

# FIRE

RESTAURANT AND LOUNGE

'There are no strangers here;  
only friends you haven't yet met.'

*William Butler Yeats*



## IRELAND'S COMPLETE DINING EXPERIENCE



IN FIRE WE BELIEVE IN USING THE FINEST POSSIBLE INGREDIENTS IN OUR FOOD. THE SAME PHILOSOPHY APPLIES TO OUR SPIRITS, LIQUEURS AND WINES.

We have extensively researched each of our spirits, liqueurs and wines to ensure only the best possible is available. With our Gins, Vodkas and Rums we have looked to find both interesting characteristics and flavours.

We treat our cocktails like food, starting from scratch with our own signature cocktails or a modern twist on a classic. We analyse each component finding the best possible liqueurs, spirits and juices which are available in Ireland today.

Please take the time to look carefully through our cocktail list, feel free to ask questions, be inquisitive we are!

*Thank you...*

## INDEX

VODKA	4
GIN	6
RUM	8
WHISKEY	10
COCKTAILS CLASSICS DONE THE FIRE WAY	12
COCKTAILS SHARING & DESSERTS	14
SPIRITS & LIQUEURS	16
WINE LIST	18
HISTORY OF FIRE AND THE MANSION HOUSE	21



# VOĐKA

**văd-kə** – Colourless Distilled Liqueur of neutral spirits usually made from a grain mash (generally Rye or Wheat). Potato vodka originated in Russia in the 14th century. Today most vodka is distilled from cereal grains. It is highly neutral, most flavouring substances having been eliminated during distillation and filtration, the latter process employing charcoal purifiers.

Distilled water is usually added before bottling in order to lower alcohol content to 40–43% by volume (80–86 proof).  
Vodka is not aged.

## ABSOLUT

◆◆◆ €5.75 ◆◆◆

Hailing from Åhus Sweden and established in 1879, made from Winter Wheat it is fantastic in cocktails or with a mixer.

## KETEL ONE

◆◆◆ €6.50 ◆◆◆

Still made by the Nolet Family in Schiedam, Netherlands for over 300 years, distilled in small copper pots including the original Pot Still Number 1 where it gets its iconic name. No vodka leaves the distillery until final approval by a member of the Nolet family.

## KONIKS TAIL

◆◆◆ €7.50 ◆◆◆

Time stands still in Bialowieza, Poland's last remaining primeval forest. So still, the snap of a twig alerts the native Konik to gather and gallop at great speed through the ancient forest.

Sure footed on their time-worn path, their shimmering tails brush and blend with the silver birch, stirring up the pure air of this enchanted place. Konik's Tail is produced in limited quantities in accordance with uncompromising Polish vodka-making traditions dating back over six hundred years and handcrafted under the watchful eye of Pleurat Shabani and Bernadeta Ejsmont the Master of the Cellar. You have not had a Dry Martini until you have used Koniks Tail.

## SQUARE ONE

◆◆◆ €8.50 ◆◆◆

The world's first USDA Certified Organic Vodka. Limited – production single grain vodka using certified organic American rye. Unique organic fermentation technique combines with a classic four-column distillation and filtration method to create Square One: an incredibly silky, high-quality vodka with a natural richness on the palate.

## GREY GOOSE

◆◆◆ €8.75 ◆◆◆

Francois Thibault oversees every step in the creation of Grey Goose, from selecting the finest ingredients to designing the process which ensures that their natural characteristics are captured in the final spirit.

A photograph of a glass of gin and lime. The glass is filled with a clear liquid, ice cubes, and several slices of lime. It sits on a rustic wooden surface. In the background, there are green leaves and a purple fabric. The right side of the image is a solid purple gradient.

# Gin

**gin** - a colourless alcoholic beverage made from distilled or redistilled neutral grain spirits flavoured with juniper berries and aromatics (as anise and caraway seeds).

## BOMBAY SAPPHIRE

— €5.75 —

The World's most famous Gin!

## BEEFEATER 24

— €7 —

12 natural ingredients are sourced from around the world. Hand-prepared grapefruit and Seville orange peel add a tangy note to the aromatic influence of Japanese and Green teas. The botanicals are steeped in neutral grain spirit for a full 24 hours. Served with a slice of fresh grapefruit.

## MARTIN MILLER'S

— €7.50 —

Miller kicked off the whole gin 'new wave' back in 1999 with the launch of Martin Miller's eponymous gin. There used to be a 'secret ingredient' namely cucumber. Sadly, Martin was rubbish at keeping secrets. Martin Miller believed in using the purest, softest water on earth if possible. Now that's found only in Iceland.

## BOTANIC

— €7.50 —

Made originally for the Spanish this London Gin has the very interesting Buddha's Hand – a citrus fruit which gives a lovely lemon blossom to the finished gin. Finished with Buddha's Hand aroma!

## TANQUERAY NO.10

— €8.75 —

Takes its name from 'Tiny Ten', the nickname of the small copper pot still where every drop is produced, but there is nothing minor about its flavour.

## GIN MARE

— €10 —

Mediterranean gin flavoured with four principal botanicals: basil, thyme, rosemary and, most unusual of all, the Arbequina olive. Alongside juniper, cardamom and citrus, these different botanicals create a strangely arresting gin: you'll know when you've had a Mare. Served with a sprig of fresh rosemary.

## WILLIAM CHASE

— €11 —

Unlike most other gins, where a neutral grain spirit is simply redistilled, William Chase press their own organically grown cider apples from the family farm; fermenting them into cider, then distilling into their Naked Chase. They then re-distil their Naked Chase with eleven carefully considered wild botanicals and naturally pure water taken from the aquifer running underneath the cider apple orchards. The result is a full bodied, sharp, yet fruity gin with tears and true provenance. Served with a slice of green apple.

A glass of rum cocktail is the central focus, filled with ice, lime slices, and fresh mint leaves. The drink is garnished with a slice of starfruit. The glass sits on a dark wooden surface, surrounded by a wooden muddler, a lime wedge, and another starfruit slice. The background is a dark, textured surface.

# RUM

**rum** - Distilled liquor made from sugarcane products, primarily molasses. It is first mentioned in records from Barbados c.1650. Rum figured in the slave trade: slaves from Africa were traded in the West Indies for molasses, the molasses was made into rum in New England, and the rum was then traded to Africa for more slaves. British sailors received regular rum rations from the 18th century until the 1970s.

## BACARDI

€5.50

Rum baron by day, freedom-fighter by night. Emilio Bacardí Moreau put his life and livelihood on the line to aid Cuba in its fight for independence from Spain. In 1960, the revolutionary regime in Cuba illegally confiscated all the Bacardi Company's Cuban assets without compensation and forced them out of the country. The Bacardís lost their business and their home, but as history has proven, not their spirit. They simply just started over somewhere else.

## HAVANA 3YR

€5.50

Havana Club 3 años is the only rum that will give your mojito its authentic Cuban taste! Havana Club 3 años is made and aged 3 years in Cuba, under its warm & humid climate, surrounded by the loving care of our Cuban maestros roneros.

## MORGANS SPICED RUM

€5.50

A secret blend of Caribbean rums, mellow spice and other natural flavours. It gets its distinct richness and amber colour from aging in charred white oak barrels.

## APPLETON ESTATE VX

€6

Blend of 15 choice aged rums with a sophisticated flavour profile, it truly has become the rum of choice for quality cocktail mixing.

## GOSLINGS 151°

€8

An overproof version of Gosling's iconic Black Seal rum 151 refers to the strength in US proof, which equates to 75.5% alcohol by volume.

A close-up photograph of a glass filled with whiskey and several ice cubes. The glass is partially filled with a golden-brown liquid, and the ice cubes are melting, creating a misty atmosphere. The background is a warm, dark brown color, and the lighting is dramatic, highlighting the textures of the glass and the liquid.

# WHISKEY

**Whis-ke** -The word whisky (or whiskey) is an anglicisation of the Gaelic word uisce beatha meaning water of life. Distilled alcohol was known in Latin as aqua vitae ("water of life"). The first confirmed written record of whisky comes from Ireland. In the Irish Annals of Clonmacnoise in 1405.

## IRISH WHISKEY

POWERS	€5.50
BUSHMILLS	€5.25
JAMESON	€5.75
TULLAMORE DEW 10YR	€7.75
REDBREAST 12YR	€8.50
YELLOW SPOT	€9.50
TYRCONNELL 10YR	€10.00
BUSHMILLS 10YR	€11.00
BUSHMILLS 16YR	€13.00
DANNY BOY 15YR	€16.00
BUSHMILLS 21YR	€18.00
JAMESON 18YR	€15.50
MIDLETON VERY RARE	€19.00
TEELING 21YR	€20.00

## JAPANESE WHISKY

TAKETSURU 10YR	€7.50
YAMAZAKI 18YR	€15.50

## SCOTCH WHISKY

BLACK AND WHITE	€5.75
JOHNNY WALKER RED	€6.25
CLYNELISH DISTILLERS EDITION	€8.00
THE GLENLIVIT	€11.00
CHIVAS REGAL	€11.00
GLENFIDDICH	€12.00
TOMATIN 30YR	€22.00
JOHNNY WALKER BLUE	€26.00

## NORTH AMERICAN WHISKY

CANADIAN CLUB	€5.75
JACK DANIELS	€5.50
WILD TURKEY	€7.50
EAGLE RARE 10YR	€7.00
MAKERS MARK	€11.00

A bartender in a purple shirt and suspenders is pouring two different liquors into a glass with ice. The bartender is focused on the task, and the background is a dimly lit bar. The text "Cocktails Classics Done The FIRE Way" is overlaid on the right side of the image. The word "FIRE" is in a larger, bold, yellow font, while the other words are in white. The overall color scheme is purple and blue.

# Cocktails Classics Done The **FIRE** Way

If you are looking for a particular cocktail and cannot find it please ask and we will do our best to accommodate all requests.



## MARGARITA 3000

€18.00

### IF IT AIN'T BROKE ~ EVOLVE IT

Using Mezcal instead of Tequila adds a smokey finish which we think adds a new dimension to this much loved classic. The glass is half rimmed with Lime Salt and topped with an Agave foam.



## FASHIONED BY FIRE

€14

The Old Fashioned is one of those iconic whiskey cocktails beloved by many, we wanted to give a little more oomph. Brandy, Rum and Bourbon with 3 different types of bitters and a homemade Old Fashioned sugar syrup, stirred over ice and finished with an Orange twist



## RUBICON

€15

We love herbs in food so why can't we use them in cocktails, with the exception of mint this seems to be socially unacceptable. Well we feel differently, rosemary has a beautiful floral characteristic which goes fantastically with gin. Add a hint of Maraschino and some Green Chartreuse we think we are on to a winner.



## ORGANIC BLOODY MARY

€13

We take our Bloody Mary seriously! For the best Bloody Mary you need the best Tomato juice, add world's first USDA Certified Organic vodka and a homemade organic spice mix topped with Celery Air.



## TOAST AND JAM

€12

Homemade seasonal Shrub for a beautiful and complex Jam flavour, not overly sweet but luscious. Scotch adds a toasty note and it's all balanced with Martini Rosso and finished with a Homemade boozy Cherry.



## RASPBERRY AND HONEY SMASH

€12

Who doesn't like raspberries? We love them! Fresh raspberries gently muddled with homemade honey syrup, a generous glug of home-infused vanilla vodka and topped with Galliano. Delicious!

A bartender wearing a purple shirt, glasses, and a bow tie is pouring a drink from a silver shaker into a glass. The glass contains a clear liquid and a green garnish. The background is a blurred bar setting with various bottles.

# Cocktails Sharing & Desserts

## COCKTAIL OF THE MOMENT

Seasonally inspired or just something a little different,  
please ask your server for more details.

## SHARING IS CARING - SERVES 2



### ROSE SANGRIA

€30

Rose wine is crisp and delicious, we wanted to make it even more refreshing. Fresh Strawberries with orange and lemon juice, a hint of cognac and some soda water, enjoy with friends.



### MANGO COOLER

€20

Mangos just scream the tropics, together with Spiced Rum and a hint of Chilli we think we have that delicate balance between sweet and spice and beautifully refreshing.

## DESSERTS ARE NOT JUST FOR EATING



### MONK'S MILKSHAKE

€11

Who needs ice cream in a bowl or in a cone when you can sip it through a straw? Vanilla ice cream lends itself perfectly to Frangelico hazelnut liqueur and raspberry sorbet goes great with rum. Why not put them all together add an Oreo cookie for dipping (because we think you should) and just a drop of chocolate bitters.



### LEMON DROP

€11

A great way to finish a meal is with Limoncello especially if you are Italian. We have made our own Limoncello added that to vodka and well the proof of the pudding is in the tasting!

## NON ALCOHOLIC COCKTAILS

### BLUEBERRY BELLINI

€4.95



Home Made Blueberry syrup topped with Soda water

### WHITE SANS-GRIA

€5.50



Non Alcoholic Wine with elderflower syrup and seasonal fruit

### ORANGE SUNRISE

€4.95



Orange Juice with homemade grenadine topped with Ginger Ale

# SPIRITS AND LIQUEURS

## BRANDY/CALVADOS

HENNESSEY VS	€6.00
REMY MARTIN VSOP	€7.50
PARK XO	€14.00
REMY MARTIN XO	€34.00
DELFOURD ARMAGNAC 15YR	€8.50
CHATEAU DE BREUIL CALVADOS	€5.00

## GRAPPA

NARDINI GRAPPA BIANCA	€5.80
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## TEQUILA/MEZCAL

SAUZA	€4.75
PATRON	€10.00
PATRON XO CAFE	€10.00
LA PENCA MEZCAL	€8.00

## LIQUEURS

BAILEYS	€4.75
CRÈME DE CASSIS	€4.25
CRÈME DE MENTHE	€4.25
DRAMBUIE	€5.50
IRISH MIST	€4.75
KALUHA	€4.75
TIA MARIA	€4.75
FRANGELICO	€4.50
CRÈME DE PECHE	€4.75
CHAMBORD	€4.75
GALLIANO	€4.75
AMARETTO DISARONNO	€4.75
GRAND MARNIER	€4.75
BENADICTINE	€4.50
PERNOD	€5.25
RICARD	€5.25
CAMPARI	€4.75
COINTREAU	€4.75
SAMBUCA	€4.75



## BOTTLE BEERS

BUDVAR	€6.50
AFFLIGEM 6.8%	€6.50
COORS LIGHT	€5.90
SOL	€5.90
BIRRA MORETTI	€5.90
TIGER	€5.90
HEINEKEN	€5.90
PAULANER N/A	€5.50
BULMERS CIDER	€5.90
ESTRELLA DAURA (GLUTEN-FREE)	€5.90

## MINERALS/JUICES

SMALL MINERAL WATER	€2.75
LARGE MINERAL WATER	€5.50
SOFT DRINKS	€2.90
MIXERS	€2.20
JUICES	€2.90

## DRAUGHT BEERS

	Pint	Glass
GUINNESS	€5.90	€3.00
HEINEKEN	€5.90	€3.00
PAULINER	€5.90	€3.00
SMITHWICKS PALE ALE	€5.90	€3.00



# WINE LIST

FULL WINE LIST  
AVAILABLE ON REQUEST

## SPARKLING WINES

BY THE GLASS

	Glass	Bottle
PROSECCO CONTI D'ARCO	€9.75	€44.00
CAVA MVSA	€11.75	€48.00
CASTELLANE BRUT	€16.50	€78.00

## WHITE WINES

BY THE GLASS

	Glass	Bottle
FIRE HOUSE SELECTION	€7.25	€25.75
CONTI AMATO PINOT GRIGIO	€7.50	€29.50
LOUIS LATOUR CHARDONNAY	€9.00	€37.00
TIKI ESTATE SAUVIGNON BLANC	€9.50	€38.00
LAURENZ V GRUNER VELTLINER	€10.50	€42.00
CHATEAU DE TRIENNES, VIOGNIER	€10.75	€43.00
TRIMBACH RIESLING	€10.95	€43.50

## ROSE WINES

BY THE GLASS

	Glass	Bottle
PINOT GRIGIO BLUSH	€9.50	37.50

## RED WINES

BY THE GLASS

	Glass	Bottle
FIRE HOUSE SELECTION	€7.25	€25.75
BILYARA SHIRAZ	€7.75	€28.00
FINCA JOVEN RIOJA	€8.50	€33.00
MONTEPULCIANO D'ABRUZZO	€8.25	€33.00
SANGIOVESE RESERVA	€8.50	€34.50
DEAKIN ESTATE CABERNET SAUVIGNON	€9.75	€36.00
TIKI ESTATE PINOT NOIR	€13.50	€54.00

## NON ALCOHOLIC WINES

	Glass	Bottle
TORRES NATUERO – DE-ALCOHOLISED WINE	€5.50	€22.00



**FIRE**



## HISTORY OF FIRE AND THE MANSION HOUSE

Built in 1710, The Mansion House has been the official residence of the Lord Mayor of Dublin since 1715.

Joshua Dawson; after whom Dawson Street is named; built the Mansion House and was the first to develop this area of the city which was once marshlands.

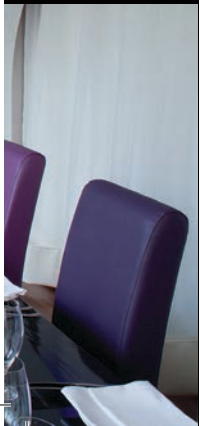
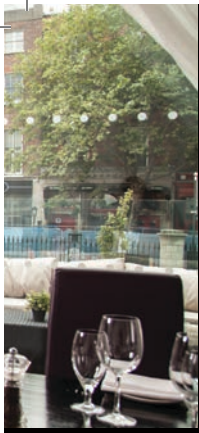
On the 25th of April 1715 the Mansion House was purchased for £3,500, an annual rent and a six pound loaf of double refined sugar every Christmas.

It was the first purpose bought Lord Mayor's Residence in the United Kingdom.

The room in which Fire Restaurant is now located is formally called the Supper Room. The present room is the third structure built for such a purpose on this site. The first was built in 1864, the second in 1881 and the last in 1891.

The room, built on a budget of £1,500, was used as the supper room for the Lord Mayor initially, later it was used as a cultural centre but in the 1990s it returned to its original purpose as a supper room and became a commercial restaurant. In 2005, it became Fire @ The Mansion House, whilst the building itself remains in the care of the state, and the Lord Mayor is still in residence in the Mansion House and often comes to dine in 'The Supper Room'.





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