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"City of the Tribes"

**LUCK OF IRISH**
**MINT CHOCOLATE SHAKE**

**A LIVE, VIRTUAL TOUR TO**
**GALWAY, IRELAND**
Famous Drinks

**Guinness**
Guinness arguably tops the list of the most famous Irish drinks on the market today. It has been brewed at St. James’s Gate in Dublin since 1759. If you visit a pub that serves a decent pint, you’ll get a nice creamy head, no bitterness, and nice hints of coffee.

**Baileys Irish Cream**
Baileys Irish Cream is an Irish cream liqueur – an alcoholic drink flavored with cream, cocoa, and Irish whiskey and made in Ireland. Baileys can be consumed straight over ice, used as a mixer in shooters, martinis, or Irish coffee.

**Irish Mint Chocolate Shake**
Chocolate mint shakes are excellent Irish drinks for those people who have a sweet tooth. This drink is famous during St. Patrick’s day when the theme is green and Irish, but they’re good at other times of year as well.

**IRISH MINT CHOCOLATE SHAKE**

**Ingredients:**
- 2 cups mint chocolate chip ice cream
- ¼ cup milk
- ¼ cup Bailey’s Original Irish Cream
- 1 ½ ounces Irish whiskey
- Garnish with chocolate syrup, whipped cream, and green sprinkles

**Directions:**
1. Combine first 4 ingredients in a blender; process until smooth.
2. Pour into a tall frosted glass and garnish as desired with chocolate syrup, whipped cream, and green sprinkles.

**IRISH BROWN BREAD**

**Ingredients:**
- 4 cups (440g) King Arthur Irish-Style Flour
- 2 to 3 tablespoons (25g to 35g) granulated sugar
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoons baking powder
- 1 1/2 cups (340g) buttermilk
- 2 tablespoons (25g) vegetable oil or 2 tablespoons (28g) butter, melted

**Directions:**
1. Preheat the oven to 400°F. Lightly grease a baking sheet, or line it with parchment.
2. In a large bowl, stir together the flour, sugar, salt, baking soda and baking powder.
3. Make a well in the dry ingredients and pour in the buttermilk and the oil or butter. Stir together until blended — some lumps will remain.
4. Turn the dough out onto a floured board and knead about 10 times, or until it all holds together.

**Galway**

Galway, Ireland is a vibrant and charming city. It is a harbor city located in west-central Ireland.

**THE TOUR**

We’ll begin our 60 minute live, virtual walking tour at the bustling Eyre Square, where you’ll see the impressive statue of John F. Kennedy and take in the vibrant atmosphere of this lively public space. Here we will also see the Hardiman Hotel, Padraic O’Conaire fountain and Browne doorway. Next, we will pass by the shopping center, Medical Walls. Then we will head off to Lynch castle and Shop Street. After that we will stop by the Nora Barnacle house and St. Nicholas Church and our live virtual tour will conclude by Lynch window. Throughout the tour, your expert guide will share their knowledge and stories about Galway’s history, culture, and people. This Discover Live tour is the perfect way to experience the charm and character of this beautiful city.

**Mix Your Own**

**Luck of Irish Mint Chocolate Shake**

**Ingredients:**
- 2 cups mint chocolate chip ice cream
- ¼ cup milk
- ¼ cup Bailey’s Original Irish Cream
- 1 ½ ounces Irish whiskey
- Garnish with chocolate syrup, whipped cream, and green sprinkles

**Directions:**
1. Combine first 4 ingredients in a blender; process until smooth.
2. Pour into a tall frosted glass and garnish as desired with chocolate syrup, whipped cream, and green sprinkles.