



Our inspired and experimental menu reflects a lifelong passion for travel, culture, and flavour – with creative reinventions and revived classics – for those seeking something out of the ordinary.

We take care handcrafting many of our own syrups, whips, and elixirs, made with high quality ingredients, to serve up the most finely crafted beverages possible.

White Coffees	1-2
Black Coffees	3
LaTeas	4
Hot Chocolates	5
Frescas + Fizzes	6

Most drinks can be made with plant-based ingredients at no extra charge.

Please let us know of all allergies and dietary requirements before ordering. Detailed allergen info is available upon request.

Aren Latte

A fusion of delicate Indonesian flavours, with tropical pandan, palm sugar, and hibiscus

Hot 4.4 Cold 4.8 Large Cold 5.4

Bananas Foster

Inspired by the flambéed dessert, homemade with real, freshly caramelised bananas

Hot 4.4 Cold 4.8 Large Cold 5.4

Cocoa Hazelnut

Our elevated antidote to the humble mocha

Hot 4.4 Cold 4.8 Large Cold 5.4

Oat & Honey

An homage to the bees, featuring honey, oat milk, and sweet-scented chamomile

Hot 4.4 Cold 4.8 Large Cold 5.4

Speculoos

Think: caramelised brown sugar biscuits

Hot 4.4 Cold 4.8 Large Cold 5.4

Irish Rose

A 0% spin on the Irish Coffee, ageing the coffee beans in whiskey barrels is the secret to this cup

Hot 4.4 Cold 4.8 Large Cold 5.4

Vietnamese Coffee

Intensely nutty and robust Vietnamese coffee is balanced with sweetened condensed milk

Hot 4.2 Cold 4.6 Large Cold 5.2

Dalgona

Velvety whipped coffee with South Korean roots

Cold 5 Large Cold 5.6

Greek Frappé

Frothy, refreshing, and sweetened just-so to hold you over until that next holiday in the Aegean

Cold 4.4 Large Cold 5

Classic White

Cappuccino, Latte, Flat White... take your pick of superior espresso with finely textured milk

Hot 3.8 Cold 4.4 Large Cold 5

Classic with alt milk +0.4

Cold Brew on Draught

Our house blend coffee steeped for over 18 hours
to create the smoothest sip

Cold 4.8 Large Cold 5.4

Add a Flavour +0.6

Speculoos

Cocoa Hazelnut

Vanilla Palm Sugar

Sweet Cream

Vietnamese Black

Intensely nutty and robust Vietnamese coffee

Hot 3.8 Cold 4.2 Large Cold 4.8

Americano

Choose your bean, baby

House Blend 3.2

Whiskey Barrel-aged 3.8

Flavoured House Blend 3.8

Lavender Matcha

Pure organic Japanese matcha with a light touch of honey and lavender flowers

Hot 4.6 Cold 5 Large Cold 5.6

Vanilla Beet

Antioxidant-rich and easy on the eyes, a hint of sweet and spice makes that beet pop

Hot 4.6 Cold 5 Large Cold 5.6

Whole Spice Chai

Fragrant and complex, our slow-simmered house blend of spices and black tea

Hot 4.6 Cold 5 Large Cold 5.6

House

Made with our homemade chocolate sauce,
topped with classic or vegan mallows

Hot 4.2

Luxe

Artisanal single-origin chocolate by Bean & Goose
in Wexford, complete with fluffy whipped cream
and chocolate shavings

Hot 4.8

Add a Flavour +0.6

Speculoos

Hazelnut

Vanilla Palm Sugar

Brazilian Limeade

Coconut milk is the star of this Rio-freshing sip of sunshine, with notes of zesty lime and mint

Cold 4.6 Large Cold 5.2

French Soda

A light and bubbly blend of homemade chocolate sauce and soda water capped with foamed milk

Cold 4.4 Large Cold 5

Fizzy Americano

Espresso comes alive with soda water and a squeeze of fresh orange for a nuanced twist

Cold 4.4 Large Cold 5