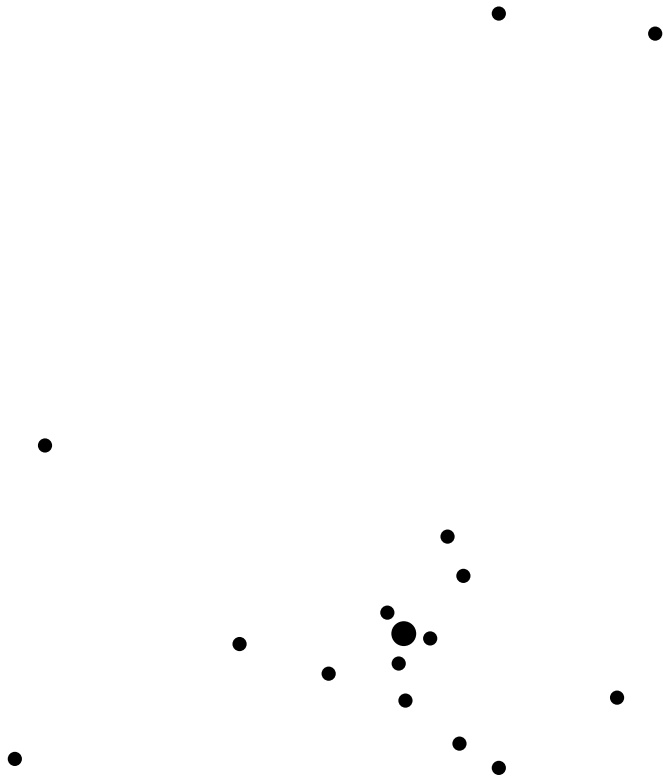


COCKTAIL MENU



BAR 1661
GREEN ST. D7



It takes a community

Poitín was banned in 1661 and made legal again in 1997. It was the passion and determination of its community that kept poitín culture alive. At BAR 1661, we embody and celebrate that solidarity. Today, we are doing creative things with poitín and pioneering its renaissance around the world. Flying the flag for our native spirit is a collective effort. This mission includes our orbit of partners and producers who bring energy and enthusiasm to everything we do.

We believe in the power of community. Over the past five years, we've built on this conviction, using our bar as a shared platform to shape drinks, businesses and social spaces. We integrate with our neighbourhood, embrace the local Dublin 7 spirit, and take it beyond these shores. Together with Irish brands, distillers, movers, shakers and opportunity makers, we are forging a new future in bringing our belief to life.

This menu was crafted by our team to showcase Ireland's rich heritage, alongside other exceptional food and drinks. Composed of artisans and innovators, through BAR 1661's hospitality, united, they are working to be the influential voice in modern Irish drinks.

Our achievements are collective. As the home of poitín, our essence is community. This menu toasts all those who have contributed to our successes. We invite you to explore, discover and enjoy drinks that honour a spirit of togetherness.

Sláinte.

Staunchly

Irish

fiercely

independent

WE BELIEVE IN THE
(P O W E R)
OF COMMUNITY

Local

neighbourhood

poitin

bar

Impact

beyond

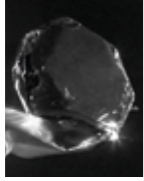
the

glass

BAR 1661



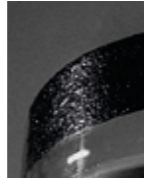
Parts Unknown



Crystal Clarity



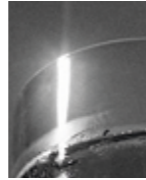
Merchant Ware



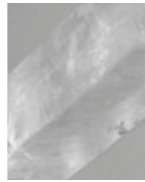
Barrel & Bone



Early House



Twin City



Spike



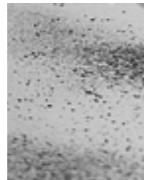
Geotropic



Untamed Flame



Irish Coffee



Sanbokan Sun



Seven Red



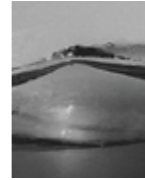
Chez Nous



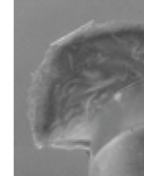
Woven Stone



Belfast Coffee



Droste Effect



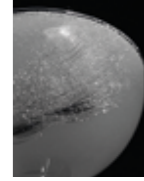
White Oak



Northern Oates



Sliding Doors

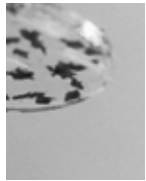


Aurora



Miss May

Orbit



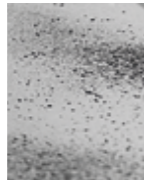
Geotropic



Untamed Flame



Irish Coffee



Sanbokan Sun



Seven Red



Chez Nous



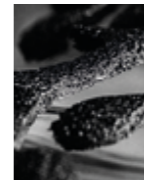
Woven Stone



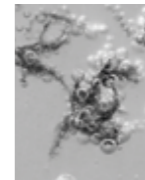
City Within



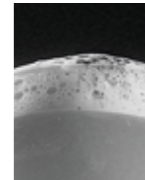
Orchardist



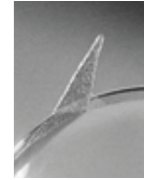
Refraction



Island Donne



Full Bloom



Round Towers



Backbone



Belfast Coffee [Ⓞ]
Bán poitín, cold brew, cream,
demerara, nutmeg

€10

1 PEOPLE CENTRED



Droste Effect [Ⓞ]
Bán poitín, sloe gin, Campari,
vermouth blend, Móinéir
raspberry wine, lavender,
lemongrass

€16



White Oak [Ⓞ]
Egan's Vintage Grain Irish whiskey,
Lost Irish whiskey, pear, fig, white
port, sour grape, lemon peel,
cinnamon

€15



Northern Oates [Ⓞ]
Pangur poitín, oloroso, Móinéir
strawberry wine, black olive,
cacao, cardamom, fennel seeds

€15



Sliding Doors [Ⓞ]
J.J. Corry X BAR 1661 single malt,
Woodford rye, sweet vermouth,
passion fruit, orange bitters

€16



Aurora ^{ⓄⓄ}
Mad March Hare poitín,
nigori sake, pandan, mango,
sparkling wine

€15



Miss May ^{ⓄⓄ} (Non-alc)
Hibiscus, tropical spice, Barry's
tea, cherry, almond, lemon,
chocolate milk

€10



Backbone [Ⓞ]
Boatyard X BAR 1661 gin, Regal
Rogue Lively White vermouth,
Sauternes, lemon thyme, passion
fruit, green tea, elderflower

€15



Round Towers [Ⓞ]
Glendalough gin, Micil poitín,
aquavit, kiwi, lemon sherbet,
celery

€15



Full Bloom [Ⓞ] (Non-alc)
Chilli, blood orange, smoked
agave, pandan, cucumber,
lime, coconut foam

€10



Island Donne [Ⓞ]
Teeling Small Batch Irish whiskey,
Valentia Island vermouth, Kinsale
mead, umeshu, mango, ginger,
white wine

€15

2



Refraction ^{ⓄⓄⓄ}
Killahora Verbena, 1848 apple
brandy, Bulleit rye, fino, pear,
quince

€15



Orchardist ^{ⓄⓄ}
Fore poitín, Killahora apple eau
de vie, sour apple, pecan, cacao,
baking spices

€15



City Within ^{ⓄⓄ}
Jameson Pot Still, Michter's
bourbon, sweet vermouth,
oloroso, fig, almond, rose

€16



Woven Stone [Ⓞ]
Weavers gin, burnt yoghurt,
peach, apricot, lemon

€15

DRINK BUSINESS



Chez Nous ^{ⓄⓄ} (Non-alc)
Noki & Co. non-alcoholic spirit,
mango, lemongrass, white
chocolate, lime

€10



Seven Red ^{ⓄⓄ}
Roe & Co Irish whiskey, sweet
vermouth, Campari, Original 7,
cherry, fino, rhubarb, tonka,
white wine

€15



Sanbokan Sun ^{ⓄⓄ}
Mad March Hare poitín,
Two Shores rum, fino, apricot,
butternut squash, fenugreek,
Seven Samurai tea, lime, coconut,
Off The Cuffe marmalade bitters

€15



Irish Coffee ^{ⓄⓄ}
Tullamore D.E.W. Irish whiskey,
Kerrygold, Guinness, soda bread,
coffee, cream

€12.50

3

ENRICHING PRACTICE



Untamed Flame ^{ⓄⓄⓄ}
Mad March Hare poitín, Havana
Club 7, Allta miso butter, banana,
caramel, egg

€15



Geotropic [Ⓞ]
Bán poitín, Stillgarden O'Maro
Irish amaro, Regal Rogue Wild
Rosé vermouth, grape brandy,
coconut, strawberry

€15



Parts Unknown
Bán poitín, Don Julio tequila,
grapefruit, pineapple, mulberry,
lime, chilli

€15



Crystal Clarity ^{ⓄⓄ}
Weavers vodka, Aperol, rhubarb,
custard, rooibos tea, Cava

€15



Merchant Ware [Ⓞ]
Dunville's 1808 Irish whiskey,
Bulleit bourbon, tamarind,
sesame, caramel, orange bitters

€15



Barrel & Bone ^{ⓄⓄ}
Jameson Black Barrel, Buffalo
Trace bourbon, walnut, chai,
amontillado, vermouth, date,
Irish black butter, bone marrow

€15



Early House ^{ⓄⓄⓄ}
Micil Heritage poitín, mezcal,
smoked chipotle, beetroot,
ssamjang, capsicum, sesame

€15





Twin City
Keeper's Heart Irish American
whiskey, Blackwater poitín,
Bacardi Ocho, amaro, cacao,
banana, amontillado, carob

€15



Spike (Non-alc)
Roasted coconut, plantain sherbet,
mango, vanilla chai, smoke, chilli,
Poachers Irish soda

€10

Key:
Barrel aged 
Non-alcoholic 

Allergens:
① Celery
② Eggs
③ Gluten
④ Milk
⑤ Nuts
⑥ Sesame
⑦ Soybeans
⑧ Sulphites



**Bán poitín, cold brew, cream,
demerara, nutmeg**

€10

Tasting notes — **Rich, earthy, silky**

Belfast Coffee

• Allergens:
Milk



Bán
Traditionally inspired, modernly made. Bán is a blended poitín of disposition. Poitín has, is, and will always be about people. Bán dares to transform that genius. With people as the driving force, linking poitín culture, meaning and possibilities, we are working to get it on backbars and menus globally. Bán was the catalyst for BAR 1661 which is where you can enjoy our collective signature serve, this Belfast Coffee.

**Collaborative community
organised:**

- 1 PEOPLE
CENTRED**
- 2 DRINKS
BUSINESS**
- 3 ENRICHING
PRACTICE**

**A focus on
people at
the centre of
businesses.**



Tasting notes – Underripe berries,
Provence bouquet, forest floor

Droste Effect



• Allergens:
Sulphites

Barrel aged in Amontillado
cask by BAR 1661

**Bán poitín, sloe gin, Campari,
vermouth blend, Móinéir
raspberry wine, lavender,
lemongrass**

€16

Poitín Now
Humans are designed to need connection. Poitín Now is an annual celebration and collaborative effort to showcase poitín. The aim is to bring makers and people together to sample, discuss, educate, and learn. The inaugural event was held at BAR 1661 in 2022. Fran Leavey, artist and founder of Poitín Now, is building relationships around the spirit to steer it forward. This Droste Effect symbolises that mutual passion and mission for poitín.



**Egan's Vintage Grain Irish whiskey,
Lost Irish whiskey, pear, fig, white
port, sour grape, lemon peel,
cinnamon**

€15

Tasting notes – Sweet fruit, orchard spice,
green barley

White Oak

• Allergens:
Sulphites



Oakheart & Co.
Specialising in custom made furniture
and fit outs, Oakheart & Co. built this
bar and they believe the greatest crea-
tions are only ever made once. Driven
by design, a passion for craftsmanship,
and the ambition to create something
new every time, Oakheart & Co. ensure
each commission is tailored to the
individual. Working closely with clients
to meet bespoke requirements, the
result is beauty that stands the test of
time. This White Oak is a great creation,
made however, more than once.



**Pangur poitín, oloroso, Móinéir
strawberry wine, black olive,
cacao, cardamom, fennel seeds**

€15

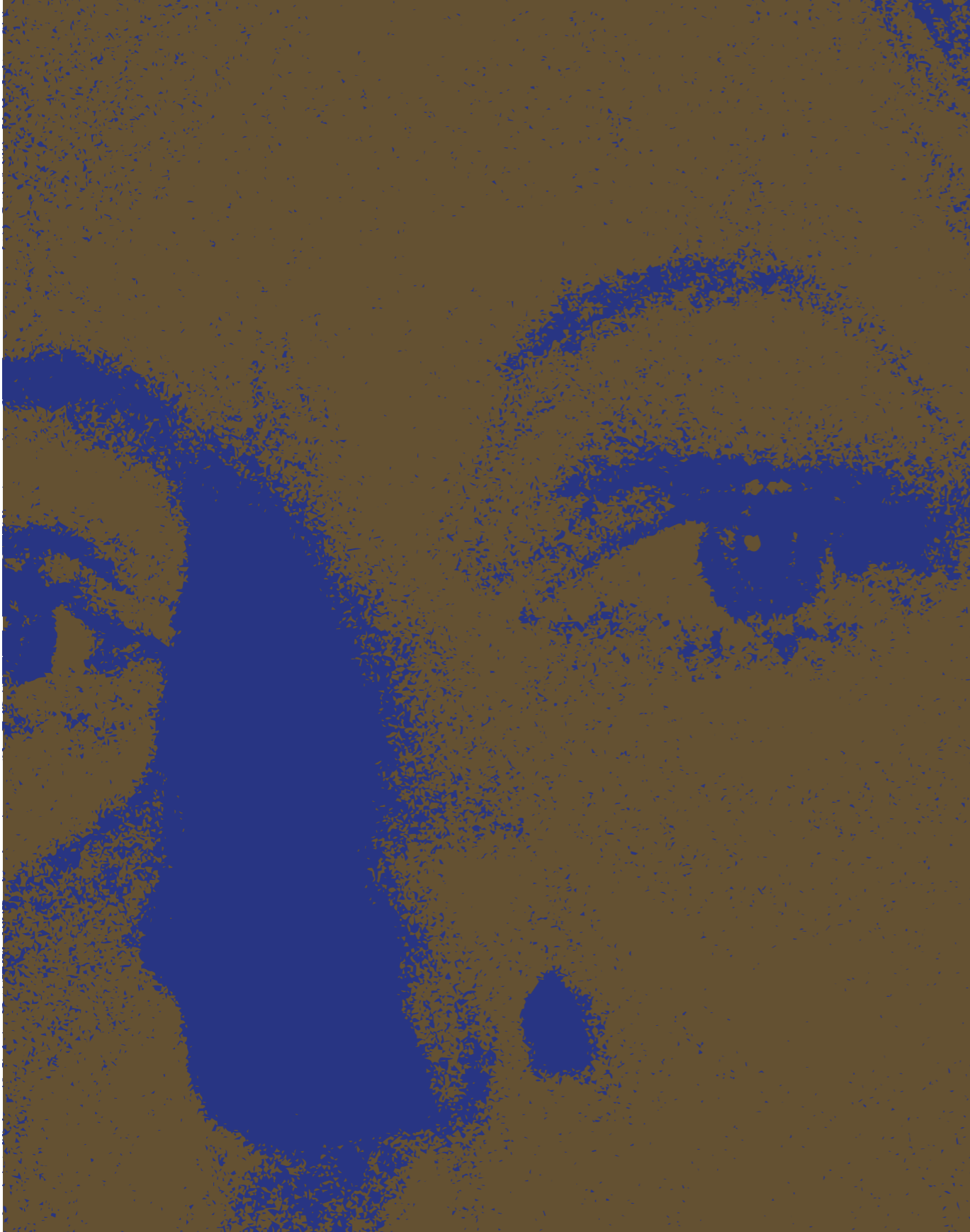
Tasting notes — Dried fruits,
golden tobacco, olive grove

Northern Oates

• Allergens:
Sulphites



The Garrick
It's the small details that make The Garrick a great bar. They've been doing things well since 2006. At this Belfast institution, people are key to their success in creating a familiar and homely family feel. They support local producers and feature products from butchers to brewers. Loved for their drinks and food, The Garrick is also renowned for platforming traditional sessions and local players. Preaching the power of poitín is welcomed in this Northern Oates.



Tasting notes – Exotic fruit crumble,
winter trifle, sherried oak

Sliding Doors



• Allergens:
Sulphites

Barrel aged in Palo Cortado
cask by BAR 1661

**J.J. Corry X BAR 1661 single malt,
Woodford rye, sweet vermouth,
passion fruit, orange bitters**

€16

J.J. Corry
J.J. Corry is a human-centred,
independent curator and creator of
superior spirits. Through global craft
collaborations, they select burgeoning
Irish whiskeys and develop them in
unique casks to build a library of sub-
lime flavours. These lucky expressions
tell a tale of exploration and bonding,
and each adventure is a result of hard
work. Aligned on a goal to redefine
Irish whiskey making traditions,
together with Louise McGuane at
J.J. Corry, we made this sherry heavy
blended single malt whiskey. It is
perfect in our Sliding Doors.



**Mad March Hare poitín,
nigori sake, pandan, mango,
sparkling wine**

€15

Tasting notes – Tropical fruit, lotus garden,
sgroppino style

Aurora

• Allergens:
Milk (garnish only) | Sulphites



Little & GREEN
Crafted from poitín and loaded with bold Irish flavours, these canned cocktails sparkle in more ways than one. Bursting with attitude, they're perfect for the sesh and great for on the go. Named after this bar's address, Little & GREEN is the triumph of a collaboration between Mad March Hare, Bán and BAR 1661. These infamous Irish cocktails bring flavour to bold and spontaneous moments, just like Aurora.



**Hibiscus, tropical spice,
Barry's tea, cherry, almond,
lemon, chocolate milk**

€10

Tasting notes – Sour cherry, almond cream,
chocolate biscuit

Miss May

***Allergens:**
Milk | Nuts



(Non-alc)

Liquid to Lips
This husband-and-wife duo put people at the centre of their inclusive non-alcoholic drinks experiences. We have a shared belief that bars are platforms to both socialise and mobilise. Liquid to Lips' work in the non-alc category brings people together and is strengthening communities to positively impact modern Irish hospitality. No strangers to BAR 1661 having both worked here, their first child Charlie was born at the same time as Dave's daughter, Birdie May, which is why this drink is called Miss May.



Tasting notes – Spring dew,
liquid bouquet, crisp sunshine

Backbone



• Allergens:
Sulphites

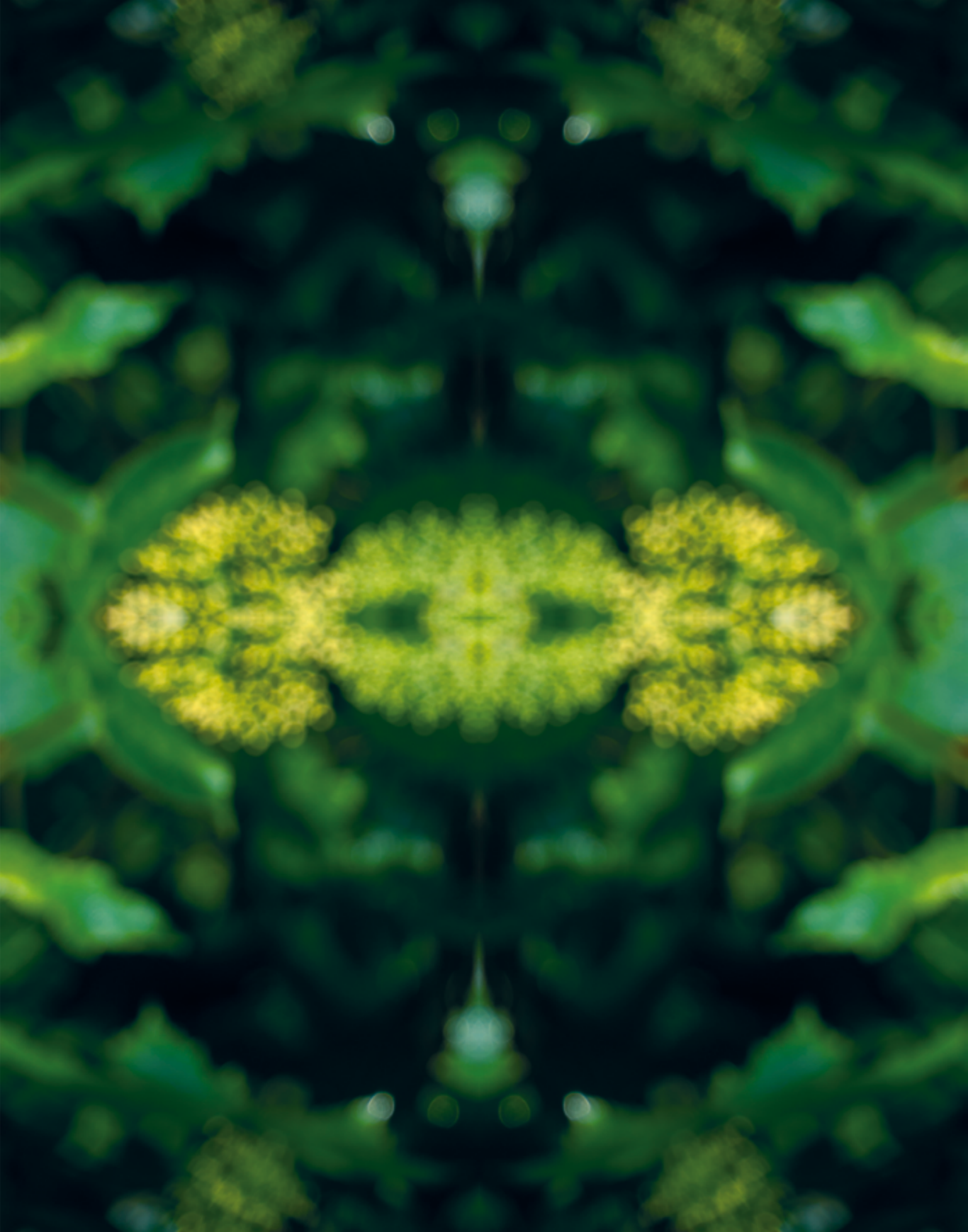
**Boatyard X BAR 1661 gin,
Regal Rogue Lively White
vermouth, Sauternes, lemon
thyme, passion fruit,
green tea, elderflower**

€15

Boatyard
Boatyard set out to create a gin perfect for martinis to be poured in the finest establishments around the world. That adventure extends to all Boatyard's 100% certified organic spirits, showcasing their dedication to the environment, sustainability, and ethical practices. The team's passion was experienced directly when we made the Boatyard X BAR 1661 gin together. From the banks of Lough Erne, they champion County Fermanagh all over the world. That natural beauty is enhanced in our Backbone.

This community

WOWORKS!



Glendalough gin, Micil poitín, aquavit, kiwi, lemon sherbet, celery

€15

Tasting notes – Sumptuous botanics, foraged sweet veg, citrus

Round Towers

• Allergens:
Celery



Glendalough
Immersed in nature, and with a profound sense of place, Glendalough crafts spirits in the Wicklow mountains. The small production team uses a hands-on, sensory-led approach to ensure the highest standards across the distillation process. Glendalough offers a range of luxurious terroir-driven spirits, from freshly foraged botanicals in gin that follow the cycles of nature, to rarefied oak barrels that deliver provoking flavours in whiskey. Savour majestic surroundings in our Round Towers.



Tasting notes – Garden greens, chilli tree, ocean foam

Full Bloom



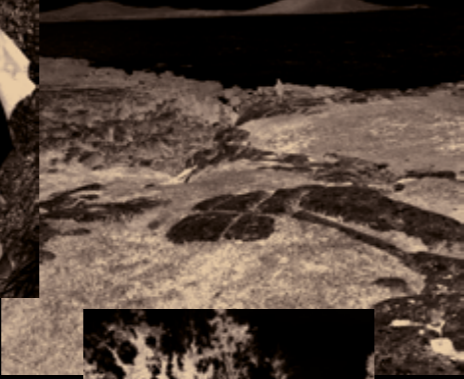
• Allergens:
Eggs

(Non-alc)

Chilli, blood orange, smoked agave, pandan, cucumber, lime, coconut foam

€10

Joe Duffy
People are at the heart of everything Duffy's Flowers do. This fourth-generation family business has been trading in Dublin's market areas for nearly 100 years. From attentiveness in orders to their social spirit, community is at the forefront of how they've always done business. Duffy's are Dublin's florists, as seen in their strong ties with the people and places that make the city so vibrant. That energy and enthusiasm inspired this Full Bloom.



Teeling Small Batch Irish whiskey, Valentia Island vermouth, Kinsale mead, umeshu, mango, ginger, white wine

€15

Tasting notes – Honeyed plum, silk road, island botanics

Island Donne

• Allergens:
Sulphites



BAR 1661 Team
Poitin and hospitality are about people. This is why BAR 1661 exists. We bring people together and showcase the best the island of Ireland has to offer while shining a light on poitin and its producers. By introducing the world to poitin, we are helping it earn a place in the canon of Irish drinks, and proudly serve as its landmark while inspiring distillers nationwide. BAR 1661 celebrates Irish heritage and spirit, our business is entirely built around collaboration, community and cocktails. Taste that commitment in our Island Donne.

**Truly
unique drinks
businesses.**



Tasting notes – Autumn compote,
lemon verbena, iced tea

Refraction



• Allergens:
Gluten (garnish only) | Milk (garnish only) | Sulphites

**Killahora Verbena, 1848 apple
brandy, Bulleit rye, fino, pear,
quince**

€15

Arrow – Art of Glass
Glassware is a form of everyday art. Consider that as you enjoy your next drink. Arrow are not just suppliers in the leisure and happiness industry but also excel where challenges inspire ambitious plans. In a vast world of choices and countless demands, what Arrow achieves with glassware is both minimal and monumental. Their support makes Arrow an indispensable and inspiring cornerstone in the drinks community, bringing ideas that promise smiles, much like this Refraction.



Fore poitín, Killahora apple eau de vie, sour apple, pecan, cacao, baking spices

€15

Tasting notes – Malt cider, toasted pecan, baked shortbread

Orchardist

• Allergens:
Nuts | Sulphites



Killahora
From an estate dating back to 1750, Killahora Orchards are elevating drinks made from rare apples and pears, to change perceptions of what can be created with Irish grown fruit. Using artisanal techniques with minimal intervention and wild fermentation, two cousins make everything as naturally and environmentally sustainable as possible. The land, the fruit, and the innovation all come together in a bottle, achieving a balance of flavour. That mastery extends to the two spirits they make exclusively for BAR 1661. Taste that expertise in our Orchardist.



**Jameson Pot Still, Michter's
bourbon, sweet vermouth,
oloroso, fig, almond, rose**

€16

Tasting notes – Moist fruit cake, charred oak,
floral breeze

City Within

• Allergens:
Nuts | Sulphites

Barrel aged in Amontillado
cask by BAR 1661



Jameson
Enriching special moments of human connection is at the heart of what Jameson do. Distilled and matured solely in Ireland by diverse Irish communities for generations, Jameson whiskeys are built on a foundation of over 240 years of experience, knowledge, and craftsmanship. At Midleton Distillery, the combination of both pot stills and column stills, a range of wood casks for maturing, and innovation, provide endless possibilities for making exceptionally smooth and ultimately iconic Irish whiskeys. Taste that attention to detail in this meticulously considered City Within.



**Weavers gin, burnt yoghurt,
peach, apricot, lemon**

€15

Tasting notes – Sour jellies, stone fruit,
peach yoghurt

Woven Stone

• Allergens:
Milk



Echlinville
Independently operated, Echlinville has been distilling since 2013, and they've been firmly anchored in our world since then too. With barley grown, harvested, and malted on their distillery farm, Echlinville make authentic spirits with a strong connection to the communities and traditions of the Ards Peninsula in County Down. Uncompromising and excellent they also make BAR 1661's house spirit. Echlinville's shared ambitions and passion for Irish provenance are expressed through Weaver's in our Woven Stone.



**Noki & Co. non-alcoholic spirit,
mango, lemongrass, white
chocolate, lime**

€10

Tasting notes – Starburst, botanical curd,
white chocolate

Chez Nous



• Allergens:
Milk | Nuts (garnish only)

(Non-alc)

Butlers
Butlers is the go-to for fine chocolates, delicious confections, and tasty hot beverages. Here, devoted chocolatiers work together, dedicated to the craft of exceptional chocolate making. Their taste experiences can be enjoyed at Butlers Chocolate Cafés in Dublin and franchises in the Middle East and South Asia. They recently crafted a series of chocolate-centred drinks for their first 'chocolate cocktail bar' in Abu Dhabi airport with BAR 1661. Discover unforgettably delicious blend of flavours in this Chez Nous.



**Roe & Co Irish whiskey, sweet
vermouth, Campari, Original 7,
cherry, fino, rhubarb, tonka,
white wine**

€15

Tasting notes – Stewed fruit, marzipan,
cherry soda

Seven Red

• Allergens:
Eggs (garnish only) | Sulphites



Original 7
Original 7 brings brilliance to brewing through their high-quality portfolio, quirky releases, and also the pale ale we serve here at BAR 1661. A passionate regional craft brewery from Cork, they love beer but, love good beer even more. Working together with customers and communities, Original 7 strives to make beer better, raising and shaping standards in craft brewing. They won four World Beer Awards in their first year of brewing, which is why their ale is in our Seven Red.



Mad March Hare poitín, Two Shores rum, fino, apricot, butternut squash, fenugreek, Seven Samurai tea, lime, coconut, Off The Cuffe marmalade bitters

€15

Tasting notes – Tiki smash, starmix, velvet coconut

Sanbokan Sun

• Allergens:
Eggs | Sulphites



Off the Cuffe
Did you know bitters are the salt and pepper for drinks? Seasoning all types of beverages, not just cocktails, Off the Cuffe is a range of Irish bitters that has been telling flavour stories through liquid since 2016. Part of the wide group of unique and wonderful Irish drinks, these bitters proudly play their part in our collective crafting of delicious beverages. Drinks that guarantee satisfaction, like this Sanbokan Sun.

Ingenuity

and

innovation

in drinks

and

all

things

point

Ingenuity

and

innovation

in

drinks

and

all

things

point



Tasting notes – Bread and butter, coffee cream,
warm embrace

Irish Coffee



• Allergens:
Milk | Gluten

Tullamore D.E.W. Irish whiskey,
Kerrygold, Guinness, soda bread,
coffee, cream

€12.50

The Dead Rabbit
The Dead Rabbit are fellow champions of Irish makers and hospitality. This dynamic third space is steeped in Irish culture with drinks, beverage programmes and spaces that reflect today's Ireland. We put our stamp on their unique Irish Coffee making method by using cold brew as the base. A beacon of authenticity, paying tribute to time-honoured traditions, The Dead Rabbit brings the best of contemporary Ireland to the USA. Taste that culture and excellence in this Irish Coffee.

**Businesses
enriching
rather than
extracting.**



Tasting notes – Crème caramel,
ripe banana, umami

Untamed Flame

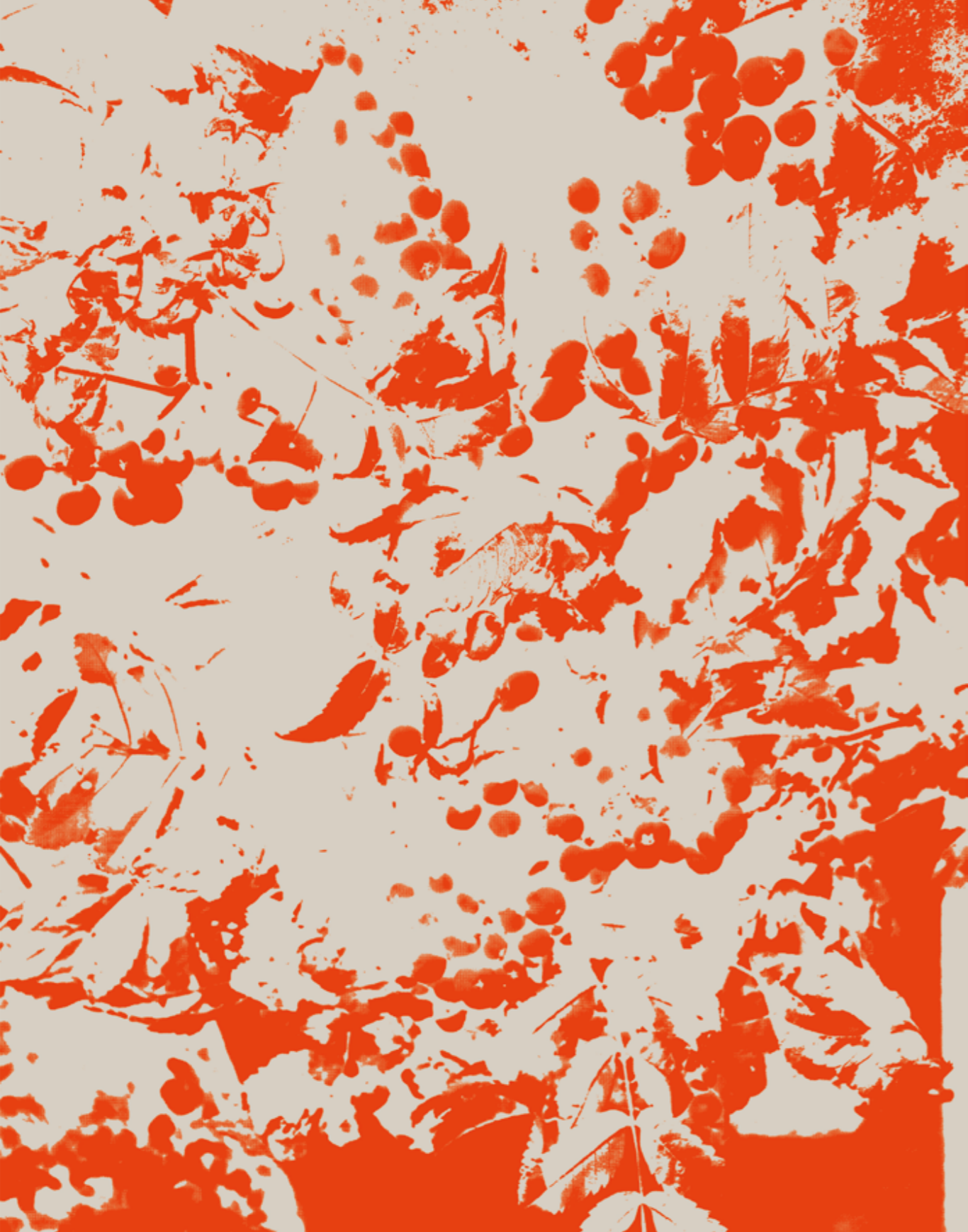


• Allergens:
Eggs | Milk | Soybeans

**Mad March Hare poitín, Havana
Club 7, Allta miso butter, banana,
caramel, egg**

€15

Allta
Allta was created by renowned Irish chef Niall Davidson, who is not only addicted to delicious cooking, but also has the ambition to create a convivial space where people can experience fun through food, cocktails, music, and art. Allta brings businesses and people together, enriching the community it creates, while serving as a platform to champion creativity and innovation for everyone to enjoy. Taste that happiness in our Untamed Flame.



**Bán poitín, Stillgarden O'Maro
Irish amaro, Regal Rogue Wild
Rosé vermouth, grape brandy,
coconut, strawberry**

€15

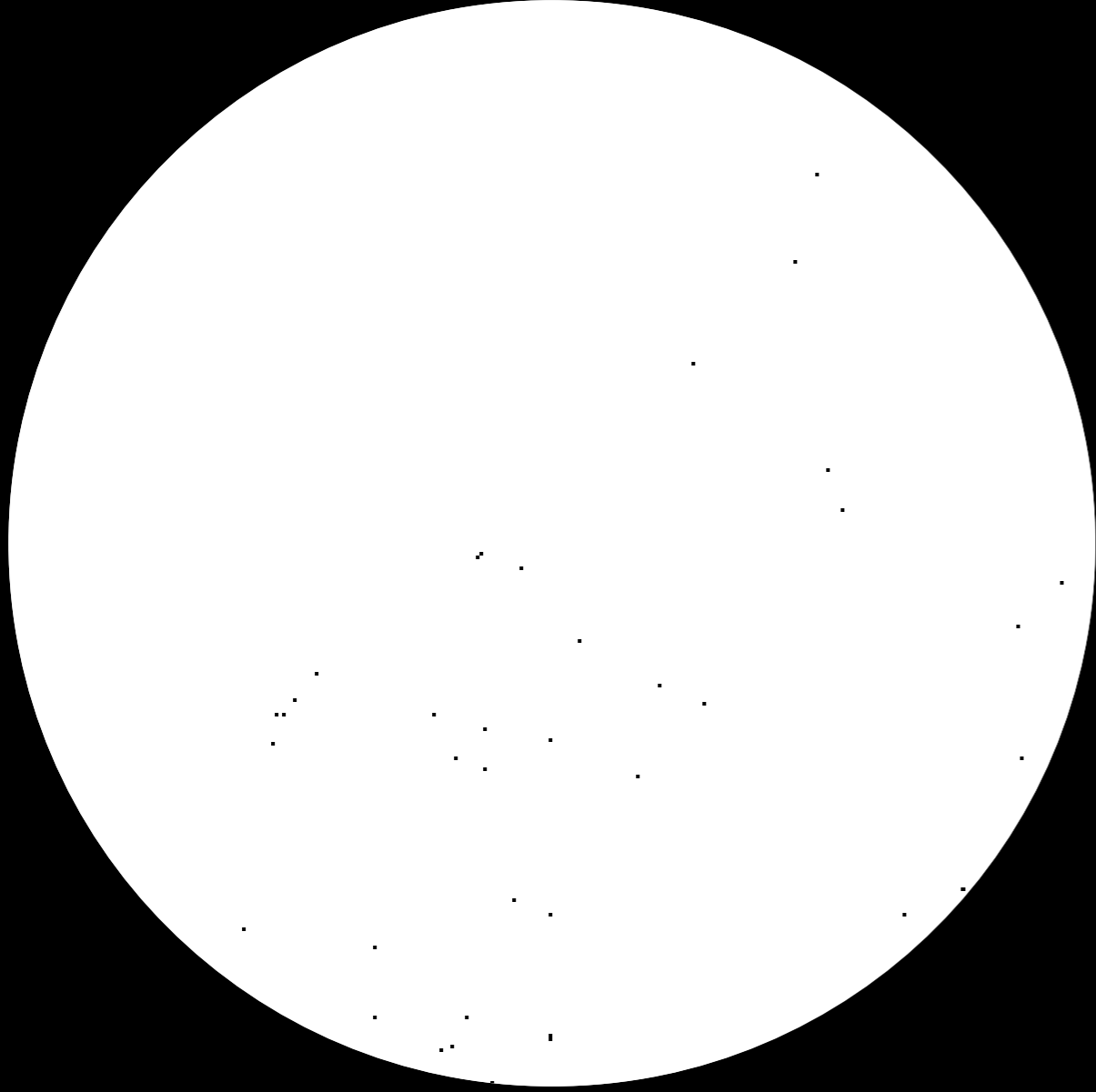
Tasting notes – Strawberry sponge cake,
roasted coconut, forest berries

Geotropic



• Allergens:
Sulphites

Stillgarden
For Stillgarden, community provides a sense of home. By combining science, community and nature, they make modern Irish spirits using locally grown natural ingredients with innovative techniques. The Stillgarden garden is a hub for people to come together and nurture spaces. Through initiatives like their Social Botanist programme, neighbourhood businesses, groups, and volunteers they maintain a thriving hive for wildlife. Experience our Geotropic for some of that welcoming naturalness.

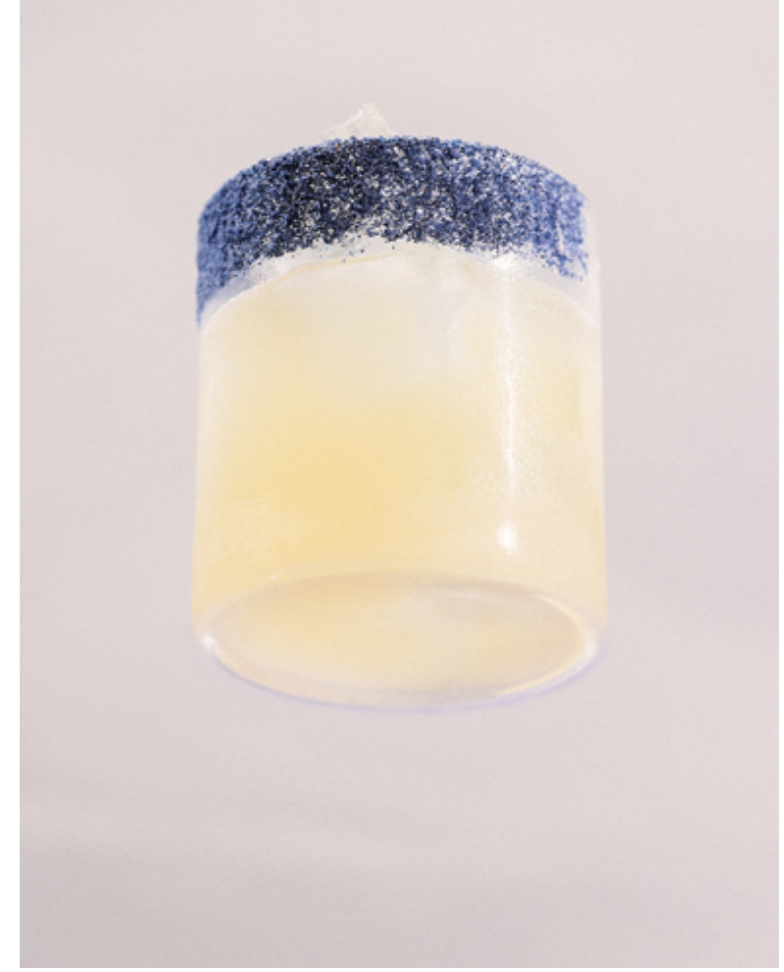


**Bán poitín, Don Julio tequila,
grapefruit, pineapple, mulberry,
lime, chilli**

€15

Tasting notes — Mexican sunrise, tropical burst,
spicy marg

Parts Unknown



Studio FDDP

This studio brings critical creative and cultural thinking to their work. Studio FDDP stand for scalpel-sharp thinking, believe everything is possible, and are driven by exceptional creativity. Working with Dave Mulligan to spread the poitín message through Bán, BAR 1661 and Little & GREEN, they create strategy, and use design with visual communication to galvanise change and shift views based on what matters to the clients and partners they serve. Parts Unknown is similarly spicy.



Weavers vodka, Aperol, rhubarb, custard, rooibos tea, Cava

€15

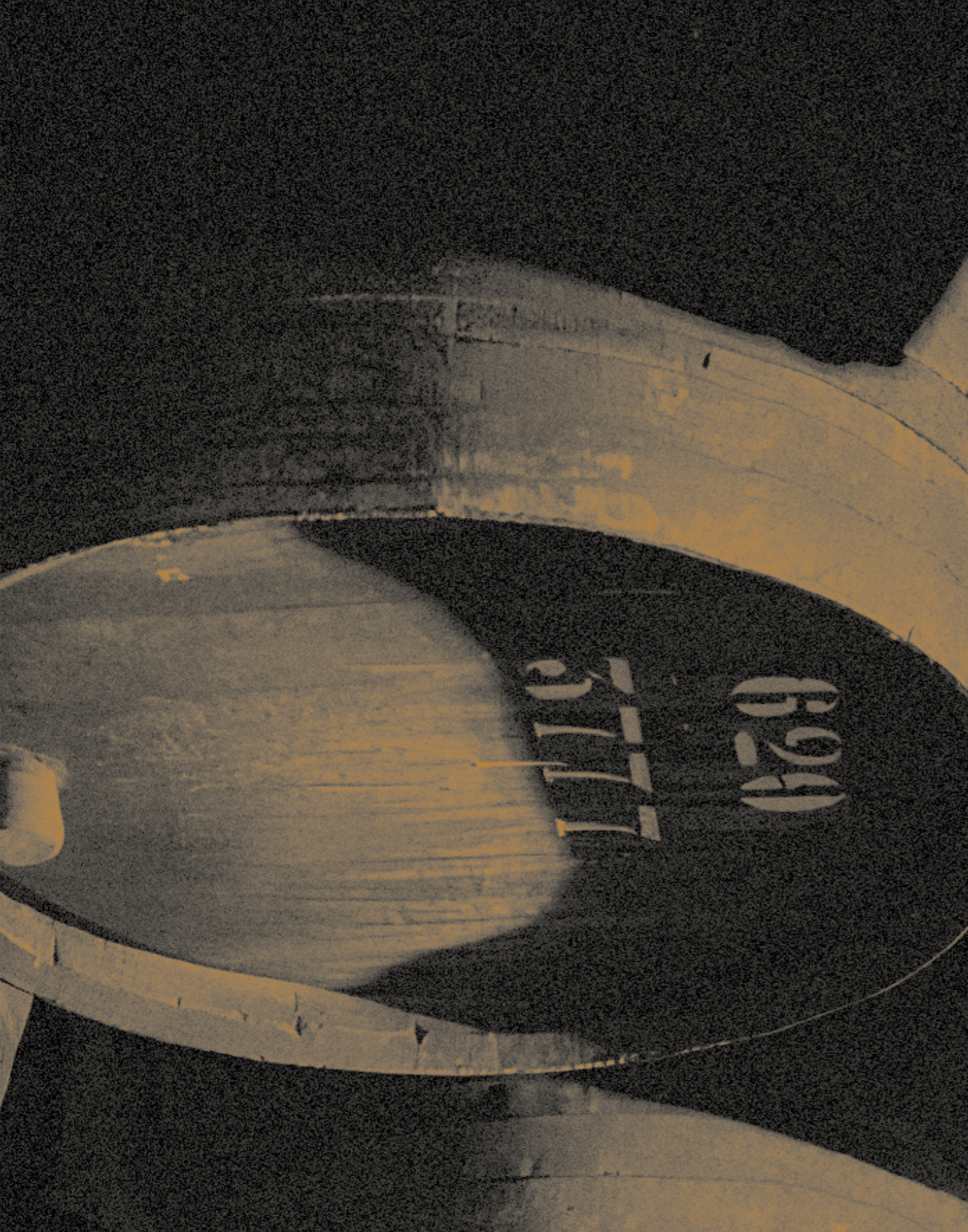
Tasting notes — Rhubarb and custard, creamed crust, bubbles

Crystal Clarity

• Allergens:
Milk | Sulphites



Diamond Ice
Diamond Ice turned the idea of crystal-clear hand-cut ice into a reality. Independent and environmentally aware, they are part of the thriving local community, adding character to our work through their range of diverse ice shapes. Be it cubes, spheres, or diamonds, each enhances every drink with crystal-clear ice, sustainably made with triple-distilled water. Crystal Clarity is a true diamond.



**Dunville's 1808 Irish whiskey,
Bulleit bourbon, tamarind,
sesame, caramel, orange bitters**

€15

Tasting notes — Caramel popcorn,
sesame tart, smoked orange

Merchant Ware

• Allergens:
Sesame



Celtic Whiskey
Celtic Whiskey Shop supports brands of all sizes. It is home to the largest collection of poitin, whiskey and other spirits in Ireland. Their signature event, Whiskey Live Dublin, is the country's premier whiskey and spirits festival, providing a platform for businesses to showcase their products, and for customers to sample and engage with the drinks creators. While they are open seven days a week, Celtic Whiskey is more than just a shop. Our Merchant Ware embodies that dedication.



Tasting notes – Charred cask, spiced nougat, dried fruit

Barrel & Bone

• Allergens:
Nuts | Sulphites



Jameson Black Barrel, Buffalo Trace bourbon, walnut, chai, amontillado, vermouth, date, Irish black butter, bone marrow

€15

F.X. Buckley
F.X. Buckley is an institution of Irish culinary excellence. With roots going back to 1778, they epitomise authentic Irish heritage, and are champions of native produce. Every bite tells a story of their unwavering commitment to local quality and tradition. Sourcing beef directly from family farms and promoting rare breeds, they offer farmers a direct avenue to showcase their products, while F.X. Buckley elevates their visibility and value. This is a business proudly showcasing the efforts of many to galvanise and empower communities. Taste that distinction in our Barrel & Bone, which is also served in all Buckley Collection Restaurants.



Micil Heritage poitín, mezcal, smoked chipotle, beetroot, ssamjang, capsicum, sesame

€15

Tasting notes – Gazpacho, asian broth, peat embers

Early House



• Allergens:
Celery | Sesame | Soybeans

Lilliput Press
Simplicity and quality are the essence of how artisan food store and grocer, Lilliput Trading Company do business. They place emphasis on relationships, providing access to brilliant, wholesome and fresh food for the shops, bars, and restaurants they service. With attention given to flavour and provenance, Lilliput Trading Co. has grown from a market stall to become a supplier to like-minded local businesses. That freshness is in this Early House.



Keeper's Heart Irish American whiskey, Blackwater poitín, Bacardi Ocho, amaro, cacao, banana, amontillado, carob

€15

Tasting notes – Overripe banana, dark chocolate, cereal silo

Twin City

• Allergens:
Sulphites



Keeper's Heart
 Legendary Irish distiller, Brian Nation has collaborated with wizard of American whiskey, David Perkins, to develop a new world style of whiskey at O'Shaughnessy Distilling in Minneapolis. Keeper's Heart brings together the best of Irish and American making traditions through a shared passion for family and community through whiskey. By hosting bartenders, Keeper's Heart industry nights also shine a light on the local bartending community. Twin City delivers a similar welcome.



**Roasted coconut, plantain sherbet,
mango, vanilla chai, smoke, chilli,
Poachers Irish soda**

€10

Tasting notes – Sweet spice, tobacco pouch,
mature highball

Spike



(Non-alc)

Poachers
With a star Irish ingredient in each, Poacher's drinks are made with imagination, finesse, and a lot of fun. Working with emerging Irish artists, Ireland's leading mixed drink brand is inspired by a love for our island's native ingredients, people, and culture. Poacher's develops new, innovative, and more sustainable ways of working through engagement, so communities can grow together. Taste that modern Irishness in our Spike.

Staunchly

Irish

fiercely

independent

**WE CALL
THIS**

(PO

Local

neighbourhood

point

bar

WER)

Impact

beyond

the

glass

A great community is about how things work, not just what it looks like.

BÁN
BAR 1661 Team
Allta
Poitin Now
Arrow – Art of Glass
Stillgarden
Oakheart & Co.
Killahora
Studio FDDP
The Garrick
Jameson
Diamond Ice
J.J. Corry
Echlinville
Celtic Whiskey
Little & GREEN
Butlers
F.X. Buckley
Liquid to Lips
Original 7
Lilliput Press
Boatyard
Off the Cuffe
Keeper's Heart
Glendalough
The Dead Rabbit
Poachers
Joe Duffy



- Annie**
Front of house Manager
- Ivana**
Beverage Director
- Roberto**
Bar
- Brendan**
Bar
- Jess**
Front of house
- Róisín**
Front of house
- Dave T.**
Head Bartender
- Jordan**
Front of house
- Stephanie**
Bar
- Dave**
Owner
- Yuri**
Head of drinks preparation
- Annah**
Marketing
- Dean**
Bar
- Ray**
Manager



BAR 1661 founder and owner, Dave Mulligan pictured with his daughter Birdie. A purveyor of all things poitin, Dave created the bar's staunchly Irish and fiercely independent spirit. A firm believer in the power of collaboration, community and cocktails, Dave sets the vision for the bar, while this team runs things day-to-day.

This community is everything.

- | | | | | | |
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thedeadrabbit.com | 77 | Poachers
@poachersdrinks
poachersdrinks.com |
| 35 | Joe Duffy
+353 1 872 7201
D07 PW40 | | | | |



Scan here to explore other excellent opportunities in our neighbourhood and wider Dublin:



You can discover our menu online here:



Scan to buy poitín and drinks crafted by BAR 1661



BAR 1661
Staunchly Irish and
fiercely independent

1 — 5 Green St,
Dublin 7, Ireland
hello@bar1661.ie
+353 1 878 8706

Open 7 days
a week till late

Instagram @1661bar
Facebook @bar1661
Twitter @bar1661

Outside our featured group of distillers, producers, and collaborators, we have relied on a growing network of friends, supporters, and of course, guests to make BAR 1661 what it is today. Now in our sixth year of trading, we are still humbled by the love we receive from our neighbourhood, our city, our country and the global cocktail industry. A gracious thank you from myself, our team, and our BAR 1661 family. A special thank you to my partner Marni for your continued love and support; I could never do this without you. Dave Mulligan

Editorial concept, copywriting,
design, and art direction:
Studio FDDP

Photography:
Al Higgins

Printed and bound in Ireland
by PB Print

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