



3/12/2026

Appetizers:

Loaded Irish Baked Potato Soup – Bacon, sour cream, cheddar cheese, chives, rosemary focaccia - 11

Corned Beef Spring Rolls – Shredded corned beef, sauerkraut, caramelized onion, kale, Swiss cheese, Russian dressing– 16

Entrees:

Fish & Chips – Beer battered Icelandic cod, thick cut fries, kale slaw, tartar sauce, lemon - 28

Corned Beef Reuben – Sliced corned beef, vinegar slaw, Swiss cheese, stone ground mustard, rye bread Russian dressing, French fries - 24

Classic Corned Beef and Cabbage– Boiled Yukon potatoes, carrots, cabbage, stone ground mustard – 30

Bangers & Mash – Mashed potatoes, bratwurst, haricot verts, caramelized onions, gravy - 30

Dessert:

Bailey's Crème Brulee – Whipped cream, mint – 12

Guinness Chocolate Cake – Cream cheese frosting, whipped cream, mint – 12

*- contains nuts

St. Paddy's Day Spirits

Irish Coffee (hot or iced) – Tullamore D.E.W. whiskey, coffee, demerara sugar, hand whipped cream – 12

Redbreast Whiskey Flight (three 1 oz pours) – Red Breast 12 year, 15 year, 21 year - 30

Featured Wines

Grounded, by “**Josh Phelps**”, Modesto, CA, 2024 *Sauvignon Blanc* 15/gls 56/btl

A dazzling array of fruit aromas, ranging from white peach to passion fruit and guava are highlighted by fresh lime and Meyer lemon notes. In the mouth, the wine is alive and refreshing with a long finish and lingering hints of jasmine, green apple, and Bosc pear.

Nino Costa, Piedmont, Italy 2023 *Nebbiolo* 17/gls 64/btl

Fresh, soft and elegant wine. Color is dark ruby red with purple reflexes. Notes of currant, pomegranate and light poppy sentors are perceived at the nose.