



TIMELESS, SOPHISTICATED, & EXCLUSIVE, SINCE 1866

The Mint Bar is one of Dublin's most distinctive venues, located in the original vaults of a 19th-century bank beneath The College Green Hotel.

This unique and atmospheric space retains its original granite walls, vaulted ceilings, sturdy columns, and limestone staircase – preserving the building's strong architectural character.

Between the outer columns, mahogany wood panelling adds depth and warmth, while a cosy snug corner – crafted from old safety deposit boxes – brings a sense of intimacy. Glass screens featuring vintage banknote imagery and black-and-white photographs of banking scenes pay a subtle yet stylish tribute to the space's financial past.

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INSPIRED MODERN CUISINE SURROUNDED BY HISTORY

Hand-Crafted Cocktails & Inspired Cuisine Led by Executive Chef Stephen Maguire, our skilled culinary team offers a carefully curated menu that showcases the very best of local ingredients.

Each dish is thoughtfully crafted to harmonise with The Mint Bar's vibrant atmosphere and its expertly mixed, signature cocktails - creating a seamless pairing of flavour and flair.

Ask our bar staff to mix you up your favourite tippie, or something new, a signature cocktail, combining vintage techniques with modern innovations. Then take off to a secluded alcove, or establish yourself at a spacious table, and let the story begin.

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SMALL PLATES

5oz Aged Beef Striploin

Delicately Sliced Aged Striploin, White Truffle & Soy Dressing, Crispy Garlic, Toasted Sesame and Peppered Mirco Cress
(1, 5, 9, 18, 19)

€24.00

BBQ Soy Glazed Andarl Farm Pork Belly

Sour Apple Gel, Onion Shells
& Pork Crackling
(1, 5, 9, 16, 17, 18)

€17.50

Lambay Crab & Avocado

Picked Crab Salad, Avocado & Lime
with Irish Soda Bread Croutons and
A Goats Bridge Trout Caviar
(1, 5, 6, 7, 17, 18, 21, 22)

€19.50

The Mint Chicken Caesar

Little Gem Lettuce, Chilled Free-Range
Chicken Breast, Crispy Bacon, Grana
Padano, Baked Croutons
(1, 5, 6, 7, 9, 16, 17, 18)

€19.95

Vegetable Antipasto Plate

Basil Hummus, Grilled Aubergines
& Courgettes, Harissa Peppers
& Toasted Flat Bread
(1, 5, 6, 16, 17, 18)

€16.50

Sun Blushed Tomato Arancini

Mozzarella Cheese, Panko Crumbs,
Sweet Potato & Maple with a Garlic
Aioli Dressing
(1, 5, 6, 9, 16, 17, 18)

€16.50

Irish Seafood Chowder

Salmon, Smoked Haddock, Shrimp,
Mussel's & Poached Clams, in a light
Cream broth with Potatoes & Root
Vegetables, Steamed Brown Soda Bread
(1, 5, 6, 7, 9, 16, 18, 21, 22, 24)

€16.50

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MAIN COURSES



Grilled 10oz Beef Striploin

Angus Beef Striploin, Crushed Baby Potatoes, King Oyster Mushrooms & a Jameson Whiskey Pepper Corn Sauce (5, 6, 9, 17, 18)

€44.00

Irish Chicken Supreme

Salted Rooster Potato, Tarragon & Spinach Emulsion, Roasted Balsamic Shallot & a Chicken Jus (1, 5, 6, 16, 17, 18)

€26.00

The Mint's Fish & Chips

Wrights of Marino Fresh Haddock, Crispy Batter, Crushed Garden Peas with a Mint Butter, Shallot & Caper Tartar Sauce, Skinny Fries (1, 5, 6, 9, 16, 17, 18)

€26.00

Confit Wicklow Shoulder of Lamb

Lamb Shoulder Marinated & Slow Cooked for 24hr's, Parmesan Roasted Potato Gratin, Seasonal Vegetable Parcel & Lamb Jus (1, 5, 6, 9, 16, 17, 18)

€29.00

The Mint Bar Charred Beef Burger

7oz Grilled Angus Beef, Salted Bacon, White Cheddar, Nduja Emulsion, Bourbon Caramelized Onions, Toasted Brioche Bun, Chips (1, 5, 6, 9, 16, 17, 18)

€26.00

Charcutie Antipasto Board

Sliced Irish Cheese & Continental Meats, Grilled Vegetables with Hummus & Flat Breads (1, 5, 6, 9, 16, 17, 18)

€48.00

Seared Atlantic Fillet of Salmon

Courgette Spaghetti, Clams & Mussels with Crispy Bacon Bits, Lemon Butter & Caviar Sauce (5, 7, 9, 16, 17, 18, 21, 22, 24)

€34.00

Rigatoni Pasta Amatriciana

Smoked Guanciale, Chilli Braised Tomato Sauce with Aged Parmesan Cheese & Basil (1, 5, 6, 9, 16, 17, 18)

€24.00

Our Vegan Burger

Red Lentil, Sweet Potato & Paris Brown Mushroom in a Panko Croquette, House Pickles with Avocado, Served with Stealth Chips (1, 3, 9, 16, 17, 18)

€25.00

Traceable from Farm-To-Fork

All our beef at The College Green Hotel is 100% Irish Origin and fully traceable from Farm-To-Fork.

Our fish & seafood is supplied by Kish Fish, Wrights of Marino and Wrights of Howth.



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SIDES	
Mashed Potato Double Cream, Salted Butter (5)	€7.00
Summer Seasonal Vegetables Salted Irish Butter (5)	€7.00
Triple Cooked House Fries Maldon Salt (9)	€7.00
Garden Salad Citrus & Maple Dressing (9)	€7.00
Caesar Chips Parmesan, Crispy Bacon Bits, Caesar Dressing, Chives (1, 5, 6, 7, 9,16, 17, 18)	€8.00
DESSERT	
Summer Eton Mess Strawberries, Crushed Meringue & Whipped Chantilly cream (5, 6)	€12.50
7-Layer Chocolate Marquise A Light Chocolate Marquise, Candied Pistachios, with Salted Caramel, Served with Baileys Ice cream & a Marble Effect Chocolate Tuile (1, 5, 6, 12, 15)	€14.50
Tropical Passion Fruit Flan Passion Fruit Flan, Passion Fruit Coulis, Ganache and Passionfruit Crisp (5,6)	€13.50
Selection of Irish Cheese Artisan Irish Cheese Cashel Blue, Hegarty's Cheddar, Smoked Gubbeen, Wicklow Brie, Figs & Candied Walnuts Served with Plump Red Grapes, Savoury Crackers & Apple Chutney (1, 3, 5, 6, 9,16,17,18)	€18.50



ENJOY OUR HAND-CRAFTED
SIGNATURE COCKTAILS

The Mint Bar offers Dublin's finest array of beverages, from spirits to cocktails, beers to brews, and non-alcoholic options too.

Hidden beneath The College Green Hotel, in the original vaults of the old bank, The Mint Bar is steeped in Dublin's layered past, each cocktail in our Signature Collection is a tribute to the city's stories, landmarks and legacy. From the timeless wit of Oscar Wilde to the shimmer of the River Liffey, these drinks are inspired by the characters, architecture and moments that shape Dublin's soul. Sip your way through history, artistry and a touch of local charm, re-imagined with bold spirits and refined flair.

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MINT SIGNATURE CREATIONS

The Lady College Green

Ha'penny Gin, Chambord, Signature Tea, Lemon, Ginger Syrup, Simple Syrup (18)

Step into Dublin elegance. The Lady College Green embodies the opulence of the hotel itself, weaving Ha'penny Gin with our bespoke College Green tea & a tribute to the nearby Ha'penny Bridge, just steps away.

The Liffey Swim

Olmeca, Aperol, Jalapeno Agave, Lemon, Peach Bitters (18)

In 1924, when the Olympic Games still honoured the arts, Jack B. Yeats made history as Ireland's first Olympic gold medallist, not for sport, but for painting. His winning work, The Liffey Swim, captured the energy and spectacle of Dublin's iconic river race.

The Cobalt

Cardomon-infused Rum, Overproof Rum, Banana Liquor, Cinnamon Syrup, Lemon Juice (18)

Reflecting the vibrant blue accents of The College Green Hotel, this drink offers a bold fusion of spices and tropical flavours, embodying the hotel's lively character.

The Tea Merchant

Vanilla Vodka, Limoncello, Butterscotch, Lemon Juice (18)

Westmoreland Street was once lined with tea merchants. Directly opposite the hotel, Fitzgerald & Co. Ltd. traded tea and wine from 1861 - 1931, their name still visible above the arch.

The Happy Prince

Mandarin Absolut, Honey/Cucumber Syrup, Lemon (18)

Embracing the wit and flamboyance of Oscar Wilde, this cocktail reflects his Dublin roots and enduring spirit, offering a refreshing and aromatic experience.

ALL SIGNATURE COCKTAILS €18.00

The Timeball

Another Hendrick's, Lemon Juice, Passion Fruit, Orgeat Syrup, Velvet Falernum (10, 18)

Just a 30-second walk from the hotel, the old Ballast Offices on Westmoreland Street once featured a Time Ball. Each day at 1pm, Dubliners would look up as the ball dropped, a charming reminder of the city's maritime history.

The Dublin Mean Time

Jameson Whiskey, Lime Juice, Simple Syrup, Green Tea (18)

A nod to Ireland's own timekeeping, Dublin Mean Time was 25 minutes and 21 seconds behind Greenwich and kept at Dunsink Observatory. It was the official time in Ireland from 1880 to 1916.

The Playwrite

Glendalough Rose Gin, Raspberry Syrup, Lemon Juice, Aperol, Soda Water (18)

A tribute to Ireland's literary greats, this cocktail nods to our Library Suites, named after iconic playwrights including Seamus Heaney, W.B. Yeats, Oscar Wilde, and G.B. Shaw.

The Scottish Pearl

Glenfiddich Scottish Whiskey, Martini Rosso, Banana Liquor, Angostura Bitters (18)

Named for the original building that now houses The College Green Hotel, which was once home to Scottish Widows Insurance and Pearl Assurance, a nod to the city's historic architecture and heritage.





CHAMPAGNE & WINE SELECTION



CHAMPAGNE	GLASS	BOTTLE
Perrier Jouet Grand Brut (18)	€27.00	€130.00
Perrier Jouet Blason Rose (18)	€30.00	€150.00
Moet & Chandon NV (18)		€150.00
Bollinger Brut NV (18)		€170.00
Bollinger Rose (18)		€190.00
Dom Perignon Vintage 2009 (18)		€500.00
Ruinart Blanc de Blancs (18)		€360.00
Taittinger Comtes Blanc de Blancs (18)		€600.00
Krug Grande Cuvee (18)		€700.00

SPARKLING	GLASS	BOTTLE
Valdo Number 10 (18)	€21.00	€85.00
Valdo Marca Oro Rose (18)	€20.00	€80.00

THE WHITES	GLASS	BOTTLE
Zagalia Pinot Grigio (18) Italy	€10.50	€44.00
De Martino Estate Chardonnay (18) Chile	€11.50	€48.00
Picpoul de Pinet (18) France	€13.00	€50.00
Lawson's Dry Hills Sauvignon Blanc (18) New Zealand	€14.50	€60.00

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THE ROSE	GLASS	BOTTLE
Bardolino Chiaretto DOC (18) Italy	€12.50	€50.00
AIX Provence Rose (18) France		€60.00

THE REDS	GLASS	BOTTLE
Montepulciano d'Abruzzo (18) Italy	€11.50	€48.00
Sanziana Pinot Noir (18) Romania	€11.50	€48.00
Domaine Guillaman Rouge (18) France	€12.50	€55.00
Cerro Anon Crianza Rioja (18) Spain	€13.00	€58.00
Bodega Piedra Negra Malbec (18) Argentina	€14.50	€60.00
Chateau Bonnet (18)		€70.00
Domaine Duclaux Chateaneuf-du-Pape (18) France		€120.00

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COCKTAILS – THE CLASSICS

Pisco Sour

Pisco, Lime Juice, Lemon Juice,
Egg White, Angostura Bitter (6, 18)

€16.50

Mint Bar Old-Fashioned

RedBreast12, Bitters, Simple Syrup (18)

€20.50

Negroni

Tanqueray, Campari, Sweet Vermouth (18)

€16.50

Spicy Margarita

Don Julio, Ancho Reyes, Lime Juice,
Agave Syrup, Jalapeno (6, 18)

€17.50

Rye Sazerac

Rye Whiskey, Simple Syrup,
Peychaud's Bitter, Absinthe (18)

€16.50

Paloma

Mezcal, Lime Juice,
Grapefruit Juice, Simple Syrup (18)

€16.50

Caipirinha

Fuba Cachaca, Simple Syrup,
Lime Wedges (18)

€16.50

Smoked Boulevardier

Woodford Reserve, Campari,
Sweet vermouth (18)

€17.50

NON-ALCOHOLIC

Lime Not

Orange Juice, Apple Juice,
Maple Syrup, Lime (18)

€10.00

Loop The Loop

Orange Juice, Lemon, 7-up (18)

€10.00

Sparrow's Confusion

Grapefruit Juice, Orgeat Syrup,
Lime, Mint topped with
Soda Water (10, 18)

€10.00

Almond Vous

Orgeat Syrup, Egg White, Lemon,
Maple Syrup (6, 10, 18)

€10.00

Virgin Mojito

Fresh Mint, 7-up, Soda Water,
Sugar, Lime (18)

€10.00

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IRISH WHISKEY SELECTION

Jameson

€8.00

Jameson Crested

€9.50

Jameson Black Barrel

€12.50

Jameson 18

€34.00

Method & Madness

€16.00

Single Pot Still

Method & Madness

€14.00

Single Grain

Method & Madness

€20.50

Single Malt

Midleton Barry Crockett

€46.50

Midleton Very Rare

€35.00

Green Spot

€14.00

Yellow Spot

€18.00

Red Spot

€27.00

Redbreast 12

€16.00

Redbreast 15

€25.00

Redbreast 18

€38.00

Redbreast 21

€38.00

Redbreast 27

€84.00

Redbreast PX €20.00Roe & Co. €8.50

Teeling Small Batch

€8.00

Teeling Single Grain

€9.00

Teeling Single Malt

€10.00

Tullamore Dew 12

€14.50

Tullamore Dew 18

€8.50

Writers Tears

€8.50

Slane Single Malt

€9.50

Bushmills

€8.00

Bushmills Black Bush

€8.50

Bushmills 10 Malt

€9.50

Bushmills 16 Malt

€21.00

Connemara

€8.50

Paddy

€8.00

Powers 3 Swallows

€11.50

Powers John Lane

€16.50

Drumshanbo Single Pot Still

€16.00



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WHISKEY & SPIRIT SELECTION

SPIRIT SELECTION

AMERICAN

Bulleit Bourbon	€8.00
Bulleit Rye	€10.50
Canadian Club	€8.50
Jack Daniels	€8.00
Jack Daniels Single Barrel	€14.00
Makers Mark Bourbon	€9.00
Woodford Reserve	€12.00
Eagle Rare 10 yr Old	€10.00
Wild Turkey	€9.50

SCOTCH

Cardhu	€11.00
Chivas Regal	€10.50
Cragganmore	€12.00
Glenfiddich	€12.00
Glenmorangie	€10.50
Johnnie Walker Red	€8.60
Johnnie Walker Black	€9.10
Johnnie Walker Blue	€50.00
Laphroaig Islay	€14.50
Monkey Shoulder	€11.50
Lagavulin 16	€17.00
Laphroaig Isla 10	€14.50
Macallan 12	€18.00

JAPANESE

Nikka from the Barrel	€12.00
Nikka Coffee Grain	€14.00
Nikka Tailored	€16.00

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Beefeater	€8.00
Beefeater Pink	€8.00
Beefeater 24	€9.50
Bathtub	€9.00
Bombay Sapphire	€8.00
Brooklyn	€11.50
Brooksman	€9.00
Blackwater No.5	€9.00
Blackwoods	€8.00
Dingle	€8.00
Glendalough Wild Botanical	€9.00
Glendalough Wild Rose	€9.50
Gunpowder	€8.00
Method of Madness	€10.50

Mil	€8.00
Monkey 47	€16.00
Ophir Oriental Spiced	€9.50
Ornabrak	€9.00
Plymouth	€8.00
Plymouth Navy Strength	€9.50
Plymouth Sloe Gin	€8.00
Scapegrace	€11.00
Shortcross	€10.50
Tanqueray	€8.00
Tanqueray 10	€9.00
Whitley Neill	€9.00
Ceder's N/A	€7.40

VODKA

Absolut	€8.20
Absolut Flavoured	€8.40
Belvedere	€11.50
Ciroc	€10.00
Dingle	€11.00
Grey Goose	€12.50
Ketel One	€10.50
Tito's G/F	€11.00

RUM

Havana Club 3	€8.00
Havana Club Anejo Especial	€9.00
Havana Club 7	€11.00
Havana Club 15	€31.50
Bacardi Superior 8	€8.00
Diplomatico Reserva 8	€12.00
Kraken Black Spiced Rum	€8.20
Morgan's Spiced Rum	€8.20
Myers Rum	€8.60
Plantation Grande Reserve	€13.00
Zacapa 23	€18.00



SPIRIT SELECTION

TEQUILA & MEZCAL

Casamigos Blanco	€13.00
Casamigos Reposado	€12.50
Olmecca Gold	€8.00
Don Julio Blanco	€13.00
Don Julio Anejo	€16.00
Patron Silver	€13.50
Patron Reposado	€14.50
Patron Anejo	€15.50
Zignum Reposada Mezcal	€15.00
Don Julio 1942	€39.50

ARMAGNAC

Castarede 20 years	€13.00
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CALVADOS

Chateau Du Breuil	€9.00
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COGNAC

Hennessy VS	€10.00
Hennessy VSOP	€13.50
Hennessy XO	€33.50
Martell VS	€9.50
Remy Martin VSOP	€10.00
Remy Martin XO	€21.00

SHERRY & PORT

El Maestro Sierra	€7.80
Grahams 10 Y.O Tawny	€10.00
Grahams 20 Y.O Tawny	€12.50

APERITIF / PASTIS / AMARO

Aperol	€7.80
Campari	€7.80
Dubonnet Red (18)	€7.80
Fernet Branca (18)	€8.00
Martini Bianco, Dry, Rosso (18)	€7.80
Pernod	€8.00
Pimms No 1	€7.80

LIQUEURS

Baileys	€8.50
Benedictine	€7.80
Cointreau	€7.80
Drambuie	€7.80
Grand Marnier	€8.00
Southern Comfort	€8.00
Jagermeister	€8.50
Kahlua	€7.80
Limoncello	€7.80

BEER, STOUT & CIDER

DRAUGHT

	HALF	PINT
Guinness (4)	€4.35	€7.90
Hop House 13 (4)	€4.70	€8.40
Rockshore Lager (4)	€4.70	€8.40
Smithwick's Red Ale (4)	€4.70	€8.40
Carlsberg (4)	€4.70	€8.40
Heineken (4)	€4.70	€8.40
Rockshore Cider (4)	€4.75	€8.60
Birra Moretti Lager (4)	€4.70	€8.70

BOTTLE

	HALF	PINT
Heineken (4)		€7.10
Heineken 0% (4)		€7.10
Corona (4)		€7.10
Coors Light (4)		€7.10
Budweiser (4)		€7.10
Miller (4)		€7.10
Peroni (4)		€7.10
Erdinger 0% (4)		€7.10

CIDER

	GLASS	BOTTLE
Bulmers Long Neck (4)		€7.10
Bulmers Pint Bottle (4)		€8.00
Kopparberg Mixed Fruit (4)		€7.50
Kopparberg Strawberry & Lime (4)		€7.50
Kopparberg Passion Fruit (4)		€7.50



SOFT DRINKS, JUICES TEA & COFFEE



JUICES

Freshly Squeezed OJ (18)	€4.50
Apple (18)	€3.50
Cranberry (18)	€3.50
Grapefruit (18)	€4.50
Pineapple (18)	€3.50
Tomato (18)	€3.50

SOFT DRINKS

Coca Cola	€4.20
Diet Coke	€4.20
Coca Cola Zero	€4.20
Sprite Zero	€4.20
Fanta Orange	€4.20
Fanta Lemon	€4.20
Ginger Ale	€4.20

WATER

River Rock Still 330ml	€4.00
River Rock Sparkling 330ml	€4.00
Aqua Panna 750ml	€7.10
San Pellegrino 750ml	€7.10



SELECTION OF COFFEE LIQUERS

Irish Coffee (5)	€11.50
Baileys Coffee (5)	€11.50
Calypso Coffee (5)	€11.50
French Coffee (5)	€11.50

TEA & COFFEE SELECTION

RONNEFELDT TEAS

College Green Tea	€6.25
Fine Leaf Irish Breakfast	€6.25
Refreshing Mint	€6.25
Earl Grey	€6.25
Green Tea	€6.25
Chai Ginger Orange	€6.25
Pure Chamomile	€6.25

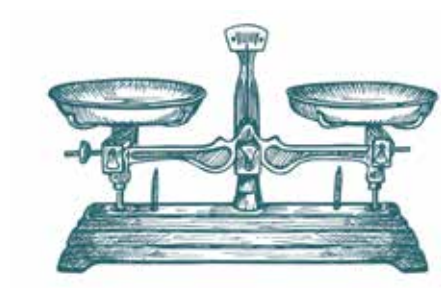
SPECIAL BEWLEY'S BLEND COFFEE

Americano	€6.25
Espresso	€6.25
Double Espresso	€6.25
Café Latte (5)	€6.25
Cappuccino (5)	€6.25
Macchiato (5)	€6.25
Café Mocha (5)	€6.25
Hot Chocolate (5)	€6.25

All of our Teas and Coffees are served with selection of biscuits.
(1, 3, 5, 6)

Mixed nuts will be served with your drink of choice.
(1, 5, 6, 8, 9, 10, 11, 12, 13, 14, 15, 19, 23)





The Mint Bar, the perfect place to store wealth,
secure valuables and keep secrets safe.

Allergen Guide

1 Wheat, 2 Rye, 3 Oats, 4 Barley, 5 Dairy, 6 Egg, 7 Fish, 8 Peanut, 9 Soybean, 10 Almond,
11 Walnut, 12 Hazelnut, 13 Cashew, 14 Pecan, 15 Pistachio, 16 Celery, 17 Mustard,
18 Sulphites, 19 Sesame, 20 Lupin, 21 Shellfish, 22 Crustaceans, 23 Pinenut, 24 Mollusk.

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