



3/17/2026

Appetizers:

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

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.