

- WINE LIST -

*Wines of the Season*

*White*

Three Woolly Sheep,  
Sauvignon Blanc,  
New Zealand  
Glass €8.50 Carafe €24 Bottle €34

*Red*

Salice Salentino,  
Le Vigne Di Sammarco,  
Italy  
Glass €8 Carafe €18.50 Bottle  
€27.50

*Rosé*

Petit Papillon,  
Grenache, Rosé,  
France  
Glass €7.50 Carafe €20 Bottle €29

*White Wines*

	Glass	Carafe	Bottle
Les Olivers, Sauvignon & Vermentino, France	€7	€18.50	€27.50
Conde Villar, Alvarinho, Portugal	€8.50	€24	€34
Fratorri, Pinot Grigio, Valparadiso, Italy	€8	€22	€32
Cap Cette, Picpoul de Pinet, France	€8.50	€24	€34
Ardeche, Chardonnay, Louis Latour, France	€8	€22	€32
Domaine Alain Geoffrey Chablis, Burgundy, France			€46
Domaine Vacheron, Sancerre, Loire, France			€45

## Red Wines

	Glass	Carafe	Bottle
Les Oliviers, Merlot, Languedoc, France	€7	€18.50	€27.50
Septima, Malbec, Argentina	€8.50	€24	€34
Vina Real, Crianza, Spain, 2018	€8.50	€24	€34
Paddy Borthwick "Paper Road", Pinot Noir, New Zealand	€8.50	€25	€35
Villa Dei Fioro, Montepulicano D'Abruzzo, 2019	€7.50	€20	€28
False Bay, Pinotage, South Africa, 2020	€7.50	€20	€29
Campo Viejo, Rioja, Spain			€36
Matsu, Picaro, Spain			€34
Matsu, Recio, Spain			€48
Matsu, Viejo, Spain			€85
Chateau Labegorce Margaux, France			€88

## Sparkling Wine & Champagne

	Snipe	Bottle
Bottega Gold, Vino Spumante, Italy	€12	€55
Le Contesse, Pinot Rosé Brut Vino Spumante, Italy		€38
Charpentier, Brut Champagne, France		€85

## COCKTAILS & APERITIFS

### QC'S WHISKEY SOUR • €13

**Bourbon, egg whites, lemon juice, sugar syrup, bitters**

The perfect balance of sweet and sour which complements the Whiskey, topped with meringue

### QC'S FLAMINGO • €12

**lime, cranberry juice, vodka, Cointreau**

QC's signature cocktail; sour from the lime, sweet & fresh from the Cointreau with a kick from the vodka

### MARGARITA • €10

**lime & sugar syrup, Tequila**

Blend of sugar and lime that helps offset the Tequila, leaving a refreshing taste

### SKELLIGS GARDEN • €12

**Skellig Six18 Gin, elderflower liqueur, lime, apple juice**

Using the fantastic local Skellig Six18 Gin, with fresh apple and elderflower liqueur

### QC'S ESPRESSO MARTINI • €12

**espresso, coffee liqueur, Vodka**

A sumptuous mix of Vodka, coffee liqueur and Espresso shaken over ice, giving a nice creamy finish

### KERRY NEGRONI • €13

**Campari, Vermouth, Gin**

A simple classic using local Valentia Island Vermouth and Cork's Bertha's Revenge milk Gin, stirred together with Campari

### APEROL SPRITZ • €10

**Aperol, prosecco & soda**

Light bubbly cocktail that starts with a pleasant orange sweetness and ends on a slightly bitter note

### MANGO MAGIC • €10

**mango and passion fruit purée, Rum and lime juice**

A simple combination that combines tropical flavours with white rum, leaving a refreshing kick from the citrus

### TEQUILLA SUNRISE • €10

**lime juice, orange juice, Tequila and grenadine**

A fruity summer drink that balances the strong taste of Tequila

### BLISS ON THE BEACH • €12

**orange juice, Peach Schnapps, cranberry juice and Vodka**

A classic that everyone loves on a summers evening

### FROZEN DAIQUIRI • €10

**strawberry, mango or passion fruit purée, Rum, crushed ice and lime juice**

Refreshing strawberry, mango or passion fruit and citrus cocktail blended with Rum and ice

### PORNSTAR MARTINI • €10

**passion fruit purée, Vodka and lime juice**

Enticing and intensely flavoured passion fruit cocktail with hints of citrus throughout

### EXOTIC 43 • €12

**raspberry and passion fruit purée, Rum, Licor 43 and lime juice**

Transport yourself to your favourite holiday destination with this sweet and flavoursome cocktail

You can substitute any of our clean spirits into our cocktail menu