



DRAUGHT BEER

Guinness <i>Ireland, 4.5%</i> stout, light-bodied, dry finish	5
Smithwick's <i>Ireland, 4.5%</i> irish ale, amber red, roasted malts, smooth	6
Blacksmith <i>guinness layered on smithwick's</i>	6
Stella Artois <i>Belgium 5.2%</i> pilsner lager, crisp, slightly bitter	6
Yuengling <i>PA, 4.5%</i> lager, amber, medium-bodied	4
Firestone Walker - Velvet Merlin <i>CO, 5.5%</i> Oatmeal stout served on nitro, creamy, rich coffee and chocolate	6
Cider Creek <i>NY, 6.9%</i> farmhouse cider, 100% NYS apples, crisp finish	6
Southern Tier - IPA <i>NY, 7.3%</i> IPA, triple-hopped, aromatic	6
Hopshire - Shire Ale <i>Dryden, NY, 7.8% 12 oz.</i> scottish ale, malty, dark brown	7
Ithaca Apricot Wheat <i>Ithaca, 4.9%</i> fruity wheat, light color and body, sweet	6
Ithaca Flower Power <i>Ithaca, 7.5%</i> IPA, tropical nose, slight grapefruit flavor	6
SingleCut Beersmiths - Rotating IPA <i>Astoria, NY</i>	7
Grist Iron Brewing - Rotating Tap <i>Burdett, NY</i>	7

See the table draught list for our nine other rotating NY beers from *Aurora Ales & Lager, Horseheads Brewing, Saranac, Ommegang, Wagner, Southern Tier, Lucky Hare and more*

BEER FLIGHTS

Finger Lakes Flight sample four beers from the finger lakes hopshire <i>scotch ale</i> , ithaca apricot wheat, ithaca flower power <i>IPA</i> , and cider creek cider	10
The Irish Flight guinness <i>stout</i> , smithwick's <i>ale</i> firestone walker <i>nitro oatmeal stout</i> , hopshire <i>scotch ale</i>	10

Amstel Light	Crispin Cider
Bitburger (N/A)	Fat Tire Amber
Bass	Harp
Blue Moon	Labatt
Bud Light	Labatt Light
Budweiser	Magner's Cider
Coors Light	Michelob Ultra
Corona	Miller Light
	Newcastle

KILPATRICK'S MERCHANDISE

Sport your own Irish flare! Ask your server for available sizes and styles

WOMEN'S TANKTOP	\$13
WOMEN'S V-NECK T-SHIRT	\$14
UNISEX BASEBALL T-SHIRT	\$15
HATS	\$12



WINE

Cabernet Sauvignon - The Crusher <i>Napa, CA</i>	10	35
Pinot Noir - Swedish Hill <i>Cayuga Lake</i>	9	32
Malbec - Alamos <i>Argentina</i>	8	28
Merlot - Damiani <i>Seneca Lake</i>	11	40
Riesling - Thirsty Owl <i>Cayuga Lake</i>	9	32
Semi-Dry Riesling - Treleaven <i>Cayuga Lake</i>	9	32
Pinot Grigio - Swedish Hill <i>Cayuga Lake</i>	8	30
Sauvignon Blanc - Prophecy <i>New Zealand</i>	8	28
Chardonnay - Treleaven <i>Cayuga Lake</i>	8	30
Chardonnay - William Hill <i>Central Coast, CA</i>	9	32
Prosecco - La Marca <i>Italy</i>	8	30
Sparkling Riesling - Wagner <i>Seneca Lake</i>	--	38
Brut - Glenora <i>Seneca Lake</i>	--	28
Cab Franc - Randolph O'Neill <i>Cayuga Lake</i>	--	40
Cabernet Sauvignon - Simi <i>Sonoma, CA</i>	--	50

COCKTAILS

Dark & Stormy ithaca ginger beer, kraken spiced rum, and fresh squeezed lime	8
Irish Mule tullamore dew whiskey, muddled lime, ithaca ginger beer, served in a copper mug	8
Rye Manhattan templeton rye whiskey, carpano antica sweet vermouth, angostura bitters, orange twist	10
Dubliner Old Fashioned dubliner irish whiskey, sugar, orange, bitters, garnished with a jameson cherry	10
Vieux Carré knob creek rye whiskey, VSOP cognac, carpano antica sweet vermouth, benedictine, peychaud and angostura bitters	12
Sidecar VSOP cognac, cointreau, fresh squeezed lemon juice, served up with a sugared rim	12
Irish Coffee jameson irish whiskey, irish cream, coffee, topped with whipped cream and crème de menthe	7.5

IRISH WHISKEY

2Gingers	4	Middleton	28
Bushmills	6	Middleton	
Bushmills Black Bush	9	Dair Ghaelach	50
Bushmills Red Bush	8	Powers	7
Bushmills 21yr	20	Quietman	6
Dubliner	6	Red Breast 12yr	10
Gendalough Double Barrel	8	Red Breast Lustau	13
Gendalough 7yr	11	Sexton Single Malt	6
Green Spot	13	Teeling	6
Hell Cat Maggie	6	Teeling Single Malt	8
Jameson	5	Teeling Single Grain	9
Jameson Caskmates	7	The Knot	7
Jameson Cooper's Croze	12	Tullamore Dew	5
Jameson Black Barrel	7	Tullamore 12yr	8
Jameson Gold	12	Tullamore 15yr	14
Jameson 12yr	15	Tullamore Phoenix	11
Jameson 18yr	20		

Build Your Own Whiskey Flight

choose any three irish whiskeys, ask your server for pricing



STARTERS

- French Onion Soup** \$6 **Soup of the Day** \$4/\$7
House Salad \$5/\$7 **Caesar Salad** \$5/\$7
- Spinach Salad** \$10
spinach, red onion, goat cheese, almonds, strawberries,
tossed in honey dijon vinaigrette
- Roasted Beet Salad** \$10
roasted beets, fresh dill, goat cheese, toasted walnuts, over
arugula, tossed with house made horseradish aioli
**Add to any salad: Chicken \$5, Shrimp \$8, Steak \$8, Salmon \$8*
- Clams** \$12
steamed in garlic butter and white wine, with bruschetta and
grilled ciabatta
- Wings** \$7/\$12
choice of sauces: mild, medium, hot, BBQ, houdini sauce,
garlic parmesan, honey BBQ, mango habanero, sweet red
chili, garbage sauce
- Pub Pretzels** \$7
three soft pretzels served with warm cheese sauce and
guinness mustard sauce
- Irish Chips** \$7
thick cut potato chips tossed with herbs, garlic, shredded
parmesan, scallions served with warm cheese sauce
- Kil-Poppers** \$9
corned beef croquettes served with 1000 island dressing
- Loaded Fries** \$7
topped with melted pepperjack cheese, bacon, and scallions
with a side of guinness mustard sauce
- Kilkenny's Flat Bread** \$8
brick fired, garlic, bruschetta, mozzarella, balsamic glaze
Add Chicken \$5, Shrimp \$6, Steak \$6

HAND HELDS

- Choice of a side: pub fries, sweet potato fries, coleslaw, applesauce,
mashed potatoes, sautéed vegetables
- Red Osier Famous Roast Beef Sandwich** \$12
immersed in au jus, topped with house made horseradish
sauce and cherry peppers, on a brioche bun
- Fried Green Tomato Sandwich** \$12
cornmeal dusted green tomatoes, roasted beets, coleslaw,
honey-peach mustard, on a brioche bun
- Grilled Chicken & Brie** \$12
whipped brie, spinach, caramelized onions, raspberry
relish, on ciabatta bread
- The Rachel** \$12
roasted turkey breast, coleslaw, 1000 island dressing, and
swiss, on marbled rye bread
- The Reuben** \$12
shredded corned beef, 1000 island dressing, sauerkraut, and
swiss, on marbled rye bread
- Whiskey Chick** \$12
maple whiskey glazed chicken breast, gouda, balsamic
peppers, bacon, and onion straws, on a brioche bun
- The Hooligan Burger** \$13
grilled angus burger topped with marinated shiitake
mushrooms, smoked gouda, roasted red peppers, lettuce,
tomato, onion, and mayo, on a brioche bun
- BYOB** \$14
9oz burger or veggie burger, choice of lettuce, arugula,
tomato, red onion, onion straws, balsamic peppers, cherry
peppers, jalapenos, bacon, mushrooms, pickles, cheddar,
gouda, swiss, provolone, bleu, or american, on a brioche bun
- O'Toole Wrap** \$12
buffalo chicken, pepperjack cheese, lettuce, tomato, onion,
ranch dressing



FULL PLATES

- Stuffed Boxy Potato Pancakes** \$8
served with Guinness mustard sauce and apple sauce
Add Vegetables \$5, Chicken \$5, Steak \$8
- Traditional Fish & Chips** \$13
Smithwicks-battered haddock, served with pub fries, coleslaw,
and house made tartar sauce
- Kristoff's Mac & Cheese** \$10
smoked cheddar, parmesan, gouda cheese blend with bacon
Add Chicken \$5, Shrimp \$8, Steak \$8
- Smokey Gnocchi** \$14
house made gnocchi, shiitake mushroom, brussels sprouts,
and toasted walnuts, over smoked carrot puree
- Pork & Pint** \$17/\$14 (no pint)
smoked 1.5lb pork hock, grilled ciabatta bread and mashed
potatoes in smoked pork au jus
- Corned Beef & Cabbage** \$15
house cured corned beef with bacon sautéed cabbage
- Bangers & Mash** \$15
irish country sausage, served with mashed potatoes and
onion gravy
- Shepherd's Pie** \$15
lamb, beef and vegetable filling topped with mashed
potatoes and onion gravy
- Sesame Encrusted Salmon** \$17
honey-soy marinated salmon, served with wild grain rice and
grilled vegetables
- Shrimp Sauté** \$17
shrimp and vegetables served over linguine with a garlic
white wine sauce
- Ancient Wild Grains & Rice Risotto** \$14
shiitake mushroom crema, white truffle olive oil and freshly
grated parmesan
Add Chicken \$5, Shrimp \$8, Steak \$8
- Guinness Braised Short Ribs** \$25
served over mashed potatoes with local mushrooms, onions
and carrots
- Smoked Beef Tenderloin** \$25
house smoked with mashed potatoes, grilled asparagus,
house made worcestershire glaze
- Ribeye** \$30
16oz bone-in ribeye smothered in caramelized mushrooms
and onions, served with mashed potatoes and
grilled vegetables

SWEETS

- Banoffee** \$6
bananas and dulce de leche on a crust of
crumbled biscuits with butter and ginger topped with
whipped cream and chocolate shavings
- Chocolate Chess Pie** \$7
house made in an Oreo crust, topped with whipped cream
- Peanut Butter Cup** \$7
locally made by Creative Sweets, topped with vanilla ice
cream, and chocolate sauce
- Cheesecake** \$6
your choice of vanilla cheesecake topped with strawberries
or kerrygold chocolate cheesecake topped with irish
whipped cream

Please share any dietary needs with your server

**20% Gratuity added to parties of six or more than
four split checks.**