



## Appetizers

- WILD WINGS 16**  
bayou hot sauce or bbq
- MOZZARELLA STICKS 13**  
marinara sauce
- CHICKEN FINGERS 16**  
honey dijonaise
- VEGETABLE SPRING ROLLS 13**  
sweet chilli sauce
- BIG PLATTER OF ABOVE FOUR 78**  
**SMALL PLATTER OF ABOVE FOUR 54**
- HOUSE MADE FRIES 8**  
add spicy sweet curry dip 4, add cajun 1
- PARMESAN CRUSTED MAC & CHEESE 14**
- SOUTHWEST CHICKEN QUESADILLA 17**  
pico de gallo, sour cream
- CRISP FRIED CALAMARI 17**  
chipotle mayo
- SLIDERS**
- BEEF SLIDERS**  
chipotle mayo
- BUTTERMILK CHICKEN SLIDERS**  
bleu cheese slaw
- THREE 15 SIX 27**  
**NINE 39 EIGHTEEN 70**
- WARM PRETZELS 11**  
cheese dip
- FLATBREAD 17**  
prosciutto, fresh mozzarella  
pesto, balsamic glaze
- MARGHERITA FLATBREAD 15**
- MARYLAND CRABCAKE 17**  
arugula, lemon pepper aioli
- NACHOS 15**  
cheddar cheese, pico de gallo  
sour cream, add chili or cajun chicken 5
- FRENCH ONION SOUP 10**

## Big Salads

- CAESAR 15**  
romaine, anchovies, garlic croutons, parmesan
- MEDITERRANEAN SALAD 16**  
feta cheese, tomatoes, cucumbers, black olives  
chick peas, red onion, lemon vinaigrette
- QUINOA & BEET SALAD 17**  
spinach, goats cheese, tomatoes, red onion, balsamic vinaigrette
- ABOVE SALADS**  
add grilled chicken 7, cajun chicken 8  
grilled shrimp 11, grilled salmon 12, sirloin steak 12
- GRILLED SIRLOIN & BLEU CHEESE SALAD 26**  
arugula, red onion, tomatoes  
roasted potato, red pepper dressing
- CLASSIC COBB SALAD 22**  
chicken, bacon, bleu cheese, avocado, egg, tomatoes  
(lemon or bleu cheese dressing)
- SANTA FE CHICKEN SALAD 22**  
ranch dressing, sweet corn, red onion, grape tomato  
cheddar cheese, crisp tortillas

## Burgers & Sandwiches

- FULL SHILLING BURGER 18**  
american, cheddar, swiss, pepper jack, mozzarella or bleu cheese 1  
bacon 2, fried egg 2, avocado 3, sautéed onions or mushrooms 1  
chipotle mayo 1
- BLACK BEAN VEGGIE BURGER 18**  
pepper jack cheese and avocado
- GRILLED TURKEY BURGER 18**
- HOT CORNED BEEF ON RYE 21**  
spicy mustard
- BURGERS & SANDWICHES**  
**SERVED WITH HOUSE-MADE FRIES**
- SLICED SIRLOIN ON GARLIC BAGUETTE 26**  
horseradish mayo, sharp cheddar, sautéed onions, watercress
- SALMON BLT 25**  
fresh grilled salmon, sourdough  
bacon, lettuce, tomato, horseradish mayo
- CAJUN-SPICED CHICKEN SANDWICH 21**  
baguette, watercress, cayenne spread, chipotle mayo, melted swiss
- BUTTERMILK FRIED CHICKEN SANDWICH 21**  
sriracha mayo, lettuce, tomato
- PROSCIUTTO & FRESH MOZZARELLA SANDWICH 21**  
ciabatta, tomato arugula, balsamic glaze

## Entrees

- SHEPHERD'S PIE 23**  
chopped sirloin, vegetables  
potato-parmesan crust
- BEER BATTERED FISH & CHIPS 25**  
house-made tartar
- BANGERS & MASH 23**  
traditional brown gravy
- CHICKEN CURRY CASSEROLE 23**  
rice pilaf and house-made fries
- GUINNESS & BEEF STEW 27**  
root vegetables, mashed potato
- PENNE A LA VODKA 18**  
fresh mozzarella and basil  
add grilled chicken 7  
add grilled shrimp 11
- SAUTEED CHICKEN BREAST 27**  
mashed potatoes, sauteed spinach, chicken jus
- SALMON FILET WITH CRUSTED GOAT CHEESE 29**  
cauliflower puree, asparagus, baby beets
- RIGATONI WITH CHICKEN & SPICY SAUSAGE 27**  
broccoli, fresh tomato, basil, touch of cream
- SIDE OF SEASONAL VEGETABLE 10**   **CAULIFLOWER PUREE 10**   **HOUSE-MADE FRIES 8**   **CURRY SAUCE 4**  
**CAJUN FRIES 9**   **MASHED/ROAST POTATO 10**   **HOUSE-MADE POTATO CHIPS 7**

PRICES ARE SHOWN DISCOUNTED FOR CASH  
FOR PARTIES OF SIX OR MORE A 20% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL



..... Red Wines .....

- CHATEAU SOUVERAIN  
Cabernet Sauvignon 14 / 52
- PORTILLO ARGENTINA  
Merlot 14 / 52
- ASTICA  
Malbec 13 / 48
- UNSORTED  
Pinor Noir 15 / 55
- CAKEBREAD  
Cabernet Sauvignon 2018 180

..... Bottle Beer .....

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li>HEINEKEN/HEINEKEN LIGHT</li> <li>HEINEKEN SILVER</li> <li>STELLA</li> <li>CORONA</li> <li>AMSTEL LIGHT/MILLER LIGHT</li> <li>MAGNERS</li> <li>MAGIC HAT #9</li> <li>ALLAGASH WHITE</li> <li>BUDWEISER/BUD LIGHT</li> <li>MICHELOB ULTRA</li> </ul> | <ul style="list-style-type: none"> <li>SOL/MODELO</li> <li>DUVEL BELGIAN ALE</li> <li>CHIMAY BELGIAN ALE</li> <li>FOUNDERS ALL DAY IPA (C)</li> <li>CONEY ISLAND MERMAID (C)</li> <li>WHITE CLAW HARD SELTZER(C)</li> <li>REKORDERLIG CIDER (C)</li> <li>(STRAWBERRY &amp; LIME)</li> <li>TECATE/HIGH NOON (C)</li> <li>GUINNESS 00/HEINEKEN 00 (NA)</li> </ul> |
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..... Draught Beer .....

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li>BUD LIGHT</li> <li>BROOKLYN SEASONAL</li> <li>BLUE POINT SEASONAL</li> <li>BLUE MOON/ BRONX SEASONAL</li> <li>GUINNESS/HARP</li> <li>HEINEKEN</li> </ul> | <ul style="list-style-type: none"> <li>GOOSE ISLAND/KONA BIG WAVE</li> <li>LAGUNITAS IPA/LIONSHEAD IPA</li> <li>MAGNERS/SHOCK TOP</li> <li>STELLA</li> <li>PAULANER</li> <li>YUENGLING</li> </ul> |
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..... Dessert .....

- APPLE CRUMB CAKE 10  
(a la mode add 2)
- BAILEYS CHEESECAKE 10
- 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

**TAP BEERS 7**

- Yuengling/Bud Light
- Lions Head/Shock Top

**CANS/BOTTLES 6**

- Miller Lite/Tecate

**COCKTAILS 10**

- Appletini/Peach Cosmo/Pomegranate Martini
- Jalapeno Margarita/Moscow Mule

..... White Wines .....

- CA'DONINI ITALY  
Pinot Grigio 13 / 48
- CHATEAU SOUVERAIN  
Chardonnay 14 / 52
- THE CROSSINGS  
Sauvignon Blanc 15 / 55
- KINGFU GIRL  
Riesling 14 / 52
- BREAD & BUTTER  
Rose 15 / 55

Champagnes

- LAMBERTI PROSECCO 14
- LAMBERTI ROSE PROSECCO 14
- LE PETIT CHAMPIGNON 13 / 48
- DOMAINE STE MICHELLE 15 / 58

..... Cocktails .....

**BAD DECISIONS 17**

- bulleit rye, pumpkin spice, orange bitters

**THE WALL FLOWER 15**

- apricot infused vodka, elderflower, aperol
- rhubarb bitters, prosecco

**ESPRESSO MARTINI 17**

- titos vodka, kahlua, espresso, simple syrup

**PORN STAR MARTINI 16**

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

**CINNAMON ROLL 15**

- rum chata, kahlua

**JALAPENO MARGARITA 16**

- jalapeño infused tequila
- fresh lime juice, triple sec

**BLOOD ORANGE MARGARITA 16**

- tequila, blood orange puree
- agave, fresh lime juice

**PASSION FRUIT MARGARITA 16**

- tequila, passion fruit puree
- agave, fresh lime juice

**GIN & TONIC 15**

- dingle irish gin, fever-tree tonic

**NEGRONI MEZCAL 15**

- mezcal, campari, sweet vermouth, orange bitters

**APPLE & ELDERFLOWER MULE 15**

- absolut apple, elderflower, ginger ale
- lemonade, bitters

**MAPLE OLD FASHIONED 17**

- bourbon, orange bitters, bourbon aged maple syrup
- cherries, orange zest