COCKTAILS

VOLUME VIII

WELCOME

TO THE COCKTAIL BAR

At the Merchant Hotel

Welcome to The Cocktail Bar at The Merchant Hotel and to our latest drinks list.

We have always taken pride in crafting exceptional cocktails for our guests to enjoy. Whether preparing a perfectly executed classic or exploring new ideas and techniques, our passion lies in delivering memorable drinking experiences while continuing to push the boundaries of our craft.

As part of that commitment, we are also striving to make our bar as sustainable as possible. We have refined our drinks list to minimise waste, prioritised locally sourced ingredients wherever possible and removed unnecessary disposable garnishes from our cocktails. These considered changes allow us to reduce our environmental impact without compromising on quality or creativity.

While you relax and explore the menu, please enjoy a complimentary **Browsing Drink** - a cocktail thoughtfully crafted for your enjoyment.

Thank you for joining us on this journey. We hope you enjoy our hospitality and the cocktails that follow.

THE PINNACLE GUIDE

2024 FOOD&WINE Restaurant of the Year AWARDS

BAR OF THE YEAR AWARDS 2024



GRAPEFRUIT

£15.50

INGREDIENTS:

Method and Madness Irish Micro Distilled Gin
St-Germain Elderflower Liqueur
Campari
Fresh Grapefruit Juice
Lemon Sherbet
Lemon Juice

An evolution of the Sicilian which was made for one of the first ever menus for the Cocktail Bar. It is still a popular drink now; however, it has been elevated by Lubo who has been running the floor for the past 17 years.

Using Method and Madness Irish Micro Distilled Gin with the delicate floral notes of Elderflower liqueur.

The addition of fresh grapefruit juice and our mouth-watering house-made lemon sherbet create a layered flavour profile with a perfectly balanced citrusy sweetness and just a hint of bitterness

PINEAPPLE

£15.95

INGREDIENTS:

Dunville's 1808 Whiskey
Plum Sake
Pineapple Juice
Pineapple Ketchup
Three Cents Pineapple Soda

A well-balanced blend of rich, warm notes from the Dunville's 1808 with the sweet, fruity undertones of plum sake.

The pineapple ketchup is a house-made creation from General Manager Aaron. Based around a jerk chicken marinade, it is a mix of pineapple, mango and lime with tropical spices ginger and cinnamon. Fresh pineapple juice adds viscosity and a deeper, tart acidity that cuts through the whiskey and sake.





WALNUT

£15.95

INGREDIENTS:

Killowen Dark Rum
Walnut Cordial
Cold Brew Coffee
Nutmeg Cream

Killowen Dark Rum is a much sought after rum and we are delighted that we have it here in The Cocktail Bar.

The spirit is both smooth and robust in character with hints of rich brown sugar, vanilla, banana and molasses. This is mixed with a bespoke cold brew coffee which was created in collaboration with local company Bailies Coffee Roasters, specifically to complement the Killowen Dark Rum. Walnut cordial is the main flavour that binds all the ingredients together topped off with a nutmeg cream. This drink is loosely based on a cold serve Irish coffee.

STRAWBERRY
£15.95

INGREDIENTS:

Boatyard Vodka
Regal Rogue Bold Red Vermouth
Strawberry and Mint Balsamic
Strawberry Sorbet
Prosecco

This drink takes its inspiration from the classic Sgroppino - a much-loved cocktail with vodka, lemon sorbet and Prosecco.

Our version features one of our favourite vodkas - locally distilled Boatyard Vodka. Regal Rogue Bold Red Vermouth provides a richness and complexity with a profile of vanilla, bitter orange and saffron, while the herbaceous undertones in the vermouth pair beautifully with our strawberry sorbet combined with strawberry and mint balsamic. To create a refreshing serve, the drink is topped with Prosecco.



PEPPER
£16.50

INGREDIENTS:

Maestro Dobel Humito Tequila
Ancho Reyes Chile Liqueur
Yellow Chartreuse
Mango Pepper Cordial
Lime



Unusual and delicious, this cocktail is a blend of bold flavours and spirits.

The Maestro Dobel sets the tone with its smoky notes, while the Ancho Reyes Chile adds a fiery kick! Yellow Chartreuse provides a subtle herbal sweetness and balances the heat. The final flourish comes with our house-made mango and roast yellow pepper cordial with its burst of tropical fruit and smoky pepper flavours – the perfect complement to the tequila.

CHOCOLATE

£15.95

INGREDIENTS:

Dragon Claw Whiskey Port Finish
Spent Coffee-infused Campari
Antica Formula Vermouth
Dark Cacao
Honey
Chocolate Bitters

At the heart of this cocktail, we have Dragon Claw Whiskey Port Finish with notes of vanilla and chocolate.

Our coffee-infused Campari is made with spent coffee grounds which deliver an exceptional flavour and help in our efforts to be more sustainable. Antica Formula Vermouth and chocolate bitters bring balance and finesse to the drink. This is one for anyone who loves an Old Fashioned or a Negroni.



CRANBERRY
£15.50

INGREDIENTS:

Bán Poitín
Grand Marnier
Cranberry
Lime Leaf
Lime Cordial
Lime Juice

This punchy twist on a Cosmopolitan drops its customary base spirit of vodka in favour of Bán Poitín with its toasty, almost biscuity flavours.

The classic Cosmopolitan's cranberry and lime hints are provided by our sharp cranberry purée and a zesty kick of house-made lime cordial, lime juice and the floral notes of lime leaf.



COCONUT
£15.50

INGREDIENTS:

Beach Bum Rum
Coconut
Falernum
Avocado Pit Orgeat



Sweet, rich and creamy tones of coconut are complemented by Beach Bum Rum with its hints of coconut, vanilla and banana.

The nuttiness of the avocado pit creates an incredible mouthfeel and helps carry the flavour of the rum. This drink has been a labour of love, taking over two years to perfect.



MANGO

£16.50

INGREDIENTS:

Código Rosa Tequila
Aperol
Mango Purée
Lime Juice
Prosecco

A vibrant marriage of a Mango Margarita and an Aperol Spritz, this cocktail balances tropical sweetness with bright citrus and a gently bittersweet finish.

Código Rosa Tequila is rested for one month in uncharred French oak Napa Valley Cabernet barrels, imparting delicate floral and red fruit notes without adding excessive sweetness. Mango purée brings a rich, juicy character, while lime juice provides freshness and balance. Aperol adds subtle bitterness and complexity, and a generous pour of Prosecco gives the drink its lively, refreshing finish.

Originally created for a special one-off menu, it proved so popular that it earned a permanent place in our cocktail collection.

LEMON

£16.50

INGREDIENTS:

Weavers Irish Gin
Yuzushu
Lemon Curd
Lemon Sherbet
Pistachio Orgeat
Egg White

With flaxseed being one of its main botanicals, Weavers Gin was created to honour the men and women who laboured in the flax fields and linen mills of Ulster.

This citrus-forward gin helps elevate the tanginess throughout the cocktail. The addition of homemade lemon curd brings a velvety richness and a sweetness to complement the vibrancy of the gin. Lemon sherbet adds an extra layer of tartness and texture. Balance is provided by homemade pistachio orgeat which introduces a nutty creaminess, enhances the drink's depth and adds an unexpected twist.





GINGER

£14.95

INGREDIENTS:

Pangur Poitín
House-made Ginger Beer
Ginger Extract
Lime Juice
Soda

Pangur Poitín from Killowen Distillery has a bold and intriguing character with its earthy, slightly fruity notes.

Our house-made ginger beer adds a refreshing effervescence and a bright spiciness. A dash of ginger extract intensifies that warmth, while lime and soda add length and freshness to this cocktail – which happens to be our General Manager Aaron's favourite.

RASPBERRY
£15.95

INGREDIENTS:

Boatyard Gin
Amaro Nonino
Raspberry Cordial
Lemon
Peach Bitters
Vanilla Cream Foam

This 21st-century homage to the French Martini has Boatyard Gin at its heart.

Another local hero, with its hints of juniper and citrus, provides a crisp and botanical backbone for this drink. The raspberry cordial gives a concentrated, jammy sweetness, while the fresh lemon injects sharp acidity. The vanilla foam adds a natural sweetness to the drink, complementing the tartness of the raspberry. To finish, a dash of peach bitters lends a subtle complexity that further enhances the drink's fruitiness with its warm, aromatic notes.



BANANA
£15.95

INGREDIENTS:

Martell VS Cognac
Banana and Barley Sherbet
Crème de Banane
Maraschino
Lemon



Gareth, our Assistant Bar manager, took inspiration from one of the first drinks he learnt to make, the classic cocktail, Brandy Crusta. Martell Cognac is the backbone of this drink.

Ripe bananas and toasted barley add complexity and depth to the spirit. Crème de Banane brings a smooth and luscious flavour that complements the Cognac beautifully whilst maraschino provides a subtle floral note and unites the flavours. Lemon provides a citrus zing and balances the richness of the other ingredients. A bee pollen garnish adds a delicate, earthy sweetness.

FIG
£28.00

INGREDIENTS:

The Macallan 12 Whisky
Fig-infused Kopke White Port
Cynar
Orange Oil

We are thrilled to spotlight The Macallan 12, an iconic and highly celebrated single malt whisky. Bar supervisor Conor had always wanted to use white port in a cocktail and when the opportunity came around to make a cocktail with The Macallan 12, he knew exactly what he wanted to do.

The spirit base is both exceptionally smooth and robust in character, with elegant hints of vanilla, bright candied orange, and rich molasses. Seamlessly mixed with our custom fig-infused Kopke Port, a deep fruitiness elevates the rich, jammy undertones of the whisky. The subtle addition of Cynar adds a brilliant layer of complex herbal spice, bringing out the wood notes of The Macallan and culminating in a velvety finish of butterscotch and roasted coffee. The drink is based on a luxurious, fruit-forward twist on the classic Rob Roy.





RHUBARB

£15.95

INGREDIENTS:

Tanqueray 10 Gin
Fève Tonka Bean Liqueur
Rhubarb and Custard Sherbet
Cream Soda

This cocktail harmonises the vibrant, citrusy notes of Tanqueray 10 with the rich, warm flavour of Fève Tonka.

Our house-made rhubarb and custard sherbet introduces a nostalgic hint of tangy sweetness, striking a perfect contrast against the premium gin base. A touch of zesty botanical acids provides a clean, refreshing balance, ensuring the drink remains crisp on the palate rather than overly sweet. To complete this, the cocktail is topped off with cream soda, releasing sweet vanilla aromas. It is a beautifully sophisticated, modern twist on a classic childhood dessert flavour profile.

ORANGE

£17.50

INGREDIENTS:

Redbreast Lustau Whiskey
Lustau Vermut
Green Chartreuse

Orange has a concise list of ingredients that combine to create a complex and sophisticated drink.

Redbreast Lustau provides a luxurious depth with its smooth, sherried richness, hints of dried fruit, toffee and spices. Lustau Vermut adds a touch of both sweet and savoury complexity with botanical notes and a gentle herbal undertone. The addition of Green Chartreuse introduces a vibrant, herbal brightness, with its distinctive flavours of mint, anise and a medley of alpine herbs. A refined drink for adventurous palates.





APPLE

£19.50

INGREDIENTS:

Ketel One Vodka
Limoncello
Freshly Pressed Apple
Champagne
Egg White

At the Cocktail Bar, we have our own in-house cocktail competitions every few months. The winning drink is added to a list for consideration when curating our next cocktail menu. This drink, created by Betty for a Ketel One competition, is one of the cocktails that made the cut. Betty wanted to produce a Sprite style cocktail with fresh apple at its base. The inclusion of Limoncello adds a vibrant citrus punch.

Fresh apple juice brings a natural sweetness, balancing the tartness and lending a fruity depth to each sip. Topped with Champagne, this refreshing cocktail effervesces with lively carbonation.

COFFEE
£15.95

INGREDIENTS:

Absolut Elyx Vodka
Killowen Dark Rum
Gloria Coffee Liqueur
Condensed Milk
Cold Brew Coffee

Some might be surprised to see a ‘slushie’ on this list, but we are confident this sophisticated cocktail will be a hit with anyone who enjoys coffee flavours in their cocktails.

Gloria Coffee Liqueur from Killowen in the Mourne Mountains, provides the desired balance of both bitter and sweet notes. Killowen Dark Rum lifts the caramel and cacao notes and condensed milk adds a rich velvety smoothness to the drink.



THE RARE & REFINED COLLECTION

At The Cocktail Bar, we believe in crafting exceptional drinks with the finest ingredients. For this exclusive collection, we’ve partnered with three icons of the whiskey world - Midleton, Macallan and Michter’s - to create something truly special.

Each cocktail is built around a rare and extraordinary whiskey, with only a handful of bottles left worldwide. To honour these exceptional spirits, we’ve kept the ingredients simple - designed to enhance, not overshadow, their rich and complex flavours. This is more than just a cocktail; it’s a once-in-a-lifetime tasting experience.

MIDLETON FORÊT DE TRONÇAIS WHISKEY
£1000

A masterpiece of Irish whiskey, aged in rare French Tronçais oak casks, delivering elegant notes of honey, toasted almonds and delicate spice.

Antica Formula, Dubonnet

MACALLAN 25
£850

A legendary Scotch aged to perfection in sherry-seasoned oak, known for its deep richness, velvety texture and layers of dried fruit, chocolate and warming spice.

Orange Cream, Riemerschmid Bitters, Elixir Liqueur

MICHTER’S 20
£785

An ultra-premium American bourbon, aged for two decades, offering a luxuriously smooth profile with caramelized oak, dark cherry and hints of vanilla and tobacco.

Gammel Dansk Bitter Dram, Transatlantic Bitters

NON-ALCOHOLIC

£9.95



We are very proud of our non-alcoholic menu, as we are all our cocktails and we ensure that the same care and attention is taken to provide you with an expertly crafted drink.

We have three beautiful highballs for you to choose from:

1. Rhubarb & Custard *(Using a Rhubarb and Custard Tea Syrup)*
2. Homemade Ginger Beer and Honey
3. Armagh Apple and Mint *(Using an Apple & Mint Tea Syrup)*

Each drink has been pressed and carbonated today for peak freshness.

PARTNERED WITH DILLON BASS.

