

## Crafted Cocktails

Smoke Before Fire 14  
Il Buho Mezcal, Grapefruit Juice, Jalapeno  
Simple Syrup, Sour

Berry Good Thyme 14  
Tito's Vodka, Thyme Simple Syrup, Berry  
Preserves, Sparkling Rose

Pink Lady 13  
The Bitter Truth Pink Gin, St. Germaine,  
Lemon Juice, Proseco

The Rose Garden 14  
Bulleit Bourbon, Rosemary Simple Syrup,  
Lemon Juice

Classic Paloma 13  
Casamigos Tequila, Agave, Lime Juice,  
Grapefruit Juice, Soda

Botanist Bay 14  
Botanist Gin, Lime Juice, Basil,  
Simple Syrup

Manhattan Mule 13  
Cucumber Infused Absolut Vodka, Ginger  
Beer, Lime Juice

Irish I was Awake 14  
Jameson, Mr. Black Coffee Liqueur, Grand  
Marnier, Guinness Float

## Small Plates

Sushi Style Tuna Nachos  
Wontons, Avocado, Sesame Seeds, Ginger  
Soy Drizzle, Sriracha, Nori 16

Korean BBQ Beef Lettuce Wraps  
Carrots, Pickled Daikon Radish, Crushed  
Peanuts, Sriracha Aioli 15

Roasted Pear, Walnut and  
Gorgonzola Salad \*

Greens, Bacon, Sherry Vinaigrette 13

Bang Bang Shrimp \*

Sweet Chili Sriracha Mayo, Scallions 15

Roasted Garlic Hummus \*

Grilled Pita Bread, Carrots,  
Cucumber, Olives 12

Poutine

Fries, Beer Cheese, Short Ribs,  
Mozzarella, Stout Gravy 14

Buffalo Wings

Blue Cheese Sauce, Carrots, Celery 14

Warm Bavarian Pretzels  
Grain Mustard, Beer Cheese, Horseradish  
Cream Cheese 12

Blackened Fish Tacos  
Pineapple Relish, Pickled Red Onion,  
Poblano Crema 15

Caesar Salad \*

Romaine, Crispy Shallots, Pretzel  
Croutons, Caesar Dressing 12

Add : Chicken or Salmon 7, Steak 8

Chicken Tenders

Honey Mustard Dipping Sauce 14

Chicken Quesadilla

Ancho Chicken, Peppers, Onions, Pepper  
Jack Cheese, Chipotle Aioli 15

Italian Meatballs

Marinara, Basil, Parmesan Cheese,  
Toasted Bread 14

Potato Leek Soup

Truffle Oil, Chives 10

## Entrees

Roasted Free Range Chicken \*

Sausage, Leek and Sage Stuffing, Haricot  
Vert, Mushrooms, Pan Jus 26

Grilled New York Strip Steak \*

Creamed Spinach, Roasted Potatoes,  
Whiskey Green Peppercorn Sauce 30

Pan Seared Salmon Fillet

Spaghetti Squash, Asparagus,  
Salsa Verde 27

Fresh Pappardelle with Veal Ragù

Parmesan and Ricotta Cheese 21

Ale Battered Fish & Chips

Lemon, House Slaw, Tartar Sauce 22

Sauteed Pork Medallions

Mashed Potatoes, Braised Red Cabbage,  
Haricot Vert, Bourbon Glaze 25

Slow Braised Beef Short Ribs

Horseradish Smashed Red Potatoes,  
Asparagus, Carrots, Thyme Garlic Jus 28

Shepherd's Pie

Braised Lamb and Beef, Mashed Potatoes,  
Peas, Carrots 22

Pan Seared Mahi Mahi \*

Roasted Tomato, Spinach,  
Fingerling Potatoes, Lemon Confit and  
Caper Beurre Blanc 27

## Burgers and Flatbreads

Tír Na Nóg Cheeseburger  
Lettuce, Tomato, Onion, Fries 16

Ranger Burger

Beef Patty, Pulled Pork, Melted  
Provolone, Crisp Onion Ring, Fries 17

Turkey Burger

Provolone, Special Sauce,  
Lettuce, Tomato, Fries 16

Black Bean and Corn Burger  
Horseradish Goat's Cheese, Fries 15

Wild Mushroom and Ricotta

Flatbread Mozzarella Cheese, Truffle  
Oil, Honey, Balsamic Glaze, Basil 17

Margherita Flatbread

Mozzarella Cheese, Marinara  
Sauce, Basil, 16

Alert your server to any allergies . Items with \* denotes gluten free or can be made gluten free .  
Fried food is not Celiac diet friendly - 20% gratuity may be added to parties of 6 or more.