

Discover our curated menu, showcasing a selection of some of the finest distilleries and suppliers in the region. Choose from cocktails expertly made by our resident mixologists to craft beers from local, small batch breweries, available exclusively at **The Ivy Dawson Street**

COCKTAILS

Dawson Club	16.00
Rhubarb Gin, blackcurrant, Noilly Prat, lemon, foamer	
119.5 Martini	15.00
Absolut Vodka, coffee liqueur, Guinness tincture, oat milk	
Trinity 75	15.00
Gunpowder Irish Gin, lemon, Champagne	

LOCAL BEERS

Blue Ghosts, Pilsner/Lager, Whiplash	6.50
<i>Dublin 5.2% abv, 330ml</i>	
Beautifully bright, hop laden crispy lager with Saaz and Hersbrucker Hops.	
Body Riddle Pale Ale, Whiplash	7.00
<i>Dublin 4.5% abv, 330ml</i>	
A fresh and balanced Pale Ale with Galaxy and Ekuanot hops, a nose of lemon rind, passionfruit and pine notes.	
Another Light West Coast IPA, Whiplash	7.50
<i>Dublin, 6.3% abv, 330ml</i>	
An aromatic, powerful and golden IPA with piney and resinous aromas, a complex American hop blend, Floral notes and a crisp bitterness.	

LOCAL SPIRITS

Ha'penny Dublin Dry Gin	8.00
Istil 38 Pot Still Vodka	8.50
Istil 38 Pink Berry Vodka	8.50
Mil Irish Gin	9.00
Drumshanbo Gunpowder Irish Gin	10.00
Dingle Gin	10.50
Blood Monkey Irish Gin	12.00
Blood Monkey Spiced Gin	12.00
An Dulaman Gin	12.50

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Champagne and Traditional method 125ml.*

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SEASONAL CLASSICS



Salted Caramel Espresso Martini	16.00
A classic Espresso Martini made with Absolut Vodka, coffee liqueur and freshly pulled Espresso. Sweetened with salted caramel	
<i>Indulgent - Sweet - Rich</i>	
The Ivy Martini	18.00
Tanqueray No. Ten, Noilly Prat, lemon	
<i>Aperitif - classic - strong</i>	
Devil Margarita	16.00
1800 Blanco Tequila, lime, peach, Malbec	
<i>Warm - Sharp - Spicy</i>	
Champagne Mojito	18.00
Havana 3yr, citric blend, peach, mint, Champagne	
<i>Fresh - Clean - Effervescent</i>	
Cherry Cosmo	14.00
Absolut, curaçao, lime, cranberry, cherry	
<i>Dry - Zesty - Sharp</i>	
Peach & Blackberry Bellini	13.00
Prosecco, blackberry & peach puree	
<i>Light - Effervescent - Spring</i>	
Bloody Mary	16.00
Absolut, homemade spice mix, tomato juice, lemon, gherkin, tajin	
<i>Full - Hot - Savoury</i>	
Smithfield Old Fashioned	18.00
Jameson Black Barrel, Guinness tincture, bitters, smoke	
<i>Complex - Warm - Rich</i>	
The North Star	17.00
Absolut, Aperol, lime, hibiscus, passion fruit, pineapple, Champagne	
<i>Zesty - Tropical - Fruity</i>	

SPRITZ

Aperol Spritz	15.00
Aperol, Prosecco, Fever-Tree Soda, orange	
<i>Aperitivo - Fresh - Classic</i>	
Lychee & Rose Spritz	15.00
Lillet Rosé, lychee, raspberries, Prosecco, Fever-Tree Soda	
<i>Floral - Light - Fresh</i>	
Hugo Spritz	18.00
St Germain, mint, Fever-Tree Soda, Prosecco	
<i>Elderflower - Light - Spring</i>	

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GIN & TONICS



Ivy Special G&T Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	16.50
Mil Gin Fever-Tree Indian Tonic, rosemary, basil	16.50
Glendalough Fever-Tree Indian Tonic, orange	14.50
Dingle Gin Fever-Tree Mediterranean Tonic, orange	15.00
Blood Monkey Spice G&B Fever-Tree Ginger Beer, lime	16.50
Plymouth Fever-Tree Elderflower Tonic, lemon	15.50
Monkey 47 Fever-Tree Light Tonic, lemon zest	20.50
Beefeater Pink Fever-Tree Elderflower Tonic, berries, mint	14.50
Tanqueray 10 Fever-Tree Indian Tonic, grapefruit	14.50
Malfy Arancia Fever-Tree Indian Tonic, cucumber	14.50
Hendricks Fever-Tree Light Tonic, orange slice	15.00

BEER & CIDER

Draught Guinness, Ireland, 4.2% abv, Pint Originating from the brewery of Arthur Guinness at St. James's Gate, Dublin, Ireland. Smoothly balanced with bitter, sweet, flavours of roasted coffee and chocolate.	7.50
Peroni, Nastro Azzurro, Italy, 5.1% abv, 330ml Modern Italian lager with a pale golden, crisp and refreshing beer, with a delicate balance of bitterness, citrus and aromatic notes and a fast, clean finish	7.00
Pilsner Urquell, Czech Republic, 4.4% abv, 330ml Pilsner Urquell's signature flavour balances the sweetness from triple-decocted malt and the bitterness from Saaz hops. The thick head of dense, wet foam adds smoothness and seals in flavour and aroma	7.00
Heineken 0.0, Netherlands, 0.0%, 330ml Alcohol free lager with floral hoppy notes and a pleasantly sweet flavour that is slightly bitter	6.50
Stonewell Dry Irish Craft Cider, Ireland, 5.5% abv, 500ml A classic premium Irish cider that draws on the tannic bittersweet heritage of Dabinett & Michelin apple varieties grown in Laois and Waterford orchards	10.00

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COOLERS & NON-ALCOHOLIC COCKTAILS



Peach Iced Tea	8.50
Earl Grey, Breakfast & Jasmine tea blend, peach, citric blend	
Blood Orange Spritz	8.00
Tanqueray 0%, blood orange, Fever-Tree Elderflower Tonic	
Lavender Highball	8.00
Tanqueray 0%, lavender, citric blend, Fever-Tree Light Tonic	
Elderflower Garden	11.00
Tanqueray 0% with elderflower cordial, Cucumber, Fever-Tree Elderflower Tonic	
The Ivy Homemade Ginger Beer	8.00
Freshly pressed ginger juice, lemon, agave, Fever-Tree Soda	

SOFT DRINKS

Choice from a selection of juices	4.50
Coca-Cola	5.00
Coke Zero & Diet Coke	4.75
Fever-Tree Soft Drinks	5.00
Range of Tonics, Ginger Beer, Ginger Ale, Lemonade	
Green Juice	6.50
Avocado, Mint, Celery, Spinach, Apple, Parsley	
Tipperary W.B. Yeats Still Mineral Water 750ml	5.75
Tipperary W.B. Yeats Sparkling Mineral Water 750ml	5.75

TEA

The Ivy 1917 Breakfast Blend	4.50
Intense and rich	
The Ivy Afternoon Tea Blend	4.50
Mellow, elegant, refreshing	
Ceylon, Earl Grey, Darjeeling	4.50
Sencha, Jasmine Pearls	4.75
Fresh Mint, Camomile, Peppermint, Verbena	4.50
Rosebud, Oolong	6.00

COFFEE

Pot of Coffee and Cream	5.00
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	4.75
Hot Chocolate	5.00
The Ivy Irish Coffee	14.50
Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee, double cream, and finished with nutmeg and Jameson-soaked cinnamon stick	
Vanilla Shakerato	5.25
Espresso shaken with ice, served in a martini glass	
Mini Chocolate Truffles	5.95
With a liquid salted caramel centre	

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SPARKLING



	<i>125ml</i>
Wild Idol, Naturally Alcohol Free Sparkling White, <i>Rheinhessen, Germany</i>	12.00
Prosecco, Bosco del Conte, Extra Dry, Veneto, Italy	13.00
The Ivy Guest Champagne, Champagne, France	21.00
Veuve Clicquot, Yellow Label, Champagne, France	26.00
Veuve Clicquot Rosé, Champagne, France	28.00

WHITE

	<i>175ml</i>
Trebbiano, Novità, Emilia-Romagna, Italy	11.00
Pinot Grigio, Riff, Alois Lageder, Veneto, Italy	12.00
Vermentino di Sardegna, Cala Reale, Sella & Mosca, <i>Sardinia, Italy</i>	14.00
Sauvignon Blanc, Te Muna, Craggy Range, <i>Martinborough, New Zealand</i>	15.00
Gavi, Michele Chiarlo, Piemonte, Italy	17.00
Chablis Le Finage, La Chablisienne, Burgundy, France	20.50

ROSÉ

	<i>175ml</i>
Pinot Grigio Blush, Novità, Veneto, Italy	11.00
Primitivo Rosé 'Tramari', San Marzano, Puglia, Italy	15.00
Whispering Angel, Château d'Esclans, <i>Côtes de Provence, France</i>	21.50

RED

	<i>175ml</i>
Merlot, Terre du Soleil, Pays d'Oc, France	11.00
Montepulciano d'Abruzzo, Vigneti Galassi, Abruzzo, Italy	12.50
Côtes du Rhône, The Moustache, Saint Cosme, <i>Southern Rhône, France</i>	13.50
Rioja, La Vendimia, Palacios Remondo, Rioja, Spain	15.00
Pinot Noir, Little Yering, Yering Station, Yarra Valley, Australia	17.00
Rioja Reserva, Viña Alberdi, La Rioja Alta S.A., Rioja, Spain	19.50

OLIVES & NUTS

Nori Tempura	6.95
Sesame, chilli and garlic vegan mayonnaise	
Salted Spanish Almonds	5.25
Roasted. With olive oil and lightly spiced	
Spiced Green Olives	5.95
Nocellara del Belice olives with chilli, coriander and chilli	

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RUM



Havana Club 3 year old	7.00
Havana Especial	8.00
Malibu	8.00
Havana Club 7 year old	8.50
Gosling Black Seal	8.50
The Kraken	8.50
Plantation Pineapple	8.50
Two Shores Golden Rum	12.00

TEQUILA & MEZCAL

1800 Blanco	10.00
Patron Blanco	12.00
Montelobos	12.00
Don Julio Añejo	13.50

COGNAC

Martell VS	9.00
Remy Martin VSOP	10.50
Martell XO	26.00
Remy Martin XO	28.00

ARMAGNAC

Delord Armagnac Napoleon	9.00
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VERMOUTH | APERITIF & DIGESTIF

Antica Formula	7.00
Aperol	7.00
Campari	7.00
Fernet-Branca	7.00
Lillet Blanc	7.00
Noilly Prat	7.00
Pernod	7.00
Pernod Absinthe	7.00
Ricard Pastis	7.00

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GIN



Beefeater	7.50
Cork Dry	7.50
Bombay Sapphire	7.50
Ha’Penny Dry	8.00
Tanqueray	8.00
Ha’Penny Rhubarb	8.50
Jawbox	9.00
Mil Irish	9.00
Plymouth Sloe Gin	9.00
Malfy Pink Grapefruit	9.50
Beefeater Pink	10.00
Glendalough Wild Botanical Irish	10.00
Malfy Arancia Blood Orange	10.00
Drumshanbo Gunpowder	10.00
Tanqueray No. Ten	10.00
Dingle	10.50
Hendrick’s	10.50
Plymouth	11.00
Blood Monkey	12.00
Blood Monkey Spiced	12.00
An Dulaman	12.50
Monkey 47	16.00

VODKA

Absolut Blue	7.50
Istil 38 Pot Still	8.50
Istil 38 Pink Berry	8.50
Istil 38 Vanilla	8.50
Ketel One	9.00
Absolut Elyx	11.00
Grey Goose	12.00
Belvedere	12.00
Stoli Elit	15.00

CALVADOS

A firm favourite at The Ivy, Calvados is a French, cider-based, spirit made almost exclusively in the Normandy region. Cider production uses a mix of sweet and sour apples and our range is rich, floral and complex. Our flamed apple tart uses this underrated spirit for a flambée and a measure of aged Calvados to sip is the perfect accompaniment.

Château du Breuil Calvados VSOP	8.00
Longueville House Irish Apple Brandy	8.00
Château du Breuil Calvados 20 Year Old XO	12.00

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SINGLE MALT SCOTCH



Talisker 10 year old, <i>Island</i>	12.00
Laphroaig 10 year old, <i>Island</i>	14.00
Oban 14 year old, <i>Highland</i>	14.00
Macallan rare cask, <i>Highland</i>	16.00

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label	10.00
Chivas Regal 12 year old	10.00
Johnnie Walker Blue Label	41.00

BOURBON & AMERICAN WHISKEY

Marker's Mark	10.00
Jack Daniel's	10.00
Bulleit Rye	10.00
Bulleit Bourbon	10.00
Woodford Reserve	11.00
Bulleit 10 year old	12.00

IRISH WHISKEY

Tullamore Dew Original	7.00
Powers Gold Label	7.50
Pearse Original	7.50
Jameson	8.00
Teeling Small Batch	8.50
Jameson Caskmates IPA Edition	9.00
Bushmills 10 year old	9.00
Jameson Caskmates Stout Edition	9.00
West Cork Glengarriff Series Peat Charred Cask	9.50
Roe & Coe	10.00
Pearse Founders Choice	10.50
Jameson IPA	11.00
Bushmills Original	12.00
Redbreast 12 year old	12.00
Jameson Black Barrel	12.00
Pearse Coopers Select	13.00
Pearse 5 year Single Cask	13.00
JJ Corry, The Gael	14.00
Redbreast Lustau	15.00
Green Spot	16.00
Yellow Spot	18.00
Redbreast 15 year old	18.50
Tullamore Dew 14 year old	22.00
Redbreast 21 year old	24.00

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