

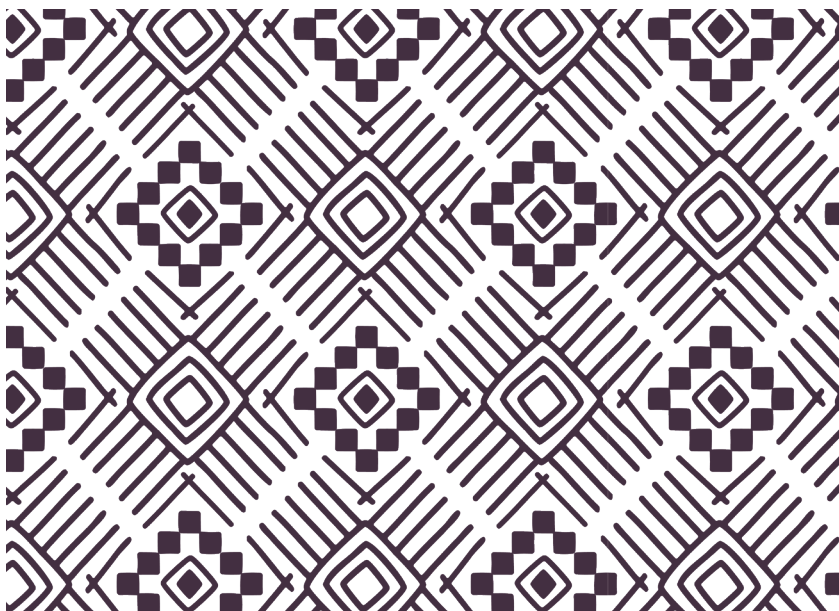


HAMMETT'S

MESTIZO

Our bar is all about Latin American spirits—premium rums, tequilas, mezcal, and more, carefully selected to showcase the region's rich heritage. The cocktail menu blends tradition with creativity, offering bold agave classics, refreshing rum creations, and innovative twists that bring Latin flavors to life.

Whether you're sipping a perfectly crafted mezcal Negroni or a smooth aged rum, every drink is designed to be an experience. Add an exquisite cigar selection, and you've got the ultimate Latin American indulgence.



COCKTAIL DIRECTORY



YERBA MATE

A traditional South American herbal tea made from dried leaves of the *Ilex paraguariensis* plant, known for its earthy flavour and natural caffeine boost.

ANCHO REYES VERDE

A spicy and smoky Mexican liqueur made from fire-roasted green poblano peppers, giving it a fresh, slightly vegetal heat.

MEZCAL

A smoky agave spirit from Mexico, similar to tequila but with a more intense, earthy flavour due to its traditional underground roasting process.

DEMERARA SUGAR

A raw, unrefined cane sugar with a deep caramel flavour, often used in cocktails for its rich, molasses-like sweetness.

ANGOSTURA BITTERS

A concentrated blend of herbs, spices, and botanicals, adding depth and complexity to cocktails with a slightly bitter, aromatic taste.

DULCE DE LECHE

A thick, caramel-like sauce made from slowly cooked sweetened milk, adding a creamy, rich sweetness to drinks.

CANE SUGAR

A natural sugar derived from sugarcane, often used in cocktail syrups for its clean, sweet flavour.

JALAPEÑO

A medium-spicy green chili pepper commonly used to add heat and a fresh vegetal kick to cocktails.

CACHAÇA

A Brazilian spirit distilled from fresh sugarcane juice, commonly used in the famous Caipirinha cocktail.

FLOR DE JAMAICA

The Spanish name for hibiscus flowers, often used to make tart, floral, and vibrant red infusions in cocktails.

JABUTICABA

A unique Brazilian fruit that grows directly on tree trunks, with a sweet and tart grape-like flavour, sometimes used in liqueurs and infusions.

TÍA MARÍA

A coffee liqueur from Jamaica, made with rum, vanilla, and coffee beans, offering a rich and smooth coffee flavour.

PISCO

A spirit produced by distilling fermented grape juice, primarily from Peru and Chile, known for its smooth yet fruity character, often featured in cocktails like the Pisco Sour.

CHILCANO

A Peruvian cocktail made with pisco, ginger ale, lime, and bitters, offering a refreshing and slightly spicy kick.

AGUARDIENTE

A broad term for strong, distilled spirits, often referring to a sugarcane-based liquor popular in Latin America and Spain.

FAUJITO

A non-alcoholic version of the Mojito, made with fresh mint, lime, sugar, and soda water for a refreshing and citrusy drink.

MARACUJÁ

The Spanish name for passion fruit, known for its tropical, tangy-sweet taste.

BAR BITES

*A selection of nibbles to accompany a drink.
Or more...*

TEQUEÑOS €10

fried breaded cheese stick,
coriander garlic sauce

PORK CHICHARRON €7

fried pork jowl, lime & chili salt

CROQUETAS OF THE DAY €8

croquettes, lime mayo

CHILAQUILES €12

corn chips, red beans, pico de
gallo, sour cream, guacamole

INOCENTES

The real deal, without the hangover



FAUJITO DE JABUTICABA €8

jabuticaba fruit puree, mint, lime,
soda, brown sugar



VAYA PAPAYA €8

papaya juice, banana puree,
passion fruit puree, fresh lime
juice, soda water



AGUA DI PASION €8

berry compote, agave syrup,
lemon juice



COCO MULE €8

coconut cream, fresh lime juice,
cardamon & cinnamon syrup,
ginger beer



THE HAMMETT'S HAPPY HOUR

Mon to Thurs 17:00 - 19:00
Fri to Sun 15:00 - 19:00

Cocktails marked  at €6.5

Glass of prosecco and draught beers at €3

*(Kindly enquire with your server regarding the
selection included)*

SERVICIO PERFECTO

Meso-South American inspired pairings of spirits, premium mixers, spices, herbs and fruits.



GIN MATE G&T

€10

yerba mate tea infused gin, kaffir lime leaves, indian tonic, homemade pineapple & physalis peruana infused gin, indian tonic, lime, physalis, juniper berries



BAYA G&T

€10

hibiscus & strawberry infused gin, indian tonic water



LA PASIÓN DE MESTIZO G&T

€11

mango and passionfruit infused gin, indian tonic water, mango, mango skin



BOTANICO G&T

€10

pink grapefruit infused gin, indian tonic, rosemary



PEPINO Y ALBAHACA G&T

€9

cucumber infused gin, indian tonic water, basil, black peppercorn, lime



DOMINICANO RUM & GINGER

€9

añejo rum, ginger syrup, orange bitters, fresh lime juice, ginger beer

SOUTHERN CONE

Southern Cone cocktails celebrate the vibrant flavors of Argentina, Chile, and Uruguay, featuring bold spirits, fresh fruits, and local twists inspired by the region's rich culture.



FLOR DE JAMAICA SPRITZ

€12

strawberry gin, hibiscus syrup, fresh lemon juice, prosecco, soda water



CACAO NEGRONI SOUR

€12

gin, campari, red vermouth, chocolate bitters, egg white, fresh lemon juice, sugar



MONTEVIDEO BERRY

€14

bourbon, passion fruit & raspberry puree, fresh lime juice, honey



HAMMETTS MULE

€11

chilli & coriander infused vodka, fresh lime juice, homemade ginger syrup, ginger beer



ORINOCO

€12

vodka, strawberry puree, honey, fresh lime juice, balsamic vinegar



PEPINO MULE

€9

cucumber infused gin, fresh lime juice, homemade ginger syrup, ginger beer

MEXICO

Mexican cocktails highlight the rich flavors of tequila and mezcal, paired with zesty lime, chilli, smoky spices, and traditional ingredients for a bold and authentic taste experience.



CHILI RITA

€13

chilli infused tequila, ancho reyes liquor, triplec sec, fresh lime juice, pineapple juice



MATA COCHINOS

€13

chilli infused tequila, fresh lime juice, homemade ginger syrup, banana & raspberry puree



TEQUILA FOREST

€9

tequila, lemongrass syrup, fresh lemon juice, fresh cranberry puree



PALOMA

€12

tequila blanco, mezcal, fresh lime juice, black salt, grapefruit soda



EL GUAPO

€14

tequila, mezcal, ginger-honey syrup, fresh lime juice, mezcal perfume, crystalized ginger



SIERRA NEGRA

€14

tequila, mezcal, amaro montenegro, hibiscus syrup, fresh lime juice, served with smoke



TOMATOZO CLARIFICADO

€14

tequila, mezcal, lemon juice, balsamic vinegar, served with cherry tomatoes

CARIBBEAN ISLANDS , CENTRAL AMERICA

Caribbean Islands cocktails bring the spirit of the tropics to life with vibrant blends of rum, coconut, and exotic fruits, capturing the essence of island paradise in every sip.



JABUTICABA MOJITO

€12

white rum, jabuticaba puree, mint, lime, soda, brown sugar



PLATANITO FIZZ

€9

banana infused rum, banana puree, ginger syrup, fresh lime juice, soda



CABRON SOUR

€12

charred pineapple homemade infused rum, pineapple juice, fresh lime juice, sugar syrup, egg white



SPICY MANGO MOJITO

€12

jalapeno infused rum, mango puree, mint, lime, soda, brown sugar



COCO DE RASTA

€13

jamaican rum, tia maria, creme de cacao, vanilla syrup, coconut cream foam, chocolate truffle



TOMÁS CLARA

€13

spiced rum, peach liquor, lemon juice, jabuticaba puree, egg white

ANDES REGION (WESTERN SOUTH AMERICA)

Andes Region cocktails showcase the highland flavors of Peru, Bolivia, and Ecuador, blending native ingredients like pisco, aguardiente and tropical fruits for a unique experience



CHILCANO DE MESTIZO

lemongrass infused pisco, fresh lemon juice, lemongrass syrup, ginger ale

€14



EL PERUANO SOUR

pisco, fresh lime juice, simple syrup, egg white, angostura bitters

€13



PASSION FRUIT PISCO SOUR

pisco, passionfruit puree, fresh lime juice, simple syrup, egg white, angostura bitters

€10



PISCO VERDE

pisco, green apple liqueur, pineapple juice, lime juice, soda water

€14



AGUARDIENTE BREEZE

aguardiente, raspberry puree, mango puree, fresh lime juice, soda water

€13



AGUARDIMON

aguardiente, fresh lime juice, homemade cinnamon syrup, passion fruit puree

€12



MELON CON VINO

vodka, melon liqueur, triple sec, melon puree, fresh lime juice, white wine reduction

€10



AGUARDIENTE SOUR

aguardiente, fresh lime juice, sugar syrup, egg white

€10



MELONICA

vodka, fresh lime juice, melon puree, passionfruit puree, pineapple juice

€9



MELON SOUR

melon liqueur, fresh lime juice, orange juice, egg white

€9

BRASIL

Brazilian cocktails burst with tropical flair, featuring vibrant cachaça, fresh citrus, and bold fruits that embody the energy and rhythm of the country's rich culture.



MARACUJÁ CAIPIRINHA

€12

cachaca, maracuja puree, fresh lime, cane sugar



BRAZILIAN SWIZZLE

€12

lime zest infused cachaca, melon puree, cane sugar syrup, fresh lime juice, soda water



BRAZUCA REMEDY

€13

cachaca, aperol, limoncello, honey, fresh lime juice, basil, egg white



FAT-FASHIONED

€14

lard fatwashed cachaca, demerara sugar, angostura bitters, chocolate bitters, candied bacon



BATIDO DE COCO

€9

cashew infused cachaca, pineapple juice, coconut milk, dash vanilla syrup

LATIN SWEET SIPS

Little pleasures for after dinner



TIRAMISU ESPRESSO MARTINI

€12

vodka, kahlua, baileys, vanilla, espresso, savoiardi



DULCE DE LECHE

€12

vodka, dulce de leche, sugar syrup, biscuits



LEMON PIE MARTINI

€11

vodka, lemon curd, fresh lemon juice, sugar syrup, biscuits