



Open Tuesday through Saturday | 4pm - 10pm

We are very excited to be hosting you again! To maintain compliance, we please ask you comply with the following: please wear a mask any time you are not at your table, please do not move tables, as they are spaced appropriately to maintain social distancing from other patrons, and New York State Mandate requires that food items be ordered with all alcoholic beverages. Thank you and enjoy your time with us!

SPARKLING / ROSÉ

Prosecco La Marca <i>Italy</i>	8 / -
Blanc de Blanc Swedish Hill <i>Cayuga Lake, NY</i>	- / 40
Rose La Petite Perrière <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 Prophecy <i>New Zealand</i>	8 / 26
Semi-Dry Riesling Lakewood <i>Seneca Lake, NY</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

The Macallan 12 Scotch \$13



Open Tuesday through Saturday | 4pm - 10pm

COCKTAILS

Purple People Eater \$12

Bulleit Bourbon, blackberry simple syrup, lemon juice, club soda, and Angostura 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

Spirit of Light , <i>Pilsner, 4.1%</i>	\$7
Talking Cursive Brewing Co., Syracuse, NY	
Original Blend , <i>Cider IPA 5.1%</i>	\$7
Downeast Cider House, Boston, MA	
Juice Bomb , <i>New England IPA 6.5%</i>	\$7
Sloop Brewing Co., Hopewell Junction, NY	
Breakfast Stout <i>Stout 8.3%</i>	\$7
Founders Brewing Co., Michigan	
Éphémère (Cherry) <i>Fruit and Field Beer 5.5%</i>	\$7
Unibroue, Quebec, Canada	
Apricot Wheat <i>Wheat Ale 5.0%</i>	\$7
Ithaca Beer Company, Ithaca, NY	
Ol' Buddy Ol' Pale Ale <i>Pale Ale 5.0%</i>	\$7
Grist Iron Brewing Company, Burdett, NY	
Southern Tier IPA <i>IPA 7.0%</i>	\$7
Southern Tier Brewing Company, Lakewood, NY	
Smithwick's <i>Irish Red Ale 4.5%</i>	\$6
Guinness <i>Stout 4.2%</i>	\$6
Stella Artois <i>Pilsner 4.8%</i>	\$6
Yuengling <i>Lager 4.4%</i>	\$5

BOTTLED BEER

Blue Moon \$4	Harp \$5
Coors Light \$4	Labatt \$4
Corona \$5	Labatt Light \$4
Heineken \$5	Michelob Ultra \$4

CANNED BEER

PBR 16oz \$3
Budweiser \$4

BOTTLED SODA

Ithaca Root Beer \$3.25
Ithaca Ginger Beer \$3.25



Open Tuesday through Saturday | 4pm - 10pm

SOUP & SALAD

Add Marinated Tofu \$4, or Chicken \$5

French Onion Soup Bowl \$7

Caesar Salad \$6/11

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

STARTERS

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

Soft pretzels served with warm cheese sauce and pub mustard

Irish Chips \$8

Thick cut potato chips tossed with herbs, garlic, shredded parmesan cheese, served with a side of cheese sauce

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 - OR - Tofu Wings \$7 for 5 Wings or \$12 for 10 Wings

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

HAND HELDS

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

B.Y.O.B. \$15

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)

Patty Melt \$14

8oz medium well beef patty smashed and seared to perfection, topped with New York cheddar cheese and grilled onions, served on Texas toast with smoky aioli



Open Tuesday through Saturday | 4pm - 10pm

HAND HELDS (Continued)

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

The Reuben \$13

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

The Rachel \$13

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

French Dip \$14

Baguette style sandwich with hot roast beef, provolone cheese, spinach and horseradish mayonnaise, served with a side of hot au jus

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

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

Fish & Chips \$16

Beer battered haddock, served with pub fries, house slaw, and house made tartar sauce

KilMac & Cheese \$13

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

SWEETS

Peanut Butter Cup \$8

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