

# I ♥ Inishowen day COCKTAIL MENU

## TRAWBREAGA BAY BLISS MARTINI .....

- A refreshing cocktail blending vodka with the exotic taste of passion fruit. Its vibrant color and tangy-sweet flavor make it a delightful choice for those seeking a taste of tropical bliss. Garnished with lime or fresh passion fruit, it's a perfect sip for relaxation.

## WILD ATLANTIC SPRITZ .....

- Refresh with our Wild Atlantic Spritz. Elderflower liqueur, fresh mint, and Prosecco, finished with soda water. Garnished with mint and lemon.

## SWILLY SUNSET PUNCH .....

- Toast to sunsets with our Inishowen Sunset Punch. Irish whiskey, cranberry, orange, pineapple juices, splash of grenadine, garnished with orange.

## MAMORE GAP MOJITO .....

- Escape with our Mamore Gap Mojito. White rum, lime juice, simple syrup, mint, topped with soda water, garnished with mint.

## STROOVE BAY SOUR .....

- Experience tang with our Lough Swilly Sour. Irish whiskey, lemon juice, simple syrup, optional egg white, garnished with Angostura bitters and lemon twist.



EACH COCKTAIL IS A CRAFTED BLEND INSPIRED BY THE  
LANDSCAPES AND FLAVORS OF INISHOWEN. ENJOY A  
TASTE OF OUR COASTAL PARADISE. CHEERS!

# COCKTAIL INGREDIENTS

- **Trawbreaga Bay Bliss Martini:**
  - 2 parts Vodka
  - 1 part Passionfruit Puree
  - 1/2 part Simple Syrup
  - 1/2 part Lime Juice
  - Passionfruit seeds or slice (for garnish)
  - Ice
  - *Instructions: Shake vodka, passionfruit puree, simple syrup, and lime juice with ice, then strain into a martini glass and garnish with passionfruit.*
- **Wild Atlantic Spritz:**
  - 1 1/2 parts St-Germain elderflower liqueur, **or Elderflower Syrup**
  - 3-4 Fresh mint leaves
  - 3 parts Prosecco
  - 1 part Soda water
  - Lemon slice (for garnish)
  - Mint sprig (for garnish)
  - *Instructions: In a wine glass, muddle fresh mint with St-Germain. Add ice, Prosecco, and a splash of soda water. Garnish with a lemon slice and mint sprig.*
- **Swilly Sunset Punch:**
  - 2 parts Irish whiskey
  - 2 parts Cranberry juice
  - 2 parts Orange juice
  - 2 parts Pineapple juice
  - Splash of Grenadine
  - Orange slice (for garnish)
  - *Instructions: Mix Irish whiskey, cranberry juice, orange juice, pineapple juice, and grenadine in a pitcher with ice. Serve over ice in a glass and garnish with an orange slice.*
- **Mamore Gap Mojito:**
  - 2 parts White rum
  - 1 part Lime juice
  - 3/4 part Simple syrup
  - 6-8 Mint leaves
  - Soda water
  - Lime wedge (for garnish)
  - Mint sprig (for garnish)
  - *Instructions: Muddle mint leaves with lime juice and simple syrup in a glass. Add rum and ice, then top with soda water. Garnish with lime wedge and mint sprig.*
- **Stroove Bay Sour:**
  - 2 parts Irish whiskey
  - 3/4 part Lemon juice
  - 1/2 part Simple syrup
  - Optional: Egg white
  - Angostura bitters (for garnish)
  - Lemon twist (for garnish)
  - *Instructions: Shake Irish whiskey, lemon juice, simple syrup, and optional egg white vigorously with ice. Strain into a rocks glass over ice. Garnish with Angostura bitters and a lemon twist.*