

SAINT PATRICK'S WEEKEND



FEATURED BEER!

Innis & Gunn Irish Whiskey Cask Ale

Conway's Irish Red Ale

Conway's Irish Shout Ale

Guinness Stout Draft

Guinness Irish Red Ale

Irish Black & Tan Draft

Smithwick's Irish Ale

Murphy's Irish Stout

BLACKBERRY THYME WHISKEY SOUR

Irish whiskey, sweet and sour mix, blackberry puree, splash of ginger ale, fresh thyme, shaken over ice with lemon wedge \$10

GREEN APPLE PROSECCO SANGRIA

Bubbly prosecco, apple brandy, apple liquor, pineapple juice, diced green apples, orange quarters, shaken over ice \$10

IRISH WHISKEY PEACH PALMER:

Irish whiskey, peach schnapps, lemonade, house brewed iced tea, shaken over ice with lemon wedge \$10

GIN CUCUMBER COCKTAIL

Hendricks gin, triple sec, Vermouth Bianco, fresh lime juice, fresh cucumber, simple syrup, shaken over ice with lime wedge \$10

GUINNESS LAMB STEW

Slow simmered with root vegetables in a Guinness beef stock \$6/9

CORNER BEEF SLIDERS:

Three smoked corned beef sliders with caramelized onions, melted Swiss cheese, and Guinness mustard spread, on potato slider buns \$12

GOUDA POTATO PANCAKES

Mini potato pancakes golden fried and drizzled with a Gouda cheese sauce, sprinkled with fresh chives and served with a side of horseradish sour cream \$11

SMOKED CORNER BEEF & CABBAGE:

Brined and slow smoked corned beef, served with sautéed chopped cabbage, Brussels sprouts & carrots, mashed potatoes and our Guinness mustard sauce \$20

FARMHOUSE IRISH COD:

Cod filet beer battered and golden fried, served with a lemon caper aioli, beer battered waffle fries and a cabbage slaw \$18

BRISKET SHEPARD'S PIE:

Smoked beef brisket chopped and simmered with herbs, root vegetables and Irish ale, topped with mashed potatoes, parmesan and fresh chives \$18

CELEBRATING MARCH 15 & 16, 5-10PM AND MARCH 17TH, ALL DAY