

St. Patrick's

SEASONAL SPECIALS

MARCH 3RD - 17TH

Bacon Cheddar Potato Cakes

Russet potatoes, pepper bacon, cheddar, sour cream, jalapeños and green onions, fried golden brown with Napa cabbage slaw, chipotle aioli and scallion herb sour cream. 9.95

Traditional Scotch Eggs*

Boiled egg wrapped in pork sausage, lightly breaded and crispy-fried with grain mustard sauce. 9.95

Reuben Sandwich

Beer braised corned beef brisket, peppered sauerkraut, melted Swiss cheese and 1000 island, on grilled rustic rye. Served with choice of fresh hand-cut fries, Napa slaw or small house salad. 16.95

Artisan Lamb Burger*

Ground lamb, fresh herbs, fontina & feta cheese, pickled red onions, arugula and garlic mint yogurt sauce on ciabatta bread. Served with choice of fresh hand-cut fries, Napa slaw or small house salad. 16.95

Irish Shepherd's Pie

Seasoned ground beef, onions, carrots & peas simmered in pan gravy, layered with white cheddar mashed potatoes and melted cheddar cheese. Served with fresh baked Irish soda bread. 16.95

Corned Beef Mac & Cheese

Sautéed with cavatappi pasta, braised cabbage, matchstick carrots, pickled red onions, basil pesto cream sauce and a four cheese blend. 17.95

Beer Braised Corned Beef & Cabbage

Peppercorn horseradish, stone ground mustard vinaigrette, white cheddar mashed potatoes and braised cabbage. 20.95

DESSERT

Whiskey Bing Cherry Bread Pudding

Baked with whiskey and dried bing cherries. Served with whipped cream and whiskey caramel sauce. 8.95



Seasonal BAR MENU

Featured CRAFT COCKTAILS

Irish Mule

Bushmills Original Irish Whiskey, ginger beer, lime and simple syrup. 10

Irish Old Fashioned

Bushmills Original Irish Whiskey, Angostura Bitters, Club Soda, agave, orange and cherry. 11

Irish Whiskey FLIGHT

Our whiskey flights feature three 1 ounce pours from select makers for \$16.

Bushmills Original Irish Whiskey

Tullamore D.E.W.

Jameson Irish Whiskey

*Help us raise money to fight childhood cancer!
\$1 of every Featured Cocktail and Whiskey Flight will be
donated directly to the St. Baldrick's Foundation from
March 3rd - March 17th*



Highlighted TAPS

Four Peaks Kilt Lifter

Amber colored and malty sweet with an underlying note of smokiness. 6.2% ABV

Guinness Stout

Dark coffee brown in color with roasted malt grains and flavors of coffee and dark chocolate. 4.2% ABV

Black & Tan

Lagunitas IPA & Guinness Stout

Seasonal REFRESHERS

Blood Orange Ginger Iced Tea

Non-Alcoholic 5.5

Hibiscus Basil Lemonade

Non-Alcoholic 5.5

Passion Fruit & Mango Agua Fresca

Non-Alcoholic 5.5

* Make it a cocktail! Add vodka, gin or rum. \$8.45

**These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shell fish, eggs, or poultry may increase your risk of foodborne illness.*