



3/15/2026

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, sauerkraut, 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, sauerkraut, 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

**Domaine Reine Juliette**, Languedoc-Roussillon, FR, 2024 *Chardonnay* 16/gls 60/btl

Pale to light-gold in the glass. The nose shows white flowers and a hint of exotic fruit. On the palate it's generous yet fresh, ripe orchard and subtle tropical notes with a smooth, textural feel from cool stainless-steel fermentation.

**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 scents are perceived at the nose.