

A P P E T I Z E R S

CAJUN POPCORN SHRIMP 🌶️	12 ⁹⁵
Cajun seasoned beer battered shrimp served with chipotle aioli	
QUESADILLA 🌿	9 ⁹⁵
Add chicken for \$3 or steak for \$4	
SEARED AHI TUNA 🌿🌶️	12 ⁹⁵
With spicy ginger-lime dressing and sesame seeds	
CHIPOTLE MUSSELS 🌿	14 ⁹⁵
Served in a chipotle garlic wine sauce with chorizo	
PIZZA 🌿	10 ⁹⁵
Choose from classic cheese or pepperoni	
BRUSSEL SPROUTS 🌿🌿🌶️	11 ⁹⁵
Sautéed in butter with lemon zest and chili flakes	
BUFFALO WINGS 🌶️	12 ⁹⁵
Tossed in your choice of spicy Buffalo sauce or house BBQ sauce	
FRIED CALAMARI	10 ⁹⁵
Calamari rings and tentacles served with house cocktail sauce	
POTATO SKINS 🌿🌶️	10 ⁹⁵
Melted mixed cheese, bacon & scallions served with sour cream	
SLIDERS	10 ⁹⁵
Choose from classic hamburger or pulled BBQ pork	
BLACK BEAN NACHOS 🌿	11 ⁹⁵
Add chicken for \$3 or steak for \$4	
FRIED ZUCCHINI 🌿	9 ⁹⁵
Panko crusted zucchini sticks served with house ranch	
PRAWN SKEWER 🌿	14 ⁹⁵
Skewer of four grilled prawns marinated in garlic, herbs & olive oil	
FRENCH FRIES 🌿🌿🌶️	6 ⁹⁵
Regular, garlic, spicy fries, sweet potato or add \$3 for onion rings	

1 • 2 • 3

HAPPY HOUR

Weekdays from 4 to 6 PM*

\$1

OFF ALL WINES & FULL-SIZED BEERS

\$2

OFF ALL LIQUORS & COCKTAILS

\$3

OFF ALL APPETIZERS**

*Happy hour is not available on holidays, weekends, or for to-go. Orders must be placed in-store before 6:00pm. Please allow at least 10 minutes for a server to take your order.

**Promotional items may not be added to, substituted, or modified.

DRAUGHT BEERS

DRAKE'S 1500

Dry Hopped Pale Ale

BLUE MOON

Belgian-Style Wheat Ale

RACER 5 IPA

India Pale Ale

OAKLAND UNITED

Black Lager

GUINNESS

Irish Stout

TRUMER PILS

German-Style Pilsner

LAGUNITAS IPA

India Pale Ale

COORS LIGHT

Light Lager

SMITHWICK'S

Irish Red Ale

P R E M I U M W E L L



C O C K T A I L S

IRISH COFFEE

9⁷⁵

Tullamore™ Irish whiskey, fresh coffee, and sugar topped with our house-made whipped cream

GINGER CITROEN DROP

9⁷⁵

Ketel One™ Citroen vodka, fresh lemon juice, triple sec, sour mix, and a splash of ginger liqueur served up with a squeeze of lemon

FIVE ALARM BLOODY MARY

9⁷⁵

Spicy vodka and our house-made Bloody Mary mix served on the rocks with a rim of habanero infused sea salt and a lime wedge

POMEGRANATE PAMARITA

9⁷⁵

Sauza Signature Blue™ 100% agave tequila with lime juice, triple sec, and pomegranate liqueur over ice with a lime wedge

MOSCOW MULE

9⁷⁵

Smirnoff™ vodka with fresh-squeezed lime and ginger beer served in a traditional copper mug with a lime wedge garnish

BULLEIT OLD FASHIONED

9⁷⁵

Bulleit™ bourbon whiskey and water with a cherry and orange wheel muddled into natural cane sugar and aromatic bitters

MORGAN'S SPRITZER

9⁷⁵

Captain Morgan's™ white rum, fresh lime juice, pineapple juice, and soda water served on the rocks with a squeeze of lime

PAMELO REPOSADO

9⁷⁵

Hornitos™ tequila reposado, lime juice, grapefruit cordial, and soda with a splash of Aperol™ over ice with a squeeze of lime

CROGAN'S MARTINIS

Enjoy martini-type cocktails, made with 4-ounce double-pour served on the rocks or up, for the price of one and a half times a single-pour.

DESSERTS

BEIGNETS

8⁵⁰

Miniature doughnuts with warm, doughy interiors coated in powdered sugar and served with vanilla and chocolate sauces. These are prepared to order, so please allow at least 15 minutes to cook

CHOCOLATE MOUSSE CAKE

8⁵⁰

Rich chocolate cake layered with a light fluffy mousse

APPLE PIE A LA MODE

8⁵⁰

Granny Smith apples laced with cinnamon and brown sugar in a butter crust and topped with caramel sauce

TIRAMISU

8⁵⁰

Coffee-dipped ladyfingers layered with a whipped custard of egg, mascarpone cheese, sugar, and brandy

CRÈME BRÛLÉE

8⁵⁰

House made sweet vanilla custard topped with caramelized sugar

ICE CREAM SUNDAE

8⁵⁰

Three scoops of vanilla ice cream topped with roasted peanuts, chocolate and caramel sauces, whipped cream, and a cherry

**Peanut Allergy*

CARAMEL CHEESECAKE

8⁵⁰

A slice of rich, creamy cheesecake topped with a drizzle of caramel sauce and served with a side of whipped cream

**Nut Allergy*

RED VELVET CAKE

8⁵⁰

A delicious slice of red velvet cake with cream cheese frosting made by local pastry chef Jeni of *Jeni's Cakes & Treats*

PECAN PIE

8⁵⁰

Large candied pecans layered on a sweet, Kentucky bourbon filling and baked in a butter crust

**Nut Allergy*

ICE CREAM SCOOP

3⁵⁰

Add a second scoop for \$2.50 more