

## Soup & Salads

Soup of the Day Cup/Bowl 8/10

### French Onion Soup 10

Beef stock with a 4 onion blend, caramelized to perfection, topped with a perfectly toasted baguette floated with Provolone and Swiss.

### Dinner Salad 15

Mixed Greens, tomato, red onion, cucumbers, pepperoncini,, with shredded cheddar. **Add Chicken 8**

Choice of Dressing: *Lemon Vinaigrette, Italian, Ranch, Bleu Cheese, 1,000 Islands*

## Starters & Shareables

### Pub Pretzels (4) 10

Soft pretzels served with warm cheddar cheese sauce and pub mustard

### Wisconsin Cheese Curds 12

Battered and deep-fried, served with marinara.

### Paddy's Wings (9) 16

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

### The Pub Sampler 18

Pub Pretzels, Irish Chips, and Loaded Fries OR Tots

## The Irish Classics

### Kilpatrick's Fish & Chips 17

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

### Corned Beef & Cabbage 18

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

### Old World Shepherd's Pie 18

Beef & lamb simmered with onion and carrots in a rich gravy, with mashed potatoes.

### Bangers and Mash 17

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

## Handhelds

### The Pub Burger 18

Choice of Angus Steak Burger, or Beyond Burger patty Served on a Brioche bun, includes lettuce, tomato, onion, pickle, & your choice of cheese (New York Cheddar, Swiss, Provolone or American.)

**Add Bacon 2**

### The Reuben 16

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

### The Chicken Pub Club 18

Marinated grilled chicken breast topped with bacon, tomato, lettuce, Provolone cheese & served on a Brioche bun with our house made ranch.

### Luck of the Irish 16

Shaved Angus Ribeye grilled with caramelized onions, peppers, mushrooms, with American cheese on a Amoroso's roll

Choice of Sides: *Fries, Tots, Mashed Potatoes, Onion Rings, or small side Dinner Salad*

## Desserts

### Flourless Chocolate Torte 10

Drizzled with raspberry sauce and topped with house made Bailey's whipped cream.

### Crème Brulee Cheesecake 10

New York Style vanilla cheesecake topped with a caramel shell and house made Bailey's whipped cream.

### The Peanut Butter Cup 12

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

***A 20% service charge will be applied to parties of 6 or more as well as all call and collect dining orders.***

### **DON'T FORGET:**

Happy Hour: Tuesday- Friday 4-6pm

Karaoke: Thursdays 10pm-1am

Fish Fridays: Kilpatrick's Fish Fry 14.95

Can't dine in? Get delivery through Ithaca to go  
[www.ithacatogo.com](http://www.ithacatogo.com)

## Signature Cocktails

### The "Manky" Apple 15

*Bailey's Vanilla Cinnamon, Kahlua, Frangelico, Revel Stoke Apple Whiskey, apple cider, topped with whipped cream, and garnished with an apple slice and cinnamon stick*

### Mexican Hot Chocolate 13

*1800 Tequila, Crème de Cocoa, hot cocoa, topped with whipped cream and a dash of cayenne pepper*

### Irish Grandma 10

*Disaronno, Butterscotch Schnapps, OJ, topped off with sprite*

### The Wobbly Bridge 12

*Sambuca, lemon vodka, and Chambord*

### Chocolate Negroni 15

*Gin, sweet vermouth, Chocolate Campari, and a dash of chocolate bitters*

### K-Pats Hot Toddy 12

*Buskers Irish Whiskey, Oleo Saccharum, honey, lemon juice, black tea, garnished with clove studded lemon*

### Irish Mule 10

*Tullamore Dew, muddled lime, topped with Ithaca Ginger Beer*

### Irish Coffee 10

*Jameson, Irish Cream, fresh coffee, topped with whipped cream*

### Dark and Stormy 10

*Ithaca Ginger Beer, lime juice, topped with Kraken Spiced Rum*

## Draft Selection

-Guinness	7
-Yuengling: Lager	7
-Smithwick's: Irish Red Ale	7
-Ithaca: Flower Power	8
-Middle Ages: Swallow Wit Witbier	7
-Stoneyard: Rose Night Sour	8
-Common Roots: Party Shirt Fridays Hazy IPA	10
-Meier's Creek: StoutKast Nitro 13oz	9
-Jacks Abby: Cashew Turtle Framinghammer Baltic Porter	10
-Downeast: Unfiltered Cider	8
-Middle Ages: Epihany Pilsner	7
-Southern Tier: Frosted Sugar Cookie Ale	8
-Domestic Bottles	6
-Imported Bottles	7
-High Noon & White Claw Hard Seltzers	6

## Happy Hour

Tuesday-Friday 4-6pm.

\*Dine in only\*

\$4 Guinness

\$4 Yuengling

\$4 Smithwicks

\$5 Flower Power

\$15 Flatbread of the day

\$15 Appetizer Sampler

\$4 Jameson

\$6 Pretzels

\$3 Wells

\$6 Irish Mule

\$6 Irish Coffee

## Wine List

### White & Sparkling

- Lakewood Chardonnay, Seneca Lake, NY 9/35
- Estrella Chardonnay, CA 7/30
- Ecco Domani Pinot Grigio, Delle Venezie, Italy 9/30
- Prophecy Sauvignon Blanc, Marlborough New Zealand 8/30
- Thirsty Owl Riesling, Fingerlakes, NY 8/30
- La Marca Prosecco Split 187ml, Italy 9

### Reds

- Estrella Cabernet Sauvignon, CA 9/35
- Lapis Luna Cabernet Sauvignon, CA 10/35
- Estancia Merlot, Central Coast, CA 8/30
- Firesteed Pinot Noir, Willemette 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