

# St. Patrick's Day Menu

## Drinks

*Pot o' Gold Mimosa* 12

Champagne, Orange  
Juice, Blue Curacao,  
Gold Sugar Rim

*Irish Dew* 12

Tullamore Dew, Peach Schnapps,  
Orange Juice, Gingerale

*Sparkling Shamrock* 12

Prosecco, Midori, Green Sugar Rim

*Lucky Charm Martini* 13

Three Olives Vanilla Vodka,  
Mint Cream Liqueur,  
milk with a Sweet Rim

*Irish Goodbye* 13.5

Coffee Whiskey, Kahlua,  
Bailey's, Espresso

*Jameson Orange Cosmo* 13.5

Jameson Orange, Triple Sec,  
Cranberry, Lime

*Irish Mule* 11

Bushmills Irish Whiskey,  
Ginger Beer, Lemon Juice



*Flight to Ireland*

8.95

4 ( 4 oz. servings)

Guinness

Smithwick's Red Ale

Harp Lager

Sullivan's Golden Ale  
(no substitutions)

## 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

## Entrees

**Maple Glazed Ham** 20.95

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

**Bangers and Mashed** 20.95

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

**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** 21.95

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

**Maple Pecan Bread Pudding** 8.25

Maple Brioche bread pudding,  
topped with candied pecans, brown butter maple sauce,  
and a scoop of pecan ice cream

*16 oz. Irish Cans*

8.95

Wormtown Irish Red  
(Worcester, MA)

Zero Gravity Irish Cream Porter  
(Burlington VT)

603 Irish Hello Stout,  
(Londonderry, NH)

