

# COCKTAILS

# IRISH CACCUS

Irish Cream and Milagro tequila blend together for a great sipping cocktail

### **DUBLIN SOUR**

Jameson is the base for this refreshing and tasty beverage. With hints of lime and a touch of sweet, it will surely have your Irish eyes smiling

## **ELECTRIC LEPRECHAUN**

UV Blue Raspberry Vodka and Red Bull make a great shot!

### IRELAND TEA

An Irish twist of a Long Island Tea with Melon Liqueur

### DRUNK LEPRECHAUN

Absolute Vodka, Blue Curacao, OJ & a splash of Sprite

### LUCKY RICA

An Irish twist of a Margarita made with Jameson

SUINESS (CAN) BEER AND A SHOT OF JAMESON TREEN BEER (OF COURSE) ON DRAFT

# **FOOD**

### PUB FISH AND CHIPS: \$17.99

Our house-made Blue Moon beer battered Atlantic cod, served with a side of your choosing & 4 oz. tartar sauce.

### CORNED BEEF AND CABBAKE: \$19.99

Beef brisket brined in house with our own blend of seasoning, served with cabbage, carrots, & potatoes.

#### **REUBEN SANDWICH: \$14.99**

Made with our house brined corned beef, sauerkraut & Thousand Island dressing.

All on marble rye bread served with the side of your choice.

### **EVINNESS BRAISED SHORE RIBS: \$23.99**

Locally harvested short ribs braised in a Guinness sauce, served on house-made mashed potatoes.

### SHEPHERDS PIE: \$17.99

Delicious minced lamb roasted with peas, carrots, corn, & diced potatoes with a hearty layer of mashed potatoes topping it all.

