PIZZA & BEER

A PERFECT PAIRING

Pizza from our bespoke Italian made, wood fired oven is the perfect accompaniment to any one of our delicious Killarney brews. We serve a traditional thin crust pizza that emerges golden, crisp and bubbling from our 400°C (750°F) oven, fuelled with kiln dried birch. Carefully selected fresh ingredients ensure our pizzas are of the highest quality and compliment the fantastic beers we make. Our beer pairings have been specially selected to compliment each of our pizzas, matching flavour profile, intensity and to delirious the palate.

All Pizzas are approx. 12" and €14 each.

Pollo Pesto
Smoked Chicken, Basil Pesto, Semi Sundried Tomatoes and Creamy Mozzarella, drizzled with a Rosemary Oil

Recommended Beer Pairing:
Spailpin Saison : Brazen Banshee ; Oktoberfest Märzen

La Chorizo
Spanish Chorizo, Semi Sundried Tomatoes, Creamy Mozzarella, Basil Pesto dressing

Recommended Beer Pairing:
Full Circle IPA - Golden Spear Blonde

Goats Cheese & Walnut
Goats Cheese, Creamy Mozzarella, Crispy Pancetta, Toasted Walnuts & Maple Syrup drizzle

Recommended Beer Pairing:
Golden Spear Blonde: Brazen Banshee Oktoberfest Märzen

Mediterranean
Black Olives, Fresh Artichoke, Semi Sundried Tomatoes, Sliced Red Onion & Balsamic drizzle

Recommended Beer Pairing:
Devil’s Helles Lager : Golden Spear Blonde

Spicy Italian
Pepperoni, Napoli Salami, Parma Ham, Stuffed Pepper Bells & Creamy Mozzarella

Recommended Beer Pairing:
Spailpin Saison – Full Circle IPA

Hawaiian
Torn Ham & Pineapple Chunks, Gently Spiced Tomato Sauce and Creamy Mozzarella

Recommended Beer Pairing:
Devil’s Helles Lager: Scarlet Pimpernel IPA

Margherita €12
A Classic Combination of Gently Spiced Tomato Sauce & Creamy Mozzarella

Recommended Beer Pairing:
Devil’s Helles Lager: Brazen Banshee Oktoberfest Märzen : Casey Brothers Stout

Allergens
Food Allergens used in the preparation of our food can be viewed in a separate folder available from your server. All our pizzas contain gluten.
OUR BREWS

Devil’s Helles: Lager
Our Helles Style Lager is a pale, golden brew cold-fermented and conditioned for an exceptionally clean, crisp finish. The aroma is honeyed and malty, with a small hint of noble hops. [ABV: 4.2%]
HOPS: Northern Brewer & Hallertauer Mittelfrüh

Golden Spear: Blonde
This Blonde Ale gets its complex malt character from several specialty malts and a touch of wheat, balanced with just the right amount of fruity hop flavour. [ABV: 4.8%]
HOPS: Northern Brewer, Tettnang & Lemondrop

Rutting Red: Irish Red Ale
This ruby-hued brew showcases a broad spectrum of delicious malt flavours, ranging from caramel and toffee to biscuit and brown bread. Discerning beer drinkers will appreciate Rutting Red’s rugged flavour, which salutes the sheer intensity of our wild stags. [ABV: 4.5%]
HOPS: Northern Brewer & Pilgrim

Scarlet Pimpernel: IPA
We have broken from tradition to create a deep red in colour, American style IPA. Light bodied and dry, our IPA effuses a citrusy, resinous hop flavour and aroma. Best served with a thick frothy head so pour with vigour [ABV: 6%]
HOPS: Columbus, Cascade & Mandarina Bavaria

Casey Brothers: Extra Stout
Casey Brothers Extra Stout is a fuller flavour version of the classic Irish-style dry stout, with a hefty body and incredibly dense head. We employ a variety of dark malts to capture the essences of espresso, treacle, black bread and dark chocolate. Some Flahavans oats add to the smoothness of this classic beer style. [ABV: 4.6%]
HOPS: Goldings

Full Circle: IPA
Brewed using all American hops, this sessionable IPA is bursting with a juicy hop aroma that leads into a full, fruit forward hop flavour that washes over the palate, and ends with a subtle refreshing bitterness. [ABV: 5%]
HOPS: Centennial, Citra, Simcoe, Denali, Cascade, Columbus

SEASONALS

Spailpin Saison: Belgian Farmhouse Ale
AVAILABLE: JUNE TO SEPT [5.5% ABV]
Inspired by traditional Belgian farmhouse recipes, this beer is brewed using Belgian malts and traditional brewing techniques. The sharp, spicy notes from the yeast are complemented by our unique choice of hops which create aromas of apple, pear and melon, balanced with a light wheat note.

Brazen Banshee: Oktoberfest Marzen
AVAILABLE: SEPT TO DEC [5.5% ABV]
This classic Oktoberfest German Amber Lager is a warm copper colour, reflecting the delicious toasty malt notes on the palate. Despite its elegance and complexity, this Märzen is wonderfully light and clean with a delicate finish, and a subtle bouquet of caramel, biscuit, and honey.

Christmas in Killarney: Belgian Dark Ale
AVAILABLE: NOV TO JAN [5% ABV]
With all the decadent and indulgent flavours of caramel, toffee, soft roasted malts and spice balancing the sharper notes of espresso and dark chocolate, this Belgian Dark Ale provides a comforting warmth on the palate. Its inviting amber colour combines an array of alluring shades, from light brown to deeper mahogany hues, and has a lasting finish on the palate with a smooth mouthfeel.