

DESSERTS

Our desserts are homemade, on premise

Traditionally, desserts in Ireland have been simple affairs, relying on the easygoing skill of the country cook.

IRISH BREAD PUDDING

This dessert is made of bread custard seasoned with cinnamon and topped with Irish whiskey sauce.

Pudding is a term that is used interchangeably with dessert in Ireland and not all Irish puddings are milk-based treats Americans think of when they hear the word.

GUINNESS AND CHOCOLATE BROWNIE

White and dark chocolate make this homemade brownie desert decadent. Served with a scoop of vanilla ice cream and white chocolate sauce.

ADD A SCOOP OF VANILLA ICE CREAM

The Battle of Clontarf took place in 1014 marking the end of the Viking wars and any hopes of their domination of Ireland. The High King of Ireland Brian Boru died at the moment of victory.

APPLE CRUMBLE

Homemade just like Grandma's with sweet cream.

Crumbles are traditional family desserts that can be prepared with almost any fruit. We use one of Ireland's most beloved fruits, the apple.

IRISH SPECIALTIES

TRADITIONAL IRISH COFFEE

Black coffee served with a measure of Irish whiskey, brown sugar and garnished with whipped cream.

This coffee is best sipped through the cream while it is still floating on top of the coffee.

RÚLA BÚLA IRISH COFFEE

Black coffee with Irish whiskey, Kahlúa and Irish cream.

An old, old recipe for Irish coffee goes like this:

Cream, rich as an Irish brogue.

Coffee, strong as a friendly hand.

Sugar, sweet as the tongue of a rogue.

Whiskey, smooth as the wit of the land.

NUTTY IRISHMAN COFFEE

Black coffee, Irish whiskey, frangelico and Irish cream.

TRADITIONAL HOT IRISH WHISKEY

Jameson Irish whiskey, brown sugar, cloves and lemon peel.

RÚLA BÚLA HOT CHOCOLATE

Irish whiskey, butterscotch and whipped cream.

HOT CHOCOLATE ALMOND

Absolut Vanili, Amaretto and whipped cream.

ORANGE CHOCOLATE TRUFFLE

Hot chocolate, Grand Marnier, cream de cacao and whipped cream.