Honey Tequila	6.50
Casamigos Reposado	6.50
Mezcal Verde	7.00
Volcan De Mi Tierre Blanco	7.00
Ojo de Dios	7.00
Ojo de Dios Hibiscus	7.00
Casamigos Anejo	8.00
Patrón Silver	9.00
Don Julio Reposado	9.50
Volcan De Mi Tierre Cristalino	9.50
Patrón Reposado	9.50
Casamigos Mezcal Joven	9.50
Avión Silver	10.00
Don Julio Añejo	10.00
Patrón Añejo	11.00
Lost Explorer Espadin Mezcal	13.00
Volcan De Mi Tierra X.A	28.00
Don Julio 1942	28.00
Patrón Gran Platinum	45.00

COGNAC & ARMAGNAC

Clos Martin VSOP 8 year, Folle Blanche	7.50
Remy Martin VSOP	7.50
Courvoisier VSOP	7.50
Hennessy VS	8.00
Maxime Trijol VSOP	9.00
Remy Martin 1738 Accord Royal	9.00
Leyrat XO Vieille Reserve	15.00
Martell Cordon Bleu	16.00
Courvoisier XO	18.00
Hennessy XO	19.00
Ragnaud Sabourin No. 35 Fontvieille	22.00

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