



## SPARKLING

<b>Prosecco <i>La Marca</i> Italy</b>	8 / -
<b>Blanc de Blanc <i>Swedish Hill</i> Cayuga Lake, NY</b>	- / 40
<b>Rosè <i>La Petite Perrière</i> France</b>	9 / 30
<b>Rosè <i>Louis Laurent</i> France</b>	9 / 30

## WHITES

<b>Chardonnay <i>Lakewood</i> Seneca Lake, NY</b>	8 / 28
<b>Chardonnay <i>Dark Horse</i> Modesto, CA</b>	8 / 28
<b>Pinot Grigio <i>Ecco Domani</i> Delle Venezie, Italy</b>	9 / 30
<b>Sauvignon Blanc <i>The Seeker</i> New Zealand</b>	8 / 26
<b>Semi-Dry Riesling <i>Hermann Wiemer</i> Seneca Lake, NY</b>	9 / 30
<b>Dry Riesling <i>Hermann Wiemer</i> Seneca Lake, NY</b>	9 / 30
<b>Dry Riesling - Ravines Keuka &amp; Seneca Lake, NY</b>	8 / 26

## REDS

<b>Merlot <i>Smoking Loon</i> Sonoma, CA</b>	7 / 24
<b>Malbec <i>Ruca</i> Argentina</b>	8 / 28
<b>Cabernet Sauvignon <i>The Crusher</i> Napa, CA</b>	9 / 32
<b>Pinot Noir <i>Firesteed</i> Willamette Valley, OR</b>	9 / 30
<b>Cabernet Franc <i>Randolph O'Neill</i> Cayuga Lake, NY</b>	- / 40
<b>Fat Frog Red <i>Montezuma</i> Cayuga Lake, NY</b>	7 / 24

## COCKTAILS

### Manhattan \$10

Glen Thunder Whiskey, Conci Americano, and orange bitters

### Dark & Stormy \$10

Ginger beer, rum, and lime juice

### Beekeepers Friend \$10

Tito's Vodka, St. Germain Elderflower liqueur, strawberry simply syrup, and lemon

### Spring Sting \$10

Bacardi White Rum, Domaine de Canton French ginger liqueur, pineapple juice, lime, simple syrup, and Dave's Gourmet Ghost Pepper Hot Sauce

### Oodles of Boodels \$10

Boodel's London Dry Gin, Crème de Yvette liqueur, simple syrup, and lime

### O.V.G Creamsicle \$9

Cointreau orange liqueur, Three Olives Vanilla Vodka, and Ithaca Ginger Beer

### Irish Mule \$9

Tullamore Dew Whiskey, ginger beer and lime juice

### Georgia Peach \$8

Peach vodka, Southern Comfort, sour mix, and orange juice

## AFTER DINNER DRINKS

### Irish Coffee \$7

Jameson Irish whiskey, Bailey's Irish Cream, and coffee, topped with whipped cream

### Lakewood Vineyards Port (4oz) \$8

### Year 4, 7, & 13 Glendalough Flight \$20

## SOUP & SALAD

Add Marinated Tofu \$4, Chicken \$5, Shrimp \$6, Scallops \$6, or Salmon \$8

### French Onion Soup \$8/10

### Brisket Chili \$8/10

### Vegetarian Chili \$8/10

\*2022 Chili Cook Off—1st Place Vegetarian Chili Winner\*

### Caesar Salad \$6/11

Romaine lettuce, parmesan cheese, house made croutons and Caesar dressing

### Crispy Chicken Cobb Salad \$12

Iceberg lettuce, watercress, tomato, bacon, fried crispy chicken, hard-boiled eggs, and blue cheese, with ranch dressing

### Strawberry Fields Salad \$12/14

Mixed greens, strawberries, walnuts, red onion, feta cheese, with our fields vinaigrette house dressing

## STARTERS

### Pub Pretzels (Orders of 3 or 5) \$7/10

Soft pretzels served with warm cheese sauce and pub mustard

### Onion Rings \$5

Basket of Black and Tan onion rings served with spicy ranch dipping sauce

### Loaded Fries \$10

Pub fries topped with cheddar cheese sauce, bacon, and scallions, served with a side of sour cream

### Add Brisket \$4

### Deep Fried Cheese Curds \$6

Battered and deep fried served with our house made spicy ranch dipping sauce

### Deep Fried Poutine \$10

Pub fries and fried cheese curds, topped with our house made onion gravy

### Pub Basket \$15

Smoked sausage, deep fried cheese curds, and pub pretzels with our famous cheese sauce for dipping

### Chicken Wings \$9/\$16 - OR - Tofu Wings \$6/\$10

(Orders of 5 or 10)

Choose from our house made sauces: Carolina BBQ, Buffalo (Mild, Medium, Hot), Garlic Herb and Cheese, Honey Mustard and Garbage. Served with celery and blue cheese dressing

### Chicken Wings *Dirty Style* \$12.50/\$17.50

(Orders of 5 or 10)

Chargrilled with any of our house made sauces caramelized into the chicken wing

**Please share any dietary needs with your server**

*20% Gratuity added to parties of six or more than four split checks and for all room service orders.*

## HAND HELDS

*Served with your choice of side: pub fries, onion rings, house slaw, mashed potatoes, or tater tots*

### **B.Y.O.B.** \$16

8oz chop house burger (***Beyond Burger also available***) served on a brioche bun with your choice of **five** toppings: lettuce, tomato, onion, pickles, New York cheddar, provolone, Swiss, smoky aioli, mayonnaise, or Carolina BBQ sauce **Add additional toppings for 50 cents each, add bacon for \$1** (mustard and ketchup served on the side)

### **Luck of the Irish Melt** \$16

Seasoned ribeye, caramelized onions, provolone cheese, served on sourdough

### **The Rachel** \$14

Roasted turkey breast, house slaw, 1000 Island dressing, and Swiss cheese, served on marbled rye

### **The Reuben** \$15

Shredded corned beef, 1000 Island dressing, sauerkraut, and Swiss cheese, served on marbled rye

### **Nashville Chicken Sandwich** \$16

Chicken breast (grilled or fried) tossed in Nashville hot sauce on a brioche roll, served with pickles, lettuce, and tomato

### **Slow Smoked Brisket Sandwich** \$16

Topped with our house made BBQ sauce on a brioche roll

### **Smoked Pulled Pork Sandwich** \$16

Topped our house made BBQ, house made coleslaw, on a brioche roll

### **Lamb Burger** \$16

Topped with caramelized balsamic onions, whipped chevre, and arugula on a toasted bun

### **BBQ Brisket Burger** \$20

8oz burger with cheddar cheese topped with our BBQ brisket and home made BBQ sauce

### **Luck-alicious Steak-alicious Sandwich** \$18

8oz club sirloin steak topped with egg, grilled onions and American cheese on sourdough bread

### **Colossal Catch Sandwich** \$18

A colossal sized haddock filet, topped with pickles and tarter sauce, on sourdough bread with a side of house slaw **Add Shrimp Skewer \$5**

### **Salmon BLT** \$21

Topped with bacon, lettuce, and tomato, drizzled with a bourbon glaze, served on a brioche roll

## FULL PLATES

### **Bangers & Mash** \$16

Irish style bangers served with mashed potatoes and smothered in our house made onion gravy

### **Classic Corned Beef** \$18

Slow cooked corned beef, served with sauteed cabbage, and mashed potatoes

## FULL PLATES

### **KilMac & Cheese** \$15

Gruyère cheese topped with bread crumbs and smoked olive oil **Add *Marinated Tofu \$4, Chicken \$5, or Corned Beef \$5***

### **Shepherd's Pie** \$16

Beef and lamb stewed with onions and carrots, steeped in red wine and topped with mashed potatoes and onion gravy

### **Fish & Chips** \$20

Beer battered haddock, served with pub fries, house slaw, and house made tartar sauce **Add *Shrimp Skewer \$5***

### **The Irish Stockyard Sirloin** \$25

8oz stockyard sirloin topped with garlic butter with a side of mashed potatoes and house veggie blend

### **Smothered Porkchop** \$21

Deep fried or grilled porkchop, smothered with our house onion gravy, served with mashed potatoes and seasonal vegetables

### **Steak Frites** \$30

12oz Delmonico topped with garlic butter with pommes frites **Add *Shrimp or Scallops \$6***

### **Pan Seared Salmon** \$28

8oz salmon, pan seared to perfection with a smoked honey glaze, served with, seasonal vegetables, and your choice of side

## SWEETS

### **Flourless Chocolate Torte** \$6

Topped with whipped cream and raspberry drizzle

### **New York Style Caramel Cheesecake** \$6

New York style vanilla cheesecake with caramel drizzle topping and whipped cream

### **Reeses Pieces Peanut Butter Pie** \$10

### **Peanut Butter Cup** \$10

Locally made by Creative Sweets, topped with vanilla ice cream and chocolate sauce

## WEEKLY SPECIALS

### **MONDAY | Pasta Night \$10**

Pasta served with your choice of marinara, alfredo or garlic and oil (*Add Chicken, Shrimp, Scallops, Salmon or Tofu for \$8*)

### **TUESDAY | Twisted Irish Burrito \$14**

Smoked brisket or chicken with lettuce, tomato, onion & our house made cheese sauce

### **WEDNESDAY | Wing Wednesdays \$0.75/Wing**

Choose from any of our house made sauces chicken wings AND tofu wings! Make them dirty style for \$1.25/Wing *\*Orders of 5 or 10\**

### **THURSDAY | Appetizer Sampler \$13**

Fried cheese curds, onion rings, and chicken strips

### **FRIDAY | Fish Fry Day \$28**

Broiled seafood platter—scallops, shrimp, and haddock broiled in a lemon butter sauce, served with coleslaw and our choice of side

### **SATURDAY | Smoked Meat Saturdays \$18**

Smokehouse platter, with brisket, pulled pork, smoked sausage and Texas toast

### **SUNDAY | Pizza Your Way Day**

(Single Topping \$14, Two Topping \$15, Supreme \$16 or by the slice \$2.75) Toppings: pepperoni, Sausage, supreme