

2017

Craft Restaurant Wine List 2017

Craft Restaurant

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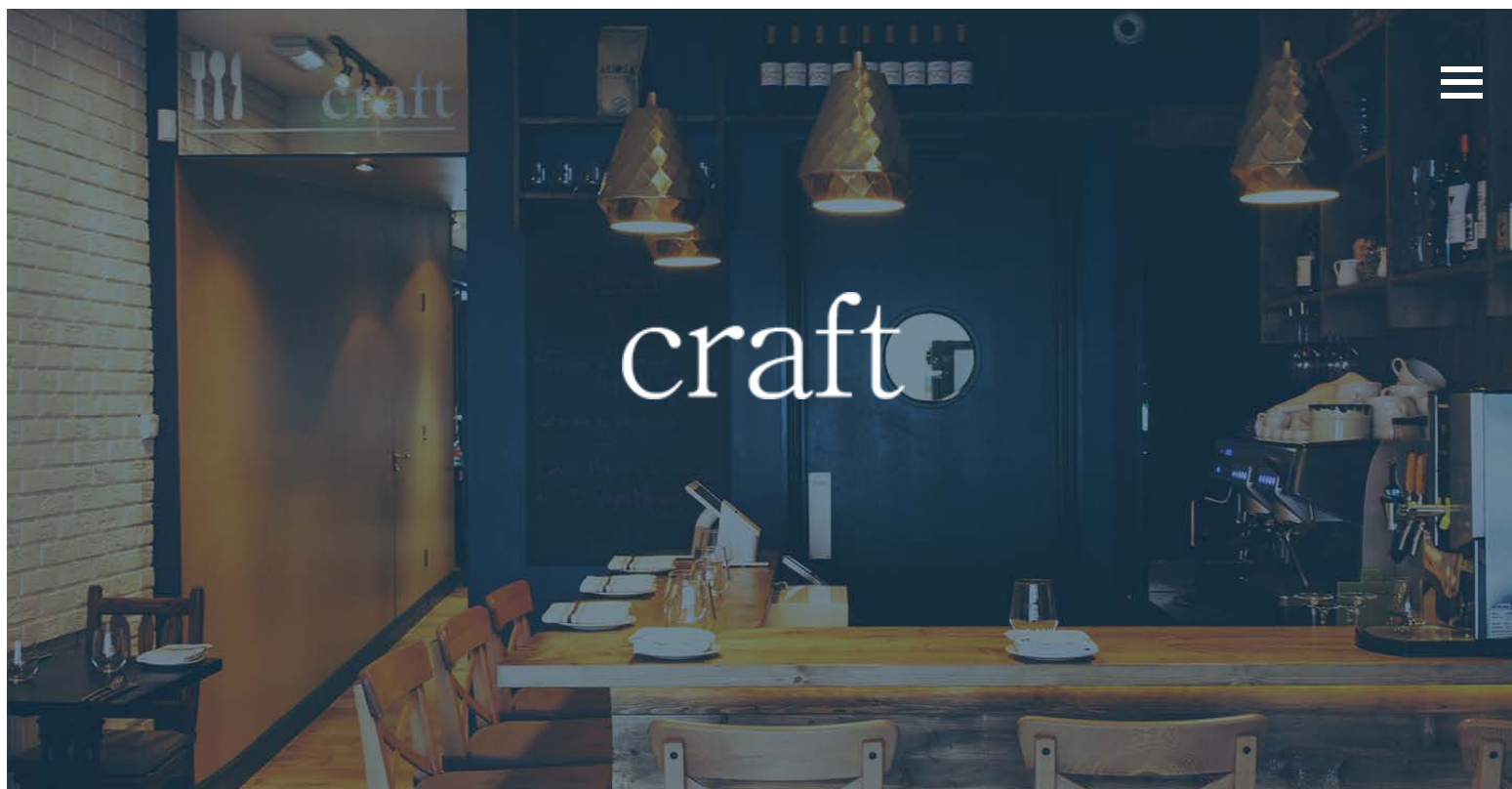
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Our menus are totally seasonal letting the ingredients speak for themselves. We source as much Irish and local produce as possible.

The wine list is small and accessible with classic choices and some left field options also.

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WINE LIST

Sparkling

Carafe Castellargo Frizzante Prosecco, Treppo Grande,
Friuli, Italy €29.00
Very light, crisp, nose of flowers, apples and pears.

NV JCB by Jean Charles Boisser 'No. 21` JCB Brut Crémant
de Bourgogne €68.00
Pale and vibrant in colour, it offers a fresh and fruity nose
with almond and white flower aromas.

White

White Carafe of Verdejo, Bodegas Campos Reales Castilla,
Spain €26.00
A very expressive nose of gooseberry, apple and white fruit
opens up to an impressively rich palate

2014 La Cavea, Pinot Bianco/Garganega, Veneto, Italy €28.00
Unoaked, fresh and lively with rounded fruit on the palate.
65% Pinot Bianco & 35% Garganega

2014 Corte Giara, Pinot Grigio, Veneto, Italy €32.00
Elegant floral notes along with richer hints of golden
delicious apples
100% Pinot Grigio

2014 Cento Cavalli Grillo, Sicily, Italy €33.00
A Delightful crisp white with hints of green apple and pear
100% Grillo

2014 Baron de Badassière, Picpoul de Pinet, Languedoc,
France €36.00

Ripe yellow plums and greengages and a fresh lime
zestyness.
100% Picpoul

2014 Burgans, Albariño, Rías Baixas, Spain €38.00

Zesty on the palate, with good flavour intensity and great
freshness on the long finish.

2015 Delta, Sauvignon Blanc, Marlborough, New Zealand €40.00

Luscious passionfruit and mineral flavours with underlying
green herbal notes.
100% Sauvignon Blanc

2015 Loimer `Langenlois` Grüner Veltliner Kamptal,
Austria €48.00

The wine has a typical peppery note, supported by mellow
yellow fruit and ripe apples. *100% Grüner Veltliner*

2014 David Moret , Rully, Burgundy, France €62.00

The palate strikes the characteristically Burgundian balance
between freshness and undefined richness, with bright
fruits, nuts and notes of honey.
100% Chardonnay

Red

White Carafe of Verdejo, Bodegas Campos Reales Castilla,
Spain €26.00

A very expressive nose of gooseberry, apple and white fruit
opens up to an impressively rich palate

<p>2014 La Cavea, Merlot/Pinot Nero, Veneto, Italy</p> <p>Velvety, round and medium to full-bodied on the palate, with hints of green pepper</p> <p>80% Merlot & 20% Pinot Noir</p>	€28.00
<p>2013 Kaiken, Malbec Reserve, Mendoza, Argentina</p> <p>Ripe strawberries and dry plums with chocolate and vanilla notes from the barrel ageing.</p> <p>96% Malbec & 4% Cabernet Sauvignon</p>	€34.00
<p>2015 Christophe Coquard, Beaujolais '69', Burgundy, France</p> <p>Fresh fruity aromas with a lovely satin-smooth mouthfeel. Enjoy it gently chilled.</p> <p><i>100% Gamay</i></p>	€35.00
<p>2014 Château Mahon-Laville, Bordeaux Supérieur, France</p> <p>Classic nose with ripe supple fruit, velvety finish.</p> <p><i>80% Merlot, 20% Cabernet Sauvignon</i></p>	€39.00
<p>2015 'Fram' Shiraz, Swartland, South Africa</p> <p>Fresh, lively fruit, ranging from red cherry to the black savouriness of liquorice.</p>	€40.00
<p>2014 Donnafugata Nero D'Avola Sicily, Italy</p> <p>Medium bodied, soft and delicious with hints of blackcurrant and red berries.</p> <p><i>100% Nero D'avola</i></p>	€42.00
<p>2013 Touronio Douro Cambres, Portugal</p>	€44.00

Sweet, appealing cherry and plum fruit. Well balanced with some mineral notes and a hint of spice.

40% Touriga Nacional 40% Tinta Roriz, 15% Sousao & 5% Tinto Cao

2014 Finca Villacreces, 'Pruno' Ribera del Duero, Spain

€46.00

Deep black cherry in colour, oaky toffee hints, with ripe fruits and liquorice.

90% Tempranillo, 10% Cabernet Sauvignon

2014 Nicolas Perrin Crozes-Hermitage Rouge, France

€58.00

This wine offers a superb ruby colour. Ripe black cherry and blackberries on the fragrant nose with a hint of smokiness. Rich and lively.

100% Syrah/Shiraz

2011 G.D. Vajra 'Le Albe,' Barolo, Piemonte, Italy

€63.00

Aromas of red fruits and plums combine with floral notes, ripe tannins and an elegant freshness. Silver Sommelier Wine Awards 2015.

100% Nebbiolo

Wines by the Glass

Sparkling and White

Prosecco

€7.50

Verdejo

€7.50

La Cavea Pinot Bianco

€7.50

Pinot Grigio

€8.50

Cento Cavalli Grillo

€9.00

Red

Tempranillo

€7.50

La Cavea Merlot/Pinot Nero

€8.00

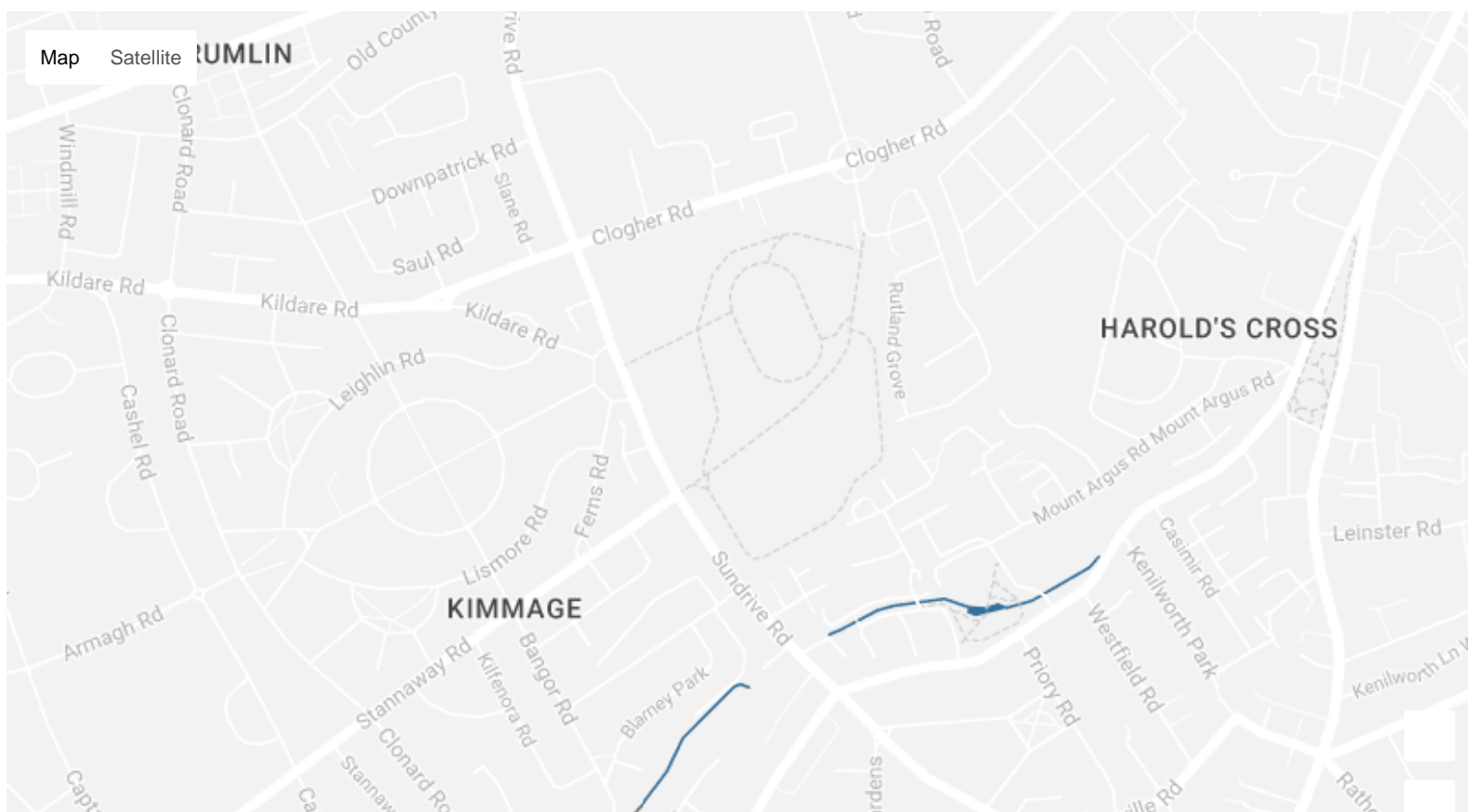
Kaiken Malbec

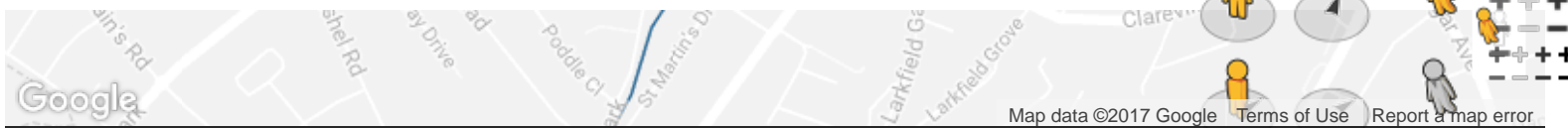
€9.00

Beajolais

€9.50

Vintage is subject to availability





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Brunch

Sunday 11.00am - 3.00pm

Dinner

Wednesday - Saturday 5.30pm - 9.30pm

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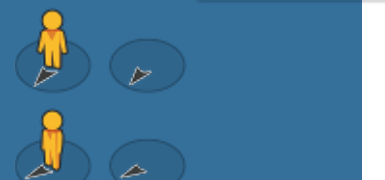
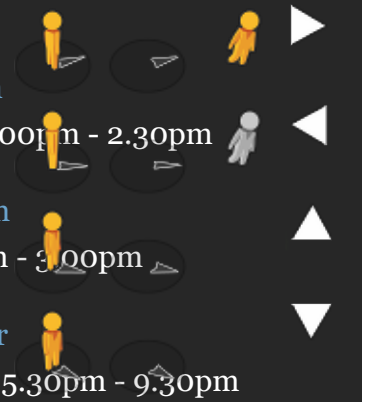
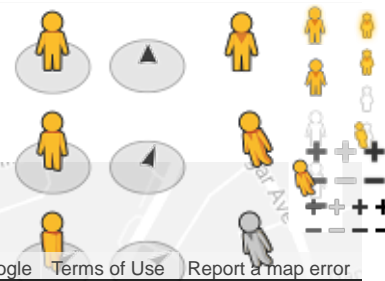
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