

At ALT, we are devoted to serving delicious drinks that align with our commitment to environmental responsibility. We support local, Irish breweries and distilleries that share our sustainable ethos. By choosing ALT, you are making a conscious decision for both your taste buds and the planet. Let's raise a toast to a brighter and more sustainable future. Cheers!

IRISH SPECIALITY COFFEE

Contour Coffee Roasters - *Wicklow*

Flat White Cortado Latte Cappuccino	4.50
Americano Espresso Double Espresso	4.20
Mocha	5.50
Hot Chocolate	4.50
Iced Coffee	6.00
Extra Shot	1.00

Dairy alternatives: oat & almond milk available

IRISH ORGANIC HERBAL TEAS

Nik's Tea - *Dublin*

Organic Peppermint	4.10
Hemp & Mango	4.10
Organic Chamomile & Lavender	4.10
Organic Wild Elderberry & Rooibos	4.10
Organic Earl Grey	4.10
Irish Breakfast	4.00

HOT DRINKS

Hot Irish Whiskey	8.50
Teeling Whiskey Irish Coffee (7)	9.50

SOFT DRINKS - 200ml

Poachers Irish Tonic / Ginger Ale / Soda water	3.50
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DRAUGHT



Guinness	4.00	7.00
Heineken	4.00	7.40
Happy Days Session Ale	4.00	7.40

CRAFT BEERS & CIDERS

To øl Implosion Non-Alcoholic Pale Ale 330ml	6.00
Heineken 0.0% 330ml	6.00
To øl Snubble Juice IPA 330ml	6.50
Dan Kelly's Draught Style Cider 330ml	7.50
To øl 45 Days Organic Pilsner 440ml	8.50
Kinnegar Limeburner Pale Ale 500ml	8.50
Kinnegar Scraggy Bay India Pale Ale 500ml	8.50
Kinnegar Rustbucket Rye Ale 500ml	8.50

HANDCRAFTED GIN - 35.5 ml

Dingle Gin - <i>Kerry</i>	7.50
Stillgarden Social Gin - <i>Dublin</i>	7.50
Stillgarden Boss Lady Gin - <i>Dublin</i>	7.50
Glendalough Rose Gin - <i>Wicklow</i>	8.90
Glendalough Wild Botanical Gin - <i>Wicklow</i>	8.90
Jawbox Cut Dry Gin - <i>Belfast</i>	8.90
Blackwater Wexford Strawberry Gin - <i>Waterford</i>	8.90
Drumshambo Gunpowder Irish Gin - <i>Leitrim</i>	8.90
Mil Pot Still Irish Gin - <i>Meath</i>	8.90
Method & Madness Micro Distilled Gin - <i>Cork</i>	8.90

Our Gins Change with the Seasons...



Ask for a large seasonal G & T	15.00
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HANDCRAFTED VODKA - 35.5ml

Dingle Vodka - <i>Kerry</i>	7.50
Istil 38 - <i>Dublin</i>	7.50
Stillgarden Early Harvest Vodka - <i>Dublin</i>	7.50
Assaranca Irish Craft Vodka - <i>Donegal</i>	8.90

WHISKEY & POITÍN - 35.5ml

Teeling Small Batch Whiskey - <i>Dublin</i>	7.50
Roe & Co Irish Whiskey - <i>Dublin</i>	7.50
Bán Poitín - <i>Ards Peninsula</i>	8.90
Connemarra Peated Single Malt Whiskey - <i>Galway</i>	8.90
Jameson Black Barrell - <i>Cork</i>	8.90
Glendalough Pot Still Irish Whiskey - <i>Wicklow</i>	8.90
Teeling Pot Still Irish Whiskey - <i>Dublin</i>	8.90
Bushmills Black Bush - <i>Antrim</i>	9.50
Feckin Irish Whiskey - <i>Down</i>	9.50
Waterford Peated Single Malt Whiskey - <i>Waterford</i>	9.50
Green Spot Single Pot Still Irish Whiskey - <i>Cork</i>	9.50
Wolftones Irish Rebel Whiskey - <i>Donegal</i>	9.50
Pearse Distillers Choice - <i>Dublin</i>	9.50
Glendalough Double Barrel Whiskey - <i>Wicklow</i>	12.50
Copeland Merchant's Quay - <i>Down</i>	12.50
Waterford Micro Cuvée Single Malt - <i>Waterford</i>	14.50
Red Breast 12 year Single Pot Still Whiskey - <i>Cork</i>	16.50
Athru Annacoona 14 year Single Malt - <i>Sligo</i>	25.00

Enjoy a Whiskey Board Selection 20ml 4 types of Irish Whiskey €23

Blended Irish Whiskey
Pot still Whiskey
Single Malt Whiskey
Mystery Bartender Choice



CRAFT BRANDY & RUM - 35.5ml

Copeland Rum - <i>Down</i>	8.90
Organic Highbank Apple Brandy - <i>Killkenny</i>	8.90
Organic Killahora Orchards Pom'o Apple Port - <i>Cork</i>	9.50

COCKTAILS

15.00

Hog Hill *ALT twist on an Espresso Martini*



Stillgarden Spent-spresso, Teeling Small Batch
Whiskey, Banana Liqueur, sugar

Turfcutter



Connemara Peated Whiskey, Teeling Small Batch
Whiskey, lemon, sugar, Angostura Bitters, whites (3)

Oul' Wan *ALT Old Fashioned*



Roe & Co. Whiskey, bitters, demerara sugar

Nest in the City



Dingle Vodka, Wild Rose Rogue Vermouth, lime,
Wren x Open Hive raw Irish honey, White Peach
Liqueur

Úlltini (Ool-tini)



Dingle Vodka, Killahora Apple Ice Wine,
apple juice, Angostura Bitters, honey syrup

Nest Negroni



Dingle Irish Gin, Punt e Mes Vermouth, Campari,
orange bitters

Southsider



Dingle Gin, lime, sugar syrup, fresh mint

Costa del Courtown *ALT Twist on Clover Club*



Blackwater Wexford Strawberry Gin, Crème de
Framboise, whites, lemon, sugar (3)

Bee-kind Cocktail



Glendalough Rose Gine, Open Hive raw honey,
lemon, Crème de Pêche

Cheeky Chirpy Mocktail



Muddled blueberries, lime, apple juice & honey 9.50



WINE LIST

Our wine menu has been carefully curated with a selection of wines which have been produced in small batches. We are committed to working with suppliers that share our sustainable values.

We are Dublin's only venue to offer a full range of 100% sustainable wine. With less additives, preservatives and sugar, the wines we serve are an excellent choice to wet your beak with!



If this is a little new to you, look out for our staff favourites symbol for our top picks.

Sláinte!






UNIQUE WINES

ORANGE/SKIN CONTACT

These grapes are not peeled during fermentation, giving orange wine it's unique vibrant colour and quirky character



Oveja Naranja   


12 | 15 | 48

Gewurztraminer, Muscat, *Castille, Spain*

Aromas of ripe stone fruit with notes of grapefruit and apple. Medium-bodied, this charismatic wine will not disappoint

APPLE ICE WINE

Produced from rare apples that have been slowly fermented for a year, apple ice wine is a truly delicious indulgence. Served over ice or neat, it's the perfect tippie to sip for dessert.

Killahora Rare Organic Ice Wine 

75ml 125ml 500ml

Cork, Ireland

8 | 12 | 44

Made from Irish apples grown in 200-year-old orchards in Cork. Seek out notes of strawberry, green apple, and butterscotch. A perfect sweet wine.

ORGANIC WHITE



Mesta Verdejo

10 | 13 | 34

Verdejo, *Castilla, Spain*

Light, refreshing with zesty citrus notes - a great substitute for a Sauvignon or Pinot Grigio drinker

Duc de Morny Picpoul de Pinet AOP 39

Picpoul, *Pinet, France*

Intense exotic fruit aromas followed by candied citrus zest. Well-balanced and round, lovely expression

Saladini Pilastris Falerio 10 | 13 | 42

Trebbiano, Pecorino, Passerina, *Le Marche, Italy*

Medium bodied with citrus notes and layers of ripe pear. Refreshing and crisp with a long elegant finish

Birgit Eichinger Strass 44

Gruner Veltliner, *Kamptal, Austria*

The nose is refreshing, crystal clear, exudes delicate apricot aromas accompanied by fine minerals

Domaine Les Remparts 12 | 15 | 44

Sauvignon Blanc, *Cotes de Gascogne, France*

Intense, fruity, with a hint of grapefruit, lemon, ripe notes of pear, peach and quince. A lively and long palate

Wagner Stempel Riesling 48

Riesling, *Rheinhessen, Germany*

Organically farmed, hand harvested. Notes of tree fruits such as green apple, white peach, and citrus

Rijckaert Bourgogne Blanc 14 | 17 | 66

Chardonnay, *Burgundy, France*

A structured wine with finesse and balance. Soft creamy citrus notes lead to a long finish with plenty of elegance

ORGANIC RED



Oveja Graciano Malbec



10 | 13 | 34

Malbec, *Castille, Spain*

Floral and aromatic with a bright, vibrant acidity.

Fresh blueberry texture with a round finish

Mesta Tempranillo



36

Tempranillo, *Castille, Spain*

Expressive, well-defined aromas of red berries, rosemary and a touch of liquorice

Vino de Montana



37

Garnacha, *Sierra de Grados, Spain*

Fragrant, delicate aroma of crunchy blue and red fruit with flowery notes and a spicy complexity. Juicy

Badiola Laderas



10 | 13 | 42

Tempranillo, *Rioja, Spain*

Pure and precise aromas of cherries, red berries, and thyme. This is a Crianza style of red. Bold and beautiful

Geil Pinot Noir



12 | 15 | 46

Pinot Noir, *Rheinhessen, Germany*

Lovely, light yet complex Pinot Noir with elegant notes of forest berries, savoury spice, and soft tannins

Turner Pageot Le Rouge



14 | 17 | 66

Grenache, Syrah, *Languedoc, France*

Spicy black fruits with a lively taste longevity. Divine, fragrant, deep bodied - full of flavour and expression

Domaine Serol, Eclat de Granit



68

Gamay - *Côte Roannaise, Loire - France*

Grown on granite, this dark, muscly, and ripe tasting gamay, has flavours of raspberry, blackberry, and dark cherry

ORGANIC ROSÉ



Pittnauer Rosé König ● ● ●

10 | 13 | 49

Blaifränkisch, *St. Laurent, Burgenland, Austria*

This vibrant rosé is bursting with texture and flavours of wild strawberries, citrus and pink grapefruit

ORGANIC SPARKLING

Llopart Corpinnat Cava, Brut Reserva ● ● ● 70

Xarel.lo, Macabeu, Parallada, *Penedes, Spain*

The champagne of Cava. Harvested by hand. Clean, crisp, lively, and bursting with fragrant bubbles

Masottina Frizzante Prosecco ●

15 | 65

Glera, *Veneto, Italy*

Vibrant and fresh with a fine hint of butter biscuit. Soft palate with crispy citrus notes and orchard fruits



Goutorbe-Bouillot

Reflets de Rivière Brut ● ● ● ●

60 | 160

Pinot Meunier, Chardonnay, Pinot Noir, *Champagne, France*

Delicate aromas of pear and peach. Organic Champagne - a rare find and a true gem of fine wine

WINE SYMBOLS & CERTIFICATIONS



STAFF FAVOURITES

We love them all – but the wines with this symbol are some of our team favourites and our top recommendations. We know you will enjoy them as much as we do.



ORGANIC HVE (HAUTE VINERON ENVIRONMENTAL)

A wine certification body that recognises commitment to protecting and enriching the environment in agriculture. There are different stages of certification for different climates throughout France.



ORGANIC

Wine made from organically grown grapes are certified after a 3-year conversion period in the vineyard. The use of fertilisers and sprays are made from natural compounds, excluding the use of artificial chemicals, pesticides, and fungicides.



BIO-DYNAMIC

Bio-dynamic farming is an extension of organic practices such as composting and the exclusion of chemical pesticides, herbicides, or synthetic fertilisers. Biodynamic farmers follow a planting calendar that relies on the positioning and rhythmic influences of the sun, moon, planets, and stars as a guide to determine when to farm the vineyard.



VEGAN

During the winemaking process the liquid is filtered through “fining agents” to remove the yeast and cloudiness of the liquid. In vegan wine the liquid is filtered through agents such as bentonite clay, carbon.



SUSTAINABLE

Sustainable vineyard and winery practices conserve water and energy, maintains healthy soil, protects air and water quality, preserves local eco systems and wildlife habitats.

Allergen List 1 Cereals containing gluten / 1a Wheat / 1b Rye / 1c Barley / 1d Oats / 2 Crustaceans / 3 Eggs / 4 Fish / 5 Peanuts / 6 Soybeans / 7 Milk / 8 Tree Nuts / 8a Walnuts / 8b Almonds / 8c pine nuts / 8d Pecans / 9 Celery / 10 Mustard / 11 Sesame / 12 Sulphites / 13 Lupin / 14 Molluscs



All wines contain naturally occurring sulphites as a by-product of the fermentation process. Organic wine typically has lower levels of sulphites compared to conventional wines.

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10% surcharge on the residents' bar (12am-4am)