



*Drinks*

*Menu*



KINGSWOOD  
HOUSE

YOU'VE SAID YES  
*let us do the rest...*



## WEDDINGS & SPECIAL EVENTS



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KINGSWOOD  
★★★★



## Cocktails

Below is a list of Cocktails available at McGettigans Cookhouse & Bar but should your favourite not be on the list please feel free to ask for it & we will only be happy to make it for you

### ALL COCKTAILS

9.50

#### *Modern Classics*

##### **COSMOPOLITAN**

Vodka, Cointreau, Cranberry Juice & Fresh Lime Juice

##### **MOJITO**

Fresh Mint Leaves, Lime Wedges, Sugar Syrup & Bacardi

##### **FRUIT MOJITO**

Fresh Mint Leaves, Lime Wedges, Sugar Syrup & Bacardi With Your Choice of Strawberry, Raspberry, Orange or Lemon

##### **MARTINI**

Your Choice of Gin or Vodka Shaken with Martini Dry & Served with Olives or a Lemon Twist

##### **LONG ISLAND ICED TEA**

Vodka, Tequila, Gin, Rum, Cointreau, Fresh Lime Juice & Coca Cola

##### **MARGARITA**

Tequila, Cointreau & Fresh Lime juice

##### **PINA COLADA**

Bacardi, Malibu, Pineapple Juice & Fresh Pineapple Slice

##### **GIN FIZZ**

Gin, Egg Whites, Lemon Juice, Sugar, Tonic Water

##### **RASPBERRY COLLINS**

Fresh Raspberries, Sugar Syrup, Gin & Soda Water

##### **WHISKEY SOUR**

Bourbon, Lemon Juice, Egg White & Sugar Syrup

##### **STRAWBERRY NIGHT**

Vodka, Apple Sours, Vanilla Syrup, Strawberry & Passion Fruit Juice.

##### **FRENCH MARTINI**

Vodka, Chambord, Pineapple Juice

#### *Sparkling*

##### **STRAWBERRY BELLINI**

Prosecco & Strawberry Syrup

##### **MIMOSA**

Cointreau, Prosecco & Orange Juice

##### **LUSH**

Vodka, Crème de Cassis & Prosecco

#### *Dessert Cocktails*

##### **DEATH BY CHOCOLATE**

Baileys, Frangelico, Vanilla Vodka, Chocolate Syrup, Ice Cream & Milk

##### **PETIT FILOUS**

Vodka, Strawberry Syrup, Cranberry Juice, Pineapple Juice & Fresh Strawberries

##### **JELLY DONUT**

Chambord, Vodka, Cranberry & Cream

#### *Mocktails*

All 7.00

##### **NOJITO**

Fresh Mint Leaves, Lime wedges, Sugar Syrup & Ginger Ale

##### **PINA COLADA**

Malibu, Captain Morgan, Pineapple Juice & Fresh Pineapple

##### **VIRGIN DAIQUIRI**

Strawberry Syrup, Strawberry Juice, Lemon Juice Blended Together with Crushed Ice

## *Irish Whiskey*

BLACK BUSH	6.00
BUSHMILLS	5.60
BUSHMILLS 10 YEARS OLD	6.80
MIDLETON	15.50
CRESTED TEN	6.20
GREEN SPOT	8.00
JAMESON RED	5.60
JAMESON SELECT RESERVE	8.00
JAMESON 18 YEARS OLD	15.50
PADDY	5.60
POWERS	5.60
RED BREAST 12 YEARS OLD	6.50
YELLOW SPOT	9.80
TEELINGS SMALL BATCH	5.60
WRITER'S TEARS	7.00

## *Scotch Whisky*

BLACK & WHITE	5.60
CHIVAS REGAL 12 YEARS OLD	6.80
FAMOUS GROUSE	5.60
GLENLIVET 12 YEARS OLD	8.00
JOHNNIE WALKER BLACK	6.80
JOHNNIE WALKER RED	5.70
TALISKER	8.00
TEACHERS	5.60

## *American Whiskey*

BULLEIT BOURBON	6.70
JACK DANIELS	5.70
JIM BEAM	5.60
SOUTHERN COMFORT	5.60

## *Vodka*

SMIRNOFF RED	5.60
GREY GOOSE	9.50
KETEL ONE	6.50

## *Rum*

BACARDI	5.60
CAPTAIN MORGAN SPICE	5.60
MALIBU	5.60
SEA DOG DARK RUM	5.60
ZACAPA	8.00

## White Wines

	Glass	Carafe	Bottle
<b>LOS TILOS, SAUVIGNON BLANC, CHILE</b>	<b>6.75</b>	<b>14.00</b>	<b>26.00</b>

Always a favourite, this wine is delicious crisp and fruity with aromas of lemons and grapefruit. It's juicy on the palate, light and elegant with a long and clean finish.

<b>PAULITA SAUVIGNON BLANC, MAIPO VALLEY, CHILE</b>	<b>6.75</b>	<b>14.00</b>	<b>27.00</b>
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The Sauvignon Blanc has crisp, refreshing acidity, supporting ripe tropical and citrus fruit flavours.

<b>BABINGTON BROOK CHARDONNAY, AUSTRALIA</b>	<b>7.00</b>	<b>15.00</b>	<b>28.50</b>
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A very attractive, pure ripe Chardonnay with notes of pear and apple flavours with crisp acidity and good length.

<b>PINOT GIRGIO, ALVERDI CASA VINICOLA BOTTER ITALY</b>	<b>7.75</b>	<b>15.00</b>	<b>29.00</b>
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Located along the Adriatic coast, between the Abruzzo and Apulia regions. Fresh lively stone fruit with hints of acacia. Crisp and lingering on the finish.

<b>3 WOOLY SHEEP SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND</b>		<b>19.00</b>	<b>36.00</b>
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Aromas of citrus and limes with elderflower and grapefruit notes. The palate is concentrated with lemon zest, stonefruit and floral flavours filling the mouth.

<b>CHABLIS DOMAINE LE VERGER ALAIN GEOFFROY, CHABLIS</b>		<b>22.00</b>	<b>41.00</b>
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A really fine Chablis from a top grower, well structured and full bodied with a stylish fruity finish.

## Rose

	Glass	Carafe	Bottle
<b>HOPE BAY PINOTAGE ROSÉ WESTERN CAPE, SOUTH AFRICA</b>	<b>7.00</b>	<b>15.00</b>	<b>28.50</b>

Smooth and round, with aromas and flavours of soft red summer fruits such as strawberries and raspberries.

## Champagne/ Sparkling Wines

	Glass	Bottle
<b>SPARKLING PINOT ROSE, ITALY</b>	<b>8.50</b>	<b>31.00</b>

Delightful aromas of strawberries and vanilla and on the palate it has a gorgeous, gentle bubble with summer fruit flavours. A celebration in a bottle!

<b>PROSECCO FRIZZANTE BOLLICINÉ CASA VINICOLA BOTTER</b>	<b>8.50</b>	<b>31.00</b>
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Full of crisp peachy fruit and firm, long lasting bubbles this is a wonderfully versatile and easy drinking sparkler.

<b>CHAMPAGNE JEAN PERNET TRADITION BRUT N.V.</b>	<b>16.00</b>	<b>81.00</b>
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Vinified in the best traditional manner, A clean, crisp, well-made champagne, nicely balanced and with plenty of length.

<b>DE CASTELLANE BRUT NV</b>	<b>16.00</b>	<b>81.00</b>
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Very elegant and fine and wonderful with food or on its own. Because you're worth it!

<b>TAITTINGER BRUT NV</b>		<b>97.00</b>
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The Hallmark of this fine Champagne is the high proportion of Chardonnay used in the winemaking.

## Red Wines

	Glass	Carafe	Bottle
<b>LES CHAISES MERLOT</b>	<b>6.75</b>	<b>14.00</b>	<b>27.00</b>

Delicious juicy plummy fruits with mocha and herbaceous notes, Enjoy at room temperature with Lamb pastas & cold meats.

<b>LOS TILOS, MERLOT, CHILE</b>	<b>6.75</b>	<b>14.00</b>	<b>27.00</b>
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Dark colour with aromas of blackberries and chocolate. Full bodied but not dry, it's ripe and juicy with a soft finish.

<b>PAULITA CABERNET SAUVIGNON MAIPO VALLEY, CHILE</b>	<b>6.75</b>	<b>14.00</b>	<b>27.00</b>
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Well structured wine with clear blackcurrant aromas, full of vibrant juicy fruit.

<b>BABINGTON BROOK SHIRAZ SOUTH EASTERN AUSTRALIA</b>	<b>7.00</b>	<b>15.00</b>	<b>28.50</b>
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A rich, full bodied wine with aromas of black fruits and pepper. Lovely notes of plums and chocolate on the palate with a spicy finish.

<b>ARTEVIN TINTO JOVEN</b>	<b>7.00</b>	<b>15.00</b>	<b>28.50</b>
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100 % Tempranillo.

A balanced, easy drinking wine, plenty of black fruit with hints of spices.

<b>CÔTES-DU-RHÔNE SAINT ESPRIT DELAS FRÈRES, ST-JEAN-DE-MUZOLS</b>	<b>19.00</b>	<b>36.00</b>
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Smooth and elegant, full of berry flavours. Excellent length.

<b>STONEBURN PINOT NOIR MARLBOROUGH, NEW ZEALAND</b>	<b>19.00</b>	<b>36.00</b>
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Elegant red wine with red and black fruit aromas and a touch of spice. On the palate it's very smooth and juicy, not dry, with a polished and long finish.

<b>FINCA LAS MORAS BARREL, MALBEC, ARGENTINA (BOUT)</b>	<b>19.00</b>	<b>37.00</b>
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The grapes for this select Malbec come from the high altitude vineyards of the Pedernal. Complex, intense wine. Powerful sweet plum and blackcurrant fruit line the creamy, chocolatey palate enlivened by vivacious acidity. Ripe, elegant and long.

## Aperitifs & Liqueurs

<b>BAILEYS</b>	<b>5.60</b>
<b>GRAND MARNIER</b>	<b>5.60</b>
<b>CAMPARI</b>	<b>5.60</b>
<b>JAGERMEISTER</b>	<b>5.60</b>
<b>CHAMBORD</b>	<b>6.00</b>
<b>KAHLUA</b>	<b>5.60</b>
<b>COINTREAU</b>	<b>5.60</b>
<b>MARTINI DRY/BIANCO/ROSSO</b>	<b>5.60</b>
<b>AMARETTO</b>	<b>5.90</b>
<b>PEACH SCHNAPPS</b>	<b>5.60</b>
<b>DRAMBUIE</b>	<b>6.00</b>
<b>PERNOD</b>	<b>5.60</b>
<b>FRANGELICO</b>	<b>5.60</b>
<b>PIMMS</b>	<b>5.60</b>
<b>TIA MARIA</b>	<b>5.60</b>
<b>PORT SANDYMAN 3*</b>	<b>5.60</b>
<b>TEQUILA JOSE CUERVO</b>	<b>5.60</b>

## *Gin*

Pick your favourite gin, select your preferred garnish & finish with a tonic

<b>BOMBAY SAPPHIRE</b>	<b>5.80</b>
<b>CORK DRY</b>	<b>5.60</b>
<b>GORDONS DRY</b>	<b>5.80</b>
<b>HENDRICKS</b>	<b>7.50</b>
<b>TANQUERAY</b>	<b>6.00</b>
<b>TANQUERAY NO.10</b>	<b>8.50</b>
<b>BROCKMAN</b>	<b>7.50</b>
<b>DINGLE GIN</b>	<b>6.50</b>
<b>GUNPOWDER GIN</b>	<b>7.50</b>
<b>MONKEY 47</b>	<b>10.50</b>
<b>BLOOM GIN</b>	<b>8.50</b>

### *Garnish of Choice*

Lemon Wedge, Lime Wedge, Cucumber Slices & Black Pepper or Basil Leaves & Orange Slice

<b>FEVER TREE TONIC</b>	<b>3.50</b>
<b>FEVER TREE ELDERFLOWER TONIC</b>	<b>3.50</b>
<b>SCHWEPPS TONIC</b>	<b>2.50</b>
<b>SCHWEPPS SLIMLINE</b>	<b>2.50</b>
<b>SCHWEPPS SODA</b>	<b>2.50</b>
<b>FEVER TREE NATURALLY LIGHT</b>	<b>3.50</b>
<b>FENTIMANS TONIC</b>	<b>3.20</b>

## *Beers*

### **BOTTLED BEERS**

<b>BUDWEISER</b>	<b>5.60</b>
<b>ERDINGER N/A</b>	<b>5.50</b>
<b>ERDINGER ALCO</b>	<b>6.40</b>
<b>BULMERS PINT BOTTLES</b>	<b>6.60</b>
<b>BULMERS LIGHT LONG NECK</b>	<b>5.60</b>
<b>COORS LIGHT</b>	<b>5.60</b>
<b>HEINEKEN</b>	<b>5.60</b>
<b>CORONA</b>	<b>5.60</b>
<b>CORONA LIGHT</b>	<b>5.60</b>
<b>MILLER</b>	<b>5.60</b>

<b>DRAUGHT</b>	<b>Glass</b>	<b>Pint</b>
<b>BULMERS CIDER</b>	<b>3.60</b>	<b>5.70</b>
<b>CLONMEL 1650</b>	<b>3.50</b>	<b>5.60</b>
<b>DOWDS BIG VAT CIDER</b>	<b>3.60</b>	<b>5.70</b>
<b>LIBERTIES ALE</b>	<b>3.50</b>	<b>5.60</b>
<b>GUINNESS</b>	<b>3.30</b>	<b>5.50</b>
<b>HEVERLEE</b>	<b>3.70</b>	<b>5.80</b>
<b>FIVE LAMPS</b>	<b>3.50</b>	<b>5.70</b>
<b>ROUNDSTONE</b>	<b>3.50</b>	<b>5.60</b>

## *Hot Beverages*

AMERICANO	2.80
CAPPUCINO	3.40
LATTE	3.40
HERBAL TEA	3.00
POT OF TEA	2.80
HOT CHOCOLATE	3.90
FLAVOURED HOT CHOCOLATE <i>(Vanilla, Almond, Mint)</i>	4.00

## *Coffee Snacks*

SCONE	3.50
<i>Served With Butter, Preserve &amp; Cream</i>	
HOMEMADE CHOC CHIP COOKIES	3.50
DOUBLE CHOC MUFFIN	3.50

## *Liquer Coffees*

IRISH COFFEE	7.00
FRENCH COFFEE	7.00
ALMOND COFFEE (AMARETTO)	7.00
KALYSO COFFEE (TIA MARIA)	7.00
HOT PORT	6.20
HOT WHISKY	6.20

## *Soft Drinks*

ALL	3.30
COCA COLA	
DIET COKE	
FANTA ORANGE	
FANTA LEMON	
SPRITE	
SPRITE ZERO	
RIVERROCK SPARKLING WATER 330ML	
RIVERROCK STILL WATER 330ML	



# McGettigans Cookhouse & Bar

Dublin's newest eatery McGettigan's Cookhouse & Bar was launched at the 4 star Kingswood Hotel in 2015, taking inspiration from McGettigan's Cookhouse & Bar Dublin, located in the 4 star Kingswood Hotel in the heart of County Dublin.

McGettigan's Cookhouse & Bar is committed to using the finest quality, locally sourced, ingredients and provides a relaxed environment for our guests and customers for every visit.

McGettigan's Cookhouse & Bar also boasts Dublin's newest walled garden which is a huge attraction for outdoor BBQs for social and corporate gatherings over the Summer, with customers enjoying fantastic ambience and great food.

At the McGettigan's Cookhouse & Bar we are committed to using the finest quality ingredients. We believe that Dublin county has some of the best farming land and producers in the country. We always try to source the majority of our fruit and vegetables locally. We believe in sourcing our meat and fish from Ireland.

The Cookhouse & Bar provides ample seating for our guests & customers choosing to enjoy a meal or just relaxing while having a beverage. With surround sound system music ensuring the perfect ambience in modern designed surroundings.

Given the success of the McGettigan brand in locations such as Dublin City centre, Cork, Wicklow, Wexford, Limerick, Donegal, Galway, New York, Dubai and Singapore this is sure to be the number one choice in the area for all your business and leisure needs.

*"Built on a proven track record, McGettigans Cookhouse & Bar creates and delivers great tasting food using fresh quality ingredients sourced from artisan local suppliers and served with professional standards of service and hospitality set in unique, contemporary and relaxing surroundings"*

**OFFICE PARTIES, LUNCHESES,  
DINNER, COMMUNION &  
CONFIRMATION, FAMILY  
GATHERINGS, WEDDINGS  
FOR ANY OCCASION . . .  
BOOK TODAY**



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