



BEER LIST

REGULAR TAPS

Happy Days Pale Ale 4.1% ^(1,2,3) V

No less than four different hop varieties make this sessionable beer an easy-going, citrusy hoppy winner
Pint €6.30 / Glass €4.20

Yankee White IPA 5% ^(1,2,3) V

American hops married to Belgian yeast: it's a fruity & subtly spicy union made in heaven
Pint €6.30 / Glass €4.20

Sidekick IPA 5.3% ^(1,2) V

A classic American IPA homage with Centennial and Citra hops. Piney, resinous, nicely balanced with a clean finish
Pint €6.50 / Glass €4.40

Bullseye Nitro Stout 4% ^(1,2,3) V

Smooth, creamy and dreamy. It's like liquid velvet, with subtle chocolate tones and a hint of coffee
Pint €6.30 / Glass €4.20

Pink Lemonade Sour 4% ^(1,2) V

A zingy and tart 4% sour ale, featuring hibiscus, lemon, and raspberry for a refreshing thirst-quencher
Pint €6.30 / Glass €4.20

Jailbreak Helles Lager 4.2% ^(1,2) V

Classic Helles lager with a light bitterness, touch of sweetness & spicy German hop flavour
Pint €6.30 / Glass €4.20

Rock Shandy Pale Ale 4.5% ^(1,2,3)

The iconic drink from CLUB made into a deliciously refreshing orange and lemon pale ale
Pint €6.70 / Glass €4.60

MacIvors Cider 4.5% V

A refreshing cider with a dry finish and light carbonation
Pint €7.10 / Glass €5

6 ROTATING BEER TAPS!

→ SEE TABLE MENUS FOR DETAILS ←

TASTING TRAYS

House Tasting Tray

A selection of four of the most popular Rascals core beers
4 tasters €10.00

A la Carte Tasting Tray

Discover and savour any 4 beers from our extensive tap list
4 tasters from €12.00

CANS AND BOTTLES

Hopfully "Ollie" Ginger Beer 4% V

A citrusy, zesty ginger beer served with ice, lime and Angostura bitters
440ml Can €6.90

Wicklow Wolf Arcadia 4.3% ⁽²⁾ V

Smooth, refreshing lager with hint of sweetness
440ml Can €6.65

Fierce Mild Extra Pale Ale 0.5% ^(1,2) V

An unapologetically great-tasting beer made without the alcohol!
330ml Bottle €6

Kinnegar Low Tide Pale Ale 1% ^(1,2) V

Low ABV Pale Ale with lemon, peach & apricot hop character
440ml Can €6.15

OTHER DRINKS



BOOZEY SLUSHIES

Ask your server what's pouring!

COCKTAILS

Floradora €10

Made with gin, lime juice, strawberry purée and ginger ale

Margarita €12

A beautiful blend of tequila, triple sec, lime and sugar, served with a half salt rim

MOCKTAILS

Nojito €7

N/A: A delicious, classic Mojito without the rum

Spicy Margarita €7

N/A: A refreshing blend of fresh lime, soda water & spicy syrup. Also available without the spice

SPECIAL COCKTAILS → SEE TABLE MENUS FOR DETAILS ←

WINE LIST

BY THE GLASS OR CARAFE ←

Sauvignon Verdejo blend, Spain 13.5% ⁽⁹⁾

White: Refreshing, crisp & smooth
500ml Carafe €21 / Glass €7.10

Tempranillo, Spain 13.5% ⁽⁹⁾

Red: Vibrant with plum & cherry notes
500ml Carafe €21 / Glass €7.10

BY THE BOTTLE ←

Olivares Rosado Rosé, Jumilla, Spain 13% ⁽⁹⁾

Rosé: Fruity with strawberry & rose petal aromas
Bottle €30

Simone Progreto Verde Prosecco, Italy 11% ⁽⁹⁾

Prosecco: Light, dry and refreshing with apple and citrus notes
Bottle €35

Le Petit Courselle 'Les Copines' 2021, France ⁽⁹⁾

White: Lively Chardonnay with tropical fruit and a zesty touch
Bottle €35

Le Petit Courselle 'Les Copains' 2021, France ⁽⁹⁾

Red: Vibrant ruby color with subtle fresh berry notes
Bottle €35

SPIRITS

Istil Irish Vodka / €6.50

Stillgarden Under Pressure Vodka / €6.50

Stillgarden Dry Gin / €6.50

Dingle Gin / €7

Teelings Small Batch Whiskey / €6.50

Green Spot Whiskey / €11

Hennessy / €6.75

Bacardi Rum / €6

Redleg Spiced Rum / €7

Tequila / €6.50

SEE MIXERS BELOW

MIXERS / SOFT DRINKS

Tonic / Slimline Tonic / Soda Water / Ginger Ale
125ml bottle €2.50

Pepsi / Pepsi MAX / 7up Zero / Club Orange / Club Lemon
330ml can €3

Still / Sparkling Water
750ml Carafe €3

KING OF KEFIR:
Cucumber, Mint & Thyme
330ml can €5.15
Lemongrass & Ginger
330ml can €5.15

McDAIDS:
Football Special
355ml bottle €5.50
Orange Cream
355ml bottle €5.50

Apple / Orange Juice €2.50

PIZZA MENU

Marinara ^{(1) V} €11

VEGAN: Double tomato sauce, oregano, garlic oil & basil

The Saints ^(1,8) €12.50

VEGETARIAN: Tomato sauce, mozzarella & basil

The Buffalo Saints ^(1,8) €15

Tomato sauce, Toon's Bridge buffalo mozzarella, pecorino, basil and extra virgin olive oil

Sweet Pie of Mine ^(1,8) €17

Tomato sauce, Toon's Bridge buffalo mozzarella, Wooded Pig pepperoni, fresh red and green chillis, pecorino, basil and hot honey

Shrooms by the Coombe V.2 ^(1,8) €16

WHITE BASE: Toon's Bridge buffalo mozzarella, smoked applewood cheddar, herb roasted mixed mushrooms, truffle oil, parmesan & chives

**GLUTEN FREE
BASE / €3**

WHILE BASES ARE MADE WITH GLUTEN FREE FLOUR, ALL PIZZAS ARE COOKED IN THE SAME OVEN. GLUTEN CONTAMINATION IS STILL POSSIBLE - SORRY COELIACS!

Meat Me in Inchicore ^(1,8) €16.50

Tomato sauce, mozzarella, Gubbeen chorizo, Wooded Pig pepperoni, roasted peppers & pickled jalapenos

Dublin Ate ^(1,8) €16.50

Tomato Sauce, mozzarella, Clonakilty black pudding, goat's cheese, stout caramelised onion

The Chic Leek ^(1,8) €15

VEGETARIAN & WHITE BASE: Buffalo mozzarella, roasted garlic potato with rosemary, leek, parmesan

Med for It ^{(1,4,6) V} €15

VEGAN: Tomato sauce, caponata (roasted aubergine, courgette, red pepper, cherry tomato, oregano & kalamata olives) topped with rocket and walnuts. **ADD MOZZARELLA €1**

PIZZA OF THE MONTH

→ SEE TABLE MENUS
FOR DETAILS ←

OTHER EATS

Meat & Cheese Board ^(1,8) €17

Mixed platter of cured meats, cheese and crackers with olives and hot honey

Garlic Bread ^{(1) V} €7

With a dip of your choice

Cheesy Garlic bread ^(1,8) €7.50

With a dip of your choice

Goats Cheese Salad ^(5,6,8) €15

Rocket, goats cheese, cherry tomato, kalamata olives, roasted red peppers and homemade mustard dressing
ADD SERRANO HAM €2.00

Side Salad ^(6,8) €5

Rocket, cherry tomatoes, parmesan & balsamic dressing

Side of olives ^V €3.50

Selection of gourmet olives



HOW WAS YOUR VISIT?
LEAVE US A REVIEW!



FOLLOW US
@rascalsbrewing

CHECK OUT OUR OFF-LICENCE
BEEN HERE? BUY THE TEE! OR HAT! OR GLASS! OR...



PLEASE BE AWARE THAT WAIT TIMES MAY GO UP DURING BUSY PERIODS

• Wifi: RascalsGuest Password: rascalsbestbeer
• 10% service charge for groups 6 and more

PROUDLY USING IRISH SUPPLIERS • GUBBEEN • WOODED PIG • TOON'S BRIDGE • KEN'S BUTCHER
ALLERGENS: 1 - Wheat / 2 - Barley / 3 - Oats / 4 - Walnuts / 5 - Cashew / 6 - Mustard / 7 - Egg / 8 - Milk / 9 - Sulphites / 10 - Hazelnuts / 11 - Pistachio V = VEGAN



TOPPINGS

ROASTED RED PEPPERS / ROASTED MIXED MUSHROOMS / PICKLED JALAPENOS / PARMESAN / ROCKET / CHERRY TOMATO / KALAMATA OLIVES / FRESH RED CHILLI / POTATO WITH ROSEMARY / LEEK / HOT HONEY / €1 EACH

GOATS CHEESE / PECORINO / SMOKED APPLEWOOD CHEDDAR / CARMELISED RED ONION / €1.50 EACH

BUFFALO MOZZARELLA / GUBBEEN CHORIZO / WOODED PIG PEPPERONI / SERRANO HAM / BLACK PUDDING / €2 EACH

CHILLI OIL / GARLIC OIL / CHILLI FLAKES / OREGANO / FREE

DIPS

Garlic Mayo ^(6,7) €1.50

Sriracha Mayo ⁽⁷⁾ €1.50

Vegan Garlic Mayo ^{(6) V} €2

KIDS

Kids Margherita ^(1,8) €9.50
Tomato sauce & mozzarella

Kids Pepperoni ^(1,8) €10.50
Tomato sauce, mozzarella & pepperoni

DESSERTS

Chocolate Brownie ^(1,2,7,8) €7

Delicious gooey chocolate brownie baked with our Bullseye Nitro Stout, served with vanilla ice-cream and berry coulis

Burnt Cheesecake ^(7,8,11) €8

A burnt cheesecake with caramelised pistachio sauce and crushed pistachio

Duo of Ice-cream ^(7,8) €4.50

A mix of vanilla and chocolate ice-cream with chocolate sauce

Seasonal Sorbet €4.50

A refreshing, rotating flavour served with a crisp wafer. Ask your server!