

St. Patrick's Day Menu

Drinks

Pot o' Gold Mimosa 12

Champagne, Orange
Juice, Blue Curacao,
Gold Sugar Rim

Shamrock Shake 13

Mint Creme Liqueur, Kahlua, Milk,
with Whipped Cream and Sprinkles

Sparkling Shamrock 12

Prosecco, Midori, Green Sugar Rim

Irish Dew 12

Tullamore Dew, Peach Schnapps,
Orange Juice, Gingerale

Lucky Charm Martini 13

Vanilla Vodka, Mint Cream Liqueur, Milk
with a Sweet Rim

Irish Goodbye 13.5

Jameson Cold Brew, Kahlua,
Bailey's, Espresso

*Jameson Orange
Cosmo* 13.5

Jameson Orange, Triple Sec,
Cranberry, Lime

Irish Lemonade 11

Jameson, Ginger Beer, Lemon
Juice

Appetizers

Corned Beef Hash Pasties 13.95

Two pasties filled with our house made corned beef hash,
fried to a golden brown and served with a creamy mustard
sauce

Sweet and Spicy Chargrilled Brisket Bao 15.95

Three bao buns with chargrilled brisket glazed with an Asian
inspired BBQ sauce topped with a house made creamy slaw

Entrees

Maple Glazed Ham 20.95

Sliced ham, grilled and finished with a maple glaze and your
choice of two sides

Bangers and Mashed 19.95

Grilled sausages on top of a bed of creamy mashed
potatoes and steamed green peas topped with a
caramelized onion beef gravy.

Classics

Boiled Corned Beef Dinner 20.95

Grey corned beef brisket served with cabbage wedge,
potato and carrot.

Boiled Ham Dinner 20.95

Slow-Simmered ham served with cabbage wedge, potato
and carrot.

Cottage Pie 21.75

Blend of ground beef and lamb simmered in rich cream
sauce with corn, bell pepper, onion and carrot, topped
with mashed potato and melted cheddar cheese, served
with choice of one side.

Desserts

Bailey's Creme Brulee 8.25

Our house made creme Brulee infused with Bailey's Irish Creme

O and O's Bread Pudding 8.25

Brioche bread pudding with craisins and raisins, topped with Bailey's creme anglaise and a
scoop of vanilla ice cream