



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

SPARKLING / ROSÉ

RED WINE

Prosecco 8 / -
La Marca *Italy*

Merlot 7 / 24
Smoking Loon *Sonoma, CA*

Blanc de Blanc - / 40
Swedish Hill *Cayuga Lake, NY*

Malbec 8 / 28
Ruca *Argentina*

Rosè 9 / 30
La Petite Perrière *France*

Cabernet Sauvignon 9 / 32
The Crusher *Napa, CA*

Rosè 9 / 30
Louis Laurent *France*

Pinot Noir 9 / 30
Firesteed *Willamette Valley, OR*

Cabernet Franc - / 40
Randolph O'Neill *Cayuga Lake, NY*

WHITE WINE

Chardonnay 8 / 28
Lakewood *Seneca Lake, NY*

Fat Frog Red 7 / 24
Montezuma *Cayuga Lake, NY*

Chardonnay 8 / 28
Dark Horse *Modesto, CA*

Pinot Grigio 9 / 30
Ecco Domani *Delle Venezie, Italy*

Sauvignon Blanc 8 / 26
The Seeker *New Zealand*

Semi-Dry Riesling 9 / 30
Hermann Wiemer *Seneca Lake, NY*

Dry Riesling 9 / 30
Hermann Wiemer *Seneca Lake, NY*

Dry Riesling 8 / 26
Ravines *Keuka & Seneca Lake, NY*

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

EZPZ Lemon Squeezy *Sour - Fruited 4.5%* \$8
Meier's Creek Brewing Co., Cazenovia, NY

Liquid Crush, *NEIPA 7.1%* \$8
Liquid State Brewing Co., Ithaca, NY

Underground Mountain Brown *11.9% 10oz* \$8
Brown Ale, Founders Brewing Co., Grand Rapids, MI

Spirit of Light, *Pilsner 4.1%* \$7
Talking Cursive Brewing Co., Syracuse, NY

Glen Ale, *Watkins Glen Historic Ale 4.0%* \$7
Lucy Hare Brewing Co., Hector, NY

White Wheat Beer *5.2%* \$7
Allagash Brewing Co., Portland, ME

Perpetual IPA, *American IPA 7.5%* \$7
Troeg's Independent Brewing, Hershey, PA

Nine Pin Signature, *Hard Cider 6.7%* \$7
Nine Pin Cider, Albany, NY

Pumpkin Ale *5.3%* \$7
Saranac Brewery, Utica, NY

Guinness Stout *4.2%* \$6

Smithwick's, *Red Ale 4.5%* \$6

Yuengling Lager *4.4%* \$5

BOTTLED BEER

Blue Moon \$4

Budweiser \$4

Corona \$5

Flower Power \$6

Heineken \$5

Harp \$5

Labatt \$4

Labatt Light \$4

Michelob Ultra \$4

Miller Lite \$4

Smithwick's \$6

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, or Chicken \$5

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

Add Seared Scallops \$6

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. \$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)

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 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

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

Lamb Burger \$15

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

Fish & Chips \$16

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

Classic Corned Beef \$17

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

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

Seared Duck Breast \$18

Pan seared with pineapple chutney, served with Irish boxty pancakes

Steak Frites \$26

12oz ribeye served with pommes frites

Prosciutto Wrapped Filet \$26.50

6oz prosciutto wrapped filet, with gorgonzola and pecan butter, served with seasonal vegetables and garlic mashed potatoes

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