

March Specials

CRAFT
Cocktails



SHAMROCK MARGARITA

classic margarita with a melon twist featuring patron tequila, melon liquor, lime juice, sugar rim - 15

IRISH MAID

floral and refreshing whiskey cocktail, redemption hi rye whiskey, cucumber, lemon juice, elderflower liquor - 15

BLUEBERRY LEMONADE *Mocktail*

fresh blueberries, lemon juice, simple syrup - 10

MAIN EATS

MAC OF THE MOMENT

irish bangers atop a creamy guinness cheese sauce, spinach, farfalle baked casserole and herbed bread crumbs - 10

GREEN GODDESS SALAD

savoy cabbage, radicchio, arugula, pickled radish, cucumbers, feta, toasted walnuts, seasoned pita bread, dill vinaigrette - 14

FISH & CHIPS

battered monk fish, hand cut fries, new england style tarter sauce, green goddess slaw - 18

BLARNEY STONE PIZZA

house braised corned beef, chefs kraut, red potato, gruyere, pizza blend, 1000 island dressing, green onions, caraway seed crust - 13/23
available until march 18th

JAM SESSION PIZZA

italian cheese blend, gorgonzola, fresh rosemary, fig jam, imported prosciutto, balsamic glaze drizzle - 13/23

DESSERT



ROMAN RICOTTA AND STRAWBERRY JAM TART with vanilla ice cream - 8

CINNAMON & SUGAR DONUTS house made cinnamon sugar donuts, bindi sea salt caramel gelato, raspberry jam, cookie crumbles - 8

"BROOKIE" BROWNIE brownie-chocolate chip cookie corkscrews, vanilla bean ice cream, salted caramel and chocolate sauce - 8