# appetizerS

|  |  |
| --- | --- |
| cajun popcorn shrimp | 1295 |
| Cajun seasoned beer battered shrimp served with chipotle aioli |  |
|  |  |
| quesadilla | 995 |
| Add chicken for $3 or steak for $4 |  |
|  |  |
| Seared Ahi Tuna | 1295 |
| With spicy ginger-lime dressing and sesame seeds |  |
|  |  |
| Chipotle Mussels | 1495 |
| Served in a chipotle garlic wine sauce with chorizo |  |
|  |  |
| pizza | 1095 |
| Choose from classic cheese or pepperoni |  |
|  |  |
| Brussel Sprouts | 1195 |
| Sautéed in butter with lemon zest and chili flakes |  |
|  |  |
| buffalo wings | 1295 |
| Tossed in your choice of spicy Buffalo sauce or house BBQ sauce |  |
|  |  |
| fried calamari | 1095 |
| Calamari rings and tentacles served with house cocktail sauce |  |
|  |  |
| potato skins | 1095 |
| Melted mixed cheese, bacon & scallions served with sour cream |  |
|  |  |
| sliders | 1095 |
| Choose from classic hamburger or pulled BBQ pork |  |
|  |  |
| Black bean nachos | 1195 |
| Add chicken for $3 or steak for $4 |  |
|  |  |
| Fried zucchini | 995 |
| Panko crusted zucchini sticks served with house ranch |  |
|  |  |
| Prawn Skewer | 1495 |
| Skewer of four grilled prawns marinated in garlic, herbs & olive oil |  |
|  |  |
| french Fries | 695 |
| 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 | Trumer PILS |
| Dry Hopped Pale Ale | German-Style Pilsner |
|  |  |
| Blue Moon | Lagunitas IPA |
| Belgian-Style Wheat Ale | India Pale Ale |
|  |  |
| Racer 5 IPA | Coors Light |
| India Pale Ale | Light Lager |
|  |  |
| Oakland United | Smithwick’s |
| Black Lager | Irish Red Ale |
|  |  |
| Guinness |  |
| Irish Stout |  |

# Premium well



# COCKTAILS

|  |  |
| --- | --- |
| 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 |  |