



Appetizers

WILD WINGS 15 bayou hot sauce	FRENCH ONION SOUP 10	CRISP FRIED CALAMARI 16 chipotle mayo
MOZZARELLA STICKS 12 marinara sauce	SOUTHWEST STYLE CHICKEN QUESADILLA 16 pico de gallo	WARM PRETZELS 10 mustard sauce
CHICKEN FINGERS 15 honey dijonnsise	NACHOS 13 chips, melted cheddar, sour cream, salsa add chili 3 add cajun chicken 4	FLATBREADS 15 spicy sausage or margherita
VEGETABLE SPRING ROLLS 12 sweet chilli sauce	FRIES 7 add spicy sweet curry dip 3 add cajun 1	SLIDERS BEEF or TURKEY THREE 12 SIX 20 NINE 30 EIGHTEEN 55
BIG PLATTER OF ABOVE FOUR 68 SMALL PLATTER OF ABOVE FOUR 48		

Big Salads

CAESAR 15 romaine, anchioves, garlic croutons, parmesan	GRILLED SIRLOIN & BLEU CHEESE SALAD 24 arugula, red onion, tomatoes, roasted potato, red pepper dressing
GREEK SALAD WITH FETA CHEESE 15 toasted whole-wheat pita, fresh oregano vinaigrette	CLASSIC COBB SALAD 20 chicken, bacon, bleu cheese, avocado, egg, tomatoes (lemon or bleu cheese dressing)
ABOVE SALADS add grilled chicken 7, cajun chicken 8 grilled shrimp 10, grilled salmon 10, sirloin steak 10	SANTA FE CHICKEN SALAD 20 ranch dressing, sweet corn, red onion, grape tomato, cheddar cheese, crisp tortillas

Burgers & Sandwiches

FULL SHILLING BURGER 16 house-made fries add american, cheddar, swiss pepper jack, mozzarella or bleu cheese 1 add bacon 2, add sautéed onions or mushrooms 1 chipotle mayo 1	SLICED SIRLOIN ON GARLIC BAGUETTE 24 horseradish mayo, sharp cheddar, sautéed onions, watercress
BLACK BEAN VEGGIE BURGER 17 pepper jack cheese and avocado	HOT CORNED BEEF ON RYE 20 spicy mustard, homemade coleslaw
VEGGIE BURGER 15 house-made fries	SALMON CLUB 24 fresh grilled salmon, whole wheat toast bacon, lettuce, tomato, horseradish mayo
GRILLED TURKEY BURGER 16 house-made fries	CAJUN-SPICED CHICKEN SANDWICH 20 baguette, watercress, cayenne spread, chipotle mayo, melted swiss
	SOUTHWESTERN CHICKEN MILANESE SANDWICH 20 ciabatta, crisped chicken breast, chipotle mayo, avocado, lettuce, tomato

Entrees

SHEPHERD'S PIE 20 chopped sirloin, vegetables potato-parmesan crust	PENNE A LA VODKA 16 fresh mozzarella and basil add grilled chicken 7, grilled shrimp 10
BEER BATTERED FISH & CHIPS 22 house-made tartar	SAUTEED CHICKEN BREAST 25 whipped potato, asparagus spicy bacon-tomato cream sauce
BANGERS & MASH 20 traditional brown gravy	SALMON FILET WITH CRUSTED GOAT CHEESE 26 cauliflower puree, asparagus, baby beets
CHICKEN CURRY CASSEROLE 20 rice pilaf and house-made fries	RIGATONI WITH CHICKEN & SPICY SAUSAGE 24 broccoli, fresh tomato, basil, touch of cream
GUINNESS & BEEF STEW 25 root vegetables, mashed potato	

SIDE OF SEASONAL VEGETABLE 8 CAULIFLOWER PUREE 8 HOUSE-MADE FRIES 7

CAJUN FRIES 8 MASHED/ROAST POTATO 8 HOUSE-MADE POTATO CHIPS 6



..... Red Wines

CONCANNON SELECT VINEYARDS

Cabernet Sauvignon 12 / 44

PORTILLO ARGENTINA

Merlot 13 / 48

ASTICA

Malbec 12 / 44

UNSORTED

Pinor Noir 14 / 52

CAKEBREAD

Cabernet Sauvignon 2018 180

..... Bottle Beer

HEINEKEN/HEINEKEN LIGHT

STELLA

CORONA

CORONA LIGHT

AMSTEL LIGHT

MAGNERS

MAGIC HAT #9

ALLAGASH WHITE

BUDWEISER/BUD LIGHT

MICHELOB ULTRA

DUVEL BELGIAN ALE

CHIMAY BELGIAN ALE

FOUNDERS ALL DAY IPA (C)

CONEY ISLAND MERMAID (C)

WHITE CLAW HARD SELTZER(C)

REKORDERLIG CIDER (C)

(PEAR, STRAWBERRY & LIME)

TECATE/HIGH NOON (C)

DOWNEAST CIDER (C)

GUINNESS 00/HEINEKEN 00 (NA)

..... Draught Beer.....

AMSTEL LIGHT/BUD LIGHT

BROOKLYN SEASONAL

BLUE POINT SEASONAL

GUINNESS/HARP

HEINEKEN

GOOSE ISLAND

LAGUNITAS IPA/LIONSHEAD IPA

BLUE MOON

SHOCK TOP

STELLA

PAULANER

YUENGLING

..... Dessert

APPLE PIE 10
(a la mode add 2)

BAILEYS CHEESECAKE 10

CHOCOLATE/VANILLA ICE CREAM 5

COFFEE 3

CAPPUCCINO 5 ESPRESSO 4.50

TEA 3 IRISH TEA 3.50

HERBAL TEA 3

IRISH COFFEE/BAILEYS COFFEE 14

TEELING HOT TODDY 14

Happy Hour

4pm - 7pm

WINES 8

Ca'donini Pinot Grigio

CK Mondavi Chardonnay/Sauvignon Blanc

CK Mondavi Merlot/Cabernet

Astica Malbec

TAP BEERS 7

Yuengling/Bud Light

Lions Head/Shock Top

12OZ CANS 6 – Founders IPA/Tecate

16 OZ CANS 7 – Budlight/Guinness

COCKTAILS 9

Appletini/Cosmos

Jalapeno Margaritas/Moscow Mules

..... White Wines

CA'DONINI ITALY

Pinot Grigio 12 / 44

CHATEAU SOUVERAIN

Chardonnay 13 / 48

THE CROSSINGS

Sauvignon Blanc 13 / 48

COPPERIDGE

White Zinfandel 12 / 44

BREAD & BUTTER

Rose 13 / 48

..... Champagnes

LAMBERTI PROSECCO 13

LAMBERTI ROSE PROSECCO 13

LE PETIT CHAMPIGNON 12 / 44

DOMAINE STE MICHELLE 14 / 50

..... Cocktails

ESPRESSO MARTINI 14

espresso, titos vodka, kahula, simple syrup

POMEGRANATE MARTINI 14

titos vodka, pomegranate orange nectar
shaken, served up

JALAPENO MARGARITA 14

jalapeño infused tequila
fresh lime juice, triple sec

PASSION FRUIT MARGARITA 14

tequila, passion fruit puree
agave, fresh lime juice

TEELING MULE 14

teeling small batch whiskey, ginger beer
fresh lime juice

APPLE MARTINI 13

titos vodka, apple pucker, sour mix
shaken, served up

PORN STAR MARTINI 14

vanilla vodka, passion fruit liqueur
passion fruit puree, lime juice, vanilla simple syrup

APEROL SPRITZ 14

aperol, processo, club soda

THE OLD FASHIONED 16

bulleit rye, orange, angostura bitters, cherries, sugar
served muddled on the rocks

GIN & TONIC 15

irish gin, fever-tree tonic

NEGRONI 14

gin, campari, sweet vermouh, orange bitters

BOILERMAKER 15

teeling small batch whiskey, guinness