



TAYLOR'S BAR & BEER GARDEN



WINE, GIN & COCKTAILS – MENU –

BOOK YOUR PARTY

Taylor's Bar & Beer Garden

7 Dominick Street Upper, Galway's
Westend, Galway, Ireland, H91 RP48

Call: 091 450475

Email: manager@taylorsgalway.ie

Web: www.taylorsgalway.ie



@TaylorsGalway




GALWAY'S
WESTEND




COCKTAIL MENU


 **TAYLOR'S OLD FASHIONED** €9.95
Buffalo Trace Bourbon, sugar syrup, orange bitters, Angostura bitters & garnished with fresh orange peel. Allergens;


 **JAMESON IPA SOUR** €9.95
Jameson Caskmates IPA, Parfait D'amour, lime juice, sugar syrup, orange bitters & pasteurised egg whites. Allergens; 3


 **TAYLOR'S SHIFT** €9.95
Dingle Gin, St. Germain elderflower liqueur, lime juice, sugar syrup & topped with soda water. Allergens;

 **WHITE CHOCOLATE ESPRESSO MARTINI** €9.00
Absolut Vanilla, crème de cacao white, Baileys, double espresso, white chocolate powder & sugar syrup. Allergens; 7


 **HOW ARE YA LOVEENS** €9.00
Absolut Raspberry, lemon juice, cranberry juice, strawberry syrup, peach bitters & topped with soda water. Allergens;


 **DIRTY MOJO** €9.00
Havana Especial, lime juice, sugar syrup, mint & topped with soda water. Also available in strawberry, raspberry, elderflower & passion fruit. €9.50 Allergens;


 **PORN STAR MARTINI** €9.95
Absolut Vanilla, Absolut Mango, passion fruit syrup, lime juice, orange juice, pasteurised egg whites & a shot of prosecco. Allergens; 3,12


 **ZOMBIE** €13.50
Havana 7yr, Luxardo Maraschino, Falerum, Orgeat, grenadine, lime juice, grapefruit & pineapple juice, dash of Angostura bitters & an Absinthe rinse. Allergens;

 **BLUEBERRY CAIPIRINHA** €10.50
Fuba Cachaca, fresh lime wedges & blueberry syrup. Allergens;

 **THE TONY COLLINS** €9.95
Beefeater pink gin, Beefeater blood orange gin, lemon juice, sugar syrup & topped with soda water. Allergens;

 **WEST END COOLER** €10.00
Pinot grigio white wine, Beefeater gin, lemon juice, Violette, peach purée & topped with Prosecco. Allergens; 12

 **FOG CUTTER** €9.50
Havana 3yr, Martell cognac, Beefeater gin, orange juice, Orgeat & lemon juice. Allergens;

 **PAINKILLER** €9.50
Havana Club Especial, Havana Club 7yr, pineapple juice, orange juice and coconut purée. Allergens;

GIN MENU

6 O' CLOCK GIN.....€6.10
AVIATION GIN.....€6.80
BEEFEATER GIN.....€5.20
BEEFEATER BLOOD ORANGE GIN.....€5.50
BEEFEATER 24.....€5.50
BEEFEATER PINK GIN.....€5.20
BERTHA'S REVENGE GIN.....€7.00
BOMBAY SAPPHIRE GIN.....€5.20
BOMBAY SAPPHIRE EAST GIN.....€5.50
BRENNAN'S OLD HOUSE GIN.....€6.50
BROCKMANS GIN.....€7.50
BULLDOG GIN.....€6.50
CITADELLE GIN.....€7.00
CORK DRY GIN.....€5.00
DINGLE GIN.....€5.20
FIFTY POUND GIN.....€8.50
GIN MARE.....€9.50
GALWAY GIN.....€5.20
GIN RAW.....€9.50
GIN SUL.....€12.80
GORDON'S GIN.....€5.00
GORDON'S PINK GIN.....€5.20
HA'PENNY GIN.....€6.00
HA'PENNY RHUBARB GIN.....€6.50
HAYMAN'S GIN.....€6.50
HENDRICKS GIN.....€6.50
JJ WHITLEY GIN.....€5.20
LISTOKE 1777 GIN.....€7.00
MAYFAIR GIN.....€5.20
METHOD & MADNESS GIN.....€6.50
MICIL GIN.....€6.50
MIL GIN.....€7.00
MILLERS GIN.....€6.50
MONKEY 47.....€9.50
MÓR GIN.....€6.50
MÓR PINEAPPLE GIN.....€7.30
OPHIR GIN.....€6.50
PLYMOUTH GIN.....€6.00
PLYMOUTH NAVY STRENGTH GIN.....€7.50
SHORTCROSS GIN.....€7.00
SIEGFRIED GIN.....€8.50
STAR OF BOMBAY.....€9.50
TANQUERAY GIN.....€5.20
TANQUERAY TEN GIN.....€6.00
THIN GIN.....€5.20
WHITLEY NEILL GIN.....€6.20

ALLERGENS:

1. Cereals containing gluten, 2. Crustaceans, 3. Eggs 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur dioxide & sulphites, 13. Lupin, 14. Molluscs

SPRITZES & MORE

SELECTION OF SPRITZES & LOW ALCOHOL DRINKS



ABSOLUT GRAPEFRUIT & TONIC €7.50

LILLET ROSE & TONIC €7.50

BELSAZAR ROSÉ VERMOUTH & TONIC €7.50

KETEL ONE BOTANICAL SPRITZ €7.85

Pick one of the following mixed with soda water for a refreshing Summer drink; Peach & Orange Blossom, Grapefruit & Rose or Cucumber & Mint

SMIRNOFF INFUSIONS €7.50

Pick one of the following mixed with soda water for a refreshing Summer drink; Raspberry, Rhubarb & Vanilla or Orange, Grapefruit & Bitters

APEROL SPRITZ €8.50

Aperol, soda water and Prosecco. Allergens; 12



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SHOOTERS (€5.50)

BABY GUINNESS

Kahlua and Baileys. Allergens; 7

BRAIN HAEMORRHAGE

Peach schnapps, Baileys, grenadine and Blue Curacao.

Allergens; 7

AFTER 8

Crème de menthe and Baileys. Allergens; 7

BUTTERBALL

Butterscotch schnapps and Baileys. Allergens; 7

WIBBLY WOBBLY WONDER

Advocaat, Tequila Rose and crème de bananes. Allergens; 3,7



PITCHERS (SERVES 4)

ELDERFLOWER COLLINS €28.00

Beefeater gin, elderflower syrup, lemon juice & topped with soda water.

Allergens;

HARVEY WALLBANGER €27.00

Absolut vodka, Galliano & orange juice.

Allergens;

THE TONY COLINS €29.00

Beefeater pink gin, Beefeater blood orange gin, lemon juice, sugar syrup & topped with soda water.

Allergens;

JUNE BUG €28.00

Midori, crème de bananes, Malibu &

pineapple juice. Allergens;



ZERO ALCOHOL

STRAWBERRY MOJITO €6.50

MOCKTAIL

Fresh mint, strawberry purée, lime juice topped with soda water & served in a goblet.

CEDER'S CRISP NON

ALCOHOLIC GIN & SCHWEPES €6.50

TONIC

HEINEKEN 0.0% ABV 330ML €4.50

BOTTLE

TUCHER 0.0% ABV 500ML €4.50

BOTTLE

SELECTION OF SOFT DRINKS & JUICES AVAILABLE AT THE BAR

WINE MENU

WHITE WINES

**TRAMONT PINOT GRIGIO, FRIULI GRAVE GLS. €6.50
BTL. €26**

Classic light Pinot Grigio. The nose is zesty with aromas of citrus fruits & florals. Zippy fresh palate with crunchy citrus & pear flavours.

**DOMAINE DU TARIQUET, CÔTES DE GASCOGNE €6.50
BTL. €26**

High intensity, with hints of ripe tropical fruit on a citrus on the nose with a crisp yet only slightly acidic finish. This is a superbly gentle & easy going white.

**SANTA CATHARINA, CHARDONNAY, CENTRAL VALLEY
CHILE**

GLS. €6.50 BTL. €30

Delicate notes on the nose of honey and white flowers, while in the mouth shows tropical fruit mingled with sweet peachy flavours.

GRAFFIGNA, PINOT GRIGIO, ARGENTINA BTL. €26

The Pinot Grigio has hints of jasmine and notes of white fruits like peach & apricot, with a refined finish.

LEIRA PONDAL ALBARINO, RIAS BIASAS BTL. €30

Peach, orange & seafoam aromas are clear & uncomplicated. This offers good flow on a healthy palate, while salty citrus & stone-fruit flavours are steady on the finish.

ROSÉ

**CHATEAU VAL JOANIS 'CUVÉE JOSEPHINE' ROSE, LUBERON
BTL. €32**

Made with a selection of best juices, the cuvée Joséphine is aged on lees for some months. The result is a charming, fruity & elegant rosé. Perfumed notes of raspberry & red currant are juxtaposed by bramble & crushed stone on the nose of this elegant rosé. It's irresistibly juicy—full of red berry & cherry flavours yet revitalizing & fresh, with a cooling salt- & mineral-laced finish.

BUBBLES

TENUTA BERNI, PROSECCO, VINO FRIZZANTE BTL. €26
Refreshing fruit fragrances of apple, pears and hints of citrus fruits.

MIONETTO 'PRESTIGE' PROSECCO

FRIZZANTE 75CL, TREVISO BTL. €35

Fresh, ample & enveloping aromas. Rich in fruit fragrances of apple, pears & hints of citrus fruits, honey & ripe apples.

MIONETTO PROSECCO BTL. €42

This fully sparkling Prosecco is distinguished by a rich array of fragrances that include acacia blossoms, honey, & apricot. The palate is soft & smooth, yet at the same time crisp and dry.

MUMM CHAMPAGNE BTL. €79

Mumm Cordon Rouge is a distinctively fresh, full-bodied champagne with impeccable consistency of taste. Emblematic of the richness & finesse that characterise the company's own vineyards, Cordon Rouge has worn its famous red ribbon since 1876, now synonymous with house's credo of superlative quality.

RED WINES

**PASOS DE CAPULA TEMPRANILLO, CASTILLA
DE TIERRA GLS. €6 BTL. €24**

This red emphasises youth & freshness. Juicy easy going with a greatly perfumed nose & a soft raspberry & cherry palate.

ANNE DE JOYEUSE MALBEC, LIMOUX GLS. €7.50 BTL. €30
Intense purple & ruby colour, blackberry & violet notes on the nose, fruity in the mouth with soft tannins & flavours of ripe black fruits, vanilla, cocoa & plum. The wine is well balanced with a long finish.

GRAFFIGNA, MALBEC, SAN JUAN, ARGENTINA BTL. €30
Structured & balanced, with ripe tannins & fresh acidity that leads to toasted & vanilla hints on the finish.

OSTATU RIOJA CRIANZA, RIOJA GLS. €7.50 BTL. €30
Made from some of the oldest vines (between 25 & 50 years old) from Bodegas Ostatu's highest vineyards, 2014 Rioja Crianza is a blend of 85% Tempranillo with the remaining 15% made up by Graciano, Mazuelo &

Garnacha. Deeply coloured with heady aromas of blackberries, plums & a touch of cedar, the palate is full bodied with firm, grippy tannins adding good structure to the wine.

**JACOBS CREEK, DOUBLE BARREL, CABERNET SAUVIGNON,
FINISHED IN AGED WHISKEY BARRELS BTL. €33**

Structured and balanced, with ripe tannins and fresh acidity that leads to toasted and vanilla hints on the finish.

[Allergens; All Wines contain Sulphur Dioxide & Sulphites]



... & A SNACK ...

**CHEESE & CHARCUTERIE BOARDS ARE AVAILABLE FROM OUR
GREAT FRIENDS AT DELA RESTAURANT, JUST UP THE
STREET!**

CHEESE BOARD

Galway goat's cheese, Cashel Blue, Cork Gubeen, Coleeney Brie, Tipperary plum and apple chutney, red onion marmalade, Dela crackers

CHARCUTERIE BOARD

Pepper salami, serrano ham, chicken liver pâté, chorizo, pork belly rilette, olives, Dela crackers

SMALL BOARDS €12, LARGE BOARDS €18
Mixed cheese and charcuterie available

- CALL & COLLECT ON 091 449252 -