

First and foremost, welcome to Venu Brasserie & Bar. We know that there are many bars out there you could have chosen and we appreciate you coming here, whether it is your first time or you are one of our esteemed regulars. For that, thank you. Now on to the fun stuff!

As you will see in the following pages, we have broken the menu up into sections:

- First off, for those of you looking to celebrate or simply want something with a little bling, we offer our selection of sparkling drinks.
- Next, we present a selection of our own specially created libations. These cocktails are particular to Venu and, to be honest, we are quite proud of them!
- After that you will find a chosen few of some of the world's established and classic drinks. Obviously we can't put all of them in so we have just handpicked a few that we particularly enjoy. Along with those you will find a deviation on each that we have come up with. If you enjoy the original, we encourage you to try our version.
- From there you come to our choice of non-alcoholic cocktails, because, even though you may not be drinking, we believe you should still be able to join in.
- Finally, we present our beer and house wines. The wines shown here are just a small sample of our wine list, a full wine list is available with both wines by the glass and bottle.

Licensing World Magazine
Overall winner - Best Cocktail Bar 2010
Hospitality Ireland Magazine
Finalist - Best Cocktail Bar 2010
Licensing World Magazine
Finalist - Best Cocktail Bar 2009
Licensing World Magazine
Overall winner - Best Cocktail Bar 2008
Hospitality Ireland Magazine
Overall winner - Best Cocktail Bar 2006

SPARKLING DRINKS

€11

Champagne is a sparkling wine produced by inducing the in-bottle secondary fermentation of the wine to effect carbonation. It is produced exclusively within the Champagne region of France, from which it takes its name. The primary grapes used are Pinot Noir, Chardonnay and Pinot Meunier."

Thanks Wikipedia, but what does this mean to us? It means that bartenders have an incredibly versatile and unique ingredient with which to make some fantastic drinks. Sparkling wines easily lend themselves to celebrations and times when a little extra "sparkle" is deserved. Below you will find some of our favourite sparkling drinks, but if you can think of anything else you would like us to make then please do not hesitate in asking us

BELLINI

Cava with Peach Liqueur, Peach Puree and Peach Bitters

CHANEL No. 6

Prosecco with Chambord, Vodka and Pineapple Juice

PERSEPHONE

Prosecco with Bourbon, X-Rated Liqueur and Lemon Juice

MODEL STUDENT

Cava with Crème de Fraise, Orange Liqueur and Strawberry Puree

MAGNA CARTA

Prosecco with Tequila, Orange Liqueur and Lime Juice

BLUSHING BRIDE

Cava with Vanilla Vodka, Mint and Raspberry Puree

(SPARKLING DRINKS AVAILABLE WITH CHAMPAGNE FOR €14.50)

HOUSE SPECIALTIES

€9.90

LONG BASIL

Vodka, Lime Juice, Gomme Syrup, Angostura Bitters, Lemonade, Fresh Basil Leaves

VEN-SPRESSO

Vanilla Vodka, Illy Espresso Liqueur, Vanilla Liqueur, Gomme Syrup, Freshly Brewed Espresso

LOUISIANA JAM JAR

Southern Comfort, Lemon Juice, Apple Juice, Apricot Jam, Fresh Mint Leaves

RAY OF LIGHT

Sauvignon Blanc, Sweet Vermouth, Apricot Brandy, Peach Puree

DEVIL'S PICNIC

Gin, Midori, Amaretto, Lemon Juice

BLING CHERRY COSMO

Morello Cherry-Infused Vodka, Orange Liqueur, White Cranberry Juice, Lime Juice

BASTILLE DAY

Cognac, Sweet Vermouth, Lemon Juice, Maraschino Syrup

GUNPOWDER GIN

Gunpowder Tea-Infused Gin, Aperol, Lemon Juice, Gomme Syrup

TWISTED MULLATA

Vanilla-Infused Aged Rum, Patron XO Cafe, Lemon Juice, Gomme Syrup

HOUSE SPECIALTIES

€9.90

LINE ON THE HORIZON

Vodka, Spiced Rum, Amaretto, Passion Fruit Puree,
Cranberry Juice

GREENÍ-TÍNÍ

Vanilla-Infused Vodka, Sour Apple Liqueur, Green Apple Puree,
Lemon Juice, Vanilla Gomme Syrup

CHERRY AGAVE

Gold Tequila, Maraschino Liqueur, Lemon Juice, Gomme Syrup

HOW DO YOU DO THE VODOO THAT YOU DO

Spiced Rum, Aperol, Passion Fruit and Strawberry Puree, Lime
Juice

PEAR & RHUBARB CRUMBLE

Poire William Liqueur, White Rum, Pear and Rhubarb Purees,
Homemade Crumble Mix

WAKE-UP JUICE

Patron XO Café, Milk Chocolate Liqueur, Half-and-Half, Chocolate
Rim

MINT BERRY-TÍNÍ

Raspberry-Infused Vodka, Crème de Fraise, Strawberry Puree,
Mint Leaves

LEMON SORBET

Vanilla Vodka, Vanilla Liqueur, Lemon Juice, Gomme Syrup

PIRATEOLOGY

White Rum, Mango and Coconut Purees, Pomegranate Syrup

WHISKEY SOUR

€9.90

This true classic first appeared in a cocktail in THE original cocktail book: Jerry Thomas's - A Bartender's Guide. Although, it is claimed to have been the official drink of the 184-year-old Jefferson Literary and Debating Society, making it possibly the oldest cocktail out there.

ORIGINAL

Bourbon, Lemon Juice, Gomme Syrup, Egg White (Pasteurised)

KENTUCKY BLESSING

Bourbon, Grapefruit Juice, Honey Syrup

MARGARITA

€9.90

Reputedly created by Carlos “Danny” Herrera for actress Marjorie King around 1947. The story goes that she couldn’t drink any spirits except tequila so Danny combined it with Cointreau and lime juice and shook the hell out of it. He then added a salt rim to attract peoples attention and named it the Margarita (the Spanish equivalent to Marjorie).

ORIGINAL

Tequila, Orange Liqueur, Lime Juice

TRIPLE X

Tequila, X-Rated Fusion Liqueur, Lime Juice, Gomme Syrup

TOM COLLINS

€9.90

Tales of the naming of the Tom Collins vary as widely as the recipes, though there are two basic varieties.

1. Some believe that it was named after the alcohol used in its mixing, Old Tom Gin, which was a sweet gin popular at the turn of the 20th Century. This still leaves the 'Collins' part of the name open to question.

2. Others believe it was named after the clever bartender who invented it. Whichever, if either, is true, there is no consensus on exactly where or when the invention of the Tom Collins took place. A couple of stories refer to bartenders in the New York/New Jersey area, but San Francisco also believes itself to be the city of origin. The most common English story involves the head waiter from a hotel bar called Limmer's. Australia also lays claim to the drink's invention.

ORIGINAL

Gin, Lemon Juice, Sugar, Soda

ELDER FIZZ

Gin, Elderflower Liqueur, Lemon Juice, Gomme Syrup, Soda

BRAMBLE

€9.90

This cocktail was created in the mid-1980s by Dick Bradsell at Fred's Club in Soho, London. It's based on a Gin Fix with a blackberry liqueur float. Well that was easy!

ORIGINAL

Gin, Lemon Juice, Sugar, Crème de Mure

RUMBLE

Vanilla-Infused Aged Rum, Crème de Mure, Lemon Juice, Gomme Syrup, Fresh Basil

OLD FASHIONED

€9.90

The first alleged use of the specific name "Old Fashioned" was for a Bourbon cocktail in the 1880s, at the Pendennis Club, a gentlemen's club in Louisville, Kentucky. The recipe is said to have been invented by a bartender at that club, and popularized by a club member and bourbon distiller, Colonel James E. Pepper, who brought it to the Waldorf-Astoria Hotel bar in New York City.

ORIGINAL

Bourbon/Rye, Angostura Bitters, Sugar, Soda (on request)

REFASHIONED

Bourbon, Old Fashioned Bitters, Maple Syrup

SINGAPORE SLING

€9.90

It's fairly well documented and agreed on that the Singapore Sling was created by Ngiam Tong Boon at the Long Bar of the Raffles Hotel in Singapore, at some point between 1900 and 1915. It may have originally been called the Straits Sling, until the Singapore moniker caught on at some point during the 1920s or 1930s. Alternatively, other sources suggest the Straits Sling may have been the original drink that the Singapore Sling was derived from. As you would expect, the exact recipe for the drink is much disputed, with different recipes calling for different ratios and some including pineapple juice, others not.

ORIGINAL

Gin, Cherry Brandy, Orange Liqueur, Benedictine, Pineapple Juice, Lemon Juice, Angostura Bitters, Soda (Whew!)

SWING SLING

Gin, Orange Liqueur, Passion Fruit Puree, Lemon Juice, Pomegranate

MINT JULEP

€9.90

The Mint Julep first appeared in print in 1803 described as a "dram of spirituous liquor that has mint in it, taken by Virginians in the morning." Some historians say Mint Julep was born in the early 1700s somewhere in east coast. First Mint Juleps weren't perhaps mixed with Bourbon, rather rye whiskey or rum or other available spirits.

ORIGINAL

Bourbon, Mint Leaves, Sugar, Angostura Bitters

STRETCHED JULEP

Bourbon, Mint Leaves, Lemon Juice, Cranberry Juice, Gomme Syrup, Angostura Bitters

VODKA RICKEY

€9.90

In 1883, Colonel Joe Rickey was purported to have invented the "Joe Rickey", after a bartender at Shoomaker's in Washington, D.C. added a lime to his "mornin's morning", a daily dose of Bourbon with lump ice and Apollinaris sparkling mineral water. The name itself is also attributed to both Rep. William Henry Hatch and Fred Mussey who were said to be present when the drink was created and later came in asking for a "Joe Rickey drink", or "I'll have a Joe Rickey".

ORIGINAL

Vodka, Lime Cordial, Soda or Tonic

RASPBERRY RICKEY

Vodka, Crème de Mure, Lemon Juice, Raspberry Puree, Gomme Syrup, Soda

MANHATTAN

€9.90

The following account is most likely untrue, but it's still the most entertaining! Popular history suggests that the drink originated at the Manhattan Club in New York City in the early 1870s, where it was invented by Dr. Iain Marshall for a banquet hosted by Jennie Jerome (Lady Randolph Churchill, Winston's mother) in honor of presidential candidate Samuel J. Tilden. The success of the banquet made the drink fashionable, later prompting several people to request the drink by referring to the name of the club where it originated—"the Manhattan cocktail."

ORIGINAL

Rye Whiskey, Sweet Vermouth, Angostura Bitters

NOT YOUR DADDY'S MANHATTAN

Bourbon, Sweet and Dry Vermouths, Ruby Port, Old Fashioned Bitters

COSMOPOLITAN

€9.90

Most folk agree that the Cosmopolitan first appeared on America's west coast during the early 1980s. Developed by Cheryl Cook, adapted by Toby Cecchini and tweaked to today's recipe by Dale deGroff, this drink owes much of its modern popularity to Carrie Bradshaw from *Sex and the City*.

ORIGINAL

Citrus-Infused Vodka, Orange Liqueur, Lime Juice, Cranberry Juice

RASPBERRY & BLACK PEPPER MARTINI

Chilli and Black Pepper-Infused Vodka, Crème de Cassis, Raspberry Puree, Cranberry Juice, Lime Juice

EL PRESIDENTE

€9.90

This drink is a direct result of the Great Experiment (Prohibition). The genius who created this beautiful concoction is said to be Eddie Woelke (also the creator of the Mary Pickford). Fleeing to Havana to ply his trade at the Jockey Club, he named it after the then president Gerardo Michado.

ORIGINAL

Light Rum, Pineapple Juice, Lime Juice, Grenadine

COMANDANTE EN JEFE

Gold Rum, Lime Juice, Fresh Orange Juice, Grenadine, Star Anise

AVIATION

€9.90

The Aviation was created by Hugo Ensslin, head bartender at the Hotel Wallick in New York, just after the turn of the twentieth century. The first published recipe for the drink appeared in Ensslin's 1916 Recipes for Mixed Drinks. Ensslin's recipe called for El Bart gin, lemon juice, maraschino, and crème de violette, a violet liqueur which gives the cocktail a pale sky-blue color.

ORIGINAL

Gin, Maraschino Liqueur, Crème de Violette, Lemon Juice

AMELIA EARHART

Gin, Maraschino Liqueur, Lemon Juice, Gomme Syrup, Rose Water

BLOODY MARY

€9.90

Fernand Petiot is said to have invented the drink in 1921 while working at the New York Bar, which later became Harry's New York Bar, a frequent hangout for Ernest Hemingway and other American expatriates, in Paris, France.

ORIGINAL

Vodka, Lemon Juice, Tomato Juice, Celery Salt, Pepper, Tabasco Sauce, Worcestershire Sauce

BLOODY FANTASTIC (VERY SPICEY!)

Chilli and Black Pepper-Infused Vodka, Muddled Cherry Tomatoes, Sea Salt, Cracked Black Pepper, Lemon Juice, Tabasco Sauce, Worcestershire Sauce, Horseradish, Fresh Basil

DAIQUIRI

€9.90

The Daiquiri is attributed to one Jennings Cox, an American engineer working at a copper mine near Santiago, Cuba, in 1896. While entertaining American guests he ran out of gin and, afraid of serving straight rum, he added fresh lime juice and sugar, thus this classic was born.

ORIGINAL

Light Rum, Lime Juice, Sugar

VANILLA & ROSEMARY

Vanilla-Infused Gold Rum, Lime Juice, Gomme Syrup, Fresh Rosemary

MAI TAI

€9.90

This fruity tropical libation can be narrowed down to two specific restaurants (but you have to pick your favorite, 'cos we can't figure it out!)

1. Trader Vic claims to have mixed the first Mai Tai in 1944 at his Hinky Dink bar. According to Vic, he wanted to create a new drink using only the finest ingredients. He combined Jamaican rum, fresh lime juice, orange curacao, rock candy syrup, and orgeat, and tested his creation on friends visiting from Tahiti. One sip, and they proclaimed, "Mai tai roa ae!" Translating from Tahitian, it means "out of this world."

2. In 1933, Don had opened a small restaurant in Hollywood and put up a sign that proclaiming it to be Don Beachcomber's. He created several rather potent cocktails based largely on rum and juice, including something called the Original Beachcomber Rum Concoction. It is this drink that he says became known as the Mai Tai.

ORIGINAL

Light Rum, Aged Rum, Orange Liqueur, Orgeat Syrup, Lime Juice, Gomme Syrup, Black Rum Float

WINDSOR KNOT

Light Rum, Gold Rum, Orange Liqueur, Lime Juice, Gomme Syrup, Orgeat Syrup, Red Wine Float

NON-ALCOHOLIC

€5.00

COCO CABANA

Pineapple Juice, Coconut Puree, Grapefruit Juice, Gomme Syrup

STRAZBERRY

Raspberry and Strawberry Purees, Lemon Juice, Gomme Syrup

“NO”-JITO

Apple Juice, Lime, Gomme Syrup, Mint, Soda

HONEY LEMONADE

Lemon Juice, Honey Syrup, Soda

BEER

€5.50

Brooklyn Lager 355ml 5.2%

The brewery's award winning flagship beer, it is amber-gold in colour and displays a firm malt centre supported by a fine bitterness and floral hop aroma and caramel malts in the finish

Brooklyn EIPA 355ml 6.9%

This East India Pale Ale is traditionally dry-hopped for a bright aroma of hops, lemongrass, pine and citrus fruit, and has a robust bitterness, a warming malt palate and a clean hoppy finish.

Brooklyn Local 1 (€16.50) 750ml 9.0%

Brooklyn Local 2 (€16.50) 750ml 9.0%

Peroni 330ml 5.1%

Erdinger Hefe 330ml 5.3%

Bulmers 330ml 4.5%

West Coast Cooler (€4.50) 250ml 4.0%

HOUSE WINE BY THE GLASS

WHITE

Domaine Du Haut Bourg, Sauvignon Blanc, France, Loire
€6.50 / €22.50

Simon Joseph, Chardonnay, France, Burgundy
€6.50 / €22.50

RED

Domaine Peiriere Merlot, France, Languedoc
€6.50 / €22.50

Elvaro Estate Cab. Sauv., Chile, Colchagua Valley
€6.50 / €22.50

ROSE

Barton & Guestier, France, Loire
€7.50 / €23.00

SPARKLING

Belstar, Prosecco, Italy
€9.50 / €35.00

J. Lemoine Champagne, Brut N.V.
€13.50 / €75.00

(FULL WINE LIST AVAILABLE ON REQUEST)