

# St. Patrick's Weekend Menu Available on Friday 3/15, Saturday 3/16 & Sunday 3/17



# **APPETIZERS**

### IRISH EGGROLL

\$14

THESE GOLDEN CRISPY DELIGHTS ARE STUFFED WITH TENDER CORNED BEEF, MELTED SWISS CHEESE, AND TANGY SAUERKRAUT, GIVING YOU A TASTE OF IRELAND IN EVERY BITE. DIP THEM IN OUR ZESTY THOUSAND ISLAND SAUCE FOR AN EXTRA KICK OF FLAVOR THAT'LL HAVE YOU DANCING A JIG WITH JOY!

### JAMESON'S NACHOS

\$15

SO LET'S MIX IRELAND WITH LATIN FLAVORS... WE START WITH OUR SIGNATURE HOUSE-FRIED TORTILLA CHIPS PILED HIGH WITH JAMESON WHISKY INFUSED BANGER SAUSAGE & SMOTHERED IN OUR SIGNATURE HOUSE-BLEND CHEESE SAUCE. THEN, WE TOP IT OFF WITH FRESH LETTUCE, JUICY TOMATO, AND ZESTY SCALLIONS FOR A BURST OF IRISH FLAVOR IN EVERY BITE! OLE LADDY!

# **HANDHELDS & MAINS**

# CELTIC REUBEN

\$18

GET READY TO RAISE YOUR SANDWICH GAME TO ALL NEW HEIGHTS! WE START WITH TENDER SLICES OF CORNED BEEF ON TOASTED MARBLE RYE AND PILED HIGH WITH TANGY SAUERKRAUT AND MELTY SWISS CHEESE. FINALLY, WE CROWN IT WITH A CREAMY THOUSAND ISLAND DRESSING FOR A FLAVOR EXPLOSION THAT'LL HAVE YOU DOING AN IRISH JIG OF DELIGHT WITH EVERY BITE! PAIRED WITH OUR HOUSE CHIPS.

### JAMESON BANGERS & MASH

\$24

GET READY FOR A TASTE OF THE EMERALD ISLE! WE START WITH SUCCULENT BANGER SAUSAGES INFUSED WITH THE RICH FLAVORS OF JAMESON WHISKEY AND GRILLED TO PERFECTION. WE PAIR THEM ALONGSIDE A MOUND OF CREAMY GARLIC MASHED RED POTATOES, CREATING A HARMONIOUS BLEND OF HEARTY AND SAVORY GOODNESS. IT'S A DISH THAT'LL WARM YOUR SOUL AND TRANSPORT YOUR TASTE BUDS STRAIGHT TO THE COZY PUBS OF IRELAND!

#### CORNED BEEF & CABBAGE

**S22** 

GET READY FOR A CELTIC FEAST WITH OUR CORNED BEEF AND CABBAGE EXTRAVAGANZA! SUCCULENT SLICES OF SLOW-COOKED CORNED BEEF NESTLED ALONGSIDE PERFECTLY SEASONED CABBAGE, CREATING A HEARTY AND FLAVORFUL ENTREE. THAT DELIVERS A DELIGHTFUL COMBINATION OF SAVORY GOODNESS. IT'S A TRADITIONAL IRISH DELIGHT THAT'LL MAKE YOU FEEL LIKE YOU FOUND THE POT O' GOLD AT THE END OF THE RAINBOW!

# Irish Libations

#### SHAMROCK MINT-INI

**S15** 

A SPIRITED DANCE OF KETEL ONE VODKA, BAILEY'S CHOCOLATE LIQUEUR, AND A SPLASH OF MISCHIEVOUS GREEN CREME DE MENTHE, ALL SHAKEN UP TO CREATE A MAGICALLY MINTY CONCOCTION THAT'S AS CHARMING AS A LEPRECHAUN'S WINK. SIP ON THE LUCK OF THE IRISH WITH THIS DELIGHTFUL ST. PATRICK'S DAY POTION! TOPPED WITH WHIPPED CREAM.

#### **BLARNEY STONE SOUR**

\$14

WHERE THE SMOOTH CHARM OF BOURBON MEETS THE BOLD TASTE OF JAMESON IRISH WHISKEY AND ALIGNS WITH ZESTY LEMON JUICE AND SWEET HONEY TO CREATE A COCKTAIL THAT WILL TICKLE YOUR TASTEBUDS AND LEAVE YOU COMING BACK FOR MORE!

KISS THE MUNDANE GOODBYE AND SIP ON THIS CLEVER TWIST OF A CLASSIC SOUR WITH A WINK AND A NOD TO THE EMERALD ISLE'S LEGENDARY ELOQUENCE."

#### FROZEN ORANGE JAME-SICLE

\$14

WE'VE BLENDED JAMESON IRISH WHISKEY AND ORANGE LIQUEUR, AND BLENDED WITH FRESH ORANGE JUICE AND ICE TO CREATE A CHILLY CONCOCTION THAT'LL MAKE YOU FEEL LUCKIER THAN A FOUR-LEAF CLOVER. TOPPED WITH FLUFFY WHIPPED CREAM AND A SLICE OF VIBRANT ORANGE, IT'S A POT OF GOLD AT THE END OF YOUR FROSTY RAINBOW.

# BABY GUINESS SHOOTER

\$10

IRISH CREME LIQUEUR LAYERED WITH COFFEE LIQUEUR

