

St. Patrick's

SEASONAL  SPECIALS

FEBRUARY 29TH - MARCH 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.

Traditional Scotch Eggs*

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

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.

Corned Beef Mac & Cheese

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

Irish Shepherd's Pie

Seasoned ground beef, onions, carrots & peas simmered in pan gravy, layered with white cheddar mashed potatoes and melted cheddar cheese.

Beer Braised Corned Beef & Cabbage

Stone ground mustard vinaigrette, horseradish cream, white cheddar mashed potatoes and braised cabbage.

DESSERT

Whiskey Bing Cherry Bread Pudding

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

**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.*

Seasonal BAR MENU

Featured CRAFT COCKTAILS

Baileys Chocolate Espresso Martini

Baileys Chocolate liqueur, Mr. Black cold brew coffee liqueur, Smirnoff vodka, simple syrup, fresh brewed coffee and chocolate swirl.

Irish Mule

Tullamore D.E.W. Irish Whiskey, ginger beer, lime and simple syrup.

Irish Old Fashioned

Tullamore D.E.W. Irish Whiskey, Angostura Bitters, Club Soda, agave, orange and cherry.

Help us raise money to fight childhood cancer!
\$1 of every Featured Irish Mule sold will be donated directly to the St. Baldrick's Foundation from February 29th - March 17th

