

RAGLAN ROAD  
**Oktoberfest**  
- ESTD 2005 -  
IRISH PUB & RESTAURANT

BAVARIAN IRISH  
**PUMPKIN**  
**ALE**  
5% ABV

**\$12**

**POTATO PRETZEL**

with beer braised caramelized onion & cheese sauce.

**\$25**

**PORK CHOP SCHNITZEL**

with crispy skin on fried wedges, mustard cream sauce,  
pear & shallot relish, fine grated parmesan.

**\$12**

**APPLE STRUDLE**

with vanilla custard and vanilla mascarpone, oat crumble.

**\$44**  
COMBO OFFER  
10% OFF

RAGLAN ROAD  
IRISH PUB AND RESTAURANT

FOR GUESTS WITH FOOD ALLERGIES

We are NOT a Gluten/Allergen free restaurant.

We CANNOT guarantee that any dish we prepare is free from Gluten/Allergen or free from cross contact.

Guests must notify their server of any allergy friendly requests.

A Manager will then discuss our Allergy Menu with you.

Guests must use their own discretion to make informed choices based on their individual dietary needs.

Consuming raw or undercooked meats, poultry or shellfish may increase your risk of foodborne illness.



**SPECIALTY BREW FOR THE FEIS**

**\$10.50**

# **BAVARIAN IRISH PUMPKIN ALE**

**5% ABV / 15 IBU**

Brewed using Loughran Family Farms pale malt from County Louth Ireland, and specialty roasted malts from Bestmalz, Munich, Germany. This nuanced Amber Ale has subtle notes of graham cracker, bread, biscuit and caramel. Brewed with pumpkin, clove, nutmeg, and cinnamon.



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**BREWED IN COLLABORATION WITH  
CROOKED CAN BREWING, WINTER GARDEN, FL.**

