



## Soups

Roasted Butternut Squash & Apple with Sage Crème Fraiche... \$5 cup \$7 bowl

Cream of Mussel with Fried Mussels & Irish Cheddar Cheese.... \$5 cup \$7 bowl

Irish Beef Stew with Irish Stout and Cheddar Cheese Biscuits... \$5 cup \$7 bowl

Soup of the Day... \$5 cup \$7 bowl

## Salads and Starters

Roasted Beet Salad with Fried Camembert, Shredded Cabbage Slaw and a Honey Orange Vinaigrette... \$9

Seared Sea Scallops with Frissée, Irish Bacon Lardons, Red Onions with Champagne Vinaigrette... \$11

Mixed Greens, Toasted Walnuts, Boursin Cheese, Truffle Poppers with a White Balsamic Vinaigrette... \$12

Corned Beef & Cabbage Spring Rolls with Mustard Crème Fraiche... \$8

Irish Smoked Salmon, Fried Caper Berries, Arugula, Egg "Caviar", Red Onions, Pumpernickel Croutons with Pink Peppercorn Vinaigrette... \$13

## Brunch

Corned Beef Hash with Two Poached Eggs and Toasted Irish Soda Bread with Country Irish Gravy... \$9

Loaded Baked Potato Hash with Bacon, Scallions, Cabot Cheese, and Two Poached Eggs with Country Irish Gravy... \$7

From the Coast: Two Poached Eggs on Toasted Irish Soda Bread with Smoked Salmon and Seared Potato Puffs... \$12

Eggs Veggie: Sautéed Vegetables and Pasteurized Eggs, Baked, and Served with Double Dipped Chips... \$8

Beer Battered Cod with Double Dipped Chips and House made Tartar Sauce... \$13

Irish Soda Bread French Toast with Potato Latkes and Jameson Whipped Cream... \$7

Bangers and Mashed with Country Irish Gravy... \$10

S.O.S. (S\*\*\* on a Shingle) Chipped Corned Beef with Country Irish Gravy over Toasted Irish Soda Bread with Double Dipped Chips... \$8

## Dessert

House Made Chocolate Truffles with Irish Whipped Cream... \$8

Irish Custard with Jameson Caramel Sauce and Candied Pecans... \$7

Apple Irish Whiskey Float: Vanilla Ice Cream Topped with Sautéed Apples, Brown Sugar, Cinnamon and Nutmeg... \$9

Chocolate Guinness Blackout Cake... \$8





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### The Irish Whiskey House Salad

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Beer Battered Cod with Double Dipped Chips and House made Tartar Sauce... \$13

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## Sandwiches

(all sandwiches served with double dipped chips, coleslaw, or side salad)

Pulled Short Rib Sandwich... \$8

Corned Beef & Cabbage: Shaved Corned Beef, House made Coleslaw, Swiss Cheese and Marie Rose Sauce... \$10

From the Coast: Fried Clams & Oysters with Irish Bacon, Lettuce, Tomato and Irish Cheddar... \$12

The 3 Irishmen: Ground Lamb, Pork and Beef, "Sausage Style", pan seared and served with Mustard Crème Fraiche and Shredded Lettuce... \$8

### The Irish Whiskey Burger

Ground Beef mixed with Irish Cheddar and served with tomato, lettuce, and Onion with a Guinness Mayonnaise... \$11

Killians Chicken Sandwich: Shaved Roasted Chicken Breast, Marinated in Killians, served with Tomato, Irish Cheddar, Bacon, Lettuce and Killian's House made Pickle Relish... \$10

Cod Cake Sandwich with Red Pepper Remoulade, Tomato, Lettuce and Onion... \$13

## Dessert

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\$13

## Dinner Entrees

Beef and Guinness Shepherd's Pie with Irish Cheddar... \$16

Pan Seared Halibut with a Ragout of Potato Puffs, Haricot Vert, and Chanterelle Mushrooms finished with an Artichoke Goat Cheese Cream Sauce... \$25

Lamb Pastitsio on a bed of Carrots, Peas, Pearl Onions, and Sweet Potatoes finished with a Thyme Demi-glace and Rosemary Aioli... \$16

Chicken "Osso Bucco" with Roasted Garlic Mashed Potatoes... \$13

### Irish Whiskey Signature Filet

Pan Seared Filet Mignon with Irish Cheddar Potato Cake and Jameson Irish Whiskey Cream Sauce... \$21

Roasted Half Duck, with Cornbread and Sausage Stuffing and a Port Cherry Demi-glace... \$24

Pan Seared Pork Chop with Apple Cabbage Slaw, Tarragon Dijon Mustard Jus and an Irish Cheddar Soufflé... \$16

Filet and Lobster 2 Ways: Pan Seared Filet with Butter Poached Lobster Tail and Lobster Truffle Mac and Cheese... market price

## Dessert

House Made Chocolate Truffles with Irish Whipped Cream... \$8

Irish Custard with Jameson Caramel Sauce and Candied Pecans... \$7

Apple Irish Whiskey Float: Vanilla Ice Cream Topped with Sautéed Apples, Brown Sugar, Cinnamon and Nutmeg... \$9

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# Whiskey Listing

## Irish Whiskey Selections

<b>Whiskey</b>	<b>Tasting Characteristics</b>	<b>1oz.</b>	<b>2oz.</b>
Bunratty Potcheen Glass		3	5
Bushmills 10 Year Malt	flavors of vanilla, milk chocolate and toasted wood	6	11
Bushmills 16 Year Malt	flavors of praline, honey, caramelized fruits and toasted nuts	12	22
Bushmills 21 Year Malt	satin texture with a liquorice and oak finish	17	30
Bushmills Black Bush	soft, silky texture with a nutty character	5	9
Bushmills Original	gentle warming, mouth coating texture with a touch of honey sweetness	4	7
Clontarf Single Malt	malty and mouthwatering with a late oaky complexity	3	6
Connemara 12 Year Peated	sweet, fizzy almost, with rustic, earthy peat, atop rhubarb and custard sweets, cream, malt and granary toast with melted butter with a slight smokiness		
Connemara 12 Year Peated Malt	expressive aroma and smooth taste with a superb mix of fruit and peat	12	23
Connemara Cask Strength	complex combination of fruit, peppers and chocolate		
Connemara Peated Cask Strength	full, punchy and sweet with vanilla spice, smoke, cereals and peat		
Connemara Peated Single Malt	golden honey notes and deep peat with hints of chocolate vanilla and oak	7	13
Connemara Turf Mór ("Big Turf") Small Batch Peated	heavily peated, fruity notes with taste of creamy peat and herbalness with soft vanilla, burnt sugar and a peppery bite		
Danny Boy Irish Whiskey			
Green Spot Single Pot Still	notes of poaches pears, vanilla and a hint of strawberry with dry overtones balanced by a gentle, floral sweetness finish		
Greenore 18 Year Old Irish Single Grain	smooth, complex flavors of vanilla building to tropical fruit with some grassy notes and a creamy sweet finish		





<i>Greenore Single Grain</i>	<i>melt in your mouth grain with hints of barley</i>	<i>6</i>	<i>11</i>
<i>Inishowen Peated</i>	<i>fresh aromas of apple, grapes along with some grain and vanilla notes, very soft and sweet on the palate</i>		
<i>Irish Manor</i>		<i>3</i>	<i>5</i>
<i>Jameson 12 Year Special Reserve</i>	<i>mellow flavors of toasted wood, spice and sherry</i>	<i>6</i>	<i>11</i>
<i>Jameson 18 Year Limited Reserve</i>	<i>mellow and smooth with complex flavors of fudge, toffee, spice, hints of wood and leather, vanilla and a gentle sherry nuttiness</i>	<i>16</i>	<i>29</i>
<i>Jameson Gold Reserve</i>	<i>honey toasted sweetness with a peppery finish</i>	<i>9</i>	<i>17</i>
<i>Jameson Irish Whiskey</i>	<i>balance of spicy, nutty and vanilla notes with hints of sweet sherry</i>	<i>5</i>	<i>8</i>
<i>Jameson Rarest Vintage Reserve</i>	<i>mellow sweetness and toasted wood complimented by fruit richness and a touch of fudge and dark chocolate</i>	<i>37</i>	<i>67</i>
<i>Jameson Select Reserve Small Batch</i>	<i>notes of peach, coconut and a little cinnamon while thick and full on the palate with an intense, creaminess alongside dates, walnuts and peels</i>		
<i>Jameson Signature Reserve</i>	<i>heather honey sweetness followed by smooth spicy notes with a touch of citrus and rich dried fruits</i>		
<i>John L. Sullivan</i>	<i>spice, citrus and then vanilla, coupled with the light oakiness of the bourbon cask</i>	<i>3</i>	<i>6</i>
<i>John L. Sullivan "The Ten Count"</i>	<i>notes of chocolate, honey, toffee, raisin, fruitcake and spice</i>		
<i>Kilbeggan</i>	<i>sweet golden raisin, caramel and peppery spice flavors</i>	<i>3</i>	<i>6</i>
<i>Knappogue Castle 12 Year</i>	<i>delicate tastes of marshmallow, brown sugar, oaky vanilla, and marzipan</i>	<i>5</i>	<i>9</i>
<i>Knappogue Castle 1951</i>	<i>notes of banana, oak, molasses, soft honey, and pepper with a very rich, oily, mouthwatering, sweet, coppery texture</i>	<i>177</i>	<i>320</i>
<i>Locke's Blend</i>	<i>very supple and gentle creamy mouth feel of cereals, vanilla and soft oak</i>		
<i>Locke's 8 Year Old</i>	<i>full and rich notes of fruit, barley malt and plenty of oak and a little floral character</i>		
<i>Michael Collins Irish Whiskey</i>	<i>balance of sweet honey, citrus and malt flavors with a fresh oak finish</i>	<i>4</i>	<i>8</i>
<i>Michael Collins Single Malt</i>	<i>hints of fruit, flowers and peat with a light smokiness</i>	<i>5</i>	<i>9</i>



Midleton Very Rare	notes of spice, potpourri, flowers, wood resin and oak with a creamy, sweet butterscotch and vanilla finish	17	31
Old Bushmill's 9 Year Old			
Paddy	lively note with citrus and flower with hints of toffee, vanilla and oak on the palate	5	8
Powers Gold Label	Full flavored with honeyed spicy notes	4	7
Powers John's Lane 12 Year Old Single Pot Still	notes of hazelnut, melted butter with apricot, peach, custard and peppery finish		
Red Breast 12 Year	beautifully balanced with a warm, generous texture, rich, sweet flavors and a spicy kick	6	11
Red Breast 15 Year	hints of nougat and fruit, gingerbread and cardamom with a vanilla and gooseberry finish	9	16
Tullamore Dew 10 Year Reserve	medium bodies balance with malt, spice and citrus	6	11
Tullamore Dew 10 Year Single Malt	mellow hints of floral, toasted wood, vanilla and sherry	5	9
Tullamore Dew 12 Year Special Reserve	complex spicy, oily, toasted wood and vanilla notes	5	9
Tullamore Dew Original	pleasant maltiness with toasted wood and vanilla hints	3	6
Tyrconnell 10 Year Old Madeira Cask Finish	vibrant dry yet fruity medium full body of crystallized ginger, cola nut, toffee, toasted buttered almond bread, dried tropical flowers and peppery spices		
Tyrconnell 10 Year Old Port Cask Finish	notes of tropical fruits with sweetness of barley sugar and malt with a sweet and long marmalade finish		
Tyrconnell 10 Year Old Sherry Cask Finish	notes of raisins, golden berries with hints of tarte tatin and custard.		
Tyrconnell 10 Year Single Malt	honey notes with a tang of oranges and lemons combined with a strong malt presence		





## Scotch Whisky Selections

<b>Whiskey</b>	<b>Tasting Characteristics</b>	<b>1oz.</b>	<b>2oz.</b>
Arberlour 16 Year	smooth, full, sweet floral and spicy flavors with a soft plum fruitiness and gentle oakiness	10	18
Ardberg 10 Year	peat effervesces with tangy lemon and lime juice, black pepper pops with sizzling cinnamon-spiced toffee		
Glenfiddich 12 Year Special Reserve	sweet, fruity notes. develops into elements of butterscotch, cream, malt and subtle oak flavor	9	16
Highland Park 12 Year	heather-honey sweetness, rounded smoky sweetness; full malt delivery		
The Macallan Fine Oak 12 Year	medium, balanced with fruit, oak and spice		
The Macallan Fine Oak 25 Year	intense, coconut, vanilla, with a hint of sultana, lemon and peat		
Old Pulteney 21 Year	sweet to start with a light fruitiness; hints of honey and vanilla followed by a dry finish.		

## American Craft Whiskey Selections

<b>Whiskey</b>	<b>Tasting Characteristics</b>	<b>Origin</b>	<b>1oz.</b>	<b>2oz.</b>
Balcone's Baby Blue Corn Whiskey		Waco, TX	7	13
Balcone's Brimstone Smoked Whiskey		Waco, TX	7	13
Baker's Kentucky Straight Bourbon	Toasted nut, fruit, vanilla, silk texture	Clermont, KY	6	11
Booker's Small Batch Bourbon	Intense, fruit, tannin, tobacco	Clermont, KY	8	15
Corsair Triple Smoke - American Craft		Nashville, TN	7	13
Corsair Wry Moon Unaged Rye Whiskey		Nashville, TN	5	9







## Cocktail Listing

*Our Signature Irish Coffee*

*12 year irish whiskey, Demerara sugar, freshly whipped cream*

*8*

*Whiskey Old Fashioned*

*Jameson, amaretto, honey*

*The Tipperary*

*Michael Collins Single Malt, Green Chartreuse, sweet vermouth*

*The Blackthorn*

*Michael Collins Single Malt, sweet vermouth, dash of absinthe*

*Caraway Sour*

*Jameson, caraway syrup, fresh lemon juice*

*The Collins Collins*

*Michael Collins, peach & fresh lemon juices, club soda*

*The Grey Mare...rich, citrusy*

*Jameson, Grand Marnier, fresh lemon juice*

*Apricot Sour*

*Michael Collins 10 Year, honey syrup, fresh lemon and orange juice, apricot jam*

*Mike and the Hammer*

*Michael Collins 10 Year, apricot, fresh lemon juice, ginger beer*

*Big Mick*

*Michael Collins 10 Year, St. Germain, Lillet Blanc, Campari*

*Director of Intelligence*

*Michael Collins, Velvet Falernum, sweet vermouth*

*Hot Whiskey...soothing*

*Hot Powers Irish Whiskey, whole cloves, fresh lemon*

*Irish Blonde*

*Michael Collins, Orange Curacao, fino sherry*

*Mira Bella*

*Michael Collins Single Malt, Lillet Blanc, Absinthe rinse*

*Michael & Rosemary*

*Michael Collins, rosemary maple syrup*





# Beer Listing

*(we change our beer listing seasonally to offer you the greatest variety)*

## Draught Selections

Brewery	Variety	Origin	ABV	Price
Guinness	Irish Dry Stout	Ireland	4.2%	\$6
Harp	Euro Pale Lager	Ireland	5%	\$6
Smithwick's	Irish Red Ale	Ireland	4.5%	\$6
Magner's	Irish Cider	Ireland	4.5%	\$6
Firestone Walker	Double Jack (Imperial IPA)	Paso Robles, CA	9.5%	\$9
Dogfish Head	Raison D'Etire	Milton, DE	8%	\$7
Sierra Nevada	Celebration IPA	Chico, CA	6.8%	\$6
Flying Dog	Gonzo Imperial Porter (Baltic Porter)	Frederick, MD	9.2%	\$7
Ommegang	Belgian Pale Ale	Cooperstown, NY	6.2%	\$7
Yuengling	Traditional Lager	Pottsville, PA	4.4%	\$5
New Belgium	Fat Tire Amber Ale	Fort Collins, CO	5.2%	\$6
Samuel Adams	Winter Lager (Bock)	Boston, MA	5.5%	\$6
Blue Moon	Belgian White	Golden, CO	5.4%	\$6
Miller	Lite	Milwaukee, WI	4.2%	\$5

## Classic & Unique Beers Mixtures

Half & Half	Guinness & Harp	\$6
Poor Man's Black Velvet	Guinness & Magner's	\$6
Blacksmith	Guinness & Smithwick's	\$6
Snake Bite	Harp & Magner's	\$6
Irish Shandy	Any beer topped with a splash of sprite or ginger ale	\$6
The IW Black & Tan	Flying Dog Gonzo Imperial Porter & Ommegang Belgian Pale Ale	\$7
	Guinness & Framboise	
	<b>Firestone Walker Double Jack &amp;</b>	\$7
Belgium meets New Belgium	Dogfish Head Raison D'Etire & New Belgium Fat Tire Amber Ale	\$7
Black & Blue	Guinness & Blue Moon Belgian White	\$6



## Bottle Selections

*(all selections are 12 ounces unless noted otherwise)*

### Ale

*warm, top fermenting. fruity aroma & palette. complex flavors.*

Brewery	Variety	Origin	ABV	Price
Dogfish Head	Indian Brown Ale	Milton, DE	7.2%	6
Dogfish Head	Palo Santo Marron	Milton, DE	12%	11
Duck Rabbit	Wee Heavy Scotch Ale	Farmville, NC	8%	8
Founders	Dirty Bastard	Grand Rapids, MI	8.5%	6
Harpoon	Celtic Irish Ale	Boston, MA	5.4%	5
McSorley's	Irish Pale Ale	Woodridge, IL	5.5%	5
Moylan's	Kilt Lifter Scotch Ale (22oz)	Novato, CA	8%	12
Moylan's	Irish Red Ale (22oz.)	Novato, CA	6.5%	12
Newcastle	Brown Ale	England	4.7%	6
North Coast	Old Stock Ale	Fort Bragg, CA	11.7%	9
Oskar Blues	Dale's Pale Ale	Lyons, CO	6.5%	6
Sierra Nevada	Pale Ale	Chico, CA	5.6%	5
Tommyknocker	Imperial Nut Brown Ale	Idaho Springs, CO	9.8%	6

### India Pale Ale (IPA)

*like ale, usually dry but stronger and much hoppier.*

Brewery	Variety	Origin	ABV	Price
Anderson Valley	Hop Ottin' IPA	Boonville, CA	7%	6
Bear Republic	Racer 5 IPA	Healdsburg, CA	7%	6
Dogfish Head	60 Minute IPA	Milton, DE	6%	6
Dogfish Head	90 Minute IPA	Milton, DE	9%	9
Founders	Centennial IPA	Grand Rapids, MI	7.2%	6
Heavy Seas	Loose Cannon	Baltimore, MD	7.25%	6
Lagunitas	Hop Stoopid (22oz.)	Petaluma, CA	8%	12
Oskar Blues	Gordon	Lyons, CO	9%	8
Sierra Nevada	Torpedo IPA	Chico, CA	7.2%	6
Smuttynose	IPA	Portsmouth, NH	6.9%	6
Stone	IPA	Escondido, CA	6.9%	6
Stone	Ruinination IPA	Escondido, CA	7.7%	9
Victory	Hop Devil IPA	Downington, PA	6.7%	6
Weyerbacher	Double Simcoe	Easton, PA	9%	8



## Belgian-style

Brewery	Variety	Origin	ABV	Price
Achel	Trappist 8 Blond (11.2oz)	Belgium	8%	13
Avery	Collaboration Not Litigation Ale (22oz.)	Boulder, CO	8.72%	19
Chimay	Premier (Blue) (11.2oz.)	Belgium	9%	12
Chimay	Grand Reserve (Red) (11.2oz)	Belgium	7%	13
Delirium	Tremens (11.2oz)	Belgium	8.5%	12
Ommegang	Three Philosophers Quadruple	Cooperstown, NY	9.8%	10
Ommegang	Abbey Ale Dubbel	Cooperstown, NY	8.5%	7
Ommegang	Hennepin Farmhouse Saison	Cooperstown, NY	7.7%	7
St. Louis	Framboise (375ml)	Belgium	4.5%	

## Pilsners

*clear, golden, good malt character, but accented toward the hop.*

Brewery	Variety	Origin	ABV	Price
Harpoon	Big Bohemian Pilsner	Boston, MA	9%	9
Heavy Seas	Small Craft Warning	Baltimore, MD	7.25%	6

## Stout

*black in color, full bodied, smoky with coffee and burnt flavors.*

Brewery	Variety	Origin	ABV	Price
Anderson Valley	Barney Flats Oatmeal Stout	Boonville, CA	5.7%	6
Bell's	Kalamazoo Stout	Kalamazoo, MI	6%	6
Bell's	Special Double Cream Stout	Kalamazoo, MI	6.1%	7
Duck Rabbit	Milk Stout	Farmville, NC	5.7%	5
Firestone Walker	Parabola (Russian Imperial Stout) (22oz.)	Paso Robles, CA	12.5%	29
Moylan's	Ryan O'Sullivan's Imperial Stout (22oz.)	Novato, CA	10%	14
North Coast	Old Rasputin (Russian Imperial Stout)	Fort Bragg, CA	9%	6
Sierra Nevada	Stout	Chico, CA	5.8%	5
Stone	Russian Imperial Stout (22oz)	Escondido, CA	10.5%	17
Yuengling	Black & Tan	Pottsville, PA	4.7%	5



## Porter

*usually not as full as a stout but similar, malty, cocoa flavors.*

Brewery	Variety	Origin	ABV	Price
Anchor	Porter	San Francisco, CA	5.6%	6
Dogfish Head	World Wide Stout	Milton, DE	18%	19
Founders	Breakfast Stout	Grand Rapids, CA	8.3%	8
Moylan's	Dragon's Dry Irish Stout (22oz.)	Novato, CA	5%	12
Stoudt's	Fat Dog Oatmeal Stout	Adamstown, PA	9%	8

## Lager

*cold, bottom fermenting, clean and well rounded, though not always complex.*

Brewery	Variety	Origin	ABV	Price
Amstel	Light	Netherlands	3.5%	6
Budweiser	Bud Light	St. Louis, MO	4.2%	5
Carlsberg	Elephant (11.2oz)	Denmark	7.2%	6
Corona	Extra	Mexico	4.6%	5
Heineken		Netherlands	5%	6
McSorley's	Irish Black Lager	Woodridge, IL	5.5%	5
Penn	St. Niklaus Bock	Pittsburgh, PA	6%	6
Stella Artois		Belgium	5%	6

## Barleywine

*a strong ale with deep amber colors, originating from England.*

Brewery	Variety	Origin	ABV	Price
Sierra Nevada	Big Foot Barleywine	Chico, CA	9.6%	7

## Rye

*moderate bitterness with spicy and sour-like characteristics.*

Brewery	Variety	Origin	ABV	Price
Bear Republic	Hop Rod Rye	Healdsburg, CA	8%	7
Founders	Reds Rye	Grand Rapids, CA	6.6%	6

## Weiss

*thirst quenching, tart, cloudy, light and very drinkable.*

Brewery	Variety	Origin	ABV	Price
Sierra Nevada	Kellerwise Hefeweizen	Chico, CA	4.8%	5
Victory	Sunrise Weisse	Downington, PA	5.7%	6



## **Bar Snacks**

*House Made Pretzel Bites with Spicy Mustard Dipping Sauce...\$6.95*

*Cheese Gourges with Red Pepper Remoulade....\$4.95*

*Double Dipped Chips....\$4.95*

*Fried Oyster & Clam Basket with Tartar Sauce....\$8.95*

*Block & Barrel Large Pickle...\$2*

*Cheese and Charcuttier platter for Two*

*Served with Blue Cheese, Brie, Sharp Cheddar with Prosciutto,  
Salami, and Soppresata with Olives, Grain Mustard, Cornichons, Walnuts and Dried Cherries...\$18.95*

