



## SOUP / SALAD

### **SOUP OF THE DAY \$6.00**

Homemade soup served with Irish brown soda bread.

### **COTTAGE SALAD \$7.00**

Chopped mixed greens with tomato, cucumber, red onion, carrot, shredded cheddar, seasoned croutons and bacon bits. Choice of dressing.

### **CLASSIC CAESAR SALAD \$7.00**

Crisp romaine lettuce, parmesan and seasoned croutons tossed in a creamy Caesar dressing.



## SAVORY PIES

*Our pies are available with short crust base & puff pastry top.*

### **STEAK & GUINNESS \$14.00**

A hearty savory dish featuring tender beef chunks, slow cooked with potato, mushroom, onion, carrot, celery, garlic in a rich Guinness gravy.

### **CHICKEN POT PIE \$13.00**

Tender chicken, carrots, peas, corn, celery and onion in a rich creamy sauce, encased in a flaky pastry crust.

### **BUTTER CHICKEN CURRY PIE \$14.00**

Creamy, mildly spiced flavors of Indian butter chicken curry in a flaky golden pie crust

### **VEGETARIAN POT PIE \$ 13.00**

Selection of root vegetables in a creamy cheesy bechamel sauce with Dubliner Irish cheddar.

## SIDES

### **Homemade Mash & Gravy \$3.50**

### **Tater Tots \$3.50**

### **Fresh Vegetable \$3.50**

### **Potato Chips \$1.50**

*All our pies are hand made daily and occasionally we do run out. Thanks for your understanding.*



## PASTY/HAND PIES

### **THE CLASSIC PASTY \$11.00**

Traditional British hand-held pastry filled with ground beef, potatoes, rutabaga, and onions, seasoned with salt and pepper. Served with a side of gravy.

### **GERMAN BIEROCK \$8.00**

A savory handheld baked bun made of yeast dough and filled with a mixture of ground beef, onions, cabbage, pickles and cheese. Served with a horseradish stone ground mustard.



## TRADITIONAL

### **BANGERS & MASH \$13.00 (GF Option)**

Traditional Irish sausages smothered in caramelized onion gravy on a bed of creamy mashed potato

### **COTTAGE PIE \$14.00**

Savory ground beef with carrots, celery, onion and peas crowned with creamy mashed potato

### **CORNED BEEF & CABBAGE PIE \$14.00**

Slow cooked tender corned beef, cabbage, carrots, potato in a creamy sauce and topped with creamy mashed potato.



## DESSERTS

### **Key Lime Pie \$7.00**

### **Pecan Pie \$7.00**

### **Cheese Cake \$7.00**

### **Affogato \$7.00**

## DRINKS

### **Spring Bottled Water \$2.00**

### **Coke / Diet Coke / Sprite / Ginger Ale \$2.50**

### **Fanta / Root Beer / Lemonade \$2.50**

### **Gold Peak Iced Teas \$3.00**

### **Wolf Hills Coffee - Regular/Decaf \$2.50**

### **Teas – Yorkshire / Barry’s / Herbal \$2.50**

## COCKTAILS

### **CLASSIC MARGARITA \$12**

Tequila, Triple Sec, Fresh Lime Juice, Simple Syrup

### **WHISKEY SOUR \$12**

Bourbon, Fresh Lemon Juice, Simple Syrup.

### **VODKA CRANBERRY FIZZ \$12**

Vodka, Cranberry Juice, Club Soda, Fresh Lime

### **THE DUBLINER \$12**

Jameson Irish, Grand Marnier, Sweet Vermouth

### **ESPRESSO MARTINI \$12**

Vodka, Baileys Irish Cream, Kahlua, Espresso

### **THE IRISH MULE \$12**

Jameson Irish, Lime and Ginger Beer

### **THE O'DWYER \$12**

Jameson Irish, Sprite and Fresh Lime

### **HUGO \$12**

Prosecco, St Germaine Elderflower, Soda, Mint

## IRISH

**BUSHMILLS IRISH WHISKEY**

**BUSHMILLS BLACK BUSH**

**GREEN SPOT**

**YELLOW SPOT**

**JAMESON BLACK BARREL**

**JAMESON IRISH WHISKEY**

**JAMESON TRIPLE TRIPLE**

**KNAPPOGUE CASTLE 12 YR SINGLE MALT**

**REDBREAST 12 YEAR OLD**

**TEELING SMALL BATCH**

**TULLAMORE DEW 12**

## SCOTCH

**LAPHROAIG SINGLE MALT**

**GLENFIDDICH 12 YEAR**

**DEWAR'S WHITE LABEL**

## WHISKEY / BOURBON

**ANGELS ENVY PORT BARREL**

**BASIL HAYDEN**

**JIM BEAM**

**MAKERS MARK**

**MAKER'S MARK 46**

**WOODFORD RESERVE**

**FOUR ROSES SINGLE BARREL**

**JACK DANIEL'S OLD #7**

## VODKA

**GREY GOOSE**

**REYKA**

**STOLICHNAYA**

**TITO'S HANDMADE**

## GIN

**BOTANIST ISLAY DRY GIN**

**DRUMSHANBO GUNPOWDER IRISH GIN**

**GORDON'S LONDON DRY GIN**

**HENDRICKS**

**TANQUERAY**

## TEQUILA

**1800 BLANCO**

**LUNAZUL BLANCO**

**MILAGRO ANEJO**

**PATRON SILVER**

**JOSE CUERVO ESPECIAL SILVER**

## RUM

**CAPTAIN MORGAN ORIGINAL SPICED RUM**

**BACARDI SUPERIOR RUM**

**MALIBU COCONUT RUM**

## **DRAFT BEER (16oz)**

GUINNESS (20oz) \$8.00  
WICKED WEED PERNICIOUS IPA \$8.00  
HOEGAARDEN BELGIAN WHEAT \$7.00  
MICHELOB ULTRA - \$5.00

## **HARD SELTZERS**

HIGH NOON TEQUILA \$7.00

## **WINE - WHITE**

CHARDONNAY  
PINOT GRIGIO  
RIESLING (MOSEL)  
PROSECCO

## **WINE - RED**

CABERNET SAUVIGNON  
PINOT NOIR  
3015 MONASTRELL RED  
PAXIS RED BLEND

## **BOTTLED BEER (12oz)**

MILLER LITE \$4.00  
PABST BLUE RIBBON (16oz) \$4.00  
SHOCKTOP \$4.00  
DEVILS BACKBONE \$5.00  
DOS EQUIS LAGER \$5.00  
MODELO NEGRA \$5.00  
HEINEKEN \$5.00  
GYPSY QUEEN OF SWORDS CIDER \$6.00

## **NON-ALCOHOLIC**

GUINNESS ZERO \$5.00  
ATHLETIC RUN WILD NA \$5.00  
BUSCH NA \$4.00

## **WARM DRINKS**

HOT TODDY \$12.00  
Jameson Irish, Hot Water, Lemon, Star Anise  
IRISH COFFEE \$12.00  
Coffee, Jameson, Sugar, Whipped Cream