



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

CIDER

Prosecco La Marca <i>Italy</i>	8 / -
Blanc de Blanc Swedish Hill <i>Cayuga Lake, NY</i>	- / 40
Rose Rosehaven <i>California</i>	9 / 30

Northern Spy Eve's Cidery <i>Van Etten, NY</i>	- / 20
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WHITE WINE

RED 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

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



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COCKTAILS

Dark & Stormy \$10

Ginger beer, rum, and lime juice

Georgia Peach \$10

Peach vodka, Southern Comfort, sour mix, and orange juice

Irish Mule \$9

Tullamore Dew Whiskey, ginger beer and lime juice

K-Pat's Coffee \$10

Espresso vodka, crème de cacao, Bailey's float and nutmeg

Third Man \$10

Bullet bourbon, Campari, grapefruit and lemon juice, and simple syrup

DRAUGHT BEER

Liquid State Crush *NEIPA, 7.1%* \$7

Liquid State Beer Company, Ithaca, NY

Liquid State Surf Guitar *Gose 4.6%* \$7

Liquid State Beer Company, Ithaca, NY

Ommegang Nirvana *IPA 6.5%* \$7

Brewery Ommegang, Cooperstown, NY

Southern Tier Nitro Creme Brulee *Stout 10%* \$9

Southern Tier Brewing Company, Lakewood, NY

Southern Tier 8 Days a Week *Blonde Ale 4.1%* \$6

Southern Tier Brewing Company, Lakewood, NY

Guinness *Stout 4.2%* \$6

Yuengling *Lager 4.4%*

Ithaca Beer Flower Power *IPA 7.2%* \$7

Ithaca Beer Company, Ithaca, NY

Golden Road *Wheat Ale 4.2%* \$6

Golden Road Brewing, California

Stella Artois *Pilsner 4.8%* \$6

Talking Cursive Parade Day *Irish Red 4.5%* \$7

Talking Cursive Brewing Co.

BOTTLED BEER

Blue Moon \$4

Bud \$4

Bud Light \$4

Coors Light \$4

Corona \$5

Heineken \$5

Harp \$5

Ithaca Beer Apricot \$5
Wheat

Labatt \$4

Labatt Light \$4

CANNED BEER

PBR 16oz \$3

Michelob Ultra \$3

BOTTLED SODA

Ithaca Root Beer \$3.25

Ithaca Ginner Beer \$3.25



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SOUP & SALAD

Add Marinated Tofu \$4, Chicken \$5, or Steak \$6

Potato Leak Soup \$5

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 ketchup and house made blue cheese dipping sauce

Bulgogi Tots \$9

Tater tots topped with Korean spiced steak, cheese sauce, Sriracha, green onions, and our house made kimchi

Deep Fried Poutine \$9

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

Chicken Wings \$7/12 - **OR - Tofu Wings** \$5/9 (Orders of five or ten)

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, mustard, mayonnaise, ketchup, or Carolina BBQ sauce ***Add additional toppings for 50 cents each, add bacon for \$1***

Patty Melt \$14

8oz beef patty smashed and seared to perfection, topped with New York cheddar cheese and grilled onions, served on Texas toast with smoky mayonnaise on the side



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HAND HELDS (Continued)

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

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 honey hot butter on a brioche roll, served with pickles, lettuce, tomato on the side

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 bacon sauteed Brussels sprouts, mashed potatoes and carrots

Fish & Chips \$16

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

KilMac & Cheese \$11

Irish cheddar cheese sauce, topped with parmesan and toasted Panko

Add Marinated Tofu \$4, Chicken \$5, Corned Beef \$5, or Steak \$6

Shepherd's Pie \$16

Beef and lamb stewed with onions and carrots, steeped in red wine and topped with mashed potatoes and onion gravy

Chicken & Waffles \$16

Two buttermilk fried chicken breasts on our homemade waffles with Sriracha maple butter, served with sauteed bacon Brussels sprouts

SWEETS

Flourless Chocolate Torte \$6

Topped with whipped cream and raspberry drizzle

New York Style Cheesecake \$6

New York style vanilla cheesecake with house made strawberry topping and whipped cream

Banoffee Cheesecake \$6

Creamy banana cheesecake swirled with buttery caramel, topped with white chocolate mousse and caramel drizzle on a crunchy vanilla crumb