

—BUBBLES—



NV	Villa Conchi , Cava Blush Rose' Catalunya	55.95	
NV	Prosecco Frizzante - Casa Di Malia	37.50	9.50

—CHAMPAGNE—

NV	Taittinger Brut Réserve	105.00	20.95
NV	Taittinger Brut Réserve 'Nocturne'	120.00	

— PÉTILLANT NATUREL ROSÉ "PET NAT" —

sparkling wines made with a single fermentation occurring naturally inside the bottle

2020	Exile Rosé, Lise & Bertrand Jousset, Montlouis-sur-Loire.	65.50
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—STILLGARDEN DISTILLERY DUBLIN—

*this Inchicore distillery creates unique low alcohol spirits 22%
using only natural botanicals to create a truly unique
signature collection of superb aperitifs*

Gin and Tonic	Berrisissimo Autumn Spritz	Negroni
7.50	13.50	13.50

—HUGO'S APERITIFS & SPRITZ—

APEROL SPRITZ	<i>aperol, prosecco, soda water, blood orange</i>	13.50
GIN SPRITZ	<i>stillgarden gin, elderflower, prosecco, lemon, mint</i>	12.50

—BEERS & CIDER—

<i>Premium Bottled Beers</i>	Heineken 330ml	5.65	Peroni 330ml	6.50
<i>Bottled Alternatives</i>	Heineken N/A	5.65	Peroni Gluten Free	6.50
<i>Premium Dublin Craft Beer</i>	Burgh Quay Brewed HOPBURGH HELLES 500ml			8.95
<i>Premium Irish Dry Cider</i>	Orpens Wexford Dry Cider			5.95

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WHITE & ROSÉ WINES

— WINES OF THE MONTH & STAFF RECOMENDATIONS —



<i>Gros Manseng / Sauv</i>	2018	Domaine Horgelus, Cotes de Gascogne	36.50	9.25
<i>Assyrtiko</i>	2018	Domaine Papagiannakos, Attiki, Greece	55.00	
<i>Sauvignon Blanc</i>	2019	Dog Point Vineyard, Marlborough, New Zealand	61.50	
<i>Chardonnay</i>	2018	Four Sisters, Goulburn Valley, Victoria, Australia	41.50	10.50

— FRESH, MEDITERANEAN & COASTAL —



<i>Sauvignon Blanc</i>	2020	Domaine Millet, Cotes de Gascogne	36.50	9.50
<i>Verdejo / Sauvignon</i>	2020	Esperanza, Rueda, Aragon, Spain	37.50	
<i>Picpoul de Pinet</i>	2020	Domaine des Lauriers, Picpoul de Pinet, Languedoc	37.50	9.95
<i>Sauvignon Blanc</i>	2018	Paddy Borthwick, Waipara, New Zealand	45.00	11.50
<i>Sauvignon Blanc</i>	2018	Quando, Robertson, South Africa	40.00	11.00
<i>Sauvignon Blanc</i>	2020	Dog Point Vineyard, Marlborough, New Zealand	61.50	
<i>Riesling</i>	2017	Lawson's Dry Hills, Marlborough, New Zealand	55.00	
<i>Semillon/Sauvignon</i>	2018	Pegasus Bay, Waipara, Canterbury, New Zealand	75.00	
<i>Albarino</i>	2020	Agnusdei Albarino, Val do Salnes, Rias Biexas, Spain	49.50	13.00
<i>Albarino</i>	2020	Viega da Princesa, J.Viega, Rias Biexas, Spain	55.00	
<i>Verdejo</i>	2020	Costa Cruz, Spain	28.50	7.50
<i>Assyrtiko</i>	2020	Domaine Papagiannakos, Attiki, Greece	57.00	

—AROMATIC & FLORAL—



<i>Gros Manseng / Sauv</i>	2018	Domaine Horgelus, Cotes de Gascogne	36.50	9.25
<i>Vinho Verde</i>	2017	Quinta de Ambrães Solto, Portugal	37.50	
<i>Pinot Grigio</i>	2020	Pecile, Venezie, Italy	31.50	8.25
<i>Viura</i>	2020	Muriel, Fincas de la Villa, Rioja Blanco	36.50	
<i>Sauvignon Blanc</i>	2019	Sancerre, La Guilberte, Alain Guineau, Loire	65.00	
<i>Sauvignon Blanc</i>	2018	Sancerre, 'Les Ammonites' Roblin, Loire	95.00	
<i>Semillon</i>	2020	Chateau Haut-Garriga, Alan Barreau, Bordeaux	34.75	
<i>Fiano</i>	2020	Cariole Vineyards, Mc Claren Vale, Australia	55.00	

—BURGUNDY & CRU, BUTTERY, LONG FINISH—



<i>Chardonnay</i>	2018	Four Sisters, Goulburn Valley, Victoria, Australia	41.50	10.50
<i>Chardonnay</i>	2020	Domaine de Montarels, Côtes de Thongue, Languedoc	38.60	9.75
<i>Chardonnay</i>	2020	Macon Uchizy, Benjamin Talmard, Burgundy	51.50	
<i>Chardonnay</i>	2019	Chivite, Single Vineyard, Navarra, Spain	55.00	
<i>Chardonnay</i>	2018	Springfield 'Wild Yeast', Robertson, South Africa	62.95	
<i>Chardonnay</i>	2018	Macon Village, 'Récolte', Thévenet Quintaine, Burgundy	75.00	
<i>Chardonnay</i>	2018	Morgan Bay, St. Helena, Napa Valley, California	42.00	
<i>Chardonnay</i>	2018	Chablis 1er Cru, La Fourchaume, Geoffroy Burgundy	85.00	
<i>Chardonnay</i>	2017	Pouilly-Fuissé, Saumaize Michelin, Burgundy	95.00	
<i>Chardonnay</i>	2019	Chassagne Montrachet, Clos Devant, Lequin, Burgundy	135.00	

—ROSÉ—



<i>Merlot / Cab Sauv</i>	2020	Domaine Horgelus Rosé, Cotes de Gascogne	35.50	9.25
<i>Cinsault / Syrah</i>	2020	Château Saint-Croix, 'Magnolia', Rosé, Provence	46.50	
<i>Tempranillo / Cab</i>	2020	Care, Solidarity Rosé, Cariñena, Aragon, Spain	34.50	


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RED WINES

— WINES OF THE MONTH & STAFF RECOMENDATIONS —

<i>Sangiovese / Malvasia</i>	2018	Chianti Classico, Lecce e Brocchi, Tuscany, Italy	59.00	
<i>Carignan / Syrah / Mouvedre</i>	2019	Chatelain Ramel, Grande Cuvee, Minervois	37.50	9.50
<i>Carm én ère</i>	2018	Korta, Gran Reserva, Lontue Valley, Chile	45.00	11.50
<i>Cabernet Franc</i>	2020	Château Montdomaine, 'Le Breton', Touraine, Loire	49.50	


— ELEGANT, LIGHT, SOFT FRUIT —

<i>Pinot Noir</i>	2019	Domaine Monterels, Reserve, Languedoc	38.50	
<i>Grenache / Syrah / Cinsault</i>	2020	Les Deux Cols, 'Alize', Côtes du Rhone	52.50	
<i>Pinot Noir</i>	2020	Paddy Borthwick, 'Paper Road', Wairarapa, N.Z	46.50	12.50
<i>Barbera / Nebbiolo</i>	2018	Maretti, Langhe Rosso	44.00	
<i>Gamay</i>	2019	Morgon, Manoir du Carra, Cotes du PY, Beaujolais Cru	55.00	

— MEDIUM BODIED, SILKY & SMOOTH —

<i>Carignan / Syrah / Mouvedre</i>	2019	Chatelain Ramel, Grande Cuvee, Minervois	37.50	
<i>Organic Sangiovese</i>	2020	Nativo, Puglia, Italy	40.00	
<i>Tempranillo</i>	2019	Casa Roja, Navarra, Spain	31.50	7.95
<i>Montepulciano</i>	2020	Rocca Ventosa, Montepulciano, Italy	34.50	8.75
<i>Negroamaro</i>	2018	Salice Salentino, Riserva, Ducale, Puglia, Italy	36.50	
<i>Syrah / Carignan</i>	2019	Chateau Ollieux Romanis, Cuvee Prestige, Corbieres	47.50	
<i>Tempranillo</i>	2016	Muriel, Fincas de la Villa, Rioja, Riserva, Spain	44.95	11.50
<i>Primitivo</i>	2019	Primitivo di Manduria, Sammarco, Puglia, Italy	46.50	12.00
<i>Merlot</i>	2020	Les Chaises, Vin de Pays d'Oc	29.95	
<i>Cabernet Sauvignon / Merlot</i>	2018	Château Haut Rian Cuvée Prestige, Côtes de Bordeaux	45.00	
<i>Cabernet Sauvignon</i>	2017	Tahbilk, Nagambie lakes, Victoria, Australia	55.00	

— WARMING, EARTHY & SPICE —

<i>Carm én ère</i>	2018	Korta, Gran Reserva, Lontue Valley, Chile	45.00	
<i>Syrah</i>	2019	Domaine Les Yeuses, 'Les Epices', Languedoc	39.95	9.95
<i>Cab / Merot / Cab Franc</i>	2019	Chateau Sainte Marie, Vieilles Vignes, Bordeaux Superior	45.00	11.50
<i>Malbec</i>	2018	Jean Luc Baldes, Malbec du Clos, Cahors	45.50	11.50
<i>Malbec</i>	2019	Ben Marco, Valle de Uco, Mendoza, Argentina	58.50	
<i>Nero D'Avola</i>	2020	Torre Racina, Riserva, Ducale, Puglia, Italy	39.95	
<i>Tempranillo</i>	2018	Viña Magna Crianza, Ribera del Duero, Spain	65.50	
<i>Corvina / Rondinella</i>	2018	Valpolicella Ripasso, Monte del Frà, Italy	55.00	14.50
<i>Sangiovese / Malvasia</i>	2018	Chianti Classico, Lecce e Brocchi, Tuscany, Italy	59.00	
<i>Cabernet Franc</i>	2020	Château Montdomaine, 'Le Breton', Touraine, Loire	49.50	

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RED WINES

—OLD WORLD CLASSICS & REGIONAL FAVOURITES —

<i>St. Emilion</i>	2016	Chateau Grand Champs, St.Emilion, Bordeaux	60.00
<i>Pomerol</i>	2017	Les Colombers de Feytit Clinet, Pomerol, Bordeaux	90.00
<i>St Estephe</i>	2012	Château Montrose, La Dame Montrose, Bordeaux	180.00
<i>St. Julien</i>	2017	Sarget de Gruaud Larose, Medoc, Bordeaux	145.00
<i>Paulliac</i>	2014	Château Gaudin, Medoc, Bordeaux	105.00
<i>Burgundy</i>	2018	Santenay 1er Cru, Lequin Collin, Burgundy	90.00
<i>Burgundy</i>	2017	Savigny les Beaune, Antonin Guyon, Burgundy	130.00
<i>Châteauneuf</i>	2015	Domaine Villeneuve, Les Vieilles Vignes', Chateuneuf	120.00
<i>Tempranillo</i>	2011	Muriel Bodegas, Rioja Gran Reserva, Spain	68.00
<i>Pinot Noir</i>	2018	Escarpement, Martinborough, New Zealand	88.00
<i>Cabernet Sauvignon / Merlot</i>	2017	Meerlust Rubicon, Stellenbosch, South Africa	105.00

—DESSERT WINES —

			 70cl
<i>Chenin Blanc</i>	2018	Coteaux du Layon, Baumard, Loire	7.50
<i>Semillon</i>	2016	Château Gravas, Barsac Sauternes	11.00
<i>Corvina / Rondinella</i>	2018	Recioto della Valpolicella Classico	12.00
<i>Riesling</i>	2018	Seifried, Sweet Agnes Riesling, Nelson	8.50
<i>Gewürtztraminer</i>	2015	'Sweet Raquel', Gewürtztraminer Reserve	9.50
<i>Furmint</i>	2017	Tokaji, Diszókő Furmint, Late Harvest	8.50

—PORT & SHERRY —

			 70ml
		Sandeman, Ruby Port, Porto	6.50
		Kopke, 10 year old Tawny, Porto	9.50
		Pedro Ximinez Antique, Fernando de Castilla, Dark Sherry	9.50

—DIGESTIFS & LIQUEURS —

				70ml
Baileys	6.00	Amaretto		6.50
Sambuca	5.50	Benedictine		6.50
Frangelico	6.50			

—COGNAC & CALVADOS —

			35.5ml
		Hennessy, Cognac, VS	8.50
		Hennessy, Cognac XO	18.50
		Calvados du Breuil, Chateau du Breuil, Normandy	9.50

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