



# Tavern Specials



**Homemade Soups & Desserts ~ Ask your Server!**

## Featured Cocktails

### **PEACH MULE**

*Stoli Peachnik Vodka, Ginger Beer  
and a splash of Lime Juice served in a  
Copper Mug on the Rocks- 8¾*

### **PEANUT BUTTER MANHATTAN**

*Skrewball Peanut Butter Whiskey,  
Sweet Vermouth and a dash of Angostura Bitters  
Served Up with a Cherry! - 8¾*

### **KARAMEL APPLE BOOST**

*Crown Royal Apple, a splash of Stoli Salted  
Karamel Vodka and our new High End  
Satoshi Energy Drink served Tall on the Rocks! - 10½*

### **PINK WHITNEY**

*New Amsterdam Pink Whitney  
Pink Lemonade Vodka and Club Soda  
served Tall on the Rocks! - 8¾*

### **VALENZANO WINERY'S SANGRIA IS HERE!!**

*Red White and Blueberry Red Sangria & White Sangria  
by the glass - 6 • by the bottle - 20*



## Featured Draft Beer

**Great Lakes Brewing Elliot Ness Amber Lager Draft**

**Long Trail VT hazy IPA Draft**

**Allagash White Draft**

**Evil Genius "Stacy's Mom" IPA Draft (ABV - 7.5%)**

**Screamin' Hill Blood Orange Pale Ale Draft**

**Spellbound Palo Santo Porter Draft**

**Cape May Brewberry Draft**

**(Blueberry Coffee Imperial Stout ABV - 8.5%)**

**Flying Fish XPA Draft**

***SUPPORT OUR TROOPS!***  
*When you purchase  
Valenzano Winery's Red,  
White & Blueberry  
Sangria a portion of  
proceeds is donated to  
support the men & women  
of our armed forces!*



## Featured Bottles & Cans

**Molson XXX Bottles**

**Pabst Blue Ribbon Pint Cans**

**Ithaca Apricot Wheat Bottles**

**White Claw Hard Seltzer Cans - Mango or Black Cherry**

**Heineken 00 Non-Alcoholic Bottles**

**Shipbottom "Sticky Fingers" (Saltwater Taffy IPA) Pint Cans**

**High Noon Vodka+Soda Cans - Grapefruit or Black Cherry**

**Bud Light Hard Seltzer Cans - Mango, Strawberry, Black Cherry, or Lemon Lime**

***Cream Ridge Winery's Poco Loco Blush Sangria Bottles (serves 2) - 10½***



## **Appetizers**



### *Irish Tots*

Crispy tater tots topped with a homemade whipped Irish cheddar cheese sauce, crispy bacon and sliced green onions served with a side of sour cream for dipping – 9.99

### *Spanish Chicken Quesadilla*

Taco seasoned grilled chicken, blended cheeses, Jon's Spanish rice, black olives and diced tomatoes in a flour tortilla with a side of chipotle ranch for dipping – 10.99

### *Banger Skins*

Fresh potato skins stuffed with bangers (Irish sausage) and topped with melted cheese, our homemade Irish whisky sauce and fresh chives – 9.99

## **Sandwiches**



### *Pastrami Burger*

8oz. USDA choice ground beef, topped with sliced pastrami, sauerkraut, melted cheddar and swiss and our spicy mayonnaise, served on a round roll with fries – 12.49

### *Fighting Irish Chicken Cheese Steak*

Sautéed chicken strips tossed in homemade spicy Guinness BBQ sauce with sautéed peppers, crispy bacon, beer cheese and pickled red onions, on toasted French bread with fries – 11.99

### *Jonny Be Gouda Burger*

8oz USDA choice ground beef, homemade steak sauce, crispy applewood smoked bacon, a piece of fried smoked gouda and flour fried onions, served on a round roll with fries – 12.49

## **Entrées**

### *Black & Blue Steak Alfredo*

8oz. Blackened New York Sirloin sliced thin sautéed with cherry peppers & mushrooms and tossed with penne pasta in a homemade gorgonzola Alfredo sauce with garlic bread – 22.99

### *Timmy Malloy's Corned Beef & Cabbage*

An Irish Tradition, house roasted corned beef sliced thin, served over a wedge of fresh cabbage, with boiled potatoes, and topped with a parsley butter – 18.99

### *Mom Mom McKenna's Shepard's Pie*

A traditional Shepard's pie (with ground lamb & beef) topped with our garlic red skin mashed potatoes, baked to perfection and served with a side of steamed broccoli – 19.99

## **Scrumptious Sweets**



Fudge Brownie Sundae • Tiramisu  
NY Cheesecake • Pumpkin Bread Pudding