

This is Coastal Chemistry.

COASTAL CHEMISTRY

This is the second volume from the Armada Cocktail Lab.

Where the first explored concept and atmosphere, this menu dives deeper into scientific process, flavour and experimentation.

Inspired by the Atlantic, Coastal Chemistry looks at what happens when ingredients, technique and landscape collide. Clarifications, infusions, tinctures, fermentation, distillation and extraction all play their part. Old processes meeting newer ones. Instinct meeting precision.

The sea still sits at the centre of it. But life by the sea has always stretched beyond the shoreline. Into bogs and hillsides. Orchards and hedgerows. Into things brewed slowly, steeped over time and shaped by the land as much as the coast.

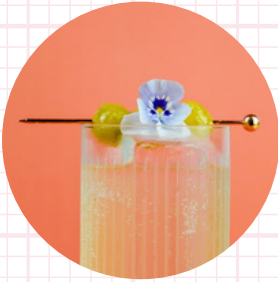
Behind the scenes, the lab facilitates this. A team of experts, obsessed with their craft, with process, flavour and pushing boundaries. Giving us the freedom to experiment properly, push ingredients further, and keep discovering new ways to translate their vision into the glass.

The result is a menu rooted in curiosity, process and flavour. Some drinks arrive bright and fresh. Others drift darker, earthier and more reflective of the inland landscape surrounding the Atlantic.

This is Coastal Chemistry.



COMPLEX



FBH FOGGY
BOGGY
HILL



HOPPY DAYS



THE CURE (& N/A)

LIGHT



TONKS



*SWEET 'N
SNAPPY*



*CHERRY
ON TOP*

EASY



FADÓ FADÓ (& N/A)



HAYMAKER



THE GREEK

HEAVY



BRIARS



PALNOMA

FBH FOGGY BOGGY HILL

OBJECTIVE

To create a cocktail that captured the wonders of the (thousands of) foggy boggy hills all over Ireland. Pine, gooseberries & the divilment of some poitín.

FLAVOUR PROFILE

Light & Complex

PRIMARY PROCESS

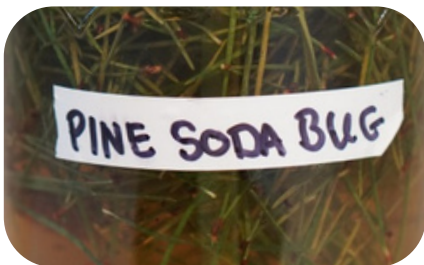
Wild pine is foraged from Mullagh, to harvest natural yeast. Fermentation creates a lightly carbonated pine soda. A cordial and verjuice are made from gooseberries. Showing both sides of this versatile berry; sweetness and tart.

SUPPORTING ELEMENTS

Gooseberry Ver Juice & Cordial
Mícil Poitín
Pine Soda
Mist + Moss Gin



Pickled gooseberries



Fermented pine soda

€15.00



CHERRY ON TOP

OBJECTIVE

What happens when you pair old traditions with new processes?
Fermenting the familiar, an unconventional celebration of a cherry ver juice.

FLAVOUR PROFILE

Light & Easy

PRIMARY PROCESS

Sour black cherries, naturally high in acidity, are crushed to release their tart juice. Clarified via centrifuge and pasteurised. Shiso is fermented with wild yeast to create a natural soda.

SUPPORTING ELEMENTS

Altos Tequila
Sour Cherry Verjuice
Shiso Leaf Soda
Black Cherry Dust



Filtered cherry verjuice



Fermented shiso soda



Shiso leaf

€15.50



SWEET N' SNAPPY

OBJECTIVE

To celebrate the overlooked heroes in every home garden in Ireland. A real gem.

FLAVOUR PROFILE

Light & Easy

PRIMARY PROCESS

Fresh sugar snap peas are treated with enzymes to accelerate flavour release. Blended and strained, they form a vibrant pea cordial that retains freshness without weight. Shaken with fresh Armada Farm coriander before serving.

SUPPORTING ELEMENTS

Havana, 3 & 7 year blend
Sugar Snap Pea
Corriander Twist
Drop of Lime Oil



Sugar snap pea cordial



Raw sugar snap peas



Armada Farm

€16.00



BRIARS

OBJECTIVE

To develop a cocktail that utilises a locally occurring acidic base. A hedgerow negroni of sorts. Last call for all Bramble lovers.

FLAVOUR PROFILE

Heavy & Easy

PRIMARY PROCESS

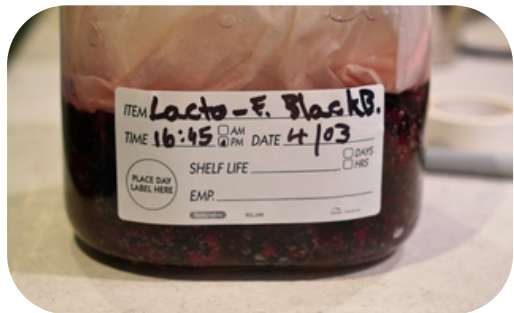
Blackberries undergo a triple fermentation; once with tarragon and twice with lactic fermentation, developing layered acidity and herbal depth. Pink pepper tincture is made by adding it to neutral grain alcohol for a week. Gin is infused with tarragon by ultrasonic soundwave infusion.

SUPPORTING ELEMENTS

Fermented Tarragon
Fermented Blackberry
Mist + Moss Gin



Dried tarragon



Lactic fermented blackberries

€15.00



FADÓ FADÓ

OBJECTIVE

To create a best friend for the Old Fashioned, a sweeter & cooler best friend. Layered with sweet honey, butter notes & brown bread.

FLAVOUR PROFILE

Heavy & Complex

PRIMARY PROCESS

Armada brown bread is toasted, enzymatically treated, blended and slow-filtered to capture toasted grain character. Beeswax from Burren Honey is blended with a butter-washed whiskey. Finished with clarified banana.

SUPPORTING ELEMENTS

Redbreast 12 Whiskey

Honeycomb

Butter & Brown Bread

Clarified Banana



Filtering treated brown bread



Armada brown bread

€18.50



THE CURE

OBJECTIVE

Exploring natural remedies, a different kind of cure.
Unlike most medicine, this one is delicious.

FLAVOUR PROFILE

Light & Complex

PRIMARY PROCESS

Ginger is treated with enzymes to encourage separation before being centrifuged at 4,000 RPM. The result is a clarified juice - clean, bright and direct. Lychees are slow juiced and combined with sugar and malic acid to create a sweet syrup. Served with in-house pickled lychees .

SUPPORTING ELEMENTS

Bacanha Lychee Syrup
Absolut Vodka
Coconut Rum
Ginger Juice
Pickled Ginger



Bacanha lychee syrup



Clarification process

€15.50



THE GREEK

OBJECTIVE

A pure experiment, can this even work? And trust us, it did! To create a BOLD olive oil washed martini that captures the salinity of the bay.

FLAVOUR PROFILE

Heavy & Complex

PRIMARY PROCESS

Smoked olive oil is infused with Cais Na Tire sheep's cheese, then this potion is used to fat-wash tequila over 24 hours. The fat binds and is removed, leaving savoury depth and salinity without texture. A cordial is made with fresh figs and adding enzymes typically used in wine production. Poitín is simply infused with lovage to give it a peppery finish.

SUPPORTING ELEMENTS

Sherry & Fig Cordial
Codigo Rosa Tequila
Micil Heritage Poitín
Sheeps Cheese & Olive Oil



Fig & sherry cordial



Raw sheeps cheese

€16.50



HOPPY DAYS

OBJECTIVE

An ode to the ancient tradition of fermenting groats, súghan.
Reimagined as something brighter, sharper and just a little indulgent.

FLAVOUR PROFILE

Light & Complex

PRIMARY PROCESS

Beginning with inoculated koji rice water. Groats are added to this water and allowed ferment for 3 days, building acidity & umami depth. Granny smith apples are pressed & clarified for even more acidity. Rum is fat washed with tahini for a subtle sesame richness. The dry, crisp champagne captures these flavours and brings it to life.

SUPPORTING ELEMENTS

Tahini Fat-Washed Havana 7 Rum
Veuve Clicquot Champagne
Súghan Twist
Granny Smith Apples
Carbonation



Innoculating koji rice water



Filtering after groat fermentation

€23.00



HAYMAKER

OBJECTIVE

Land a punch. 'Grown up' grapes. Chamomile & grapes pushed to the limit, to create something rare & powerful.

FLAVOUR PROFILE

Heavy & Complex

PRIMARY PROCESS

A seaweed tincture is made by layering different types of seaweed in neutral grain alcohol. Combine Capel pisco with chamomile tea from Guru House, then vacuum sealed and brought together using ultrasonic soundwave infusion.

SUPPORTING ELEMENTS

Pickled Grapes

Capel Pisco

Seaweed Tincture

Guru House Chamomile Tea

Sausterns Wine



Seaweed tincture



Pickled grapes

€16.00



TONKS

OBJECTIVE

Reinventing an ancient clarification process by adding carbonation.
Taking something cloudy & making it clear.

FLAVOUR PROFILE

Light & Easy

PRIMARY PROCESS

Sweet gallium, a native Irish plant, is infused with vodka. Sugar is used to extract the oils from orange zest to create an oleo (syrup). The infused vodka, oleo, passionfruit puree and lemon are brought together and filtered through yoghurt curds, for a unique tang. It is finally brought to life using our carbonator. Tonka & cocoa beans are crushed and infused for over a month, to create a finishing mist.

SUPPORTING ELEMENTS

Orange
Cocoa & Tonka Bean Mist
Vodka
Sweet Gallium



FIZZIQ Bottling System



Tonka & cocoa bean mist



Tonka beans

€15.00



PALNOMA 0%

OBJECTIVE

To find the kick, bite & tang of a paloma without the booze.

FLAVOUR PROFILE

Light & Complex

PRIMARY PROCESS

Lovage, a celery-like plant, is infused with non-alcoholic tequila. Grapefruit oleo (oleo-saccharum) is a bright, aromatic syrup made by extracting oils from grapefruit peel in-house.

SUPPORTING ELEMENTS

Lovage
Grapefruit Oleo
Coriander
CleanCo N/A Tequila



Armada Farm polytunnel



Raw grapefruits



Armada Farm

€14.50



NO FADÓ 0%

OBJECTIVE

To capture the warmth and silky depth of an Old Fashioned, without the alcohol.

FLAVOUR PROFILE

Light & Complex

PRIMARY PROCESS

Slow-toasted Armada brown bread is carefully extracted and filtered to highlight deep cereal and roasted malt notes. Beeswax from Burren Honey adds a soft floral richness, while clarified banana brings gentle sweetness and texture for a smooth, layered non-alcoholic serve.

SUPPORTING ELEMENTS

Honeycomb

Butter & Brown Bread

Clarified Banana

CleanCo N/A Whiskey



Burren honeycomb

€14.50



NO CURE NEEDED 0%

OBJECTIVE

All the comfort of a remedy, none of the medicine.

FLAVOUR PROFILE

Light & Complex

PRIMARY PROCESS

Clarified ginger juice delivers a clean, warming spice, balanced by a delicate lychee syrup made from slow-juiced fruit and malic acid. Garnished with house-pickled lychees, it's bright, textured and deeply refreshing.

SUPPORTING ELEMENTS

Bacanha Lychee Syrup

Ginger Juice

Pickled Ginger

CleanCo N/A Rum



Lychee syrup



Pickled lychees

€13.50





A R M A D A