



The *VINTAGE*

COCKTAIL

CLUB

Temple Bar
DUBLIN - IRELAND





**VINTAGE
COCKTAIL CLUB**



{ TABLE OF CONTENTS }

THE SIMPLE MIXTURE: SUGAR, WATER AND ALCOHOL	(2-3)	PROHIBITION	(14-15)
<i>{Early 1400's - Late 1600's}</i>		<i>{1919 - 1933}</i>	
PUNCH GAINS POPULARITY	(4-5)	THE ROOTS OF THE TIKI CRAZE	(16-17)
<i>{Early 1600'S - Mid 1700's}</i>		<i>{1935}</i>	
THE GOLDEN AGE OF THE COCKTAIL	(6-7)	THE ARRIVAL OF VODKA	(18)
<i>{Early - Mid 1800's}</i>		<i>{1940's - 1950's}</i>	
THE PROFESSOR AND THE COCKTAIL	(8-9)	THE BLOODY MARY AND THE RED SNAPPER	(19)
THE MARTINI	(10)	THE DEMISE AND RESURRECTION OF THE COCKTAIL	(20)
<i>{Mid - Late 1800}</i>		<i>{1960's - 1990's}</i>	
THE MANHATTAN	(11)	VCC SIGNATURE SERVES	(21-22)
<i>{Late 1800}</i>			
THE COCKTAIL BOOM: SOURS AND FANCY DRINKS	(12-13)	CHAMPAGNE SERVES	(23)
<i>{1900 - 1920's}</i>		VCC MASTER CLASSES	(25)

{ THE SIMPLE MIXTURE: SUGAR, WATER AND ALCOHOL }

EARLY 1400'S - LATE 1600'S

In terms of age, the 'cocktail' as we know it is very young in comparison to what we recognise today as a 'mixed drink'.

As far back as 700 BC, it was noted that a mixture of *wine, barley, strong beer* and *mead* was being served at the funeral of King Midas of Phrygia, so the mixed drink has been popular for a long time now. What we can take from this discovery is that ancient imbibing was far more conservative than what we once thought.

With this in mind we offer you our **Absinthe Service**, a delectable way of enjoying the simple mixture of sugar, water and alcohol. Please ask your server for more details. *Please note there is a €50 deposit for absinthe fountains.*

LA FÉE

BLANCHE €9.00
53% ABV

PARISIAN €9.00
68% ABV

BOHEMIAN €9.00
70% ABV

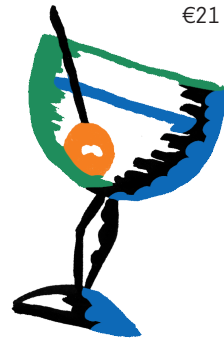
JADE

C.F BERGER VS 1893 €35.00
65% ABV

P.F 1901 €22.70
68% ABV

NOUVELLE-ORLÉANS €23.10
68% ABV

EDOUARD €21.30
72% ABV



.....
In the interest of service, VCC cannot split bills, but can take multiple card payments
.....

{ THE SIMPLE MIXTURE: SUGAR, WATER AND ALCOHOL }

EARLY 1400'S - LATE 1600'S

Although we know absinthe wasn't distilled until the mid-18th century, we felt it only right to give this fantastic anise flavoured spirit pride of place at the beginning of our list.

Below are some truly unique mixed drinks, exclusive to VCC.

ABSINTHE MINDED*

{COUPE GLASS & ICE SPHERE}

LA FÉE BLANCHE, CONNEMARA PEATED IRISH WHISKEY, HAYMAN'S SLOE GIN, CHERRY HERRING LIQUEUR, FRESH CITRUS, WITH ORANGE OILS / CHERRY

POPE BENEDICTINE *

{ROCKS GLASS & BLOCK ICE}

LA FÉE BLANCHE, BENEDICTINE, MARTEL VS COGNAC, FRESH CITRUS, WITH LEMON OILS AND A CHERRY SKEWER

A.W.O.L*

{ROCKS GLASS & BLOCK ICE}

LA FÉE BOHEMIAN, BEEFEATER GIN, OAK AGED SHERRY VINEGAR, VCC APPLE, CINNAMON AND PLUM CORDIAL, FRESH CITRUS, WITH A CHERRY SKEWER

LA FEEEEEE...LING GOOD*

{HIGHBALL GLASS & TALL ICE}

LA FÉE PARISIAN, APRICOT AND CHERRY LIQUEUR, FRESH CARROT AND APPLE JUICE, FRESH CITRUS, WITH A MINI SOUR APPLE



All drinks €14.95

In the interest of service, VCC cannot split bills, but can take multiple card payments

{ PUNCH GAINS POPULARITY }

EARLY 1600'S – MID 1700'S

SINGLE SERVING ORIGINAL MILK PUNCH, 1680

{ ROCK GLASS & BLOCK ICE }

BUFFALO TRACE BOURBON, VANILLA,
MILK, AND FRESHLY GROUND NUTMEG

SINGLE SERVING WHISKEY PUNCH, 1730

{ HIGHBALL GLASS & TALL ICE }

JAMESON BLACK BARREL IRISH WHISKEY,
SUGAR, FRESH CITRUS, BLACK TEA AND
SODA TOP

PUNCH DRUNK*

{ HIGHBALL GLASS & TALL ICE }

GOSLING DARK RUM, MARTEL VS COGNAC,
PICON, APRICOT, FRESH CITRUS,
PIMENTO SPICE, GREEN TEA

FERNET ME NOT*

{ HIGHBALL GLASS & TALL ICE }

MARTEL VS COGNAC, FERNET BRANCA,
MARASCHINO CHERRY LIQUEUR, OLD
SCHOOL COLA AND FRESH CITRUS

CLOVE & SNOW*

{ HIGHBALL GLASS & TALL ICE }

HAVANA ESPECIAL RUM, VCC WINTER
PUNCH CORDIAL, RASPBERRY, VCC
CLOVE TINCTURE, FRESH CITRUS,
OVER GINGER BEER

HIGH TEA*

{ ROCK GLASS & BLOCK ICE }

ABSOLUT MANDARIN VODKA, VCC
CRANBERRY TEA FRESH CITRUS,
GREEN CHARTREUSE, RASPBERRY AND
GRAPEFRUIT, WITH EDIBLE PETALS

All drinks above are €14.95

Punch bowls €70 (serves 6 people) Discretionary 10% service charge on tables of 2 or more



{ THE GOLDEN AGE OF THE COCKTAIL }

EARLY – MID 1800'S

THE BITTERED SLING, 1810

{ ROCK GLASS & BLOCK ICE }

MARTEL VS COGNAC, ANGOSTURA BITTERS, FINE SUGAR, SODA OR GINGER ALE TOP

PEARL ST HOUSE MINT JULEP, 1820

{ SILVER JULEP & CRUSHED ICE }

HAVANA CLUB 7 YEARS OLD RUM, LBV PORT, MARTEL VS COGNAC, FRESH MINT, VCC 3 SUGAR SYRUP, ON CRUSHED ICED WITH A FRESH MINT SPRIG

WHISKEY SMASH, 1830

{ ROCK GLASS & CRUSHED ICE }

BUFFALO TRACE BOURBON, FRESH MINT, VCC 3 SUGAR SYRUP, ON CRUSHED ICE WITH A FRESH MINT SPRIG

LOTA' LOVAGE*

{ HIGHBALL GLASS & CRUSHED ICE }

HAVANA CLUB ESPECIAL RUM, MANGO, SLOE BERRY AND PINEAPPLE, LOVAGE, ON CRUSHED ICE WITH A FRESH MINT SPRIG, ORANGE ZEST AND A CHERRY

GO FIG-URE*

{ WINE GOBLET & CRUSHED ICE }

BUFFALO TRACE BOURBON, APRICOT BRANDY, LBV PORT, FRESH ORANGE JUICE, OREGANO, VCC FIG JAM, ON CRUSHED ICE WITH AN OREGANO GARNISH

WOBBLER*

{ WINE GOBLET & CRUSHED ICE }

ABSOLUT GRAPEFRUIT VODKA, FERNET BRANCA, LBV PORT, FRESH CITRUS JUICE, VCC 3 SUGAR SYRUP, ON CRUSHED ICE WITH A FRESH MINT SPRIG ORANGE ZEST AND A CHERRY

CONDOR & CURLY SUE*

{ HIGHBALL GLASS & CRUSHED ICE }

BEEFEATER GIN, APPLE, RHUBARB AND VANILLA, FRESH CITRUS, OVER SODA WATER



All drinks above are €14.95

Discretionary 10% service charge on tables of 2 or more

{ THE MARTINI }

MID – LATE 1800

One of the most enduring cocktails of all time is the *Martini*, a mix of *gin* and *vermouth*. It shot to popularity in the mid to late 1800's and remains a favourite to this day.

At VCC we offer you a choice of original *Martini* style drinks, as well as some of our own recipes, which concentrate on *vermouth* and the 'stirred drink'.

THE MARTINEZ, 1862

{MARTINI GLASS SERVED UP}

OLD TOM GIN, VCC SWEET VERMOUTH,
MARASCHINO CHERRY LIQUEUR,
ANGOSTURA ORANGE BITTERS, WITH
ORANGE OILS

THE MARTINI, 1883

{MARTINI GLASS SERVED UP}

EQUAL PARTS OLD TOM GIN AND VCC
SWEET VERMOUTH, ANGOSTURA ORANGE
BITTERS, WITH ORANGE OILS

THE DRY MARTINI, 1897

{MARTINI GLASS SERVED UP}

PLYMOUTH GIN, VCC DRY VERMOUTH,
WITH LEMON ZEST OR OLIVES

SHUT VER-MOUTH*

{MARTINI GLASS SERVED UP}

BEEFEATER 24 GIN, VCC SWEET
VERMOUTH, GREEN CHARTREUSE, WITH
LEMON OILS

SINGLE ELIX*

{MARTINI GLASS SERVED UP}

CHIVAS REGAL, ORANGE CURACAO,
AMARO MONTENEGRO, ORANGE BITTERS,
WITH LEMON OILS

FOUNTAIN OF VERMOUTH*

{MARTINI GLASS SERVED UP}

BEEFEATER GIN, NOILLY PRAT
VERMOUTH, MARASCHINO CHERRY,
AND GRAPEFRUIT TINCTURE, WITH A
GRAPEFRUIT TWIST



All drinks €16

Discretionary 10% service charge on tables of 2 or more

{ THE MANHATTAN }

LATE 1800

A man walked into a Broadway restaurant at breakfast time and demanded of an irritated waiter, “*Stand still can’t you, you make a man’s head swim bobbing around so. What I want is a Manhattan cocktail with absinthe, frozen!*”

The *Manhattan*, a heady mix of *whiskey*, *vermouth* and *bitters*, deserves a nod for being more than a hangover cure. It was a drink made famous in the late 1800’s, which is still as popular with cocktail lovers today. Here at VCC we offer you the original *Manhattan* recipe, as well as a selection of our own recipes using different styles of sweet and dry *vermouth*.

MANHATTAN, 1874

{MARTINI GLASS SERVED UP}

EQUAL PARTS BUFFALO TRACE BOURBON AND VCC SWEET VERMOUTH, BITTERS, WITH ORANGE OILS AND CHERRY

FERNET IT*

{MARTINI GLASS SERVED UP}

OLMECA ALTOS TEQUILA, VCC SWEET VERMOUTH, GREEN CHARTREUSE, FERNET BRANCA, VCC PORTER, GOMME SYRUP, BITTERS, WITH LEMON OILS

SEE’YE T’AMARO*

{MARTINI GLASS SERVED UP}

JAMESON BLACK BARREL IRISH WHISKEY, PICON, AMARO MONTENEGRO, DRY SHERRY, LA FÉE ABSINTHE, ORANGE BITTER, LEMON OILS

THE COBBLESTONE*

{MARTINI GLASS SERVED UP}

RED BREAST 12 YEAR OLD IRISH WHISKEY, APRICOT BRANDY, GREEN CHARTREUSE, VCC SWEET VERMOUTH, BITTERS WITH LEMON OILS AND AN APRICOT MIST

NASSAU A LA MARTINI*

{MARTINI GLASS SERVED UP}

BEEFEATHER GIN, VCC DRY VERMOUTH, STREGA LIQUEUR, ORANGE BITTERS, WITH LEMON OILS



All drinks €16

Discretionary 10% service charge on tables of 2 or more

{ THE COCKTAIL BOOM }

SOURS AND FANCY DRINKS: 1900 – 1920'S

With the *Martini* and the *Manhattan* in full blown swing at the end of the 19th century, a little mixed drink called the *Bronx Cocktail* began to feature more and more on menus. This delicious tippie was the very first cocktail that called for the use of *citrus* and it literally opened the door for some truly amazing cocktails, many of which endure to the present day.

Around the same time, *rum* began its cocktail journey and the *Daiquiri* shot to fame. Fast forward a number of years, 1922 and Prohibition began to take hold. Drinks such as the *Sidecar* and the *French 75* appeared, both referencing WW1. Today we call these drinks *Sours*. The following are some original recipes, along with VCC's own interpretation using modern day ingredients and mixology.

WHISKEY SOUR, 1870

{ROCK GLASS & BLOCK ICE}

BUFFALO TRACE BOURBON, FRESH CITRUS, VCC 3 SUGAR SYRUP, BITTERS, OPTIONAL EGG WHITES, WITH AN ORANGE COIN AND CHERRY SKEWER

THE BRONX 1905

{MARTINI GLASS SERVED UP}

BEEFEATER GIN, VCC DRY & SWEET VERMOUTH BLEND, FRESH ORANGE JUICE & ORANGE OILS

THE DAIQUIRI, 1909

{MARTINI GLASS SERVED UP}

HAVANA CLUB RUM BLEND, FRESH CITRUS, VCC 3 SUGAR SYRUP, WITH FRESH LIME

FRENCH 75, 1915

{CHAMPAGNE GLASS}

BEEFEATER GIN, CITRUS, PROSECCO TOP, WITH CHERRY GARNISH

SIDECAR, 1922

{MARTINI GLASS SERVED UP}

MARTEL VS COGNAC, COINTREAU, FRESH CITRUS, VCC 3 SUGAR SYRUP, WITH FINE SUGAR RIM AND LEMON OILS

All drinks €14.95

Discretionary 10% service charge on tables of 2 or more

{ THE COCKTAIL BOOM }

SOURS AND FANCY DRINKS: 1900 – 1920'S

ROSY & JIM*

{COUPE GLASS}

JAMESON BLACK BARREL IRISH WHISKEY, ROSEMARY-INFUSED RHUBARB LIQUEUR, FRESH CITRUS, VCC 3 SUGAR SYRUP, EGG WHITES, WITH A ROSEMARY DUST

THE DAILY MULE, 1914

{MULE MUG}

USUALLY ABSOLUT VODKA, FRESH CITRUS, FRUIT LIQUEUR, GINGER BEER OR SODA, WITH FRESH FRUIT AND A FRESH MINT SPRIG

CUBAN RUM CAKE*

{COUPE GLASS}

HAVANA CLUB ESPECIAL RUM, TAYLOR'S VELVET FALERNUM, WALNUT BITTERS, FRESH CITRUS, VCC 3 SUGAR SYRUP, EGG WHITES, WITH RUM CAKE

CEYLON IN THE CITY*

{COUPE GLASS}

MARTEL VS COGNAC, VCC BIRD'S EYE CHILI PEPPER-INFUSED MANGO LIQUEUR, KÜMMEL, FRESH CITRUS, VCC 3 SUGAR SYRUP, EGG WHITES, WITH PAKRIKA DUST

SOUTHERN PASSION*

{COUPE GLASS}

MALFY ROSE PINK GRAPEFRUIT GIN, APPLE AND PASSION FRUIT, VCC 3 SUGAR SYRUP, FRESH CITRUS, EGG WHITES WITH A RASPBERRY DUST

LAMB'S AM'S*

{MARTINI GLASS}

HAVANA CLUB ESPECIAL RUM, APRICOT, APPLE AND RHUBARB, FRESH CITRUS, VCC 3 SUGAR SYRUP, WITH A MINI SOUR APPLE

SLOEFLOWER SOUR*

{COUPE GLASS}

MICIL POITÍN, SLOE BERRY, CRANBERRY AND ELDERFLOWER, EGG WHITES, WITH RASPBERRY DUST



All drinks €14.95

Discretionary 10% service charge on tables of 2 or more

{ THE ROOTS OF THE TIKI CRAZE }

1935

MAI-TAI, 1934

{ROCKS GLASS & BLOCK ICE}

HAVANA CLUB ESPECIAL RUM,
GOSLING'S DARK RUM, WRAY & NEPHEW
OVERPROOF RUM, COINTREAU, ORGEAT,
FRESH CITRUS, WITH CHERRY SKEWER

ZOMBIE, 1935

{COUPE GLASS}

HAVANA CLUB ESPECIAL RUM, WRAY &
NEPHEW OVERPROOF RUM, PINEAPPLE
JUICE, FRESH CITRUS

NAVY GROG, 1941

{ROCKS GLASS & BLOCK ICE}

GOSLING'S DARK RUM, HAVANA CLUB
7 YEAR OLD RUM, FRESH GRAPEFRUIT
JUICE, FRESH CITRUS & VCC 3 SUGAR
SYRUP, WITH A CHERRY SKEWER,
FINISHED WITH A PIMENTO MIST

JUNGLE BIRD 1973

{ROCKS GLASS, CRUSHED ICE}

GOSLING'S DARK RUM, CAMPARI,
PINEAPPLE & LIME, FRESH MINT
SPRIG

BANSHEE*

{HIGHBALL GLASS & TALL ICE}

MICIL POITÍN, POWERS SINGLE POT
STILL IRISH WHISKEY, CELTIC
HONEY LIQUEUR, APRICOT, APPLE
AND RHUBARB, ANGOSTURA BITTERS,
SWEDISH BITTERS, WITH A MINI SOUR
APPLE

TIKI PEEKY*

{HIGHBALL GLASS, CRUSHED ICE}

ABSOLUT GRAPEFRUIT VODKA, VCC
POMEGRANATE TINCTURE, CRANBERRY
AND PINEAPPLE, FRESH CITRUS, VCC
3 SUGAR SYRUP, WITH RASPBERRY
DUST

FOG CUTTER

{TALL GLASS, CRUSHED ICE}

HAVANA 3 YEAR OLD, MARTEL VS
COGNAC, BEEFEATER GIN, ORGEAT,
LEMON & ORANGE, MANZANILLA SHERRY
FLOAT, FRESH MINT SPRIG

..-----..
All drinks €14.95

Discretionary 10% service charge on tables of 2 or more
..-----..

{ THE BLOODY MARY AND THE RED SNAPPER }

In typical bombastic fashion, literary genius Ernest Hemingway once boasted to a friend in a 1947 letter that he had brought the *Bloody Mary* to Hong Kong in 1941. But in reality it was vodka populariser John G. Martin who introduced the *Bloody Mary* to the drinking masses some time later, another marketing ploy to promote his *vodka* products.

Vodka recipes mingled with other mixed drinks on menus but hadn't been a key contender in cocktail experimentation so far. *The Bloody Mary* became a huge hit and its refreshing spicy tomato kick remains popular the world over.

We shouldn't forget *The Red Snapper*, a wonderful *gin* based version of the *Bloody Mary*. We offer both at VCC omitting the citrus, resulting in a more full bodied and richer drink!

THE BLOODY MARY

{HIGHBALL GLASS & TALL ICE}

ABSOLUT VODKA, VCC BLOODY MARY MIX, WITH CONDIMENTS

THE RED SNAPPER

{HIGHBALL GLASS & TALL ICE}

BEEFEATER GIN, VCC RED SNAPPER MIX, WITH CONDIMENTS



All drinks €14.95

Discretionary 10% service charge on tables of 2 or more

{ VCC SIGNATURE SERVES }

Signature cocktails are created using small batch or hard to find brands, mixed with an array of home-made tinctures. Most importantly, craft cocktails stay true to the base spirit. At VCC, we offer you a traditional selection of pure house made cocktails, stirred or shaken with only the best locally sourced ingredients.

JAMESON'S GATE SCHOONER*

{ROCKS GLASS & BLOCK ICE}

JAMESON BLACK BARREL IRISH WHISKEY, VCC PORTER, HAZELNUT, LBV PORT, WITH GRATED NUTMEG AND A CHERRY SKEWER

GOOSEBUMPS*

{HIGHBALL GLASS & TALL ICE}

BUFFALO TRACE BOURBON, CAWSTON PRESS CLOUDY APPLE JUICE, GOOSEBERRY JAM, FRESH CITRUS, WITH A MINI SOUR APPLE

BALCONY TO BRACES*

{COUPE GLASS}

ABSOLUT GRAPEFRUIT VODKA, APEROL, KÜMMEL, FRESH CITRUS, WHITES, PROSECCO TOP

WEE DRAM*

{MARTINI GLASS SERVED UP}

REDBREAST 12 YEAR OLD WHISKEY, APPLE LIQUEUR, POIRE WILLIAMS, LBV PORT, WITH ORANGE OILS, CHERRY AND A PIMENTO MIST

TROUBLE & STRIFE*

{MARTINI GLASS SERVED UP}

BEEFEATER GIN, VCC RHUBARB, VANILLA AND STAR ANISE LIQUEUR, FRESH CITRUS, WITH LEMON OILS AND WHOLE CLOVE

HOWIY'A WHISKEY*

{MARTINI GLASS SERVED UP}

BUFFALO TRACE BOURBON, HAZELNUT, WALNUT, FRESH CITRUS, WITH ORANGE OILS

All drinks €14.95

Discretionary 10% service charge on tables of 2 or more

{ VCC SIGNATURE SERVES }

Our most popular mixed drinks created exclusively for VCC. Everyone has their favourite, enjoy yours!

THE DIRTY WIZARD*

{COUPE GLASS}

ABSOLUT VODKA (CHILLI INFUSED),
VCC GINGERBREAD AND BLACKCURRANT
LIQUEUR, CRANBERRY JUICE, FRESH
CITRUS, EGG WHITES, WITH GINGER
NUT RIM, RASPBERRY DUST

PURPLE PEARL*

{COUPE GLASS}

ABSOLUT GRAPEFRUIT VODKA, VCC
BLACKBERRY CORDIAL, FRESH
CITRUS, EGG WHITES, WITH
BLACKBERRY DUST

TEQUILA MOCKING BIRD*

{COUPE GLASS}

OLMECA ALTOS REPOSADO TEQUILA,
POIRE WILLIAMS BRANDY, VIOLET AND
WALNUT, FRESH CITRUS, EGG WHITES,
WITH A MINI APPLE SOUR

WEATHERED STORM*

{HIGHBALL GLASS & TALL ICE}

MICIL POITÍN, RASPBERRY SYRUP,
PLUM BITTERS, FRESH CITRUS, OVER
OLD SCHOOL COLA, GARNISHED WITH
DRIED FRUIT

FALLS ROAD FLIP*

{COUPE GLASS}

MOZART WHITE CHOCOLATE LIQUEUR,
MARTEL VS COGNAC, GRAPEFRUIT AND
PASSION FRUIT, CRANBERRY BITTERS,
FRESH CITRUS, ONE WHOLE EGG, WITH
EDIBLE PETALS



All drinks €14.95

Discretionary 10% service charge on tables of 2 or more

{ CHAMPAGNE SERVES }

CLASSIC CHAMPAGNE COCKTAIL

MARTEL VS COGNAC, A BITTERS
SOAKED SUGAR CUBE & CHAMPAGNE

MILLIONAIRES MARTINI

BEEFEATER GIN, MARTINI DRY
VERMOUTH CHAMPAGNE

DEATH IN THE AFTERNOON

LA FÉE PARISIENNE ABSINTHE, SUGAR &
CHAMPAGNE

CHAMPAGNE ROYAL

CHAMPAGNE & FRUIT LIQUEURS,
PLEASE ASK YOUR SERVER FOR
AVAILABLE FLAVOURS



•••••
All drinks €18

Discretionary 10% service charge on tables of 2 or more

{ VCC MASTER CLASSES }

Whether you are looking for a great night out with friends or holding a corporate event to impress, a VCC Master Class is a fun and unique evening for all. Hosted by candlelight on our ground floor, grab a stool and our bartender will entertain with an interesting history of cocktail making as well as the tall tales that surround many of today's best loved tipples. Guests will learn some tricks of the trade while sampling delicious cocktails in a private, relaxed environment.

For those who prefer the 'hands on' approach, VCC also provide an interactive Master Class, where guests take turns behind the bar to learn cocktail making techniques and create their own personal concoctions. Compete against friends and colleagues in the Cocktail Challenge, with awards for best tasting creations and the cocktails least likely to ever be served!

The cost of VCC Master Classes are based on numbers attending and guests have the option of adding to their evening with a selection of delicious Sharing Boards, freshly prepared and cooked in our kitchen. This is a unique cocktail making adventure, great value for money and an engaging evening that appeals to all.

VCC Master Classes (and Sharing Boards) must be booked in advance and are available Monday to Thursday from 12 noon to 6:30pm, Friday, Saturday & Sunday at 12 noon only. All attendees receive complimentary Prosecco on arrival.

Email book@vccdublin.com or phone us on + 353 (0) 1 6753552 for more details.



..
In the interest of service, VCC cannot split bills, but can take multiple card payments
..



Copyright The Vintage Cocktail Club © 2014
All rights reserved.

Typeset and design by Revert Design
www.revertdesign.net

Illustrations by Shane Cluskey
www.shanecluskey.com

For more information visit
www.vintagecocktailclub.com

Discretionary 10% service charge on tables of 2 or more
