

WELCOME TO THE COLLINS CLUB, CURIOSITY STARTS HERE.

Far from the expected, a journey into the extraordinary—we serve alchemy in a glass.

Every recipe honours its ingredients with simplicity and purpose. Classics are respected, then reimagined. What you'll find here is the result of quiet obsession, refined technique, and a constant push beyond what's known.

Nothing is accidental. Every sip perfected.

So turn the page, trust your instinct, and let curiosity lead the way.

Butter Old
Fashioned

€16

A modern Old Fashioned with hints of brown butter.

Few ingredients carry the flavour like Irish butter. And what better cocktail to showcase its richness than the Old Fashioned? Brown butter enhances anything it touches, adding depth, nuttiness, and a caramelised complexity. Within ten minutes, the butter sizzles, foams and transforms—creating a flavour that is both nostalgic and indulgent.

We redistill this with Buffalo Trace Bourbon, layering the whiskey with velvety richness and toasted charm. The final blend fuses our trio of whiskeys, orange bitters and a hint of maple, and is stirred over a single large ice-cube.

To finish? A mini waffle on the side. Our playful nod to childhood treats, reimagined for grown-up tastes.

STIRRED

16% ABV

ON THE ROCKS

100ML

ALLERGENS

1A, 2, 4, 7, 10



Brown Butter Jameson
Black Barrel Whiskey
Teeling Single Grain
Whiskey
Buffalo Trace Bourbon
Picon L’Orange Bitter
Aperitif
Licor 43 Liqueur
Maple



Served on a Large Ice-cube
to Maintain Temperature
and Control Dilution

Blend of Three Whiskeys
Creates a Layered,
Complex Base

Vacuum-distilled Bourbon
& Brown Butter

Rhubarb
Gimlet

€16

Crispy and fresh.

We believe the simplest techniques often hold the most reward.

This cocktail is built on patience and precision. The ingredients are batched, then infused with ribbons of fresh rhubarb—hand-sliced using nothing more than a humble potato peeler. It rests for five days, allowing the flavours to slowly draw out and deepen.

Once ready, we fine-strain and serve it ice-cold at -5°C in a chilled Nick & Nora glass.

The rhubarb is the true star here. When it’s forced rhubarb, you’ll notice a brighter hue and a more delicate sweetness. Regular rhubarb? Expect a sharper tartness and a more muted tone. The difference is subtle—but for the curious, it’s everything.

STIRRED	17% ABV
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STRAIGHT UP	100ML
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ALLERGENS	13
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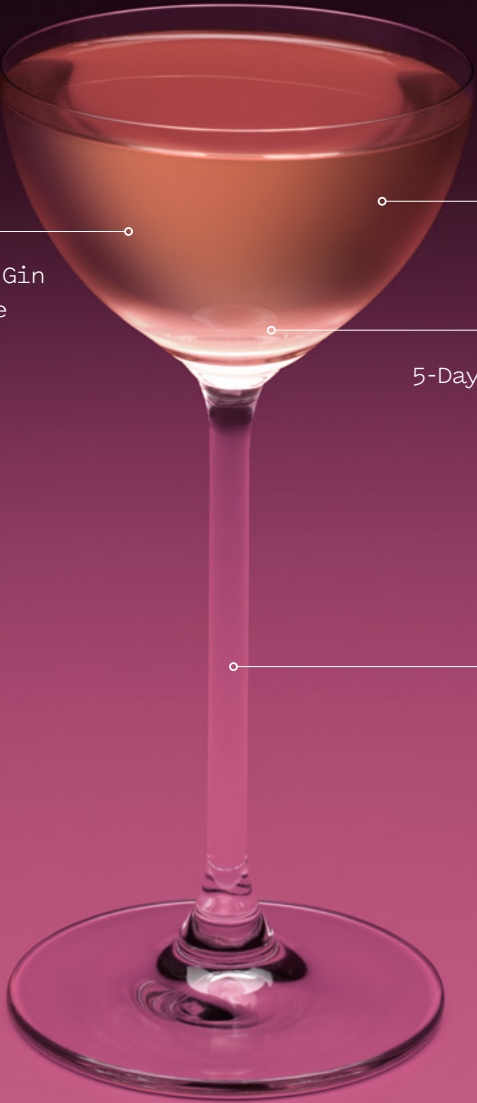


Beefeater 24 London Dry Gin
Regal Rogue Lively White
Vermouth
White Penja Pepper
Bourgoin Verjus
Rhubarb

Aquavit Misted

5-Day Cold Rhubarb Infusion

Served at -5°C



Padron Pepper
Margarita

€16

A bold, green twist on the margarita.
Grilled Padrón pepper, tangy
grapefruit, and a fiery chilli kick.

Let’s be honest—spicy Margaritas are everywhere.
But this one plays by different rules.

We redistill Olmeca Altos Blanco Tequila with
deep-fried Padrón peppers, locking in a smoky,
green bitterness right into the heart of the
spirit. Then we layer in pink grapefruit liqueur,
a touch of agave, and fresh lime for sharp
contrast.

The final spark? A precise hit of bird’s eye
chilli—fiery, fragrant, and perfectly balanced.

It’s bold, bright, and unapologetically
addictive. A cocktail that doesn’t just bring the
heat—it brings the intrigue.

SHAKEN	15% ABV
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ON THE ROCKS	120ML
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ALLERGENS	NONE
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Padron Pepper
Olmeca Altos Blanco Tequila
Pink Grapefruit Liqueur
Agave
Lime
Bird’s Eye Chilli



Charred Padron
Pepper to Activate
the Senses Before
Sipping.

Bird’s Eye Chilli
Tincture for Precise Heat

Vacuum-distilled Tequila
& Padrón Peppers

Coffee Manhattan

€16

A rich, brooding twist on the classic.

If you’re looking for an Espresso Martini, this isn’t it.

This is something darker. Smoother. Built on the structure of a Manhattan, but made to linger. We swap vermouth for Dubonnet, layering in rich fruit complexity that plays beautifully with the depth of PX cask-aged whiskey.

The twist? Coconut cold brew. Not just for its flavour—but for its texture. Smooth, velvety, and gently tropical, it coats the palate in all the right ways.

Silky. Brooding. Unexpectedly luxurious.

This isn’t a cocktail that wakes you up. It’s one that keeps you up.

STIRRED

16% ABV

STRAIGHT UP

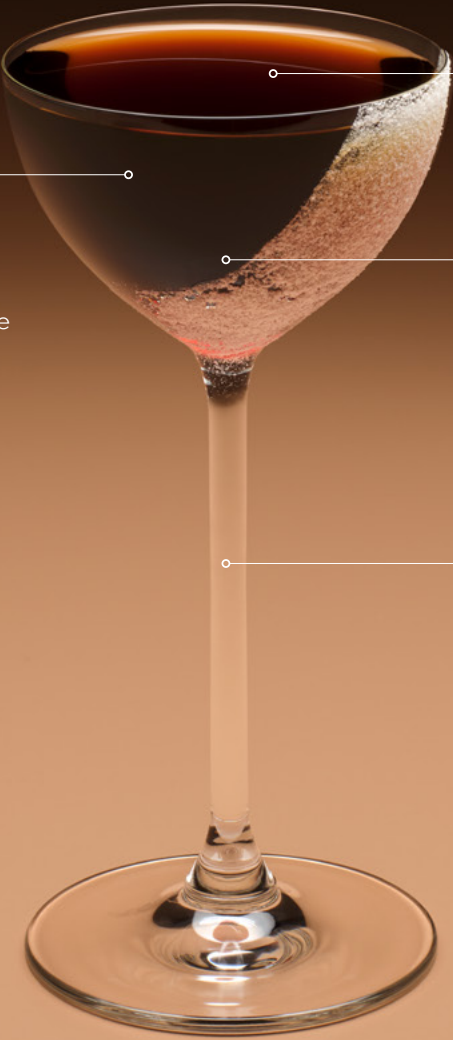
100ML

ALLERGENS

13



Dunville’s 12Y0 PX Cask
Sloe Boat Gin
Dubonnet Aperitif Wine
Coconut Cold Brew Coffee



24-hour Coconut Cold
Brew Infusion

Precisely Balanced
Dilution

Velvety Mouthfeel

Chocolate & Yuzu Margarita

€16

Full-bodied margarita with a deep dark chocolate finish and fresh yuzu notes.

It’s well known that chocolate and citrus are a distinctive match made in heaven. This recipe explores how far we could push that combination-seeking depth without losing brightness.

We redistill melted 80% cacao chocolate with Olmeca Altos Plata Tequila, creating a smooth, velvety spirit with a bold chocolate finish. That richness plays against the herbal complexity of Bénédictine and the bitter snap of Aperol. Yuzu marmalade brings unexpected texture and an intense citrus burst, lifting the drink with a refreshing zing. Finally, it’s shaken and served in a coupe glass with a salt rim—because sometimes, curiosity rewards you with a little magic.

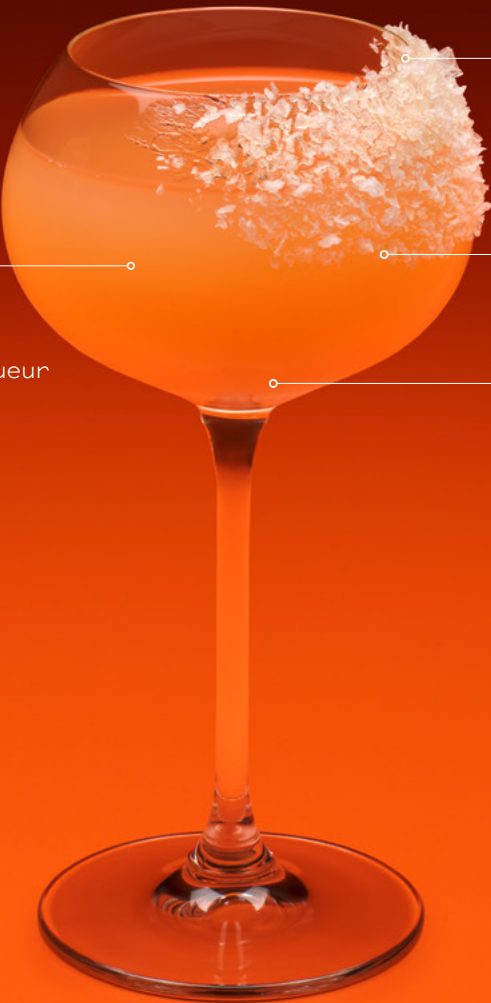
SHAKEN	15% ABV
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STRAIGHT UP	140ML
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ALLERGENS	4, 10
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Chocolate Olmeca Altos
Blanco Tequila
Benedictine Herbal Liqueur
Aperol Bitter Aperitif
Choya Yuzu Sake
Yuzu Marmalade
Lime



Salted Rim to
Balance Bitterness
and Enhance Flavour

Vacuum-distilled
Tequila & Chocolate

Yuzu Marmalade for
Texture and Balance

Peach Highball

€16

A silky, floral spritz with luscious white peach, delicate jasmine, and a crisp, elegant finish.

This could easily be called Peaches & Cream—but that would give away the surprise.

Instead of cream, we use yoghurt. Not for texture, but for technique. The entire cocktail is blended and clarified through it, stripping away weight and leaving behind clarity, silkiness, and a curious sense of depth. No dairy in sight—just a smooth, carbonated highball that’s light, floral, and quietly indulgent.

White peach brings soft sweetness. Jasmine lends perfume and poise. Lillet Blanc and RinQuinQuin round it all out with stone fruit elegance and herbal lift.

The result? A crystal-clear cocktail with a velvet finish. Unexpected. Familiar. Impossible to forget.

CARBONATED

13% ABV

STRAIGHT UP

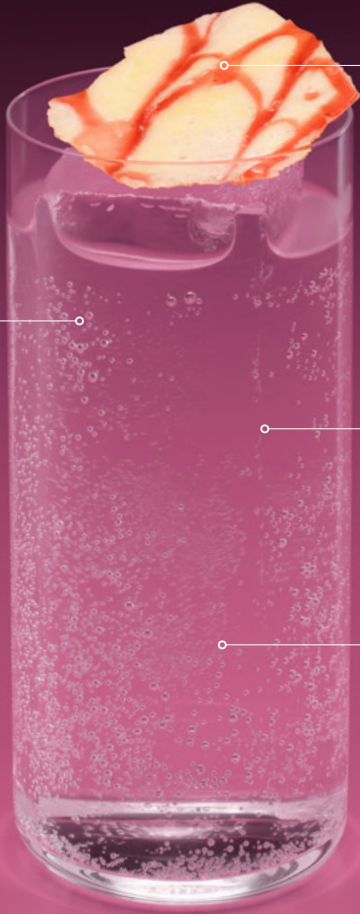
200ML

ALLERGENS

4, 13



Absolut Vodka
RinQuinQuin à la Pêche
Apéritif
Lillet Blanc French
Apéritif
White Peach
Jasmine
Whey
Lime



Finished with Airy
Yoghurt Crackers, for
a Delicate Crunch

Forced Carbonated
in House to 35 psi

Elegant Aperitif
Blend adds Complexity
and Fragrant Lift

Apple
Highball

€16

A light, fruity take on Scotch & Soda. Smooth single malt and crisp Pink Lady apple fizz.

If Scotch & Soda had a fresher, fruitier sibling—this would be it.

Glenmorangie 10 yo sets the tone with smooth, honeyed malt. Then comes our Pink Lady apple soda—bright, crisp, and carbonated in-house to create fine, champagne-like bubbles that lift every note.

Each batch starts with over 100 apples, juiced, clarified, and carefully blended with whisky before carbonation. The result is light but layered—whisky warmth meets orchard-fresh sharpness in a clean, modern highball.

Effortless, balanced, and built to surprise.

CARBONATED

9.5% ABV

ON THE ROCKS

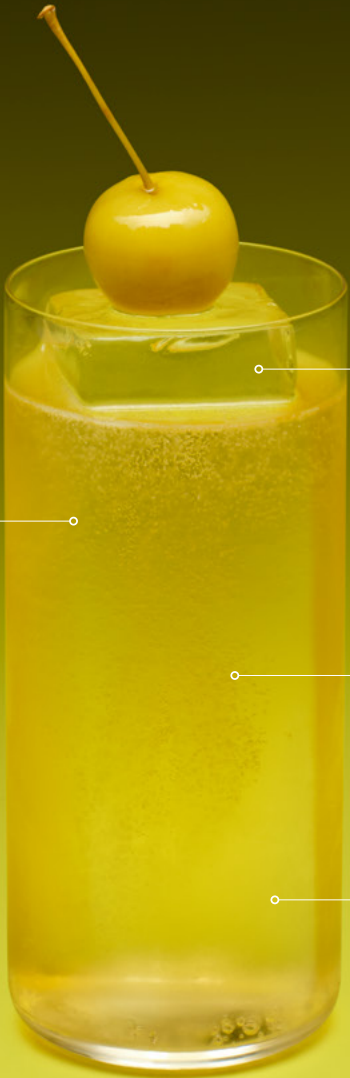
200ML

ALLERGENS

NONE



Glenmorangie 10yo Single
Malt Scotch Whisky
Pink Lady Apple Soda



Served on a Large Ice-cube
to Maintain Temperature
and Control Dilution

Clarified Pink
Lady Apples

Forced Carbonated
in House to 35 psi

Juniper Martini

€16

A silky twist on the dry martini.

We spent a long time chasing the perfect twist on the Martini. It’s a drink that comes with strong opinions—vodka or gin, shaken or stirred, olives or zest. So, how do you change something so iconic without losing what makes it magic?

Our answer: don’t choose. Combine.

We blend vodka and gin to create the ideal balance of sharpness and complexity. Cocchi Americano brings elegance; a whisper of mezcal adds smoke and mystery. Then there’s the garnish—no olives, no citrus. Just pickled grapes: bright, juicy, and briny, they burst with flavour and surprise with every sip.

It’s familiar, but not quite. Classic, but entirely new. The Martini, made for the curious.

STIRRED

23% ABV

STRAIGHT UP

100ML

ALLERGENS

12, 13



Boatyard Double Gin
Absolut Elyx Vodka
Cocchi Americano Aromatised Wine
Del Maguey Vida Mezcal
Pickled Grape

Pickled Grape for Juicy, Briny Pop

Touch of Mezcal—Supports Structure with Rustic Smokiness

Served at -5°C



Pineapple & Coco Highball

€16

Elegant and delicate, taking inspiration from the classic Piña Colada.

A Piña Colada—but not as you know it. Light, crisp and carbonated. Our take on a holiday cocktail you can sip all night long.

We blend our core ingredients and infuse with fresh pineapple sliced paper thin, left to steep for seven days. The result? A cocktail where every layer unfolds and settles into balance.

The rum blend of Havana 3yo and Ron La Progresiva 13 adds depth and gentle spice. Carl Koch Riesling lifts the profile with floral sharpness. Bourgoin Verjus brightens everything with natural acidity. And the coconut brings a silky curve without stealing the spotlight.

It’s carbonated in-house, so every sip arrives with fine, sparkling energy.

Light. Lively. Dangerously drinkable.

CARBONATED

12% ABV

ON THE ROCKS

200ML

ALLERGENS

1A, 3A, 4, 10, 13



Havana 3yo Rum
Planteray Cut & Dry
Coconut Rum
Ron La Progresiva 13 Rum
Carl Koch Riesling
Bourgoin Verjus
Pineapple
Coconut



Served with Raffaelo for a Touch of Indulgence

Macerated as a whole with fresh pineapple for 7 days

Forced carbonated in house to 35 psi

Kiwi Lowball

€16

A refreshing and herbal twist on a basil smash.

At Le Lion, Jörg Meyer serves thousands of Basil Smashes each month, proving its timeless appeal. Inspired by his creation, we set out to reimagine that herbal freshness—this time, with a completely clear profile and an unexpected twist of kiwi. We redistill Malfy Gin with fresh basil at a precise 35°C, gently capturing its green, aromatic lift. Then, using a unique enzyme, we clarify kiwi juice—removing the cloudiness but preserving all its bright, tangy character. The result is a crystal-clear cocktail, crisp and herbaceous, with subtle floral and fruity notes. Served over ice, it’s a drink that invites you to look closer. Because sometimes, clarity unlocks flavour—and curiosity reveals a new kind of classic.

STIRRED

16% ABV

ON THE ROCKS

120ML

ALLERGENS

13



Basil Malfy Gin
Kopke Fine White Port
St. Germain
Elderflower Liqueur
Kiwi
Bourgoin Verjus



Enzyme-treated Kiwi for Clarity and Lifted Aroma

Vacuum-distilled Gin & Basil

Served on a Block Ice Cube to Control Temperature and Dilution

Lychee & Tonka Bean Sour

€16

A velvety, exotic Pisco Sour with fragrant tonka bean, lush lychee, and a bright citrus lift.

This is no ordinary Pisco Sour.

We redistill Capel Pisco with tonka bean—drawing out soft notes of vanilla, almond, and spiced caramel. The result is a smooth, aromatic base that leans deeper and more complex than the classic.

Lychee adds delicate fruit lift. Agave syrup rounds it with quiet richness. Fresh lime cuts through with crisp acidity.

Shaken to a perfect froth, it’s silky, fragrant, and effortlessly luxurious. A twist on a favourite, designed for the curious.

SHAKEN

15% ABV

STRAIGHT UP

120ML

ALLERGENS

NONE



Fluffy Texture

Vacuum-distilled
Pisco & Tonka Bean

Balanced Acidity
and Sweetness

Tonka Bean Capel Pisco
Lychee
Agave
Lime

Palo Santo Paloma

€16

A smooth, aromatic highball with crisp grapefruit, zesty lime, and a whisper of Palo Santo.

A Paloma—but elevated. Everything stays true to the classic, except for one game-changing twist: the tequila. We take Avión Tequila and redistill it with Palo Santo, a sacred wood known for its warm, resinous aroma and subtle vanilla-like smokiness. The result? A tequila that pairs perfectly with grapefruit’s bright bitterness and lime’s refreshing tang.

This cocktail is something else. The moment it’s poured, the room fills with its unmistakable scent—a mix of citrus, earth, and delicate wood smoke. Then, with every sip, the carbonation lifts the flavours, making it impossibly smooth, crisp, and aromatic. A Paloma like you’ve never had before. And once you try it, there’s no going back.

CARBONATED

12% ABV

ON THE ROCKS

200ML

ALLERGENS

NONE



Palo Santo Avión Tequila
Grapefruit oleo saccharum
Lime
Soda



Peel-extracted Syrup for
Intense Citrus Depth

Vacuum-distilled
Tequila & Palo Santo

Served on a Large Ice-cube
to Maintain Temperature
and Control Dilution

Banana Lowball

€16

*A lush, velvety lowball.
Deep, smooth, and subtly tropical.*

Ever heard of clear banana juice? Probably not—but once you try it, you’ll never forget it.

This cocktail starts with a question and ends in quiet astonishment. Ripe bananas are gently blended at 55°C with a special enzyme for half an hour, transforming into something entirely unexpected: a crystal-clear liquid that looks like white wine, but tastes like the very essence of banana-smooth, rich, and gently sweet.

We pair it with a spirit blend of aged rum and cognac for warmth and structure, then infuse it with milk oolong tea for a soft, creamy finish. Served over a single cube of ice, it’s layered, elegant, and endlessly intriguing.

A drink that looks like one thing, tastes like another, and transports you somewhere entirely different.

STIRRED	16% ABV
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ON THE ROCKS	100ML
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ALLERGENS	4, 10
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Havana Club 7yo Rum
Martell V.S.O.P Cognac
Banana
Milk Oolong Tea



Chocolate Truffle
Delivers a Rich,
Bittersweet Finish

Enzyme-treated
Banana for Clarity
and Lifted Aroma

Milk Oolong Tea Infusion
for Silky Body and a
Subtle Creamy Finish

Mango

Highball

€16

An elegant, tropical highball.

To make just one batch, we peel, blend, and clarify over 40 mangoes—yielding barely five litres of perfectly clear, golden juice. It’s a labour of love, but the payoff is pure clarity in both flavour and form.

This is a highball made for the curious. Boatyard Vodka, crafted from Irish wheat, brings soft, almost tropical notes of banana. A touch of Sauternes adds quiet luxury—silky, floral, and just sweet enough. The whole drink is blended and carbonated in-house, giving it fine, champagne-like bubbles that elevate every sip.

The result is light, fresh, and unexpectedly elegant. A cocktail that rewards restraint, precision, and a love of the tropical—without the cliché.

CARBONATED

10% ABV

ON THE ROCKS

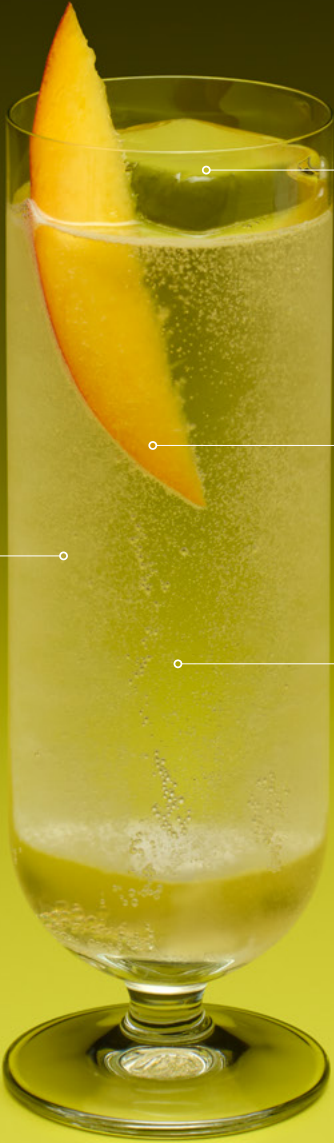
200ML

ALLERGENS

13



Boatyard Vodka
Sauternes Castelnau
Dessert Wine
Mango
Bourgoin Verjus
Soda



Served on a Big Tall
Ice-cube to Maintain
Temperature and
Control Dilution

Enzyme-treated Mango for
Clarity and Lifted Aroma

Forced Carbonated
in House to 35 psi

Shiso Negroni

€16

A rich, aromatic blend of blood orange, cassis, and bittersweet botanicals with a shiso-kissed finish.

The Negroni is iconic—but this version ventures somewhere new.

We start with the sharp, structured profile of Ki No Bi Gin, then layer in Cocchi Rosa, Dubonnet, and a touch of cassis for depth and dark-fruited sweetness. The twist? Fresh shiso leaves infused directly into the cocktail—bringing bright herbal notes and a mint-like lift that transforms the familiar into something quietly extraordinary.

Blood orange amplifies the citrus. Purple shiso finishes with a soft, peppery floral edge.

It’s a Negroni, just reimagined.

STIRRED	16% ABV
ON THE ROCKS	100ML
ALLERGENS	13



Ki No Bi Gin
Campari Bitter Aperitif
Cocchi Rosa Americano
Aromatised Wine
Dubonnet Aperitif Wine
Blood Orange
Purple Shiso



Shiso Leaf Infusion

Controlled Dilution

Dubonnet & Cocchi Rosa—
Bittersweet Depth

Passionfruit Sgroppino

€16

A bold, silky fusion of a Porn Star Martini and Sgroppino—vibrant, airy, and effortlessly refreshing.

The Porn Star Martini has rightfully earned its place among the world’s best-selling cocktails. Naturally, we wondered: how do we honour the classic, and make it our own?

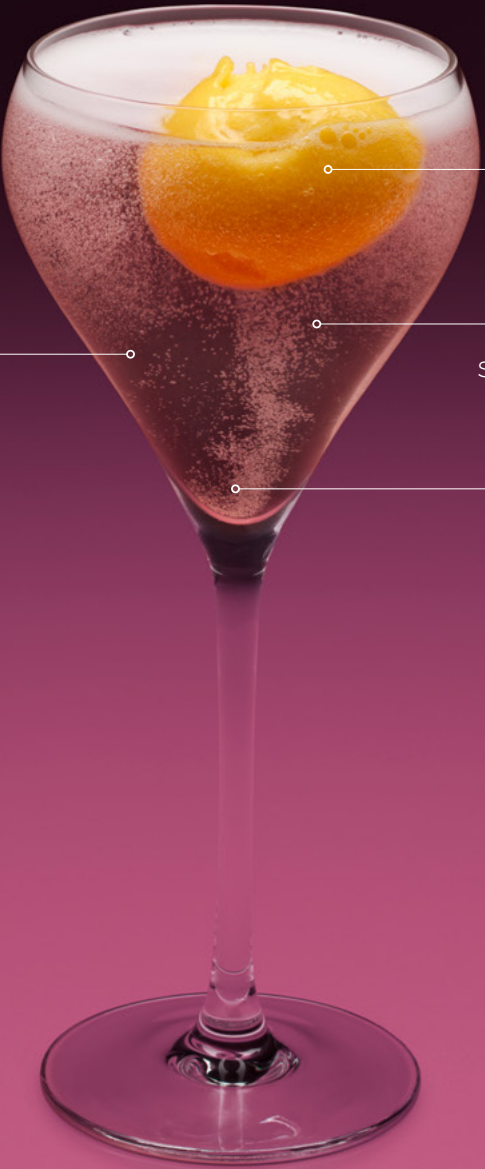
Drawing inspiration from the original and the sparkling lightness of a Sgroppino, our version is playful in spirit, but refined in execution. We infuse the recipe with real vanilla beans, then carbonate it in-house for a delicate effervescence.

On the side: a scoop of our signature passion fruit sorbet—perfected through countless rounds of tweaking, tasting, and trial. The result? A drink that’s crisp, aromatic, and quietly indulgent. Ask your server for a spoon—you might not want to leave a drop behind.

CARBONATED	9% ABV
STRAIGHT UP	125ML
ALLERGENS	13



Absolut Vodka
Licor 43 Liqueur
Passionfruit
Vanilla
De Martino Estate
Sauvignon Blanc
Passion Fruit Sorbet



As the Sorbet Melts,
the Cocktail Evolves

Sauvignon Blanc—Crisp
Acidity Backbone and
Subtle Tropical Lift

Force Carbonated
in House to 35 psi

Mandarin
Highball

€16

*A velvety, cloud-like blend of zesty
mandarin and a bittersweet cherry finish.*

Inspired by the Garibaldi, reimagined with a tropical , velvety twist.

We redistill Plantation 3 Stars Rum with fresh lemongrass, capturing its clean citrus lift and herbal snap. Then we blend in freshly juiced mandarin—vibrant, punchy, and naturally sweet. Cherry Heering and Peychaud’s Bitters add a quiet layer of tartness and bitter depth, rounding the profile without stealing focus.

Blended until cloud-smooth, the texture pours like velvet and finishes bright. A tropical riff with structure, softness, and just enough edge to keep you guessing.

BLEND

12% ABV

ON THE ROCKS

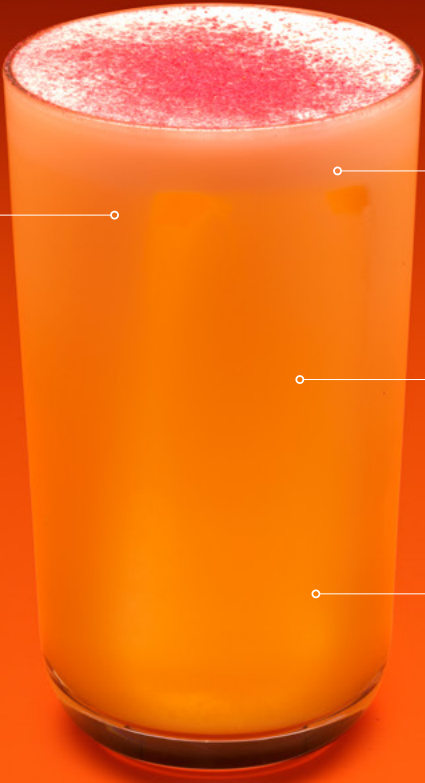
200ML

ALLERGENS

13



Lemongrass Plantation 3
Stars Rum
Peychaud’s Bitter
Aperitif
Regal Rogue Wild Rosé
Cherry Heering Liqueur
Bourgoin Verjus
Mandarin



Blended to Velvet
Smoothness

Fresh Mandarin Juice

Vacuum Distilled
Rum & Lemongrass

Turmeric Tonic Highball 0% €10

A vibrant, botanical mix of turmeric, honey, elderflower, and zesty citrus bubbles.

Bright, botanical, and full of depth, this is not your average highball. Turmeric brings warm spice, balanced by floral elderflower and a touch of honeyed smoothness. Finished with soda, it's an earthy, refreshing take on a non-alcoholic spritz.

CARBONATED

0% ABV

ON THE ROCKS

200ML

ALLERGENS

NONE



CC Ginger & Juniper
Free Spirit
Turmeric
Honey
Lemon
Elderflower
Soda



Candied Ginger
Brings Warmth and
Subtle Heat

Turmeric & Honey—
Warm, Smooth Core

Juniper Profile
Without Alcohol

Spicy Blueberry Sour 0%

€10

A bold, peppery blend of juicy blueberry, aromatic rue berry, and tart verjus.

This alcohol-free cocktail doesn’t hold back.

Jammy blueberries meet the aromatic spice of rue berry-layered, rich, and slightly wild. Fire & 5th delivers a flicker of heat, while verjus cuts through with clean, natural acidity. It’s shaken until smooth, then served to linger.

Bold, unexpected, and completely unforgettable.

SHAKEN

0% ABV

ON THE ROCKS

140ML

ALLERGENS

13



Fire&5th Non-Alcoholic Spirit
Blueberry
Rue Berry Pepper
Bourgoin Verjus



Blueberry & Rue
Berry-Fruity
and Peppery

Fluffy Texture

Verjus-Bright Acidity

Pineapple & Tarragon Highball 0%

€10

A refreshing mix of bright pineapple, fragrant tarragon, and crisp, bubbly zest.

Tropical and herbaceous, this highball is all about balance.

Juicy pineapple brings brightness, tarragon adds a soft, green lift, and lime keeps everything crisp & lively.

A refreshing highball with unexpected depth—and an open invitation to explore.

CARBONATED

0% ABV

ON THE ROCKS

200ML

ALLERGENS

NONE



Tanqueray 0.0 Non-alcoholic Spirit
Tarragon
Pineapple
Lime
Soda



Bright, Floral Kaffir
Lime Leaf for a
Refined Citrus Aroma

Tropical &
Herbal Pairing

Served on a Large
Ice-cube to Maintain
Temperature and
Control Dilution

Passionfruit
Sgroppino 0%

€10

A vibrant, alcohol-free rendition of the classic Porn Star Martini.

Who says a Sgroppino needs alcohol?

This version keeps the texture, sparkle, and satisfaction, but alcohol-free.

CC Pineapple & Juniper Free Spirit adds botanical lift, while Pierre Zéro Sparkling Chardonnay brings crisp bubbles and structure. A scoop of passion fruit sorbet melts slowly into the glass, adding brightness and a velvety finish.

Light, fizzy, and quietly indulgent.

CARBONATED	0% ABV
STRAIGHT UP	125ML
ALLERGENS	13



CC Pineapple & Juniper
Free Spirit

Pierre Zéro Sparkling
Chardonnay

Vanilla
Passion Fruit Sorbet

Vanilla &
Passionfruit Sorbet-
Indulgent Finish

0% with a
Flavour Burst

Creamy Mouthfeel

ALLERGENS:

1 GLUTEN

- A Wheat
- B Spelt
- C Khorasan
- D Rye
- E Barley
- F Oats

2 PEANUTS

3 NUTS

- A Almonds
- B Hazelnuts

- C Cashews

- D Pecans

- E Brazil

- F Pistachio

- G Macadamia

- H Walnut

4 MILK

5 CRUSTACEANS

- A Crab

- B Lobster

- C Crayfish

- D Shrimp

6 MOLLUSC

7 EGGS

8 FISH

9 CELERY

10 SOYA

11 SESAME SEEDS

12 MUSTARD

13 SULPHUR DIOXIDE & SULPHITES

14 LUPIN