



POWER HOUSE

THE ROE & CO DRINKS MANUAL

THE REIMAGINED EDIT

Welcome to the Power House Bar at Roe & Co Distillery – once the Guinness Power Station, and now our home in Dublin 8.

This Drinks Manual celebrates the many ways whiskey can be enjoyed - reimagined and refined through the experiences and input of our guests. Each serve reflects the conversations, tastes, and stories shared with us.

As you explore these pages, you're not just choosing a drink but adding to the Power House story. We invite you to savour, share, and make this experience your own.

Allergens - Please be aware that there are allergens present in some of our drinks, as indicated on each serve by the following:



Cereals containing gluten



Eggs and products thereof



Milk and products thereof (inc. lactose)



Sesame seeds and products thereof



Nuts



Sulphur dioxide and sulphites

快

6. SPICE



HERBARIUM HIGHBALL - LAYOUT

Sketch to be inserted

Scale 3/4" to 1 foot

1a

HERBARIUM HIGHBALL - LAYOUT

Thus giving us 12 wonderful mixed drinks to peruse and savour.





BASE INGREDIENT 1):

HERBS

Herbs aren't all leaves, but it's useful to start there and deal with exceptions later. Fresh or dried, they're essentially flavourings from green, leafy plants.

It's surprising, then unlikely, then impressive to realise that most common herbs are either types of mint (mint, lavender, rosemary) or carrot relatives (parsley, dill, caraway).

Despite this narrow lineage, herbs offer a wide range of flavour, both between types and within each leaf.

BASE INGREDIENT 1): HERBS

1 a).

HERBAL HIGHBALL

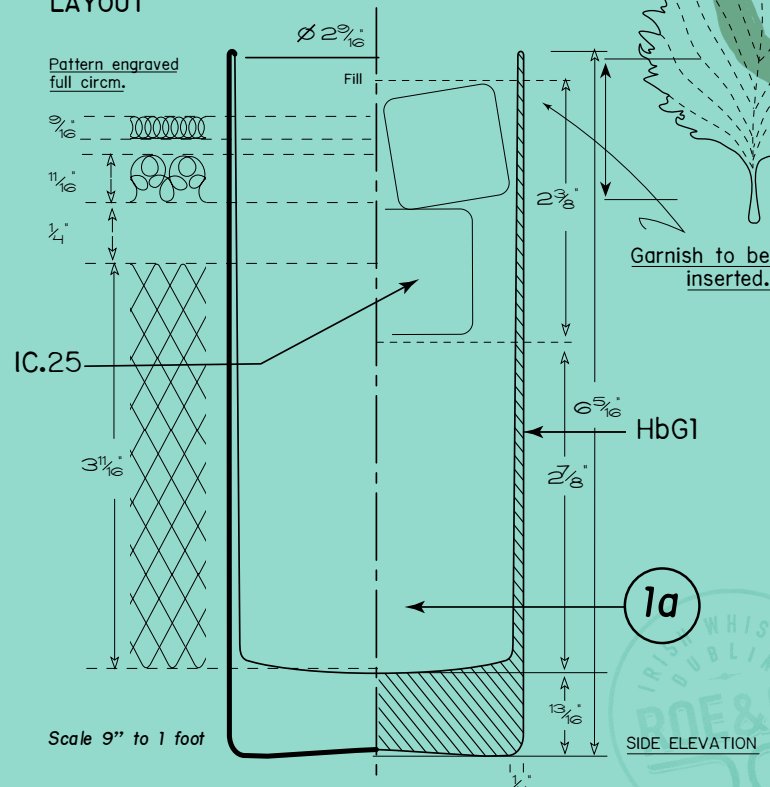
- *Roe & Co Single Grain*
- *Aloe Vera & Mint Soda*
- *Sweet Pea*
- *Apple Liqueur*

GREEN, GRASSY AND DELICATE, OFFERING MENTHOL FRESHNESS AND A LUSH VERDANT LIGHTNESS.

PRICE (EURO):

14

HERBAL HIGHBALL - LAYOUT



1a

* Mint Conditions



1 b).

MINT CONDITIONS

PRICE (EURO):

13

- *Roe & Co 106 Blend*
- *Japanese Cedar Wood*
- *Fermented Pineapple Amaro Blend*
- *Bruised Mint**

A BROODING AND COMPLEX SIPPER, EXPLORING THE HEAVIER, FRAGRANT DEPTHS OF HERBAGE, WITH A LIGHT HINT OF FRUIT AND AROMATIC WOOD.

***Bruised Mint:** By bruising a tough herb like mint, we can draw out more of the aromatic oils and increase the amount of flavour extraction we get from our herb. We then let this bruised mint sit submerged in syrup, degrading and becoming less "minty" and more "menthol".



BASE INGREDIENT 2):

FLOWERS

Flowers are celebrations; and not just because people buy each other flowers to celebrate. Flowers are a way for plants to announce and celebrate themselves, attracting pollinators with their vibrant petals and the volatile oils that give them their enticing aromas.

Some also produce potent compounds to deter nibblers, and it takes skill to extract and use these aromatic oils in perfumes and drinks.

BASE INGREDIENT 2): FLOWERS

2 a) .

ROSE MILK PUNCH - Sparkling

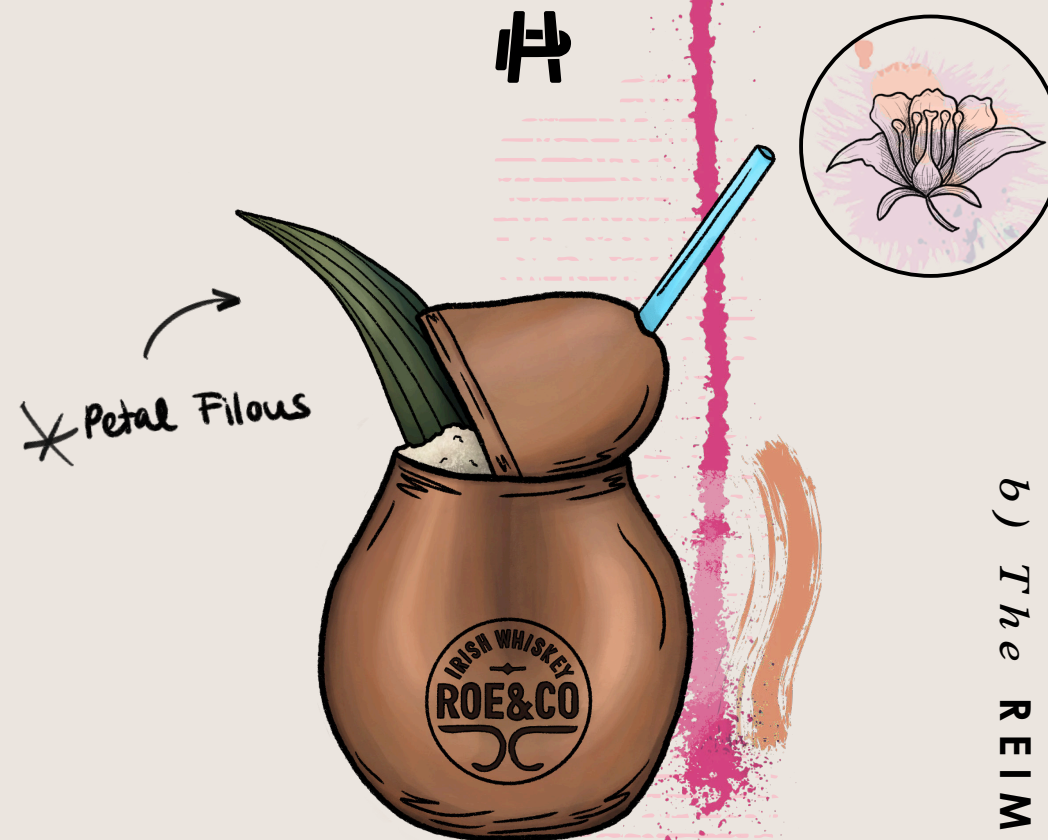
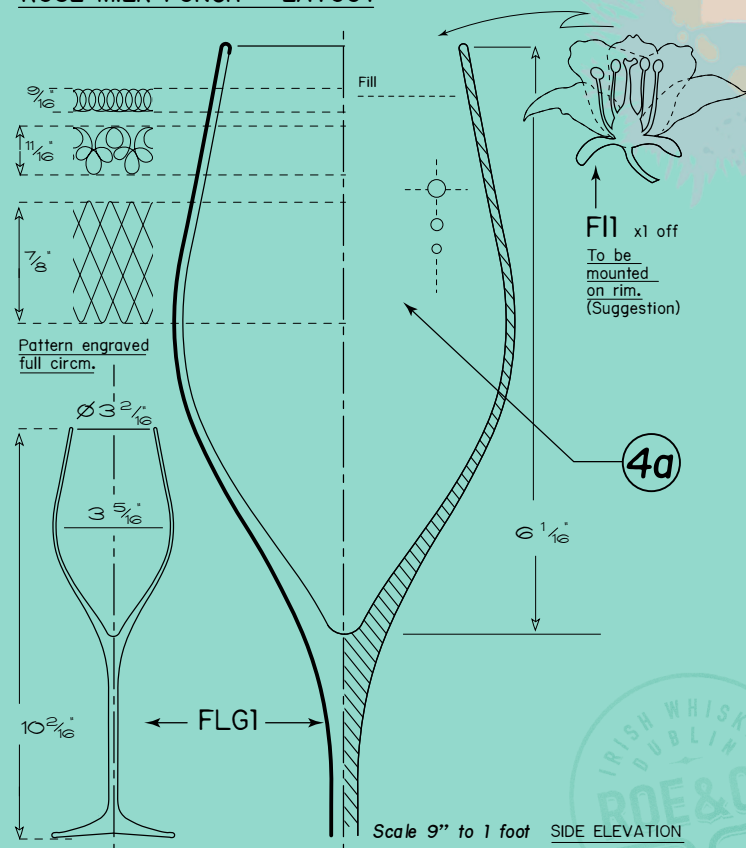
PRICE (EURO):

14

- **Roe & Co Solera Single Malt**
- *Rose, Cherry & Jasmine Tea*
- *Quinquina*
- *Clarified Coconut Milk*

A BRIGHT, ROSE-BLOSSOMY SPRITZ, SOFTENED WITH A GORSE FLOWER-LIKE DELICACY.

ROSE MILK PUNCH - LAYOUT



2 b) .

PETAL FILOUS

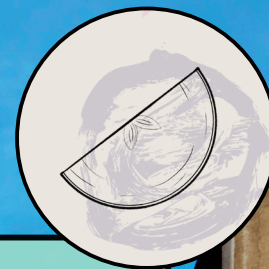
PRICE (EURO):

13

- **Roe & Co Single Malt Rivesaltes Cask**
- *Orange Blossom Cut Sherry**
- *Pineapple & Banana*
- *Cane Sugar & Coconut Milk Syrup*

FULL OF SOFT CARAMELISED TROPICAL FRUITS, QUILTED TOGETHER WITH A SURPRISING PERFUME BLOOMING IN THE FINISH.

***Orange Blossom Cut Sherry:** We cut Sherry with orange blossom hydrosol instead of infusing the flowers, capturing its bright aroma in a clear distillate without the astringency.



BASE INGREDIENT 3):

ORCHARD

Most trees that produce flowers also produce fruit - it just so happens that some of the fruit is particularly delicious, and humans long ago learned to grow them in orchards & groves.

Apples originated in Asia but are now grown on every continent except Antarctica and used for everything from vinegar to apple tart. Orchard fruits don't stop there, and neither do the flavours they offer. Figs, plums, and even some nuts are considered orchard fruits, revealing vast potential for mixed drinks.



BASE INGREDIENT 3): ORCHARD

3 a).

GREEN APPLE DAIQUIRI

PRICE (EURO):

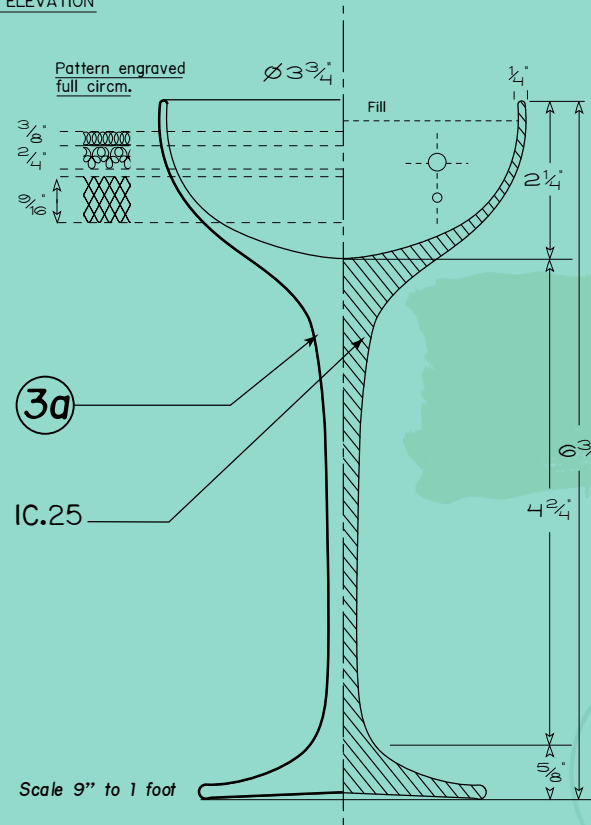
14

- *Roe & Co Flor Single Grain*
- *Killahora Pom'O Apéritif*
- *Turbo Green Apple Juice*
- *Orange Bitters*

TASTES REALLY LIKE APPLES.
LIKE PRETTY MUCH JUST APPLES,
AND APPLE-Y THINGS; WITH A
BRIGHT PUCKERING ACIDITY.

GREEN APPLE DAQUIRI - LAYOUT

SIDE ELEVATION



3 b).

FIGA - ROE

- Clarified

PRICE (EURO):

13

- *Roe & Co Flor Single Grain*
- *"Sticky Fig" Goat's Milk*
- *Manzanilla Sherry*
- *Apple Juice*

OFFERS A VELVETY TEXTURE,
WITH SLIGHT FUNKY LACTIC
NOTES WRAPPED AROUND
A CORE OF ROUND,
HONEYED FRUIT.

***Milk Clarified:** We use milk to clarify the drink, as curds formed by acids filter it until clear, yet still keeping the body and smooth texture of goat's milk while softening harsher notes.

Allergens  See page 3.

BASE INGREDIENT 4):

COFFEE

Did you know coffee comes from a cherry-like fruit?

The rich, earthy drink we enjoy is made by picking, fermenting, roasting, grinding, and brewing the fruit's core. All that care draws out the deep, familiar flavour we expect from coffee.

Before roasting, it's called green coffee, and it tastes herbal, grassy, and vegetal — a completely different take on what coffee can be.



BASE INGREDIENT 4): COFFEE

4 a) .

F - ROE - ZEN IRISH COFFEE

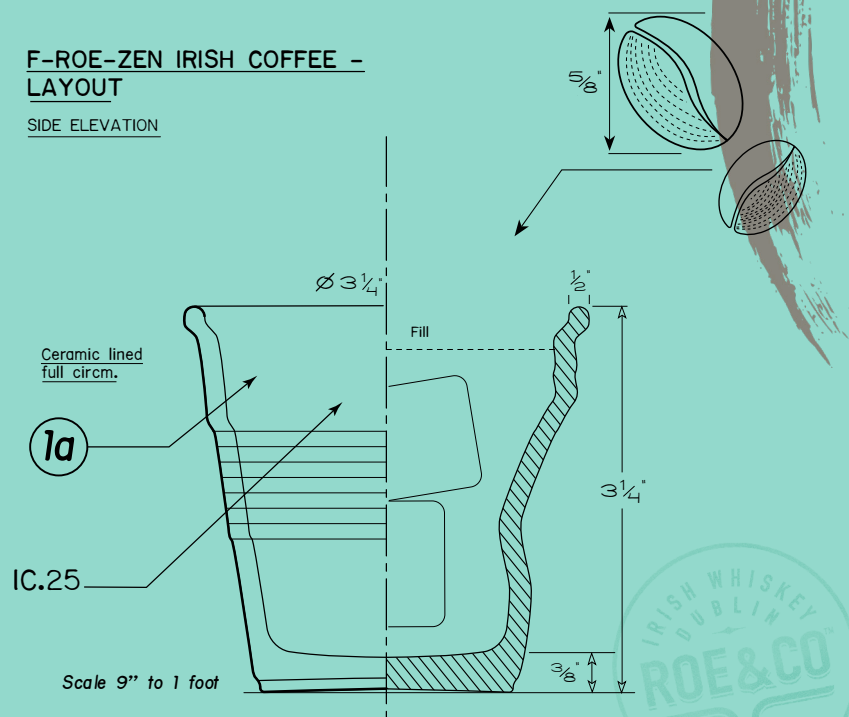
PRICE (EURO):

14

- *Roe & Co 106 Blend*
- *Salted Cold Brew Coffee*
- *Shiso**
- *Bergamot*
- *Condensed Milk*

A RICH AND ROASTY
SERVE, WITH AN AROMATIC
COMPLEXITY, ALL CARRIED ON
A WAVE OF LAVISH TEXTURE.

F-ROE-ZEN IRISH COFFEE - LAYOUT SIDE ELEVATION



**Shiso*: An ancient aromatic herb from Japan with a citrusy flavour.

Allergens See page 3.



4 b) .

GREEN COFFEY'S COOLER

PRICE (EURO):

13

- *Roe & Co Flor Single Grain*
- *Green Coffee Glycerite**
- *Bittered Melon Liqueur*
- *Bell Pepper Water*

BRIGHT GREEN IN COLOUR
AND FLAVOUR, WITH GREEN
PEPPER, HERBAL BITTERNESS
AND GENTLE RIPE FRUIT.

**Green Coffee Glycerite*: A flavourless alcohol alternative for extractions that preserves delicate flavours and adds a silky texture, here drawing bright capsicum and green pea notes from unroasted coffee beans.

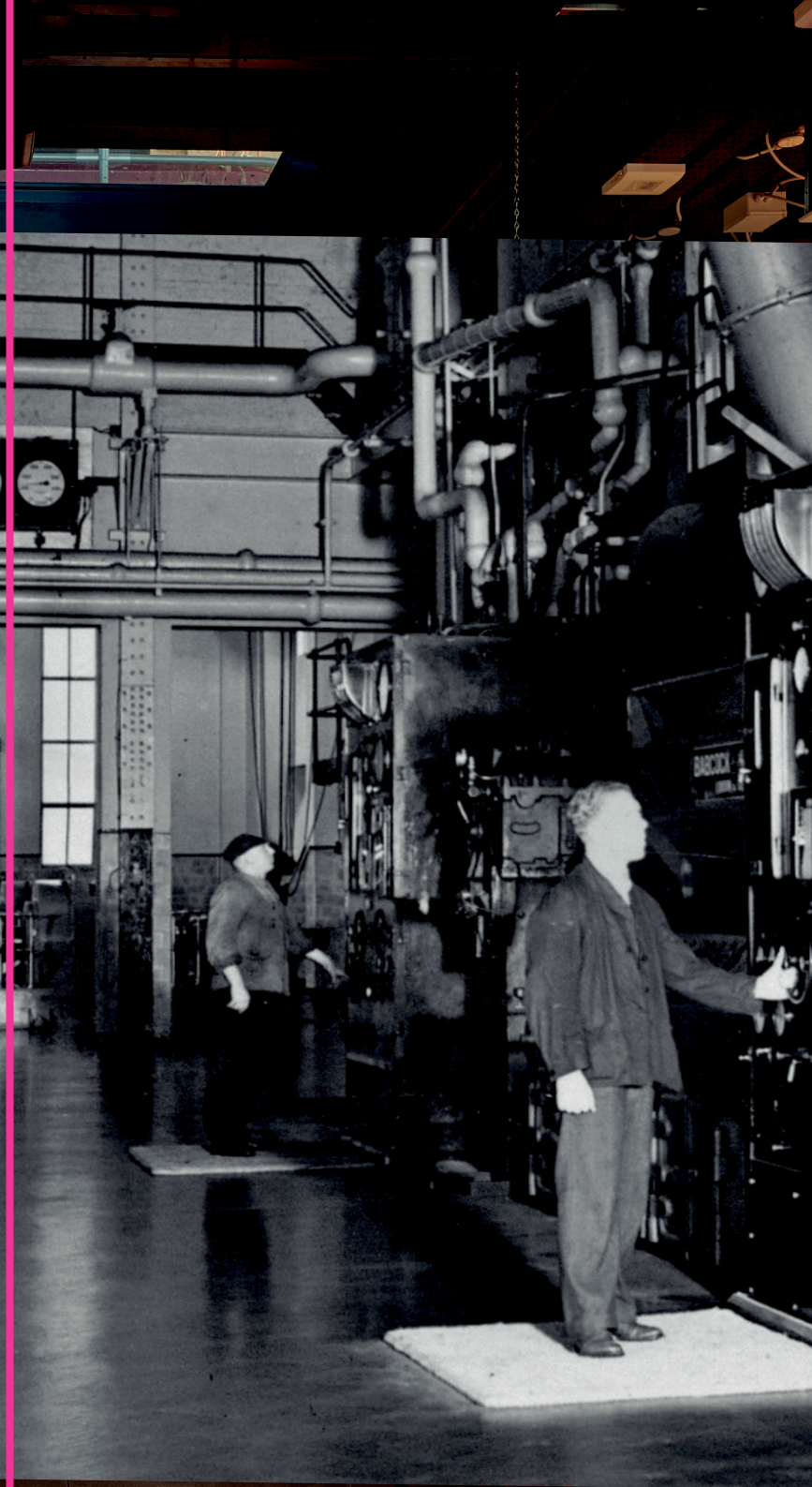
Allergens See page 3.

BASE INGREDIENT 5):

CITRUS

Citrus fruits such as limes & oranges range broadly in flavour, but most of the citrus fruits we know and love share one thing in common- they've been cultivated.

We've refined and defined them to suit what we want and expect: sweet-sour, aromatic and delicious; from pulp to zest to juice. They can, however, go further, developing complexity through ageing, preservation and fermentation, offering a deep "tangy" character and layers of fermented funk.



BASE INGREDIENT 5): CITRUS

5 a).

LEMON-LIME MARTINI

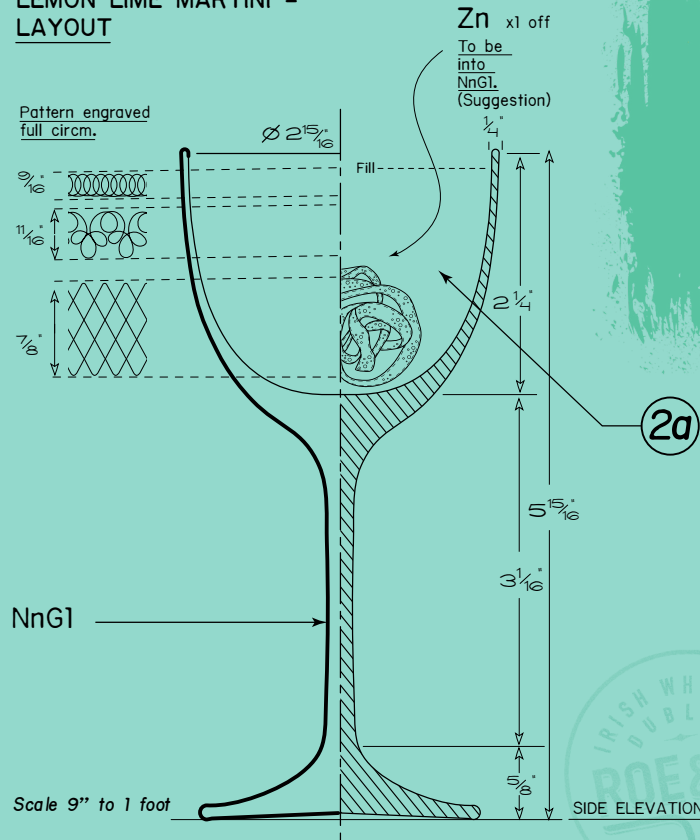
PRICE (EURO):

14

- *Roe & Co 106 Blend*
- *Lemon & lime*
- *French Vermouth*
- *Casamigos Mezcal*

AN ODE TO LIMONCELLO, WITH BRIGHT CANDIED NOTES AND AN UNDERPINNING OF ZESTY MINERALITY.

LEMON LIME MARTINI - LAYOUT



a) The CONVENTIONAL

22



* Dubh Lime Bay



5 b).

DUBH LIME BAY

PRICE (EURO):

13

- *Roe & Co Solera Single Malt*
- *Black Lime Tea**
- *Grilled Pineapple & Bay Leaf Cordial*
- *Stone Fruit Liqueur*

A DARKER, EARTHIER APPROACH, OFFERING FRAGRANT DRIED CITRUS RIND, WITH A SAVOURY DEPTH AND FERMENTED FRUITINESS.

b) The REIMAGINED

23

***Black Lime Tea:** We coarsely grind whole black limes to brew a tea-like infusion, highlighting the fermented, smoky and bitter notes that balance the dried lime's concentrated fruitiness.

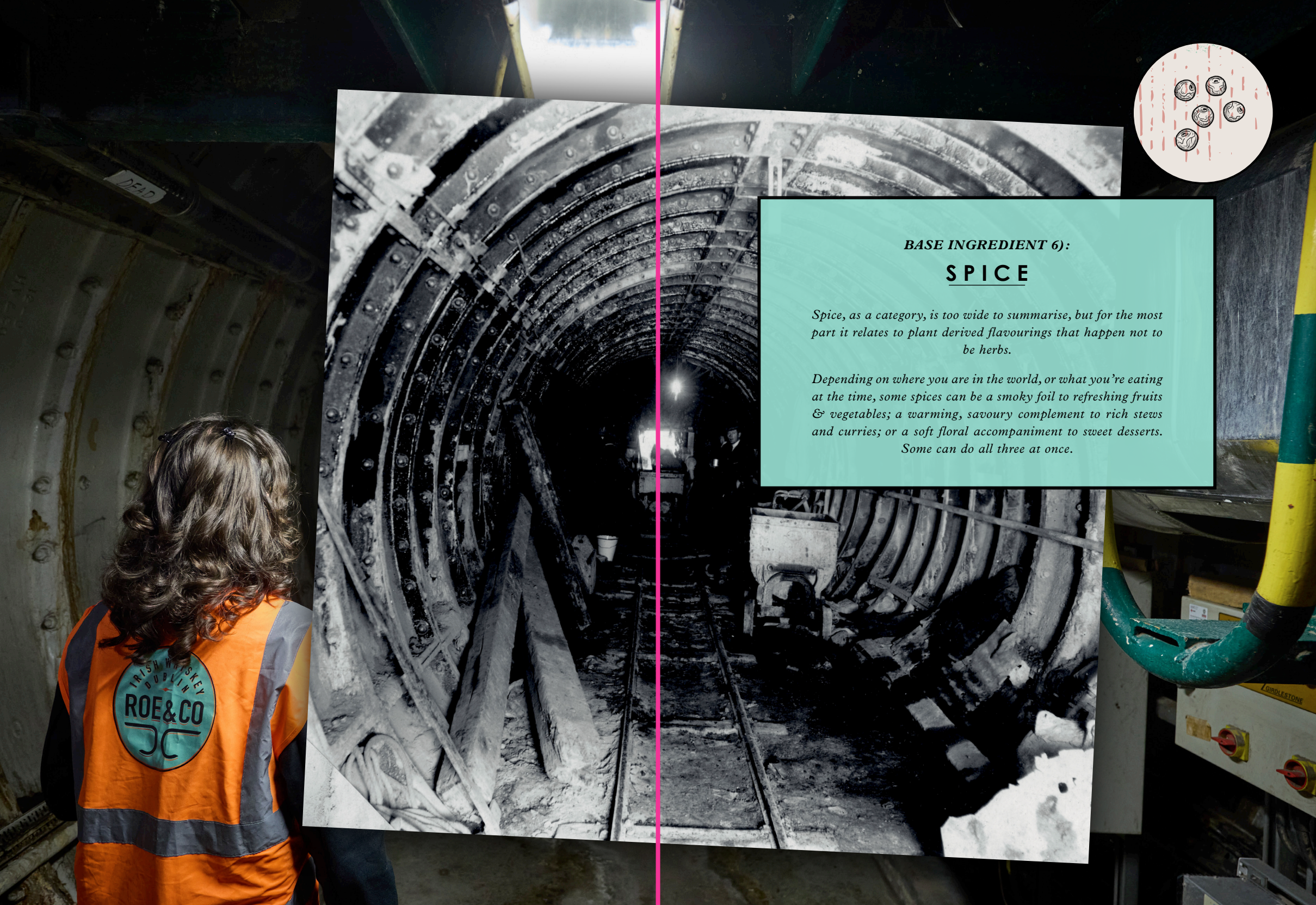


BASE INGREDIENT 6):

SPICE

Spice, as a category, is too wide to summarise, but for the most part it relates to plant derived flavourings that happen not to be herbs.

Depending on where you are in the world, or what you're eating at the time, some spices can be a smoky foil to refreshing fruits & vegetables; a warming, savoury complement to rich stews and curries; or a soft floral accompaniment to sweet desserts. Some can do all three at once.



BASE INGREDIENT 6): SPICE

6 a).

SPICE SODA FLOAT - Bottled

PRICE (EURO):

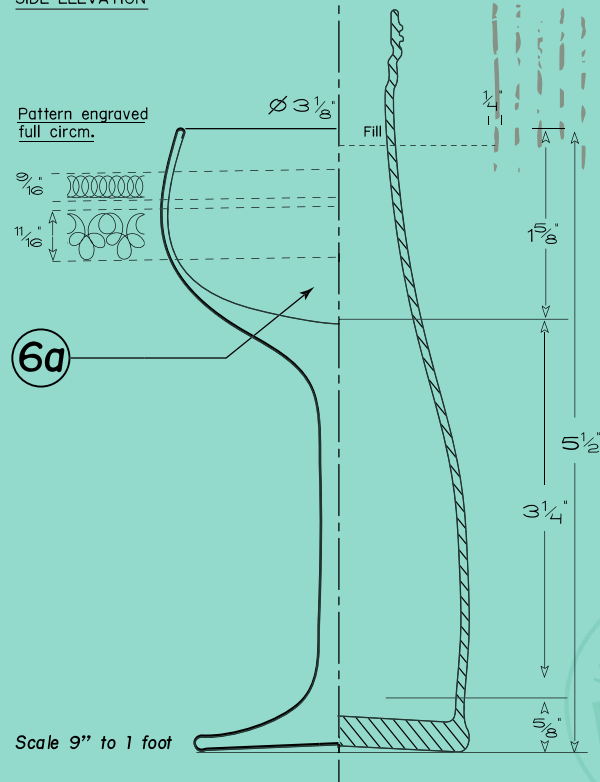
14

- *Roe & Co 106 Blend*
- *Timut Pepper & Sarsparilla Spiced Soda*
- *Orange Zest*
- *Lapsang & Vanilla Sorbet*

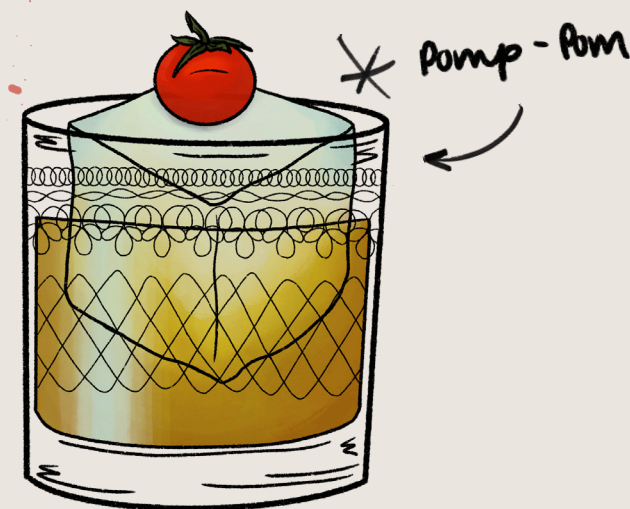
A PLAYFUL NOD TO A ROOT BEER FLOAT, EARTHY AND WOODY, WITH A SOPHISTICATED SMOKED COMPLEXITY

SPICE SODA FLOAT - LAYOUT

SIDE ELEVATION



6a



b) The REIMAGINED

6 b).

POMP - POM

PRICE (EURO):

13

- *Roe & Co Single Malt*
- *Peruvian Vanilla Pompona*
- *Cascara* & Pomodoro Tomato*
- *White Port*

USING VANILLA TO COMPLEMENT THE SAVOURY FRUITINESS OF TOMATOES, THIS MAKES YOU WONDER IF MAYBE THEY DO HAVE A PLACE IN A FRUIT SALAD?

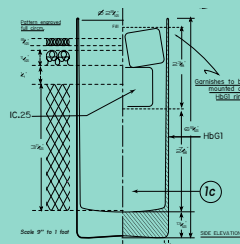
**Cascara*: Brewed cascara, the dried coffee cherry, yields a rich, tangy tea with notes of cherry, chocolate and floral tobacco. It links tomato's savoury fruitiness with pompona vanilla's leathery depth.

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**6 Base Ingredients, 6 Drinks,
with alcohol free ingredients:**

*A specially curated selection of alcohol-free
and ready to enjoy mixed drinks.*

1c). HERBS

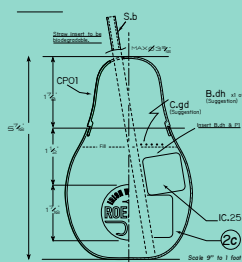


PRICE (EURO):

14

- Aloe & Mint Soda
- Cucumber Extract
- Elderflower
- Tanqueray 0.0%

2c). FLOWERS



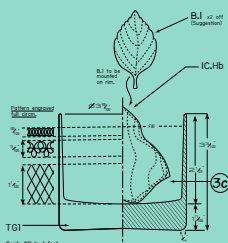
PRICE (EURO):

14

- Orange Blossom
- Banana Milk
- Pineapple Juice
- Sugar & Coconut Syrup

Allergens See page 3.

3c). ORCHARD



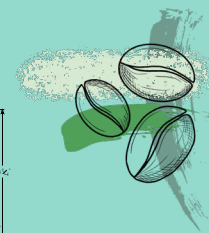
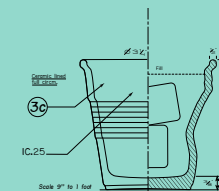
PRICE (EURO):

14

- Fig
- Goat's Milk & Hot Honey
- Apple & Citrus

Allergens See page 3.

4c). COFFEE



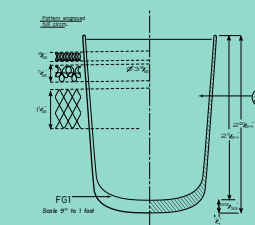
PRICE (EURO):

14

- Cold Brew
- Fermented Pineapple
- Coconut
- Mint

Allergens See page 3.

5c). CITRUS

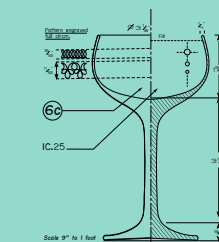


PRICE (EURO):

14

- Black Lime
- Cold Brew Lasang Tea
- Grilled Pineapple
& Bay Leaf Cordial

6c). SPICE



PRICE (EURO):

14

- Timut Pepper &
Sarsparilla Spiced Soda
- Vanilla & Lapsang Sorbet
- Orange Zest



To finish:
SYNOPSIS

30

BASE INGREDIENTS

	HERBAL HIGHBALL Page 6	<i>Roe & Co Single Grain, Aloe Vera & Mint Soda, Cucumber Extract, Apple Liqueur</i>	
	MINT CONDITIONS Page 7	<i>Roe & Co 106 Blend, Japanese Cedar Wood, Fermented Pineapple Amaro Blend, Bruised Mint</i>	
	ROSE MILK PUNCH Page 10	<i>Roe & Co Solera Single Malt, Rose, Cherry & Jasmine Tea, Quinquina, Clarified Coconut Milk</i>	
	PETAL FILOUS Page 11	<i>Roe & Co Single Malt Rivesaltes Cask, Orange Blossom Cut Sherry, Pineapple & Banana, Cane Sugar & Coconut Milk Syrup</i>	
	GREEN APPLE DAQUIRI Page 14	<i>Roe & Co Flor Single Grain, Killahora Pom'O Apéritif, Turbo Green Apple Juice, Turbo Green Apple Juice</i>	
	FIGA-ROE Page 15	<i>Roe & Co Flor Single Grain, "Sticky Fig" Goat's Milk, Manzanilla Sherry, Apple Juice</i>	
	F-ROE-ZEN IRISH COFFEE Page 18	<i>Roe & Co 106 Blend, Salted Cold Brew Coffee, Shiso, Bergamot, Condensed Milk</i>	
	GREEN COFFEY COOLER Page 19	<i>Roe & Co Flor Single Grain, Green Coffee Glycerite, Bittered Melon Liqueur, Bell Pepper Water</i>	
	LEMON-LIME MARTINI Page 22	<i>Roe & Co 106 Blend, Lemon & lime, French Vermouth, Casamigos</i>	
	DUBH LIME BAY Page 23	<i>Roe & Co Solera Single Malt, Black Lime Tea, Grilled Pineapple & Bay Leaf Cordial, Stone Fruit Liqueur</i>	
	SPICE SODA FLOAT Page 26	<i>Roe & Co 106 Blend, Timut Pepper & Sarsparilla Spiced Soda, Orange Zest, Lapsang & Vanilla Sorbet</i>	
	POMP-POM Page 27	<i>Roe & Co Single Malt, Peruvian Vanilla Pompona, Cascara & Pomodoro Tomato, White Port</i>	

ALC FREE ALTERNATIVES

HERBS Page 28	<i>Aloe & Mint Soda, Cucumber Extract, Elderflower, Tanqueray 0.0%</i>	
FLOWERS Page 28	<i>Orange Blossom, Banana Milk, Pineapple Juice, Sugar & Coconut Syrup</i>	
ORCHARD Page 28	<i>Fig, Goat's Milk & Hot Honey, Apple & Citrus</i>	
COFFEE Page 29	<i>Cold Brew, Fermented Pineapple, Coconut, Mint</i>	
CITRUS Page 29	<i>Black Lime, Cold Brew Lasang Tea, Grilled Pineapple & Bay Leaf Cordial</i>	
SPICE Page 29	<i>Timut Pepper & Sarsparilla Spiced Soda, Vanilla & Lapsang Sorbet, Orange Zest</i>	

Fancy anything else?

Other mixed drinks are also available.
We're always happy to advise or accommodate any other drink preferences - please do let us know.

THE REIMAGINED EDIT

