

THE MENU

THE DRINKS

STARTERS

Irish Leek and Potato Soup, 5/7

Shepherd's Pie Potato Skins, 15

Classic Shepherd's Pie Filling, Housemade Potato Skins, Scallions

Guinness Glazed Meatballs, 15

A blend of Veal, Beef, and Pork, Guinness Glaze, Crispy Leeks

Loaded Irish Fries, 15

Corned Beef, Bacon Bits, Beer Cheese Sauce, Jack Cheese Blend, House Potatoes, Scallions, Jalapenos, Thousand Island Dressing, Sour Cream

Rueben Egg Rolls, 15

Braised Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island

MAINS

Guinness Fish and Chips, 30

Fried Haddock, Old Bay Seasoned Dipping Fries, House Slaw,

Tartar Sauce, Malt Vinegar

Classic Shephard's Pie, 20

Ground Lamb, Carrots, Peas, Onions, Beef Stock, Golden Potato Crust, Brussels Sprouts

Corned Beef and Cabbage, 28

Twelve Hour Braised Corned Beef, Cider and Bacon Braised Cabbage, Glazed Baby Carrots

DESSERT

Bailey's Cheesecake, 7

Chocolate Cookie Crust, Bailey's Cheesecake Filling, Bailey's Chocolate Ganache

SPECIALTY COCKTAIL

Shamrock Martini

Drumshanbo Sausage Tree Vodka, Green Creme de Menthe, Irish Cream, Light Cream, Shaken

Irish Mudslide, 10

Jameson, Baileys, Kahlua, Splash of Milk

Four Leaf Clover, 10

Tito's Vodka, Midori Sour, Seltzer, Splash of Pineapple

Pickle Back Shooter, 10

Slane Irish Whiskey, Pickle Juice

BEER

Irish Red, 5

Guinness, 5

Green Beer, 5

