

WELCON

You've found it! Or rather, you've earned it. Hidden behind riddles and whispers, The Lost Hour is more than a bar, it's a journey. Nestled within the heart of a beautifully restored Irish pub in Kill, Co. Waterford, this speakeasy is a tribute to mystery, mastery, and the magic of Irish hospitality. To get here, you've already cracked the code of three riddles, one secret door, and a keypad that only the clever can unlock. That's the spirit of The Lost Hour, a place for the curious, the bold, and the seekers of something truly special.



As you step through a hidden door, time slows. The warm glow of vintage lighting, with a soft hum of jazz and trad, a slight scent of oak and spice, welcomes you into a world that feels both timeless and thrillingly new.

Your host for the evening is a local mixologist, a master of their craft, who will guide you through a curated tasting experience unlike any other. Each drink is paired with a bite that tells a story of land, of people, of passion.



- Crafted Cocktails: Featuring bold Jameson creations and seasonal infusions.
- Award Winning Irish Whiskey Flights: From silky single malts to spicy pot stills, each pour is a chapter in Ireland's liquid legacy.
- Perfect Pairings: Every drink is matched with a locally sourced food pairing to elevate your
- A Story in Every Sip: Our walls whisper tales of Irish pride, rebellion, and resilience if you know how to listen.
- Handpicked Craftbrews: We pour only Ireland's finest craft beers, locally brewed, passionately

crafted, and full of character

A WORD TO THE WISE

This is not just a bar. It's a secret kept alive by those who value the extraordinary. We invite you to savour, to share, and to lose yourself in the hour that doesn't exist on any clock. Welcome to The Lost Hour.



A JOURNEY THROUGH IRELAND IN TASTE

At The Lost Hour, cocktails are more than drinks they are stories, landscapes, and legends in liquid form. Each flight has been carefully crafted to transport you through the soul of Ireland, from the salty spray of the Copper Coast to the misty hedgerows and sun dappled orchards of the countryside.

Our mixologists have drawn inspiration from the land, the sea, and the seasons to create three distinct cocktail flights. Each one is a chapter in a tale of taste, layered, local, and unforgettable.

FLOWERBED

1/

Floral Gin, Crème De Violette, Lime Juice, Elderflower Syrup, Topped with Tonic, Edible Flowers.

BLACK FORREST SOUR 14

Bourbon, Crème De Casis, Lemon Juice, Cherry Italian Meringue.

WHISKEY & WINE

14

Irish Whiskey Red Wine Syrup, Pear Bitters, Smoke from Pear Wood Chips.

TOUR OF THE ISLANDS 14

Tequila Blanco, Crème De Banane, Lime Juice, Mango Purée, Honey & Salt Rim.

TWISTED BLISS

14

Vodka,
Angostura Bitters, Ginger Ale, Lime & Mint Ice
Cubes.

CRAFT BREW

SELECTION

At The Lost Hour, we take pride in offering a curated selection of exceptional Irish craft beers. Each brew is handpicked for its unique character, quality ingredients, and the story it tells. Whether you're a seasoned beer enthusiast or just beginning your craft beer journey, there's something here to delight your palate.

A BRIEF HISTORY OF CRAFT BREWING

Craft brewing has its roots in ancient traditions, where beer was brewed in small batches by local communities using natural ingredients. However, the modern craft beer movement began in the 1970s in the United States as a response to the dominance of mass produced lagers. Inspired by European brewing styles, passionate homebrewers and small scale producers began experimenting with bold flavours, traditional methods, and innovative techniques.

The movement quickly spread worldwide, including to Ireland, where a rich brewing heritage met a new wave of creativity. Today, Irish craft breweries are celebrated for their quality, authenticity, and commitment to local ingredients. Each pint tells a story of place, passion, and the pursuit of flavour.









WHITE HAG - LITTLE FAWN SESSION IPA

Style: Session IPA

Tasting Notes: A light, crisp, and refreshing IPA bursting with tropical fruit aromas, think mango, pineapple, and citrus zest. Balanced bitterness and a clean finish make this a perfect session beer.

O'HARA'S - IRISH STOUT

Style: Dry Irish Stout

Tasting Notes: A classic stout with deep roasted malt character, hints of coffee and dark chocolate, and a smooth, creamy mouthfeel. Rich yet balanced, this is a true taste of traditional Irish brewing.

WICKLOW WOLF - ELEVATION PALE ALE

Style: Pale Ale

Tasting Notes: Bright and hoppy with notes of grapefruit, pine, and subtle floral undertones. Brewed with the finest hops and malt, Elevation is crisp, clean, and endlessly drinkable.

FRANCISCAN WELL - REBEL RED

Style: Irish Red Ale

Tasting Notes: A smooth, malty red ale with caramel sweetness and a gentle hop bitterness. Toasted malt aromas and a ruby-red hue make this a comforting and flavourful choice.









WHISKEY









TO AN EVENING OF IRISH ALCHEMY

Tonight, you'll embark on a journey through the soul of Irish whiskey, from the lush green stills of tradition to the blooming barrels of innovation and into the smoky echoes of stone and fire. Each pour is paired with a carefully selected bite to elevate and complement the spirit's unique character.



We believe whiskey is more than a drink, it's a legacy. From the rolling green hills of Cork to the rugged coastlines of Donegal, every bottle we serve carries the soul of its homeland.



- Nose the whiskey first, let the aromas tell their story.
- Sip slowly, letting the flavours unfold.
- Cleanse your palate between pours with water or a neutral cracker.
- Pair intentionally take a bite, then a sip, and notice the transformation.







PRICE 45 EURO

FOR INDIVIDUAL PRICES. PLEASE ASK A MEMBER OF STAFF

CREEN SPOT

TASTING NOTES Green apple, vanilla, light oak
PAIRING
Dubliner cheese cube + green apple slice



TASTING NOTES Dried fruit, spice, toffee PAIRING Aged cheddar + dried apricot

POWERS JOHNS LANE

TASTING NOTES Chocolate, spice, leather PAIRING Smoked Gubbeen + cured chorizo



REDBREAST 21 YEAR

TASTING NOTES Wild berry, fig, polished oak PAIRING Fig slice + Irish blue cheese











FOR INDIVIDUAL PRICES. PLEASE ASK A MEMBER

OF STAFF

GLENDALOUGH DOUBLE BARREL

TASTING NOTES Vanilla, raisins, subtle spice PAIRING Wensleydale with cranberry

YELLOW SPOT 12 YEAR

TASTING NOTES Apricot, honey, toasted wood PAIRING Goat cheese + dried apricot

TEELING SINGLE MALT

سرکی (وی س

TASTING NOTES Mango, white grape, floral spice PAIRING Brie + fresh pear slice

THE WHISTLER PX I LOVE YOU

سي المالادي

TASTING NOTES Sticky sherry, fig, raisin PAIRING Prune stuffed with blue cheese









<u>್ಲಾನಿನಿ.</u>(ಜನ್ನ

SKELLIG SINGLE POT STILL

TASTING NOTES Light smoke, fig, salted caramel PAIRING Manchego-style cheese + walnut



TASTING NOTES BBQ, smoke, clove, pineapple PAIRING Smoked cheddar + candied ginger

WATERFORD BALLYBANNON

TASTING NOTES Farmyard smoke, malt biscuit, green pepper PAIRING Sheeps cheese + olive



TASTING NOTES Honey, nuts, soft fruit PAIRING Walnut-stuffed dried date







We're delighted to have shared our passion for whiskey, cocktails and craft beer with you. Whether you discovered a new favourite or simply enjoyed the experience, we hope your time with us was memorable.

At The Lost Hour, we believe in celebrating quality, community, and the joy of great food and drink. Our craft beer selection is just one part of that story, and we're always excited to welcome you back for more.

If you have any feedback or would like to learn more about our offerings, don't hesitate to ask a member of our team or leave a review.

Until next time

