

Soup & Salads

Soup of the Day 10/12
Cup or Bowl

House Salad 10

Mixed greens with cucumber, cherry tomatoes, parmesan cheese, & a lemon vinaigrette..

The Wedge Salad 14

Iceberg lettuce dressed with our house made bleu cheese & topped with cherry tomatoes, red onion & bacon.

Fall Harvest Salad 14

Mixed greens, crisp apples, candied walnuts, dried cranberries & feta cheese tossed in a honey vinaigrette.

Add Shrimp 6 Add Chicken 8

Handhelds

Sides include choice of fries, tots, or a small house salad.

The Pub Burger 21

Choice of beef, lamb, or Beyond Burger patty
Served on a Brioche bun, includes lettuce, tomato, onion, pickle, & your choice of cheese (New York Cheddar, Swiss, provolone or whipped chevre).
Add bacon 2 Add Avocado 2

The Luck of the Irish 18

Seasoned ribeye, caramelized onions, and provolone cheese, served on sourdough and grilled to melted perfection.

The Reuben 16

Shredded corned beef, sauerkraut, 1000 island dressing & Swiss cheese, served on marbled rye.

The Chicken Pub Club 18

Spicy or Classic chicken breast topped with bacon, tomato, lettuce & served on a Brioche bun with our house made spicy ranch.

Desserts

Flourless Chocolate Torte 10

Drizzled with raspberry sauce and topped with whipped cream.

New York Style Caramel Cheesecake 10

New York Style vanilla cheesecake drizzled with caramel and topped with whipped cream.

The Peanut Butter Cup 12

Our homemade peanut butter cup topped with vanilla ice cream and drizzled in dark chocolate.

Starters & Shareables

Kilkenny's Flatbread 15

Brick fired, roasted garlic, mozzarella tomato & basil drizzled with a balsamic glaze

Pub Pretzels (4) 12

Soft pretzels served with warm cheddar cheese sauce and pub mustard

Irish Chips 12

Freshly fried potato pub chips tossed in parmesan and garlic with a chive garnish.

Cheese Curds 12

Battered and deep fried, served with our house made marinara.

Loaded Fries OR Loaded Tots 13

Topped with cheddar cheese sauce, bacon, and scallions, served with sour cream.

Patty's Wings(9) 16

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

The Pub Sampler 25

Choose any three of the following: Pub Pretzels, Irish Chips, Cheese Curds, Loaded Fries OR Tots, & Patty's Wings

The Irish Classics

Kilpatrick's Fish & Chips 25

Amber battered Haddock fried to perfection served over our pub fries. Served with house slaw, house made tartar sauce, and lemon.

Corned Beef & Cabbage 24

Slow cooked corn beef served with sautéed cabbage and mashed potatoes.

Old World Sheppard's Pie 22

Beef & lamb simmered with onion and carrots in red wine, topped with mashed potatoes and our house made onion gravy.

Bangers & Mashed 22

Irish style sausages served with our house made pub mustard, house cabbage, and mashed potatoes topped with our onion gravy.

An 18% service charge will be applied to parties of 6 or more as well as all in room dining orders.

Signature Cocktails

Kilpatrick's Kilt 15

Tullamore D.E.W. Irish whiskey, aromatic bitters, cherry, orange twist

Leprechaun Lemondrop 15

Citron Vodka, fresh lemon, Midori float, sugar rim

Salty Irish Setter 14

Kettle one Grapefruit botanical, fresh grapefruit, agave nectar, salt rim

Peachy Irishman 14

Jameson Irish whiskey, peach nectar, fresh lime, ginger beer, mint

Paddy's Pear Sidecar 15

Finger Lakes Pear Brandy, fresh lemon, fresh pear, fennel

A Spicy "Sláinte!" 14

Jalapeno tequila, fresh watermelon, agave, fresh lime, mint

Draft Selection

-Guinness	8
-Yuengling: Lager	8
-Smithwick's: Irish Red Ale	8
-Ithaca: Flower Power	10
-Jack's Abby: Copper Legend Lager	9
-Hudson Valley: Transient Atmospheric Phenomenon Sour	11
-KCBC: Viking Breakdance Hazy IPA	13
-Mast Landing: Gunnar's Daughter Nitro 13oz	10
-Middle Ages: Publik House Pale Ale	10
-Downeast: Original Unfiltered Cider	9
-Talking Cursive: Crispy Girls Pilsner	9
-Burlington Beer: Strawberry Cream Ale	9
-Domestic Bottles	6
-Imported Bottles	7
-High Noon & White Claw Hard Seltzers	6
-Original Sin & Citizen Ciders	8

Whiskey & Tap Flights

A flight of four whiskies or taps hand selected by our knowledgeable drinksmith, Murphy. Rotated weekly.

Whiskey 21

Taps 16

Wine List

White & Sparkling

- Lakewood Chardonnay, Seneca Lake, NY 9/35
- Estrella Chardonnay, CA 9/35
- Eccolo Domani Pinot Grigio, Delle Venezie, Italy 7/27
- Prophecy Sauvignon Blanc, Marlborough New Zealand 8/30
- Thirsty Owl Riesling, Fingerlakes, NY 8/30
- La Marca Prosecco Split 187ml, Italy 14
- Swedish Hill Blanc de Blanc Champagne, Cayuga, NY 40

Reds

- Estrella Cabernet Sauvignon, CA 9/35
- Athena Cabernet Sauvignon, CA 8/30
- Estancia Merlot, Central Coast, CA 8/30
- Firesteed Pinot Noir, Willamette Valley, OR 9/35
- Barefoot Red Moscato, CA 6/21
- Louis Laurent Rosé D'Anjou, Loire Valley, France 9/35
- Llama Malbec, Argentina 10/40

Happy Hour

Every Day

4PM-6PM

1/2 Off Taps &

PUBLIC HOUSE

EST. 2005

Apps