

AFTER DINNER MENU

Shareables

Irish Nachos \$10

Crispy wavy kettle chips smothered in Beef & Sausage Chili, hot cherry peppers, jack-cheddar cheese, scallions, Pico di Gallo, and a side of sour cream.

Calamari \$16

A generous platter of crispy Calamari, served with hot cherry peppers and marinara.

Garlic Bread \$10

Baguette stuffed with garlic, parmesan, and mozzarella cheeses, roasted red peppers, olive oil, and Italian parsley.

Kettle Chips \$9

Thinly sliced potato chips with bleu cheese dipping sauce.

Pug Cheese Fries \$12

Waffle fries, Applewood smoked bacon, melted cheddar, scallions, and sour cream.

Soups

Beef, Beer, & Sausage Chili \$6 (Sml) | \$8 (Lrg)

Served with corn bread

French Onion Gruyere \$6 (Sml) | \$8 (Lrg)

New England Clam Chowder \$6 (Sml) | \$8 (Lrg)

Wings

Famous Fresh Jumbo Wings \$15 (6) | \$21 (12)

Tossed in your choice of : Mild, Regular, Habanero, Carolina Gold, Honey Hot, Spicy Asian, Bourbon BBQ, Garlic Herb.

Big Boneless Tenders \$15

Three jumbo tenders Panko crusted & golden fried, served with bleu cheese dressing, celery, and carrot sticks.

Entrees

The Mac Burger \$13

Simply grilled angus patty with your choice of cheese: American, Cheddar, Swiss. **Add Bacon: \$3**

Grilled Rueben \$17

Lean Corned Beef, sauerkraut, and Swiss cheese grilled on rye, served with 1000 island dressing, coleslaw, and half sour pickle.

The Cubano \$16

Spicy ham, Swiss, and your choice of Mojo Marinated Roast Pork or Chicken, grilled on a Cuban roll, with a side of our spicy Chimmi Churri Sauce.

French Dip \$16

Slow roasted beef round-sliced thin, dredged in au jus and piled high on a baguette.

Pug Fish Sandwich \$13

Our beer battered fish filet served crisp on a toasted hoagie roll. Along with lettuce, tomato, tartar sauce, coleslaw, and waffle fries.

HANDHELDS SERVED WITH CHOICE OF: WAFFLE FRIES, BABY GREENS, KETTLE CHIPS, OR ONION RINGS



HOUSE SPECIALS

TRANSFUSION

Tito's Vodka, lime juice, gingerale, and grape juice

MR. WHITE

Bombay Sapphire Gin, Angosuro Bitters, tonic and garnished with yellow lime

LEMONBERRY COLLINS

Stoli Razberi Vodka, Absolut Citron Vodka, fresh lemon juice, simple syrup topped with club soda and a lemon twist

EXPRESSO MARTINI

Real Espresso, Smirnoff Vanilla Vodka, Kahula and creme de cocoa

MOJITO

Rum, simple syrup, muddled with fresh lime and mint, topped with club soda

SEASONAL SANGRIA

CLASSICS

OLD FASHIONED

Wilderness Trail Bourbon, Angosturo Bitters, simple syrup with an orange twist

"THE PEOPLES" MARGARITA

Espolon Blanco Tequila, triple sec, fresh lime juice, and a Grand Marnier float

CITRUS COSMO

Absolut Citron Vodka, triple sec, fresh lime juice, and a splash of cranberry

RYE MANHATTAN

Wilderness Trail Rye, sweet vermouth, and cherry bitters finished with a Maraschino Cherry

FRENCH 75

Empress Gin, fresh lemon juice, simple syrup, topped with Prosecco

PALOMA

Espolon Blanco Tequila, club soda, and grapefruit juice

MULES

AMERICAN

Tito's Vodka, simple syrup, lime juice, and Gosling's Ginger Beer

SOUTHERN

Jameson Whiskey, simple syrup, lime juice, and Gosling's Ginger Beer

MEXICAN

Espolon Tequila, simple syrup, lime juice, and Gosling's Ginger Beer

DRAFT BEER

GUINNESS

SMITHWICK'S IRISH RED ALE

BLUEMOON

STELLA

SPATEN

SAM ADAMS SEASONAL

HEADWAY IPA

WHITE WINE

HOUSE CHARDONNAY 6.5

NOBLE VINES CHARDONNAY 10/36

HOUSE PINOT GRIGIO 7

PORTILLO ROSE 7/26

CELSIUS 10 SAUVIGNON BLANC 8/26

PROSECCO SPLIT 11

RED WINE

HOUSE CABERNET 6.5

HOUSE MERLOT 6.5

PORTILLO MALBEC 9/28

BLACK STONE MERLOT 9/28

KNOTTY VINES PINOT NOIR 9/28

NOBLE VINES CABERNET 10/36

AFTER DINNER

CLASSIC IRISH COFFEE

Irish Whiskey, brown sugar, and coffee

HOT NUTTY IRISHMAN

Irish Cream, Frangelico, and coffee

MONKEY CUP

Banana Liquor, Mozart Chocolate, and coffee

MEXICAN COFFEE

Kahlua and coffee

BACI COFFEE

Frangelico, Mozart Chocolate, and coffee

A NIGHT IN FLORIDA

Kahlua, Irish Cream, Grand Marnier, and Frangelico

ALL ARE AVAILABLE WITH COLD BREW

LATE NIGHT HAPPY HOUR : \$2 OFF DRINKS