

# WHITE WINE



## CHILE



**Sol Del Oro Sauvignon Blanc €21.00**

**125ml €4.10 175ml €5.60 375ml €11.50 500ml €15.00**

Fresh crisp and refreshing both on the nose and the palate. **FOOD MATCH:** light dishes and salads or on its own

## FRANCE

**Jamet Chardonnay €24.50**

Wonderful honey, melon and peach aromas waft from the glass. Juicy crisp and delicate wine **FOOD MATCH:** Creamy Pasta, Salads.

**Domaine De Montgilet Valle Du Loire Sauvignon Blanc €28.50**

Very aromatic, with notes of boxwood, citrus and excellent length. **FOOD MATCH:** fish, salads & goats cheese.

**Chablis Domaine Collet & Fils €39.95**

Remarkable freshness and minerality that mark it as a classic Chablis. **FOOD MATCH:** seafood, salads.

## SPAIN

**CASA ROJO - La Marimorena Albarino - Rias Baixas €33.00**

Wonderful acidity and freshness with hints of apricot and melon. Bright yellow in colour. **FOOD MATCH:** Mostly fish.

**Graci Grande Rueda - Verdejo/ Viura DO €26.50**

Wonderful apple, peach and apricot aromas backed by crunchy acidity. **FOOD MATCH:** most fish, salads or chicken.

## ITALY



**Flavorini Pinot Grigio €25.00**

**125ml €4.50 175ml €6.00 375ml €13.95 500ml €17.95**

Beautiful balance of pears and fresh apples. Refreshingly crisp and dry. **FOOD MATCH:** Light dishes or in its own.

## AUSTRALIA

**Smithfield Cellars Chardonnay €23.00**

Ripe tropical fruits of peach, pineapple and melon. **FOOD MATCH:** shell fish, chicken.

## NEW ZELAND



**Ranga Ranga Sauvignon Blanc – Marlborough €29.00**

**125ml €5.20 175ml €7.00 375ml €15.50 500ml €20.00**

Gooseberries jump from the glass with fresh cut grass aromas, **FOOD MATCH:** chicken, fish and salads.

## SOUTH AFRICA

**Dragon fly Chenin Blanc €23.00**

This wine is high in acidity with hints of honey, apple and tropical fruits bone dry. **FOOD MATCH:** sushi, poultry and seafood.

# RED WINE



## CHILE



**Sol Del Oro Cabernet €21.00**

**125ml €4.10 175ml €5.60 375ml €11.50 500ml €15.00**

Wonderful garnet red colour with dark blackcurrant aromas. **FOOD MATCH:** red meat, pasta or chicken.

## FRANCE

**Jamet Merlot €24.50**

Juicy fruity and plum notes with a soft mouth feel in the mouth. **FOOD MATCH:** most light dishes and chicken.

**Bourgogne Pinot Noir Classique Burgundy €39.95**

A classic, savoury aromas with juicy raspberry and strawberry flavours. **FOOD MATCH:** pork, veal and stew.

**Chateau Les Cabannes St - Emilion Grand Cru €45.00**

100% Merlot. Aromas of plums and ripe dark fruits. **FOOD MATCH:** most red meats and will need food to show best.

## SPAIN



**Rioja Valdelamillio Joven €26.00**

**125ml €4.75 175ml €6.20 375ml €13.95 500ml €17.95**

Intense red colour with violet hues. Prominent varietal aromas of fresh fruit. **FOOD MATCH:** pasta dishes and cold meats.

**CASA ROJO - Macho Man Monastrell – Jumilla €33.00**

Lush dark plum, mulberry and cherries pie explosion. A powerful red. **FOOD MATCH:** steak and most red meats.

## ITALY

**Chianti Badiolo DOCG €27.00**

Bright ruby red in colour. Has an intense and persistent nose. **FOOD MATCH:** Game, grilled meats and aged cheese.

## AUSTRALIA

**Smithfield Cellars Shiraz €24.00**

wonderful spicy notes on the nose with ripe cherry and raspberry aromas. **FOOD MATCH:** Pasta and even chicken wings.

## ARGENTINA



**The Butchers Block Malbec €27.00**

**125ml €5.00 175ml €6.50 375ml €14.95 500ml €18.95**

Boysenberry and blackberry aromas with an oaky mouth feel. **FOOD MATCH:** mostly red meats but also pasta and roast chicken.

## SOUTH AFRICA

**Dragon fly Pinotage €23.00**

Wonderful cherry and earthiness flavours this wine is outstanding for value. **FOOD MATCH:** game meats, fish and salami.

## ROSÉ

 **TRACKER JACK Whit zinfandel Rose €23.00**

**125ml €4.20 175ml €5.80 375ml €12.50 500ml €16.00**

Fruity, with abundance of strawberries and ripe melon.

**FOOD MATCH:** most light dishes or on its own.

## SPARKLING & CHAMPAGNE

**Louis Dornier et Fils Brut Champagn €55.00**

Say no more. A wine for that special occasion. Wonderful fine delicate bubbles.

**Santa Chiara Prosecco Frizzante €26.00**

Delicate bubbles and light for any occasion.

## SOFT DRINKS

Coke **2.70**

D. Coke **€2.70**

7up **€2.70**

D. 7up **€2.70**

Club orange **€2.70**

Club lemon **€2.70**

Rock shandy **€5.40**

Cidona **€2.70**

Red Bull **€3.50**

Fruit juice **€2.50**

## MIXERS

Tonic **€2.50**

Slim tonic **€2.50**

Ginger ale **€2.50**

Soda **€2.50**

Fever tree Elderflowers **€3.00**

Sparkling water **€2.70**

Still water **€2.70**

## BEER

Btl Heineken **€4.95**

Btl Budweiser **€4.95**

Btl Miller **€4.95**

Btl Coors Light **€4.95**

Btl Corona **€4.95**

O'Haras IPA 500ml **€5.50**

West coast cooler **€5.70**

West coast cooler rose **€5.70**

## CIDER

Pt. Btl Bulmers **€5.50**

Pt. Btl Orchard Thieves **€5.80**

Btl Bulmers **€5.00**

Kopparberg **€6.00**

## VODKA

Absolut **€4.80**

Absolut citron **€4.80**

Smirnoff **€4.50**

## RUM

Bacardi **€4.80**

Captain Morgan **€4.80**

Havana **€4.80**

## GIN

Cork dry **€4.50**

Gordons **€4.80**

Tanqueray **€5.50**

Hendricks **€7.00**

Bombay **€5.00**

## WHISKEY

Jameson **€4.80**

Powers **€4.50**

Jack Daniels **€5.00**

Wild turkey **€5.50**

Black and White **€4.80**

## LIQUOR

Chambord **€5.00**

Cointreau **€4.80**

Kahlua **€4.80**

Tia Maria **€4.80**

Baileys **€4.80**

Crème de Menthe **€4.50**

Tequila **€4.80**

## BRANDY

Hennessey **€5.00**



*People's*  
RESTAURANT  
**WINE LIST**