



Open Sunday to Wednesday 4pm - 10pm, Thursday 4pm - 1am, Friday & Saturday 4pm - 12am  
 \*Kitchen closes at 10pm\*

**SPARKLING / ROSÉ**

**RED WINE**

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

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

**WHITE WINE**

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

**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**

**20% auto-gratuity for parties of six or more guests.**



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## COCKTAILS

### White 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 Boodles \$10

Boodle'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

## DRAUGHT BEER

<b>Minkey Boodle</b> , <i>Sour Fruited 7.0%</i>	\$8
Thin Man Brewery, Buffalo, NY	
<b>Her Angels in Flames</b> , <i>American IPA 7.5%</i>	\$8
Captain Lawrence Brewing Co., Elmsford, NY	
<b>Underground Mountain Brown</b> <i>11.9% 10oz</i>	\$8
Brown Ale, Founders Brewing Co., Grand Rapids, MI	
<b>Pills Mafia</b> , <i>German Pilsner 4.9%</i>	\$7
Thin Man Brewery, Buffalo, NY	
<b>Saison Rose</b> , <i>Farmhouse Ale Saison 7.7% 13oz</i>	\$7
Brewery Ommegang, Cooperstown, NY	
<b>Glen Ale</b> , <i>Watkins Glen Historic Ale 4.0%</i>	\$7
Lucky Hare Brewing Co., Hector, NY	
<b>Falcon Punch</b> , <i>American IPA 6.2%</i>	\$7
Lucky Hare Brewing Co., Hector, NY	
<b>Original Blend</b> , <i>Cider IPA 5.1%</i>	\$7
Downeast Cider House, Boston, MA	
<b>White Wheat Beer</b> <i>5.2%</i>	\$7
Allagash Brewing Co., Portland, ME	
<b>Guinness Stout</b> <i>4.2%</i>	\$6
<b>Smithwick's</b> , <i>Red Ale 4.5%</i>	\$6
<b>Yuengling Lager</b> <i>4.4%</i>	\$5

## BOTTLED BEER

<b>Blue Moon</b> \$4	<b>Labatt</b> \$4
<b>Budweiser</b> \$4	<b>Labatt Light</b> \$4
<b>Corona</b> \$5	<b>Michelob Ultra</b> \$4
<b>Flower Power</b> \$6	<b>Miller Lite</b> \$4
<b>Heineken</b> \$5	<b>Smithwick's</b> \$6
<b>Harp</b> \$5	<b>Southern Tier 2X IPA</b> \$7

## CANNED BEER

<b>PBR 16oz</b> \$3
<b>Truly Hard Seltzer</b> \$5
<b>High Noon Hard Seltzer</b> \$5

## NON-ALCOHOLIC BEVERAGES

<b>Ithaca Root Beer</b> \$3.25
<b>Ithaca Ginger Beer</b> \$3.25
<b>Heineken N/A</b> \$4

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## SOUP & SALAD

*Add Marinated Tofu \$4, Chicken \$5, Shrimp \$6 or Scallops \$6 to Any Salad*

**French Onion Soup** \$8/10

**Broccoli Cheddar Soup** \$8/10

**Baked Potato Soup** \$8/10

**Tomato Bisque** \$8/10

**Caesar Salad** \$6/11

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

**Wedge Salad** \$10

Topped with scallions, crumbled pork rind, smoked bacon, drizzled with 1000 Island dressing

**Strawberry Fields Salad** \$12/14

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

**Romaine & Berry Salad** \$12/14

Romaine lettuce, blueberries, strawberries, and crumbled blue cheese, with strawberry vinaigrette dressing

## STARTERS

**Pub Pretzels** (Orders of 3 or 5) \$5/8

Soft pretzels served with warm cheese sauce and pub mustard

**Banger Bun** \$5

Our Irish banger served in a toasted bun, served with onion gravy for dipping

**Onion Rings** \$5

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

**Loaded Fries** \$9

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

**Deep Fried Cheese Curds** \$6

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

**Deep Fried Poutine** \$9

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

**Chicken Wings** \$8/\$15- **OR - Tofu Wings** \$5/\$9 (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*** \$11.50/\$16.50 (Orders of 5 or 10)

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

## 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** \$15

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

## HAND HELDS (Continued)

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

### **The Rachel** \$13

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

### **The Reuben** \$14

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

### **Nashville Chicken Sandwich** \$15

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

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

Beer battered haddock on a sub style roll, served with pickles, house slaw, and tartar sauce **Add Shrimp Skewer \$5**

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

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

## FULL PLATES

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

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

### **Classic Corned Beef** \$17

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

### **KilMac & Cheese** \$14

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** \$18

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

### **Seared Duck Breast** \$20

Pan seared with pineapple chutney, served with Irish boxty pancakes

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

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

### **Steak Frites** \$28

12oz ribeye served with pommes frites **Add Shrimp or Scallops \$6**

### **Prosciutto Wrapped Filet** \$30

6oz prosciutto wrapped filet, with gorgonzola and pecan butter, served with seasonal vegetables and garlic mashed potatoes **Add Shrimp or Scallops \$6**

## SWEETS

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

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

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

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

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

Topped with whipped cream and raspberry drizzle

### **Chess Pie** \$6

A butter-crust pie with a creamy chocolate custard filling