



BAR MENU

WINES

BY THE GLASS, HALF BOTTLE OR BOTTLE
150ML GLASS - 375ML CARAFE
750ML BOTTLE

PROSECO, BALLATA "MINI BOTTLE"
ITALY 13/48

PINOT GRIGIO, CASAL THAUERO
ITALY 9/20/38

SAUVIGNON BLANC, PETER YEALANDS
MARLBOROUGH, NZ 11/24/46

RIESLING, LOUIS HAULLER
ALSACE 12/26/50

CHARDONNAY, ESSER
MONTEREY, CALIFORNIA 11/24/46

ROSE, CHATEAU BRIGUE
PROVENCE, FRANCE 10/22/40

PINOT NOIR, SECRET CELLARS
CALIFORNIA 13/28/54

BARBERA D'ASTI, ROBERT RIGA
FONTE DEL BACCO - ITALY 11/24/46

MERLOT, 14 HANDS
COLUMBIA VALLEY, WASHINGTON
10/22/40

RIOJA RESERVA, CERRO ANON
RIOJA, SPAIN 14/32/60

MALBEC, BROQUEL
MENDOZA, ARGENTINA 12/26/50

CABERNET SAUVIGNON, Z. BROWNE
CALIFORNIA 12/26/50

SMALL PLATES

ROASTED GARLIC HUMMUS 12
GRILLED FLATBREAD, OLIVES, CRUDITE

WARM BAVARIAN PRETZELS 11
GRAIN MUSTARD, HORSERADISH
CHEESE, BEER CHEESE

CHICKEN QUESADILLA 14
ANCHO PULLED CHICKEN, PEPPERS
AND ONIONS, PEPPER JACK CHEESE,
SOUR CREAM

BARBECUE BEEF LETTUCE WRAPS 13
BIBB LETTUCE, PICKLED RADISH,
CARROTS, PEANUTS, SRIRACHA AIOLI

CHICKEN TENDERS 13
HONEY AND GRAIN MUSTARD
DIPPING SAUCE

CRAB AND ARTICHOKE DIP 13
WARM PITA BREAD

BUFFALO WINGS 13
BLUE CHEESE DRESSING,
CELERY, CARROTS

POUTINE 12
FRIES, BEER CHEESE, GRAVY,
MOZZARELLA CHEESE, BACON



Irish Bar & Grill

RHODE ISLAND FRIED CALAMARI 14
BANANA PEPPERS, LEMON,
CHIPOTLE DIPPING SAUCE

BLACKENED FISH TACOS 13
MAHI MAHI, PICKLED RED ONIONS,
GRILLED PINEAPPLE RELISH, CABBAGE,
POBLANO CREME

TUNA POKE 16
GINGER, SOY, CHILI, WASABI,
CARROTS, RADISH, CRISP WONTONS

WILD MUSHROOM FLATBREAD 13
RICOTTA, WILD HONEY,
TRUFFLE OIL, BALSAMIC DRIZZLE

ICED BLUE POINT OYSTERS 16
GREEN APPLE AND CUCUMBER
MIGNONETTE, LEMON

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE

