



Saint Patrick's Specials

Irish Nachos

thin sliced potatoes, bacon, queso,
pickled onions, sour cream, scallion ~ \$15

Beef Stew \$7 cup / \$10 bowl

Reuben Sandwich

red corned beef, tangy sauce, cabbage slaw,
melted Swiss on ciabatta ~ \$15

Wagyu Beef Smash Burger

Coleman's mustard, cheddar, potato roll \$17

Chicken Curry

breaded chicken, white rice, bell peppers,
curry sauce ~ \$16.5

Shamrock Shake

homemade mint ice cream, whipped cream ~ \$8
make it boozy + \$3

Boiled Dinner

grey corned beef, potatoes, cabbage, carrots,
turnips, beets and Irish soda bread ~ \$17.5
(boiled dinner available Tues 3/10 - Tues 3/17)





House Wine

Chardonnay, Pinot Grigio, Sauvignon Blanc,
Merlot, Cabernet & Pinot Noir

Whites & Blush

Kendall Jackson Chardonnay	Josh Cellars Chardonnay
Anterra Pinot Grigio	Santa Margherita Pinot Grigio
Oyster Bay Sauvignon Blanc	Fleur de Mer Rosé
La Marca Prosecco	

Reds

Josh Cellars Cabernet	Coastal Vineyards Cabernet
Coppola Claret Cabernet	Guenoc Pinot Noir
MacMurray Pinot Noir	

Draught Beers (16oz, 19oz, or 23oz).

Widowmaker Blue Comet IPA (7.1% ABV)	Smithwick's Red Ale (4.5% ABV)
Darcy Lite (4.3% ABV)	Bud Light (4.2% ABV)
Budweiser (5.0% ABV)	Goose Island IPA (5.9% ABV)
Guinness (4.2% ABV)	Carlsberg (5.0% ABV)

Bottles & Cans

Allagash White – Amstel Light – Blue Moon – Budweiser – Bud Light
Carlson Orchards Oak Hill Blend Cider – Corona Extra – Corona Light
Coors Light – Heineken – High Noon (Watermelon & Pineapple)
Lagunitas IPA – Magners – Mich Ultra – Miller Lite – Modelo
Narragansett Lager – Nutrl Vodka Seltzer (Orange)
Sam Adams Boston Lager & Seasonal – Stella Artois
Surfside Iced Tea + Vodka – White Claw (Black Cherry)
Athletic Brewing Run Wild N/A – Guinness 00 – Heineken 00

