

# 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 ..... 22  
HOUSE SMOKED CORNED BEEF, SWISS  
CHEESE, RUSSIAN DRESSING,  
PICKLES, KRUAT, RYE BREAD.

MORHER BURGER ..... 22  
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!

BLACK DAWN  
IRISH COFFEE STOUT ..... 4.7%  
A DECADENT COFFEE STOUT AGED IN  
WHISKY BARRELS THAT CAPTURES  
THE SOUL OF THE EMERALD ISLE  
IN EVERY SIP. RICH ROASTED  
MALTS AND COLD BREW COFFEE  
CREATE NOTES OF DARK CHOCOLATE,  
CARAMEL, AND A LINGERING OAK  
SMOKINESS.

JAMESON ..... \$7.25/12  
BAILEY'S ..... \$6.50  
REDBREAST 12 YEAR ..... \$13/21

**GROVE**  
BREWING COMPANY