

STAUNCHLY IRISH  
&  
FIERCELY  
INDEPENDENT

COCKTAIL MENU

BAR 1661  
GREEN ST. D7

collaboration  
community  
cocktails

A collage of images including a cocktail glass, a person's face, and circular patterns, overlaid on the text.

Staunchly Irish and fiercely independent, we at BAR 1661 have two things on our mind. To introduce the world to poitín, and lift Irish cocktail culture to fresh heights.

BAR 1661 is named after the year poitín was banned in Ireland and parliament began taxing alcohol, driving our native spirit underground. But poitín was staying put. Irish poitín makers kept the culture alive, and the torch our ancestors carried (all the way to 1997 when the ban was lifted) is now ours to do great things with. Only this time, it's legal.

#### In craft we trust

Our BAR 1661 team are all passionate perfectionists, and this attitude permeates everything from our drinks to the service and atmosphere in our venue. We've scooped a few awards along the way too since we opened in 2019. Thank you, poitín.

But we're not just here to fly the flag for poitín. BAR 1661 celebrates all Irish drinks, and foods, of exceptional quality. From the smallest to most established,

#### Local & independent

we source from the finest suppliers on this island to offer you the most innovative and best selection of Irish produce, including the world's largest range of poitín.

We absolutely believe in the power of the collective, and our local community helps make us what we are. Regulars at the Dublin City markets, you'll often find us there stocking up on the finest local ingredients for our cocktails and the foods we serve. Being an active strand of the local fabric of our city is as important to us as our heritage, and each cocktail created by the team in our innovative menu was inspired by a date in the history of Irish drinks, which in turn shaped the island we call home.

Our suppliers are important too, and you can help us support them by purchasing anything you see that takes your fancy, from our house spirits and glassware to this book you're reading.

So there it is. We welcome you with open arms to sample our in-house specialties, indulge in old favourites and sate your appetite for exceptionally good times.

Now go have yourself a drink. Sláinte.



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1661

1661 was the year poitin was banned in Ireland. Made from grain, cereals, and potatoes, and pioneered by Bán poitín, the Belfast Coffee is the

perfect serve for our native spirit. A contemporary take on the classic Irish coffee, we're proud to call it our signature serve.



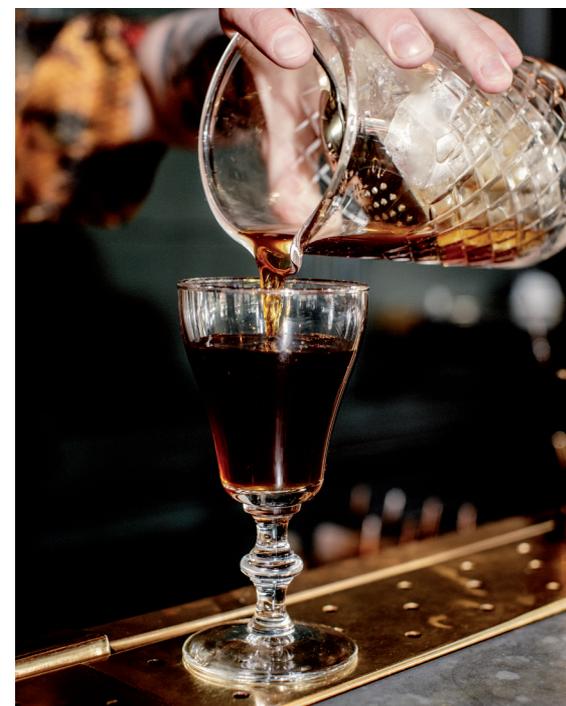
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## Belfast Coffee

Bán poitín, cold brew, cream, demerara, nutmeg

10€

Cold Brew Coffee  
made by BAR 1661  
using Two Fifty  
Square roast



Tasting notes

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Rich, silky, creamy

1760

It was around 1760 that distillers, by law, had to register all details of their stills including revenue, or face penalties. You weren't even allowed to distil your own private supply.

However, illicit distillation flourished because whiskey-making, and its various levels of production, were vital for the economy. With the help of our Paperwork, we say sláinte to that.



## Paperwork

Teeling poitín, Valentia Island vermouth, Kinsale Atlantic Dry Mead, Off the Cuffe Marmalade Citrus bitters, lavender, soda

14€



### Tasting notes

Light and floral with a low ABV

1765

This was the year that Irish Jacobite military officer, Richard Hennessy, founded the Hennessy cognac distillery following service in the army of Louis XV.

While this iconic cognac does not celebrate its Irish roots as much as its homeland, it is most certainly celebrated in Ireland, a Hennessy nation.



## Le Racine

Hennessy, J.J. Corry The Hanson whiskey, Empirical Plum, raspberry, pineapple, amontillado, umeshu

14.5€



### Tasting notes

Deliciously fruity with balanced sourness

1785

The tax on malted barley was introduced in Ireland in 1785. So to stick it to the taxman, Irish distilleries began upping unmalted barley in their mash. This approach, called the 'single pot still' style, gives

the liquid a distinctive spiciness and thickness of texture, and although the style has waxed and waned over time, we see it as the future of Irish whiskey. We celebrate it in The Gibney.



## The Gibney

Redbreast 12 Year Old whiskey, rum, pineapple, black cardamom, aromatised wine, oloroso

15€



Barrel aged in Spanish Oloroso cask by BAR 1661

Tasting notes

Tropical, woody and nutty

1800

Tea arrived in Ireland in 1800, transported by renowned tea clipper boats from far off India. Tea was an expensive import. Over a century later, Gregory Owens introduced tea bags

under the brand name Tara Tea, which was based in Dublin 2. With our non-alcoholic Birdie, we pay tribute to pioneering Irishmen and their dedication to the drink we Irish love.



## Birdie

Green tea, peppermint, rhubarb, plum, bitter

10€

NON  
ALCOHOLIC



Tasting notes

Fresh and minty iced tea

1838

Ireland's Temperance Movement was all about getting people to drink less. A Catholic priest called Theobald Mathew persuaded thousands of people to sign up, and the Teetotal Abstinence

Society was formed in 1838. They tried again in 1898. Better luck next time, lads. But just to prove you don't need alcohol to have a good time, here's our non-alcoholic Charlie.



## Charlie

Noki & Co alcohol free gin, pineapple, macadamia, coconut, citrus

10€

NON  
ALCOHOLIC



Tasting notes

Tiki, fruity, nutty

1848

Uprisings spread across the continent in 1848. People wanted fairer societies, and the Young Ireland Party launched a rebellion in reaction to British rule. The same year, Micil Mac Chearra began distilling illicit

poitin on a Connemara hillside – now the Micil Distillery. Made with their signature poitin, our Generation Six carries the same spirit of determination. Sláinte, Micil Mac.



## Generation Six

Micil poitin, tequila, Empirical Ayuuk, mango, bell pepper, sumac, lime, chipotle

14.5€

Tasting notes

Fruity with vegetable notes and kick of spice



1875

This was the year of the whiskey fires at Malone's Malthouse in Dublin's Liberties. As the wooden casks holding the liquor exploded, a river of flaming whiskey flowed. The townspeople had

themselves a field day but thirteen of them overdid it, and the only deaths that day came from alcohol poisoning. A smoky end in every sense. Just like this cocktail.



## Libertarian

Dunville's Peated whiskey, rye, sour cherry, dark chocolate, aromatised wine, bitters, preserved lemon

15€

Barrel aged in 64L Spanish PX cask by BAR 1661

### Tasting notes

Rich with a peaty hint and dark red fruits

1940

In the early 1940s, Joe Sheridan (head chef of Foynes airport, Limerick) had the happy notion of adding whiskey, sugar and cream to hot coffee to warm up some American

customers on a wintry night. When they asked if it was Brazilian coffee, he replied, "It's Irish coffee." BAR 1661 Irish Coffee is our tribute to Joe's brainwave.



## Irish Coffee

Bushmills Black Bush whiskey, coffee, demerara, cream, nutmeg

10€



### Tasting notes

A warming classic Irish cocktail

1997

Poitín was an Irish staple for around six centuries before the ban. So its light was never going to be dimmed. After the law was repealed in 1997, poitín has spent the last

25 years slowly making its way back into the mainstream, on back bars and cocktail lists around the world. Make your own toast to the repeal with our Golden Moment.



## Golden Moment

Mad March Hare poitín, Killahora Pom'O, Champagne, grapefruit, soda bread, popping candy

15€



### Tasting notes

Tangy, biscuit sorbet served with Champagne

1999

If you're old enough to remember alcopops, you'll recall how prevalent they were. While so many brands from the alcopops canon have met their end, a few are still at

large—possibly because bartenders became a little obsessed with 'icing' each other. Y2K is our tribute to alcopops that have stood the test of time.



## Y2K

Titanic Distillers vodka, Yuzu sake, rhubarb, hibiscus, lemon, sarsaparilla, meringue, soda

14.5€



### Tasting notes

Burst of citrus with a touch of warming baking spice

2009

We can all agree that for the past few years gin has been in the spotlight. A small distillery in west London helped spark a revolution in gin, in turn making it a category

for craft distillers both large and small, old and new. Whether you're an old school connoisseur or partial to the innovative new breeds, our Swan's Neck is worth giving a go.



## Swan's Neck

Glendalough Wild Botanical gin, Regal Rogue Daring Dry vermouth, génépy, olive leaf, sour grape

14.5€



### Tasting notes

Bitter, herbal and savoury

2012

Ever wonder, why poitin? BAR 1661 wasn't our first poitin bar. In 2012, Dave Mulligan opened his first in north London. Named Shebeen, this speak-easy

style bar specialised in poitin cocktails and Irish drinks. Ten years later we toast those heady days, with our Shebeen Chic.



## Shebeen Chic

Killowen poitin, Kalak Peated vodka, peach, coconut, pandan, CO<sup>2</sup>

14.5€



### Tasting notes

Refreshingly fruity with notes of coconut and peat

2013

Nestled away on the Ards Peninsula in County Down, Echlinville became, in 2013, the first new distillery in Northern Ireland for more than 125 years. A common ethos around team, trust and transparency, they've been part of our family

since 2014. It's where our house poitin, Bán is distilled, where our house gin Weavers is made and home of our favourite Dunville's whiskey. Get a flavour of their grain-to-glass approach in our Linen & Lime.



## Linen & Lime

Weavers gin, aquavite, melon, macadamia, cucumber, caper, lime

14.5€



### Tasting notes

Fresh and herbal with  
vegetal notes

2019

This one's a very special year. 2019 is when we opened the doors to the bar you're sitting in now. Everything under this roof is a testament to our undeniable passion for

poitin and exceptional Irish drinks. Given that 1661 is the year poitin was banned, we took it as our name and created our Flat Iron. Lest we forget.



## Flat Iron

Ban poitín, sweet vermouth, bitter, strawberry wine, pine needles

14.5€



### Tasting notes

Bittersweet summer  
forest flavours

2021

There are various theories as to the origin of the Bloody Mary and its name. French bartender Fernand Pettoit is widely credited with spicing up an existing combination of vodka and tomato juice

dating back to 1921. To celebrate its 100-year anniversary the team at BAR 1661 added some more spiciness to this breakfast classic. Our Bloody Monk salutes its legacy.



## Bloody Monk

Bán poitín, Buckfast, tomato, beetroot, dilisk, horseradish, caraway, pepper, celery, Tabasco

14€



### Tasting notes

Vegetal, savoury, with a fresh spiciness

2022

This year, we conjured up another innovative way of getting poitin to the people. Little & Green (named after this bar's location) is another craft cocktail brand created by BAR 1661. The drinks,

called Sneaky Orchard and Shady Bramble, are a delicious blend of poitin with classic Irish fruit flavours. Our Mad March Mule gives an glimpse of what's to come.



## Mad March Mule

Mad March Hare poitín, ginger, DCB Pale Ale, orange blossom

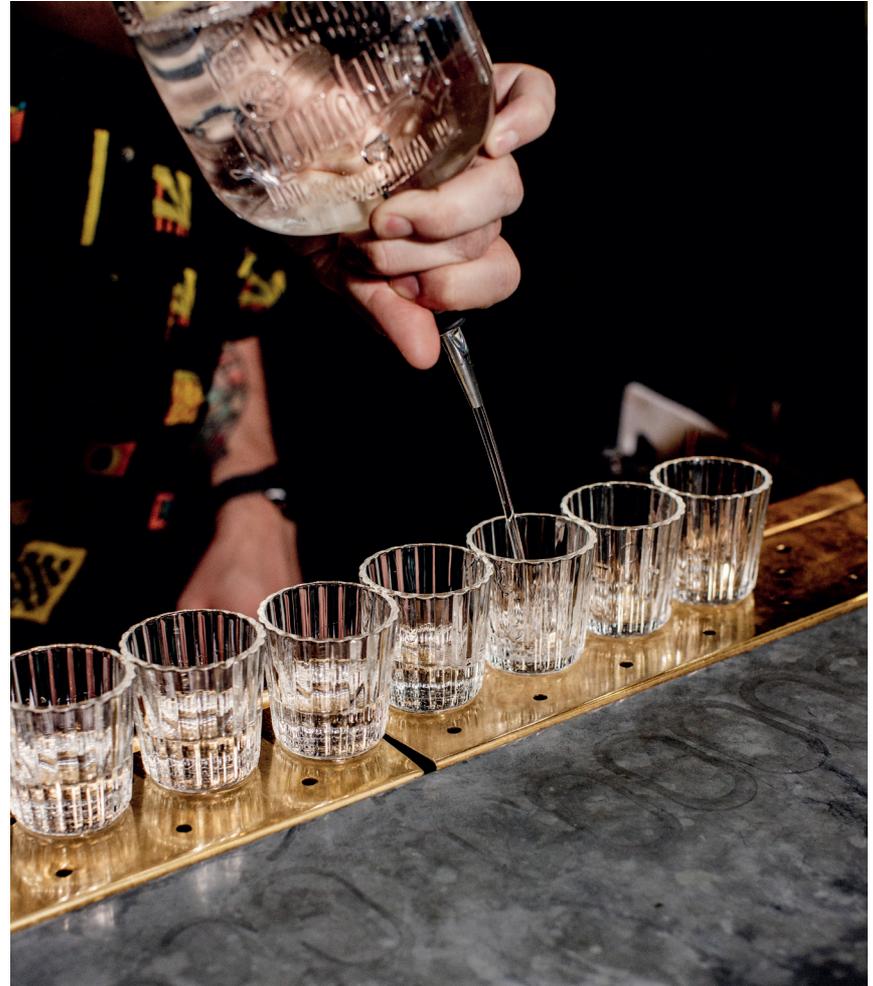
11€



### Tasting notes

Refreshing and spicy

IN  
CRAFT  
WE  
TRUST









## Our Team

<b>Dean Phelan</b> God	<b>Roberto Cruz</b> Bartender	<b>Roisin Reid</b> Front of house
<b>Gino Reyes</b> Drinks preparation	<b>Jessica Shiel</b> Front of house	<b>Ivana Maresic</b> Beverage director
<b>Dave Taylor</b> Head Bartender	<b>Annie Rattigan</b> Front of house manager	<b>Stefi Fletcher</b> Head of drinks preparation
<b>Will Lynch</b> Gone but not forgotten	<b>Dave Mulligan</b> Owner	<b>Brendan Haley</b> Bartender

Contact

BAR 1661  
Staunchly Irish and  
fiercely independent

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Open 7 days  
a week till late

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You can check our  
menu online here:

