

IRISH KITCHEN

ENJOY OUR ONE-DAY-ONLY SPECIALTY MENU CURATED JUST FOR ST. PATRICK'S DAY. PLEASE INQUIRE WITH STAFF ABOUT ANY DIETARY SUBSTITUTIONS WE MAY HAVE AVAILABLE.

FOOD/BIA

SLÁINTE SOUP 12
CORNED BEEF, CABBAGE, TOAST
POINTS.

DUBLIN NACHOS 22
WAFFLE CHIPS, WESTCOTT CREAM
ALE FONDUE, DICED TOMATOES AND
ONIONS, SCALLIONS, BBQ PULLED
PORK, SOUR CREAM.

CELTIC STACK 21
HOUSE SMOKED CORNED BEEF, SWISS
CHEESE, RUSSIAN DRESSING,
PICKLES, KRUT, RYE BREAD.

MORHER BURGER 21
1/4 LB TRIMBLE BEEF BURGER,
CORNED BEEF, POTATO CHIPS,
RUSSIAN DRESSING, AGED WHITE
CHEDDAR, BRAISED CABBAGE,
POTATO BUN.

GARGLE/DRINKS

BANSHEE BLOOD RED ALE 4.7%
THIS MEDIUM-BODIED IRISH RED
ALE HOLDS A RICH, COPPERY HUE.
A TOUCH OF ROASTED MALT ADDS
DEPTH, CREATING A BREW THAT'S
CRISP AND CLEAN. A TOAST TO THE
SPIRIT OF THE EMERALD ISLE!

IRISH MAID 13
1.5 OZ IRISH WHISKEY, .5 OZ
GERMAINE, ELDERFLOWER, MUDDLED
CUCUMBER, LEMON, HONEY.

IRISH MULE 13
MUDDLED MINT AND LIME, 2 OZ
IRISH WHISKEY, GINGER BEER,
LIME & MINT GARNISH.

JAMESON \$7.25/12

BAILEY'S \$6.50

REDBREAST 12 YEAR \$13/21

BAILEYS ICE CREAM SUNDAE (CONTAINS ALCOHOL) 12
CHUCK'S HOMEMADE BAILEY'S ICE CREAM WITH CHOCOLATE SAUCE, WHIPPED
CREAM, CHOCOLATE SHAVINGS, MARASCHINO CHERRY