

## bar snacks

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<b>Hartley's Meatballs</b> , smoked paprika & tomato sauce, crusty bread	6.5
<b>Warm Goat's Cheese</b> , honey, grapes, confit garlic, toasted seeds, toast	6.5
<b>Chargrilled toasts:</b> Chorizo Sobrassada; garlic & parsley butter	6
<b>Grilled Leek Romanesco Bruschetta</b> (vegan)	6
<b>Crispy Whitebait</b> , preserved lemon aioli	6.5

## celebrations

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<b>Blue Velvet</b>	Bouget-Jouette Brut Reserve Champagne, Cognac, Violet Liqueur, blueberries	22
<b>Artic Sunrise</b>	Bouget-Jouette Brut Reserve Champagne, Cointreau, Raspberry Sorbet	20
<b>Bombay Bramble Sparkler</b>	Molina Prosecco, Bombay Sapphire Bramble Gin, blackberries, sparkling water	14
<b>Elderflower Blush</b>	Bouvet Rose Crémant, Elderflower Liqueur, strawberries, lemon	16
<b>Pomegranate Campari Spritz</b>	Molina Prosecco, Campari, Pomegranate syrup, mint	13

## aperitifs

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<b>Allegrini, Grappa di Amarone</b>	Veneto, Italy	7
<b>Allegrini, Grappa di Recioto</b>	Veneto, Italy	7
<b>Fino Inocente Pago de Macharnudo</b>	Andalucia, Spain	8
<b>Chateau du Breuil Calvados</b>	Cognac, France	8
<b>Keigetsu, Junmai Yamahai, Sake</b>	Kochi, Japan	8

## hartley's house cocktails

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<b>Wellington Fizz</b>	Dingle Vodka, Kiwi Puree, Orgeat, Fresh Cream, lime, passionfruit	13
<b>Kyoto Sour</b>	Keigestsu Sake, Agave Syrup, wasabi, grapefruit, lemon	13
<b>Gin Martini Twist</b>	Drumshanbo Gunpowder Gin, Keigestsu Sake, Falernum	14
<b>El Padrone</b>	Zignum Reposado Mezcal, Regal Rogue White Vermouth, Aperol	14
<b>Tijuana Tidings</b>	Zignum Mezcal, Pomegranate Syrup, Agave, lime	13
<b>Now You See Me</b>	Espalon Silver Tequila, clarified lime juice, simple syrup	13
<b>Ready to Rumble</b>	Havana 7, Bacardi Light, passionfruit, pineapple, lime	14
<b>The Last Word</b>	Blackwater No. 5 Gin, Green Chartreuse, Maraschino Liquor, Maraschino Cherry, lime	14
<b>Corsair's Cure</b>	Plantation Rum, Havana 7 Rum, Cointreau, Falernum, Orgeat, grapefruit, maple syrup, lime	14
<b>The 8<sup>th</sup> Ward</b>	Buffalo Trace Bourbon, Honey Syrup, lemon	13
<b>Paddy Wallbanger</b>	Method and Madness Single Grain Whiskey, Valencia Island Dry Vermouth, Galliano, Orange Bitters	15
<b>Shōga Sling</b>	Keigestsu Sake, Ginger Beer, Blueberry Syrup, lime	14

## classic cocktails we think are worth a try

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<b>Apple Brandy Old Fashioned</b>	Calvados Apple Brandy, Black Walnut Bitters, Maple Syrup	13
<b>Hugo</b>	Prosecco, Elderflower, Mint, Sparkling Water	13
<b>The Goddess</b>	Vanilla infused Dingle Vodka, Passoa, passionfruit syrup, passionfruit puree, lime	12
<b>New York Sour</b>	Roe and Co Whiskey, Malbec topper, lemon, bitters, egg white, simple syrup	13
<b>Sazerac</b>	Sazerac Rye, Absinthe, Peychaud's Bitters, simple syrup	14
<b>Maraschino Clover Club</b>	Gordon's Gin, Vermouth, Chambord, maraschino cherries, lemon, egg white	14
<b>Rum Sidecar</b>	Plantation Rum, Triple Sec, lemon, sugar	13
<b>Gimlet</b>	Bonac 24 Gin, clarified lime juice, simple syrup	12
<b>Kingstown Iced Tea</b>	Espalon Tequila Blanco, Gordon's Gin, Havana Club Rum, Absolute Vanilla, Galliano, fresh blood orange juice, lime	15
<b>Paper Plane</b>	Bulleit Bourbon, Amaro, Aperol, lemon juice	12

## negroni

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<b>Hartley's Negroni</b>	Gin, Sweet Vermouth, Campari	12
<b>Frogoni</b>	Gin, Sweet Vermouth, Campari (frozen)	12
<b>Negroni Sbagliato</b>	Gin, Sweet Vermouth, Campari, Molina Prosecco	13
<b>Boulevardier</b>	Bulleit Bourbon, Sweet Vermouth, Campari, orange twist	13
<b>Negroni Oaxaca</b>	Zignum Mezcal, Sweet Vermouth, Campari, chocolate bitters, orange bitters	14
<b>Sagroni</b>	Keigestsu Sake, Campari, White Vermouth	14

## frozen

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<b>Coconut Margarita</b>	Espalón Tequila Blanco, Coconut Cream, lime, Coconut/Agave Syrup	12
<b>Spiced Roseberry Daiquiri</b>	Kraken Black Spiced Rum, honey syrup, blackberries, lime, rosemary	12
<b>Margarita Acapulco</b>	Jose Cuervo Reposado, triple sec, passionfruit, salt, lime	13
<b>Sgroppino</b>	Prosecco, Vodka, Lemon Sorbet, mint	13
<b>Grapefruit Sorbet Cocktail</b>	Gin, Lemon Sorbet, grapefruit juice, rosemary, grapefruit slice	14
<b>Kir-ect!</b>	Prestige Moingeon Brut Reserve Cremant, blackcurrant sorbet	14

## our favourite pre-prandials

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<b>Bachelor's Walk</b>	Ha'penny Rhubarb Gin, Fevertree Rhubarb & Raspberry Tonic, lime, raspberries	11.5
<b>Liberties Mule</b>	Teelings Small Batch Whiskey, Fevertree Ginger Ale, lime	12.5
<b>Gunpowder Greyhound</b>	Drumshanbo Gunpowder Gin, Thomas Henry Grapefruit soda, fresh grapefruit	11.5
<b>Dublin 8 Old Fashioned</b>	Roe and Co 106 Blended Whiskey, Angostura Bitters, simple syrup, orange twist	12.5
<b>Hartley's Vodka Martini</b>	Drumshanbo Sausage Tree Vodka, Regal Rogue Vermouth	14
<b>Smoked Manhattan</b>	Sliabh Liag Silkie Smoked Whiskey, Regal Rouge Sweet Vermouth, dash of bitters/sweet	14

## winter warmers

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<b>Apple Tartley's</b>	Warm Orpens Cider, Dry Orange Liquor, Apple Liquor, apple, orange, spices, fresh cream topper	10
<b>Tom &amp; Jerry's Warm Milk Punch</b>	Plantation Rum, Cognac, cinnamon, cloves, nutmeg, vanilla, egg, milk	13
<b>Mulled Wine Cocktail</b>	Dry Red Wine, Glendalough Double Barrel Whiskey, Plantation Rum, orange, apple, lemon, cinnamon, nutmeg, star anise	9

## afters

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<b>Espresso Martini</b>	Vanilla infused Dingle Vodka, Kahlua, espresso	13
<b>Nutty Alexander</b>	Cognac, Crème de Cacao, Frangelico, cream	14
<b>Snickers Mudslide</b>	Sheep Dog Peanut Butter Whiskey, crème de cacao, peanut butter, caramel	13
<b>Candy Cane Martini</b>	Crème de Menthe, Chambord, Crème de Cacao White	13
<b>Banoffitini</b>	Vanilla-infused Dingle Vodka, Caramel Liqueur, Banana Liqueur, cream	13
<b>Ferrero Rocher</b>	Baileys, Crème de Cacao, Frangelico, milk	13
<b>Raffaello</b>	Mount Gay Rum, Amaretto, Mozart White Chocolate, coconut milk, coconut shavings	14

## mocktails

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<b>Mango Mule</b>	Ginger Beer, honey syrup, fresh cucumber, mango purée, lime juice	5
<b>Rose Fizz</b>	Grapefruit tonic, Egg white, rose water, sugar syrup, lemon	5
<b>Tahitian Coffee</b>	Passion fruit purée, lime juice, orange juice, agave syrup, sparkling water.	5

## draught beer & cider (pint/half)

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<b>Guinness</b>	4.2 %	Dublin, Ireland	6/3.5
<b>Carlsberg</b>	4.8 %	Copenhagen, Denmark	6.5/4
<b>Hop House 13</b>	4.6%	Dublin, Ireland	6.5/4
<b>Smithwicks</b>	4.5%	Kilkenny, Ireland	6/3.5
<b>Citra IPA</b>	5%	Dublin, Ireland	6.5/4
<b>Rockshore Cider</b>	4%	Dublin, Ireland	6.5/4

## bottled beer & cider

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<b>Kinnegar Limeburner</b>	4.7 %	500ml	Donegal, Ireland	7
<b>Kinnegar Rustbucket</b>	5.1 %	500ml	Donegal, Ireland	7
<b>Kinnegar Scraggy Bay IPA</b>	5.3 %	500ml	Donegal, Ireland	7
<b>Fruh Kolsch</b>	4.8 %	500ml	Cologne, Germany	7
<b>Galway Hooker 60 Knots IPA</b>	5.5 %	500ml	Galway, Ireland	7.5
<b>Galway Hooker Pale Ale</b>	4.3 %	500ml	Galway, Ireland	7.5
<b>Asahi</b>	5 %	500ml	Osaka, Japan	7.5
<b>Peroni</b>	5.1%	330ml	Rome, Italy	6.5
<b>Heineken</b>	5 %	330ml	Zoetrewoude, Holland	5.5
<b>Estrella Damm Gluten-Free</b>	5.4 %	330ml	Barcelona, Spain	5.5
<b>Erdinger N/A</b>	0.5 %	500ml	Erding, Germany	5.5
<b>Fruh Kolsch N/A</b>	0.0 %	500ml	Cologne, Germany	5.5
<b>Heineken Zero</b>	0.05%	330ml	Zoetrewoude, Holland	5
<b>Stonewell Cider, Medium or Dry</b>	5.5 %	500ml	Cork, Ireland	7.5
<b>Orpens Cider</b>	5.3%	330ml	Dublin, Ireland	6

## liqueur coffees

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<b>Irish coffee</b>	Paddy, house espresso, sugar, fresh cream	8.5
<b>French coffee</b>	Hennessy, house espresso, sugar, fresh cream	8.5
<b>Calypso coffee</b>	Kahlua, house espresso, sugar, fresh cream	8.5
<b>Amaretto coffee</b>	Amaretto, house espresso, sugar, fresh cream	8.5
<b>Italian coffee</b>	Frangelico, house espresso, sugar, fresh cream	8.5
<b>Baileys coffee</b>	Bailey's, house espresso, sugar, fresh cream	8.5

## coffee & tea

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<b>Espresso</b>	Short & strong	2.5
<b>Double espresso</b>	Long & strong	3
<b>Macchiato</b>	Espresso, milk foam	3
<b>Double Macchiato</b>	Double espresso, milk foam	3.5
<b>Americano</b>	Espresso, hot water	3
<b>Flat white</b>	Double espresso, foamed milk	3.5
<b>Cappuccino</b>	Espresso, foamed milk	3.5
<b>Caffe latte</b>	Espresso, extra foamed milk	3.5
<b>Hot chocolate</b>	Cocoa powder, foamed milk	3.5
	*All coffee is available with full fat, low fat, soya, oat or almond milk	
	*All coffee is available with flavoured syrup's: Vanilla, hazelnut, caramel	0.5
<b>Barry's Gold Blend</b>	Breakfast Tea	3
<b>Earl grey tea</b>	Bergamot & black tea	3.5
<b>Peppermint tea</b>	Dried peppermint	3.5
<b>Fresh mint &amp; lemon tea</b>	Fresh mint & lemon	3
<b>Red Berry Tea</b>	Hibiscus, rosehip, cherry, raspberry	3.5

# welcome back to hartley's

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**We cannot re-open without massive thanks to the following people:**

**The Hartley's Team.** You have stuck with us through thick and thin during the last 3 years, and words will never be able to express our gratitude. Salute guys.

**Grainne Weber Architects.** Grainne, Janine, Louise and the fantastic team at GWA who embraced the task and have brought the building back to its brilliant best. Except better.

**Ultrabuild, Cabinteely Gas, Bucmor Electrical, AVS** Peter, Jim, Aron, Paul, Fran, and all the lads – the hardest working Contractors in the city - especially for the final push. Sorry!

**ATR Group.** Donal, Marek and the team. On your worst days imaginable immediately after a fire, when you don't know where to start and cannot imagine how, call ATR.

**Diarmuid McNulty, PCA Claims.** Before you call ATR, call Diarmuid.

**Proteus M&E Consultants, FactFire Fire Consultants, Crimmins Architects, John O'Connell Furniture, Unique Fitout, Laura Cronin, MacLynn Joinery, Burke Doors, Premier Refrigeration, DLRCoCo, Irish Rail, Aviva & Ecclesiastical.**

**Thank you all so much, Julie and Kirsty.**