

All of our wines have been carefully selected and our list has been made up entirely of either organic, natural, biodynamic or sustainably made wines. We like to support the small producers that take the utmost care of the environment when making their grape juice. Indigenous grape varieties, regenerative practices and harmful transport emissions are all some aspects of the winemaking process that we have taken into consideration. As some of these wines may be unfamiliar to you please ask us for assistance as we want to share their story with you.

## **ROW WINES—SUMMER 2023**

### **Whites By The Glass**

Vermentino, 2021, Puglia, Italy, Trulli, organic—€8|36

Malvasia Bianco, 2021, Puglia, Italy, Giustini, natural efferesents—€9.5|48

Chenin Blanc, 2021, Loire, France, Domaine des Baumard, gentle extraction—€8.5|42

Garganega, 2019, Soave, Italy, Menti, volcanic soils—€12.5|62

Viognier + Macabeo, 2021, Catalunya, Spain, Costers del Sió, mixed farming—€8.5|42

### **Whites By The Bottle**

Verdicchio, 2021, Verdicchio dei Castelli, Italy, Saltatempo, vegan —€56

Sémillon, 2021, Bordeaux, France, Château Turcaud, pesticide free—€48

Folle Blanche, 2021, Loire, France, Jean Aubron, lees ageing—€47

Malvasia + Bastardo Branco, Uva, Portugal, Aline Dimingues, foot treading female winemaker—€75

Albarino, Rias Baixas, Spain, Vina Cartin, restorative farming —€48

Petite Arvine, 2020, Valais, Switzerland, Domaine René Favre et Fils, local variety—€71

Solikuri, 2021, Kutasi, Georgia, Ramaz Nikoladze, amphora aged—€83

Moscato + Tocai, N/V 1 Litre, Veneto, Italy, Vignale di Cecilia, unfiltered—€53

Fiano, 2021, Sicily, Mandrarossa, hand harvested—€40

Chenin + Chardonnay, 2021, Limoux, France, Château de Gaure, indigenous yeasts—€64

Chardonnay, 2018, Meursault, Burgundy, France, Domaine Delgrange, sustainable—€158

### **Sparkling**

Encruzado + Bical, 2022, Dao, Portugal, Vigno, Pet nat—€8.5|48

Macabeo + Xarel-lo, 2020, Pendés, Spain, Castillo de Perelada, Cava brut—€10|60

Trollinger, 2021, Baden, Germany, Leon Gold, Pet nat rosé—€14.5|€86

Chardonnay, 2015, Sussex, England, Albourne Estate, Blanc de Blanc brut—€98

Chardonnay, 2017, Lombardy, Italy, Il Palagio, Franciacorta brut—€130

Pinot Noir, NV, Champagne, France, Gremillet, Blanc de Noir brut—€132

### **Skin Contact Orange**

Sauvignon blanc, 2022, Vallee de Curicó, Chile, No es Pituko, 60 days skin contact—€8.5|42

Grenache blanc, 2022, Nîmes, France, Domaine de Saint Cyrgues 10 days skin contact—€47

Riesling + Grüner Veltliner, 2021, Niederösterreich, Austria, Funksville, carbon zero—€48

### **Rosé By The Glass**

País, 2021, Valle de Curicó, Chile, No es Pituko, unfiltered—€8.5|42

Blaufränkisch + Zweigelt, 2021, Burgenland, Austria, Judith Beck, biodynamic—€10.5| 53

### **Rosé By The Bottle**

Xarel-lo + Sumoll, 2021 1 Litre, Pendés, Spain, Finca Parera—€80



### **Reds By The Glass**

Trollinger, 2021, 1 Litre, Baden, Germany, Leon Gold, biodynamic—€11|67  
Zweigelt, NV 1 Litre, Kamptal, Austria, Martin + Anna, minimal intervention—€10.5|53  
Carignan, 2021, Valle de Curicó, Chile, No es Pituko, zero sulphur added—€8.5|42  
Tempranillo, 2021, Rioja Alavesa, Spain, Albizu, unoaked—€8 |36  
Syrah, 2021, Ardèche, France, Hélène et Christophe, vegan—€10|48  
Negroamaro + Malvasia, Puglia, Italy, Lupo Meraviglia, ancestral winemaking technique—€8.5 |42

### **Reds By The Bottle**

Uva Rara + Croatina, NV 1 Litre, Lombardy, Italy, unfiltered—€58  
Carignan + Lledoner Pelut, 2021, Roussillon, France, Domaine Lafage, natural yeasts—€50  
Gamay, 2020, Fleurie, Beaujolais, France, Camille Melinand, whole bunch fermentation—€56  
Nero di Troia, 2021, Puglia, Italy, Maree d'Ione, low yields—€42  
Garancha, 2021, Navarra, Spain, La Volandera, regenerative farming—€46  
Sangiovese, 2021, Chianti, Italy, Il Palagio, biodynamic—€52  
Syrah + Grenache, 2019, Corbières, France, Sainte Marie, organic —€50  
Listán Negro, 2019, Vale de la Orotava, Tenerife, Suertes del Marqués, volcanic vines—€55  
Touriga Franca, 2019, Douro, Portugal, Quinta Vale D. Maria, local field blend—€50  
Cabernet Sauvignon, Carignan, 2018, Bekaa Valley, Lebanon, Ksara Estate, Lebanon's oldest winery—€55  
Sangiovese Grosso, 2017, Brunello di Montalcino, Tuscany, Italy, Carpineto, vineyard at altitude —€142

### **Sweet Wines**

Sémillon + Sauvignon Blanc, 2018, Sauternes, Bordeaux, Château d'arche—€9.5|47  
Malbec, 2016, Cahors, France, Château du Cèdre—€11|75  
Iced Apple Wine, 2021, Ireland, Killahora, Cork—€10.5|60

### **Port**

Tawny Port, Viera de Sousa, Portugal, Douro, Portugal—€6|51.5  
LBV 2015 Port, Viera de Sousa, Portugal, Douro, Portugal—€8|77.5



Our drinks list has been made emphasising the fantastic Irish low abv spirit makers we are so fortunate to have at our disposal. We use where possible that which is seasonal and can be grown in Ireland.

### **ROW DRINKS—SUMMER 2023**

#### **Cocktails—€13**

Kilbeggan Whiskey Sour—Kilbeggan Whiskey, lemon juice, aquafaba  
Espresso Martini—Vodka, espresso cold brew, simple syrup  
Irish Bulvadier—Slane whiskey, Valentia Island vermouth, Campari  
ROW Port + Tonic—White Port, rum, passion fruit, tonic  
Amaroni—Tequila, Amarone Montenegro, Campari  
Tommy Boy Margarita—Tequila, lime juice, agave

#### **Negronis—€13**

Classic Negroni—Red vermouth, fiero martini, gin  
White Mead Negroni—Bunratty mead, gin, Italicus, gin, Beara smoked pear  
Cacao Negroni—Gin, red vermouth, white creme de cacao, cocoa

#### **Spritz—€13**

Smoked Pear—Prosecco, smoked Beara Bitters, pear liqueur  
Valentia Island—Prosecco, Valentia Island vermouth, Campari, elderflower  
Italicus—Italicus, fino sherry, lavender, soda  
Aperol—Prosecco, aperol, soda  
Campari—Prosecco, campari, soda

### **VERMOUTH 100ML**

**Valentia Island Golden Vermouth, Kerry, Ireland—€12**

**Vittore Red Vermouth, Valencia, Spain—€6**

**MUZ Natural Red Vermouth, Catalunya, Spain—€11**

**Carpçanes Organic Red Vermouth, Montsant, Spain—€8.5**

**Barat, White Vermouth, Piedmont, Italy—€12.5**

*Served with a choice of olive or orange*

### **BEER**

**Birra Moretti—€4/8**

### **N/A OPTIONS**

**Seedlip + Poachers tonic—€10**

**Espresso Tonic—€7**

**King of Kefir Cucumber, Mint + Thyme—€3.5**

**King of Kefir Hopped Culture—€3.5**

**Eins-Zwei-Zero Riesling—€6/29**

**Eins-Zwei-Zero Rosé—€6/29**

**N/A Peroni — €5.5**

