

SAINT PATRICK'S

MAR

DAY

17

DRINKS

Green beer \$3	\$22 Craft pitchers, 60oz
\$4 Bottles or cans of beer or hard seltzer	"You-call-it" buckets of beer/seltzer (five 12oz bottles and cans, import and domestic, hard seltzers) \$17
House draft pints \$5	\$6 Jameson shots
\$6 Craft pints – La Fin du Monde and Atomic Duck	Irish car bombs \$10
Pitchers, 60oz \$16	

FOOD

- **\$8 • Reuben Sliders (2)**
Corned beef, sauerkraut, Swiss cheese and thousand island dressing on poppyseed brioche slider buns
- **\$10 • Irish Nachos**
Crispy potato dippers topped with corned beef, cheddar & Guinness sauce, scallions and crispy jalapeños
- **\$12 • Shepherd's Pie**
Slow-cooked lamb smothered in gravy with English peas and carrots and brûléed mashed potatoes
- **\$6 • Jalapeño Poppers**
Fire-roasted jalapeños stuffed with three cheeses and bacon
- **\$6 • Apple Manchego Salad**
Arugula, Honeycrisp apples, Manchego cheese and lemon-basil dressing
- **\$6 • Crispy Mac & Cheese Bites**
House-made cavatelli pasta with four-cheese blend, panko breaded and fried, served with chipotle queso sauce
- **\$8 • Black & Bleu Sliders**
Brioche bun, black-pepper-crust mini sliders with gorgonzola, lettuce, tomato, onion and garlic aioli
- **\$8 • BBQ Brisket Sliders**
18-hour whiskey-barrel-smoked beef brisket, brioche bun and BBQ sauce, served with coleslaw
- **\$8 • Ultimate BLT Bites**
Crostini topped with smoke-roasted pork belly, heirloom tomato, garlic aioli and arugula
- **\$8 • Jumbo Chicken Wings**
Buttermilk ranch, spicy Buffalo sauce, carrots and celery
- **\$6 • 10" Margherita Pizza**
(add any toppings for \$1 each)
- **\$10 • ButterCrust Calzone**
Meatball: 100% beef with mozzarella and garlic oil
Veggie Bianca: Roman artichokes, mushrooms, peppers, onions, olives, grilled zucchini, fire-roasted peppers, served with a side of marinara
Short Rib: Sour cream & onion red-skin smashed potato, tender beef and cheddar cheese