



# Menu





### *Shareable Plates*

- CHEESY MARINARA MEATBALLS** Served with kettle chips 8
- CRAB WONTONS** Served with chili sauce 9
- CHEESE CURDS** Ranch & marinara sauce 9
- PIMENTO CHEESE DIP** Fresh mango salsa, corn chips and crackers 6
- SMOKED CHICKEN WINGS** 1lb mango habanero, Korean BBQ or classic buffalo 10
- GIANT PRETZEL** Beer cheese sauce and mustard flight 11
- BAR SNACKS** Choice of roasted nuts or bacon wrapped dates 6
- BAKED GOAT CHEESE** Tomato sauce and ciabatta 8
- EMPANADAS** Choice of: Cilantro Steak or Buffalo Chicken 8
- HUMMUS** Carrots, cucumber, celery, bell peppers, bleu cheese dressing, pita bread 9
- 
- TAVERN STYLE PIZZA** 14" cheese, sausage, pepperoni, supreme or veggie 12
- 
- 

### *Flatbreads* 8

- BBQ CHICKEN** Smoked chicken, Guinness BBQ sauce
- MUSHROOM** Truffle, wild mushroom, goat cheese, herbed oil
- CHICAGO STYLE** Herbed olive oil topped with sausage, heirloom tomatoes, fresh mozzarella, and fresh basil

### *Jacos* 8 (Choose 3)

- Beer braised **CHICKEN** with cabbage and apple slaw
- BARBACOA** carnitas with pico de gallo
- BRISKET** with chimichurri sauce, cilantro and onions
- Baja **FISH** with mango salsa

### *Nachos* 12

- POT ROAST** with jack cheese, diced tomatoes, jalapenos, green onions, and sour cream
- BUFFALO CHICKEN** pulled chicken, buffalo sauce, ranch flavored sour cream, celery, red onion

### *Sliders* 9

- CHOICE OF:
- Grass fed **CHEESEBURGER** on a brioche bun (3)
- CHEESY MEATBALLS** (3)
- Seared **PORK BELLY** with blue cheese mayo (3)
- BRISKET** with pimento cheese (3)

### *Chicken Wraps* 9

- CHOICE OF:
- BUFFALO**
- BBQ**
- GREEK**
- Served with Kettle Chips

## *Thirsty?*

### DOMESTIC & IMPORTS

#### *Always on Draft*

##### **Blue Moon**

Belgian White, Colorado (5.4%)

##### **Carlsberg**

Pilsner, Denmark (5%)

##### **Guinness**

Stout, Ireland (4.2%), 20 oz pour

##### **Magners**

Irish Apple Cider (4.5%), 20 oz pour

##### **Miller Lite**

Pilsner, Wisconsin (4.5%)

##### **Smithwick's**

Irish Red Ale (4.5%), 20 oz pour

## *Bottles & Cans*

### *American Craft*

Angry Orchard Cider

Allagash White

Maplewood Son of Juice (16 oz Can)

Sierra Nevada Pale Ale

Three Floyds Alpha King (16 oz Can)

### *Imports*

Amstel Light

Corona

Corona Light

Hacker Pschorr

Heineken

Modelo

Stella Artois (16 oz Can)

### *Domestic*

Budweiser || Coors Light || Miller Lite

Miller High Life || PBR (Can)

## *Rotating Craft Chalkboard Beers*

A selection of **finely crafted ales and lagers**-  
10 options. Check out "The Chalkboard" or Ask your Server!

## *Wines*

### *Red*

High Note Malbec (Argentina) 9/31

Bogle Pinot Noir (California) 9/31

Tabalia Reserva

Cabernet Sauvignon (Chile) 9/33

### *White & Rosé*

Tilia Chardonnay (Argentina) 8/31

Stella Pinot Grigio (Italy) 8/31

The Better Half Sauvignon Blanc  
(New Zealand) 9/33

Rosé All Day (Italy) 8/31

# Cocktails 9.50

**IRISH LIQUID GOLD** Jameson Irish whiskey, fresh squeezed lime juice, ginger ale, lime garnish

**V OLD FASHIONED** Smooth Ambler bourbon, honey syrup, orange bitters, Angostura bitters, orange peel and cherry garnish

**IRISH BRAMBLE** Jameson Black Barrel Whiskey, Giffard Blackberry Liqueur, fresh squeezed lemon juice, blackberry garnish

**JAMESON IRISH COFFEE** Jameson whiskey, coffee, sugar, freshly whipped cream

**IRISH PB & JEALOUS MARTINI** Old Elk PB&W whiskey, Bailey's Irish Cream, raspberry puree, chocolate drizzle

**SPANISH G&T** Beefeater gin (CLASSIC OR STRAWBERRY PINK), Fever Tree tonic, dried juniper berries, lime wheel

**MOSCOW MULE** Absolut vodka (CLASSIC, ABSOLUT JUICE STRAWBERRY OR ABSOLUT JUICE APPLE), ginger beer, lime wedge

**MARGARITA** Altos Silver tequila and CHOOSE FROM: CLASSIC, JALAPENO AGAVE, SANGARITA, PASSION FRUIT

**RASPBERRY BUBBLES** Brut Champagne, coconut Malibu rum, Chambord, raspberry puree served up

**APEROL SPRITZ** Prosecco, Aperol, soda water, orange garnish

**CHI-RISH BLOODY MARY** Three Olives vodka, local Vintage Vine Bloody Mary Mix, dash Guinness, trimmings. +\$1 MILLER HIGH LIFE PONY

**SANGRIA** Red wine sangria, fresh fruit  
HALF CARAFE \$11 | FULL CARAFE \$17

