

ARMADA CREATIONS

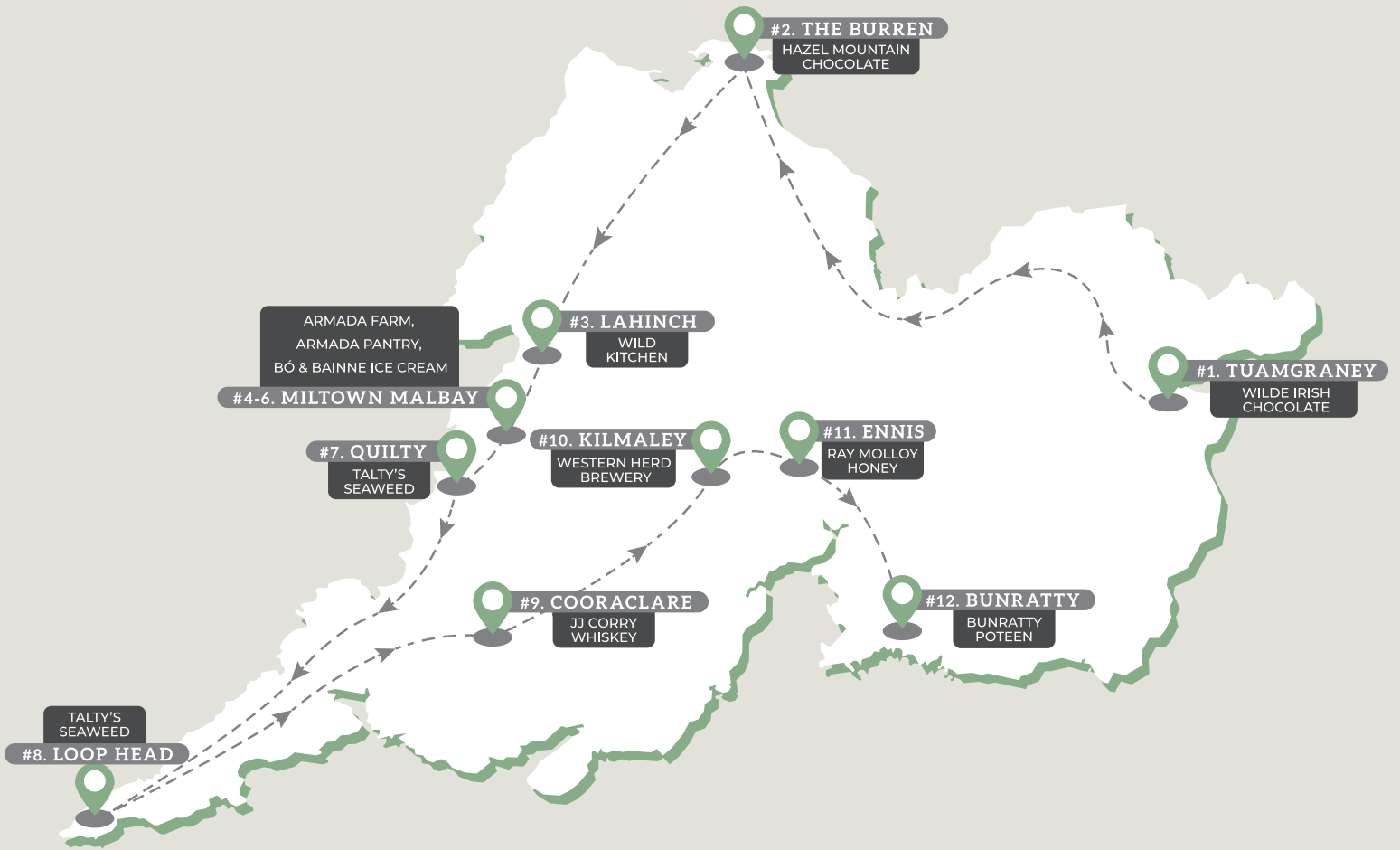
Our signature cocktail menu has been developed by our in-house mixologists, working hard to track down the best possible produce in our area. In this endeavour, we have created a cocktail menu that is inspired by our location, our people, and our ongoing commitment to the environment.

Being in the home of traditional music we did not stop there, with the help of PJ Murrihy, a local songwriter and singer, farmer and the first professional performer to ever play here in the Armada back in 1971, we devised a menu worthy of our beautiful surroundings. Throughout his career, PJ has gone on a journey, by both foot and by song, sharing tales, creating memories, and performing well known songs of beautiful County Clare for those far and wide. Now, thanks to PJ's lyrical legacy we have married local ingredients with PJ's renowned songs creating a roadmap through the picturesque towns and villages of County Clare. We hope you will join PJ on a voyage through this wonderful place we call home.

*"Whatever way the wind may blow along the coast of Clare,
drop into the Armada and leave behind your cares,
and taste their homemade beverage that's Irish to the core,
and have a cocktail party, like you've never had before"*

- PJ Murrihy





1. The Banner Roar

€12.50

Chilli chocolate Old Fashioned with Chilli infused Tequila, Chocolate Liqueur, Chocolate Bitters and Wilde Irish Chocolate

 Inspired by: **"The Banner Roar"** - by Kieran McDermott
Featured Supplier: **Wilde Irish Chocolate**

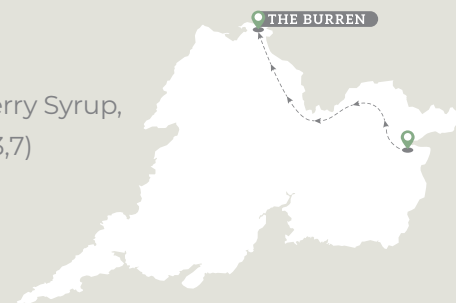


2. Flowers Rare

€14.00

Havana Club Rum 3-year, Amaretto Liqueur, Maraschino Liqueur, Black Cherry Syrup, Chocolate Bitters, Fresh Lemon Juice, Whites, Hazel Mountain Chocolate (*3,7)

 Inspired by: **"West Clare Coast"** - by Austin Durack
Featured Supplier: **Hazel Mountain Chocolate**



3. Murmuring Tide

€13.50

Altos Silver Tequila, Aperol, Ray Molloy Honey, Fresh Lime Juice, Wild Kitchen Sea Salt (*4)


 Inspired by: **"Sound of The Sea"** - by PJ Murreihy
Featured Supplier: **Wild Kitchen**



4. Sweet Content

€12.50

Jameson Whiskey, Armada Pantry Mango & Passionfruit Marmalade, Fresh Lemon Juice, Sandeman Port (*3)

 Inspired by: **"Sound of The Sea"** - by PJ Murreihy
Featured Supplier: **Armada Farm, Armada Pantry**



5. Hill and Dale

€13.50

Cucumber Infused Vodka, Organic Ginger Syrup, Fresh Lime Juice, Armada Farm Mint (*1)

🎵 Inspired by: **"My Lovely Old Miltown"** - by Kathleen Hayes
Featured Supplier: **Armada Farm**



6. The Last Adieu

€16.00

Redbreast 12 Year Old, Armada Coffee Infused Sweet Vermouth, Demerara Syrup, Whites (*3,4)

🎵 Inspired by: **"My Lovely Old Miltown"** - by Kathleen Hayes
Featured Supplier: **Armada Signature Roast Coffee**

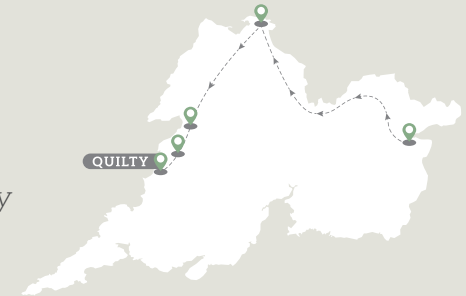


7. The Western Wind

€13.50

Armada Farm Lemon Balm, Glendalough Rose Gin, Lillet Blanc, Fresh Lemon Juice, Talty's Wild Irish Dillisk Seaweed, Tabasco (*4)

🎵 Inspired by: **"Sorrow in the Western Wind"** - by PJ Murrhhy
Featured Supplier: **Talty's Seaweed**

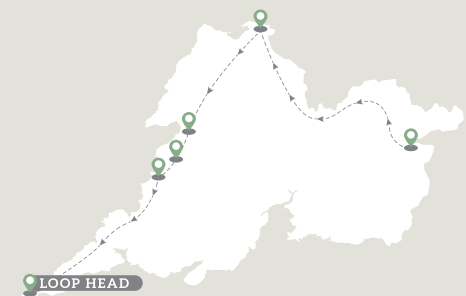


8. The Lighthouse

€13.50

Salted Caramel Espresso Martini with Bó & Bainne Salted Caramel Ice-Cream, Talty's Wild Irish Dillisk Seaweed Crisp (*2)

🎵 Inspired by: **"The Lighthouse"** - by PJ Murrhhy
Featured Supplier: **Bó & Bainne Ice Cream**



9. Chapel Gates

€14.00

JJ Corry Hanson Whiskey, Rosemary, Thyme & Honey Syrup,
Fresh Lemon Juice, Soda

 Inspired by: **"The Chapel Gates of Cooraclare"** - Sang by PJ Murrihy
Featured Supplier: **JJ Corry Whiskey**



10. 4 Mile Stone

€14.00

Altos Silver Tequila, Fresh Grapefruit Juice, Fresh Lime Juice,
Western Herd IPA, Ginger Syrup (*3)

 Inspired by: **"Nora Daly"** - by PJ Murrihy
Featured Supplier: **Western Herd Brewery**



11. Sweet Jewel

€14.00

Hennessey Brandy, Apple Juice, Ray Molloy Honey,
Fresh Lemon Juice


 Inspired by: **"Ennis of Clare"** - by Frank Conway
Featured Supplier: **Ray Molloy Honey**

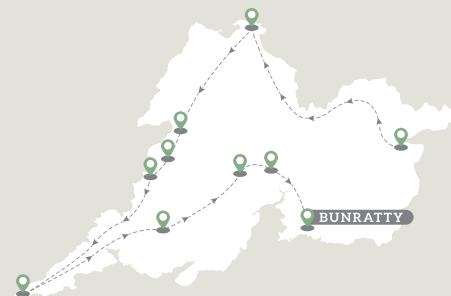


12. The High King

€13.00

Bunratty Poteen, Fresh Lemon Juice, Ray Molloy
Honey, Elderflower

 Inspired by: **"Brian Boru of Killaloe"** - by PJ Murrihy
Featured Supplier: **Bunratty Poteen**



CLASSIC COCKTAILS

Aviation €13.00

Dingle Gin, Lemon Juice, Maraschino

Aran Island Iced Tea €13.00

Mist + Moss Gin, Havana Club 3, Altos Silver Tequila, Vodka, Orange Liqueur, Fresh Lime Juice, Coca Cola (*1)

Mojito €13.00

Havana Club 3, Armada Farm Mint, Fresh Lime Juice, Sugar Syrup

Mai Tai €13.00

Armada Signature Rum Blend, Orange Liqueur, Fresh Lime Juice, Orgeat, topped with Seadog Dark Rum (*7)

Clover Club €13.00

Dingle Gin, Fresh Lemon Juice, Raspberry Liqueur, Raspberry Syrup, Whites (*3)

Old Fashioned €12.50

Makers Mark Bourbon, Bitters, Sugar Syrup

Paloma €13.00

Altos Silver Tequila, Fresh Grapefruit Juice, Orange Liqueur, Fresh Lime, Soda

Chose Your Sour: €12.50

- Makers Mark Whiskey (*3)
- Bols Amaretto (*3, 2)
- Dingle Gin (*3)

Espresso Martini €13.00

Absolut Vanilla Vodka, Espresso, Vanilla, Hazelnut and Kahlúa Coffee Liqueur (*1, 7)

Pornstar Martini €13.50

Absolut Vanilla Vodka, Fresh Lemon Juice, Pineapple Juice, Vanilla, Passionfruit Liqueur, Prosecco (*1, 4)

Cosmopolitan €13.00

Absolut Citron Vodka, Fresh Lime Juice, Orange Liqueur, Cranberry Juice (*1)

*Don't see your favourite?
Ask your server!*

NON-ALCOHOLIC

Flora €9.00

Ceder's non-alcoholic Gin, Fresh Watermelon, Muddled Basil, Strawberry

Social Tale €11.00

Ceder's non-alcoholic Gin, Apple Juice, Elderflower, Fresh Lemon Juice, Fever Tree Elderflower Tonic

Lemon Balm Breeze €8.00

Guru Tea House Syrup, Lemon Balm, Ray Molloy Honey, Armada Farm Mint, Elderflower

LOW ALCOHOL

Hugo €10.00

Elderflower Cordial, Prosecco, Armada Farm Mint (*4)

Red Dragon Spritzer €10.00

Guru Berry Tea infused with Lillet Blanc, Fresh Lemon Juices, Prosecco (*4)

SIGNATURE SERVES

Smoked Fifty Second Old Fashioned €14.00

Smoked Armada Fifty Two, with Orange Bitters.

Signature Hot Whiskey €9.50

Powers John's Lane Whiskey with our homemade spiced syrup

Jameson Black Barrel €11.70

Served with Fever-Tree tonic and a lime wheel garnish

Mist + Moss Gin €11.60

with Fever Tree Mediterranean Tonic, Grapefruit and Mint.

Lough Ree Distillery Zesty Citrus Vodka €11.30

with Fever-Tree Tonic and Lemon Zest

Armada 75 €11.50

Mist and Moss Gin, Fresh Lemon and topped with Prosecco

Jameson & Ginger Ale €9.00

Jameson Original, paired with Fever-Tree Ginger Ale and a slice of lime

WHISKEYS

Visit Johnny Burke's and see their
Whiskey Bible with over 80 Irish
Whiskeys for you to choose from...

County Clare's Finest Whiskey...

Armada 50 Series

Armada Fifty Whiskey	€18.50
Armada Fifty One Whiskey	€15.00
Armada Fifty Two Whiskey	€14.50
Armada Fifty Three Whiskey	€13.50
Armada Fifty Four Whiskey	€12.50
The Locals, Armada Hotel	€6.60
JJ. Corry The Gael	€12.00
JJ. Corry Hanson	€6.50
JJ. Corry The Banner Blend	€12.00

Irish Whiskey

Method & Madness Single Malt	€9.50
Green Spot	€8.00
Yellow Spot	€12.00
Red Spot	€18.00
Midleton Very Rare	€24.00
Teeling Small Batch	€5.60
Teeling Single Malt	€7.20
Powers John Lane	€9.50
Powers Gold Label	€5.40
Redbreast 12 Yr Old	€10.00
Redbreast 15 Yr Old	€16.00
Redbreast 21 Yr Old	€26.60
Knappogue Castle 12 Yr Old	€8.50
Bushmills 16 Yr Old	€15.50

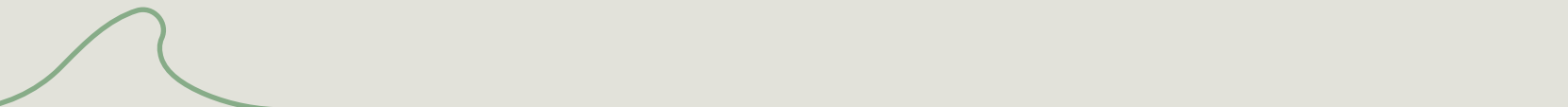
Black Bush	€5.50
Bart's Blended Irish Whiskey	€6.50
Writers Tears Copper Pot	€6.50
Writers Tears Cask Strength	€21.00
Tullamore Dew	€5.70
Jameson Original	€5.40
Jameson Black Barrel	€7.90
Jameson Caskmates Stout	€7.50
Dingle Single Malt	€7.50

Scotch

Black & White	€5.70
Talisker Whisky: Single Malt	€8.50
Chivas Regal 12 Yr Old	€7.90
Glenfiddich 12 Yr Old	€8.90
Glenmorangie	€10.50

Bourbon

Makers Mark Whiskey	€5.80
Jim Beam	€5.70
Knob Creek	€11.50
Jefferson's Bourbon	€18.00



IRISH GIN

**Suggested Garnish*

We believe Irish Gins are world leaders for quality and character, and as such we have committed to only sourcing Irish Gins, which also supports Irish businesses and Irish Jobs.

Mist + Moss | *Armada Hotel, Co. Clare* €7.80
Grapefruit & Mint*

Berthas Revenge Gin | *Co. Cork* €6.90
Orange*

Glendalough Rose Gin | *Co. Wicklow* €8.20
Rosemary Sprig & Grapefruit*

Slingshot Irish Gin | *Co. Longford* €7.50
Mint Sprig & Lime Wheel*

Shortcross | *Co. Down* €8.90
Orange Zest & Mint*

Dingle Gin | *Co. Kerry* €6.70
Raspberry & Lemon Wheel*

Irish Crystal Apple Gin | *Co. Kilkenny* €9.60
Mint & Blackberries*

Mór Berry Gin | *Co. Offaly* €7.00
Raspberry, Blackberry & Strawberry*

Thin Gin | *Co. Waterford* €5.50
Lemon Wheel & Coriander*

The Muff Potato Gin | *Co. Donegal* €7.70
Orange Slice & Rosemary*

**Drumshambo
Gunpowder Gin** | *Co. Leitrim* €7.50
Grapefruit*

Method and Madness Gin | *Co. Cork* €7.00
Lemon Zest*

Cork Dry Gin | *Co. Cork* €5.70
Lemon Wheel*

Micil Gin | *Co. Galway* €7.20
Orange Wheel*

NON-ALCOHOLIC GIN

Ceders Gin | *Sweden* €6.20
Juniper berries, raspberry, lime wheel
and mint.

TONICS

Fever-Tree Indian Tonic Water	€3.80
Fever-Tree Elderflower Tonic Water	€3.80
Fever-Tree Slimline Tonic Water	€3.80
Fever-Tree Soda Water	€3.80
Fever-Tree Ginger Ale	€3.80

TEQUILA

Casamigos Tequila Blanco	€11.90
Del Maguey Mezcal: Vida	€6.50
Don Julio Tequila Blanco	€10.50
Jose Cuervo Tequila: Classico	€5.70
Jose Cuervo Tequila: Silver	€5.70
Olmecca Tequila Altos Plata Blanco	€5.80
Olmecca Tequila Reposado	€5.80
Patron Tequila Silver	€8.80

RUM

Bacardi Rum	€5.80
Captain Morgan Spiced Rum	€5.80
Sea Dog Dark Rum	€5.80
Havana Club Rum 3	€6.20
Diplomatico Reserva	€8.50
Cachaca Rum	€7.80

VODKA

Zesty Citrus Vodka	€6.00
Absolut Vodka	€6.00
Absolut Citron	€6.00
Absolut Lime	€6.00
Absolut Vanilla	€6.00
Dingle Vodka	€6.50
Grey Goose Vodka	€9.50
Smirnoff Vodka	€5.70
Titos (*GF)	€6.80



WINES

Red

tlg (2018)

Glass Bottle

€6.90 €30.00

Temperanillo

| *Carinena, Spain*

Carinena (300km inland from Barcelona) may not be well known, but wine making there has a long history. Recent investment, and those long warm summers, are producing tasty, soft, juicy wines.

Finca Florencia (2018)

€8.00 €35.00

Malbec

| *Mendoza, Argentina*

Malbec's bramble fruit flavours and dark chocolate intensity are softened by spending 6 months in American oak barrels, giving a smoother, silkier mouthfeel.

Chateau Bonnet (2013)

€11.00 €45.00

Merlot Cabernet Sauvignon

| *Bordeaux Superior*

A medium bodied blend of Merlot and Cabernet Sauvignon. Soft but not flabby, tannins but not tannic, red fruits but not jam, hints of chocolate, toasty oak and pepper.

Baron de Ley (2014)

€11.50 €48.00

Rioja Reserva

| *Rioja, Spain*

Our signature red & a vineyard we have visited, experienced, and are passionate about. It's been the wine of choice for very special events here - a wine that delivers every time.

White

Comte de Treilliere (2019)

Glass Bottle

€6.90 €30.00

Sauvignon Blanc

| *Vin de France*

Classic French Sauvignon Blanc. Gentle gooseberries and elderflower with delicious crisp acidity. Perfect with our Burren Smoked Salmon.

Mezzecorona (2019)

€7.20 €34.00

Forte Alta Pinot Grigio

| *Dolomites, Italy*

Pinot Grigio can be a bit bland. But Forte Alto's grapes work hard to ripen in their high altitude vineyards in the alpine foothills. It gives their wines just that bit extra flavour, attitude and interest.

Montford Estate (2019)

€8.80 €38.00

Sauvignon Blanc

| *Marlborough, New Zealand*

Marlborough Sauvignon Blanc has become one of Ireland's most popular wine styles. A glass of this Montford Estate version shows why.

	<u>Glass</u>	<u>Bottle</u>
Etra (2018)	€9.40	€39.00

Albarino

| *Riax Baixas, Galicia*

Albarino, Spain's 'hot' white grape variety from the top left hand corner of the country. Fruity and floral aromas make you think it's Sauvignon Blanc but citrus and apricot flavours prove it isn't.

Domaine Chatelain (2019)	€13.50	€58.00
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Sancerre

| *Loire Valley*

The original, and classic, Sauvignon Blanc. Fresh, crunchy and alive.

Rosé

Château Fontarèche Cuvée Tradition Rosé Corbières	€7.00	€32.00
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Rosé

| *Vin de France*

A delicious, dry Rosé. Strawberry and grenadine fruits, with a hint of grown up gooseberry & mint.

Sparkling

	<u>Glass</u>	<u>Bottle</u>
Monte la Reina Rosé	€8.95	€36.00

Frizzante

| *Spain*

Bursting with delicious strawberry and raspberry fruit, kept in check with fizz and chill.

Bedin	€8.95	€36.00
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Prosecco

| *Italy*

Nothing like a glass of bubbles to lift the spirit. Treat yourself.

Jean Pernet NV	€110.00
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Champagne

| *France*

As served on Aer Lingus, fasten your seat belt and prepare to take off! Bonjour!

Please ask your server for a full wine list.

*Non-Alcoholic Wine & Prosecco available,
please ask your server*



LIQUEURS

Baileys Irish Cream	€5.80
Brandy & Port	€6.60
Tia Maria	€5.80
Archers Schnapps: Peach	€5.80
Kahlua Coffee Liqueur	€5.80
Amaretto	€5.80
Creme De Cassis	€5.80
Creme De Menthe	€5.80
Southern Comfort	€5.80
Tequila Rose Liqueur	€5.80
Cointreau	€5.80
Drambuie	€5.80
Frangelico	€5.80
Irish Mist Liqueur	€5.80
Malibu	€5.80
Pernod	€5.80
Antica Vermouth	€6.20

COGNAC

Hennessy	€5.90
Hennessy VSOP	€7.40
Remy Martin VSOP	€6.80
Remy Martin XO	€16.20
Martell VS	€5.80
Chateau de Calvados	€6.20
Armagnac 25 Yr Old	€12.00

APÉRITIFS

Aperol Aperitivo	€11.50
Campari Bitter	€5.70
Martini Extra Dry	€5.80
Ricard: Pastis	€5.70

DIGESTIFS

Ramazzotti Sambuca	€5.70
Martini Roso	€5.70
Lillet Blanc	€5.70
Lillet Rouge	€5.70
Lillet Rosé	€5.70

SHERRY & PORT

Sandeman Port €5.70

| *Gaia, Portugal*

This Ruby Porto is rich and gloriously red with plum and berry notes. Savour it with creamy cheeses, chocolate desserts or fruit pies

**Graham's
- Late Bottled Vintage Port** €7.20

| *Douro Valley, Portugal*

Powerful, full-bodied and complex with flavours of dark red fruits, spices and dark chocolate. Where's the Blue Cheese?

**Graham's
- 10 Year Old Tawny Port** €11.50

| *Douro Valley, Portugal*

Aged in wood for an average of 10 years, tawny in colour with flavours of carmel, apricot, raisins and roasted nuts.

**Karoly Ats
- Late Harvest Tokaj** €14.50

| *Tokaj, Hungary*

Made from late harvested (very ripe) grapes. A lovely balance between sweetness (marmalade, peaches and apricots) and citrusy acidity.

Gran Barquero Oloroso Sherry €6.80

| *Andalucia, Spain*

Intense and complex aromas of raisin, dried apricot, walnuts, and mixed spice on the nose. On the palate it is concentrated and elegant, slightly off dry

HOT LIQUEUR DRINKS

Irish Coffee €7.00

Baileys Coffee €7.00

French Coffee €7.00

Calypso Coffee €7.00

Hot Whiskey €6.50

Hot Port €6.00

Hot Brandy €6.50

HOT DRINKS

Pot of Tea €2.80

Americano €3.10

Espresso €3.00

Double Espresso €3.80

Latte €3.80

Mocha €3.80

Flat white €3.80

Cappucino €3.80

Herbal Tea €3.00

Hot Chocolate €4.50



“No man was ever born into this world with such a passionate love of liquor as myself. It isn’t just that I love liquor for the taste of it, I love the plop of whiskey into a glass.

I love it. I love to listen to it. I love to see the cream on a pint. I love the first, powerful violent impact of a glass of whiskey when I throw it back in me, and it hits the mark below. I chase it then with a pint, and that’s even more beautiful still.”

-John B. Keane

ALLERGENS

1 = Gluten

2 = Milk

3 = Egg

4 = Sulphites

5 = Celery

6 = Lupen

7 = Nuts

8 = Peanuts

9 = Soy

10 = Shellfish

11 = Fish

12 = Molluscs

13 = Mustard

14 = Sesame

GF = Gluten Free