



Open Tuesday through Saturday | 4pm - 10pm *Last Seating at 9:15pm*

SPARKLING / ROSÉ

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

WHITE WINE

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

RED WINE

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

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

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

BOTTLED BEER

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

CANNED BEER

PBR 16oz \$3
Truly Hard Seltzer \$5
High Noon Hard Seltzer \$5

NON-ALCOHOLIC BEVERAGES

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



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SOUP & SALAD

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

French Onion Soup Bowl \$7

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

Bib Salad \$14

Bib lettuce, avocado, granny smith apples, parsley, dill and chives, with Magner's 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, Boursin 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 \$14

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

Steak Frites \$26

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

Prosciutto Wrapped Filet \$28

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