

DRAFT

- ALLAGASH \$10**
BLUE POINT TOASTED LAGER \$10
CONEY ISLAND PILSNER \$10
DOGFISH 60 MINUTE IPA \$10
GUINNESS \$10
KONA BIG WAVE \$10
MILLER LITE \$9
MODELO \$9
STELLA ARTOIS \$10
VOODOO RANGER HAZY IPA \$10
SAM ADAMS SEASONAL \$10
DOWNEAST CIDER \$10

BOTTLES

- BUD LIGHT \$9**
COORS LIGHT \$9
CORONA \$10
CORONA LIGHT \$10
DOGFISH SEAQUENCH SOUR \$10
DOWNEAST CIDER \$10
MODELO \$9
PERONI \$10
HEINEKEN \$10
HEINEKEN 0.0 \$9
MICHELOB ULTRA \$9

SELTZERS

- HIGH NOON BLACK CHERRY \$13**
HIGH NOON PINEAPPLE \$13

WINE

WHITE

- PINOT GRIGIO, IL NARRATORE \$14 | \$45**
**BORDEAUX BLANC, LES HAUTS DE
LAGARDE \$16 | \$60**
**COTES DU RHONE VOIGNIER, BOISSY &
DELAYGUE \$13 | \$45**
**SANCERRE, ROLAND TISSIER ET FILS
\$20 | \$74**

RED

- CHIANTI BARONE RICASOLI \$14 | \$45**
**CABERNET SAUVIGNON, JOSH CELLARS
\$15 | \$55**

SPARKLING

- PROSECCO, MARTINI & ROSSI \$14 | \$45**

ROSE

- ROSE, LA CIRQUE \$15 | \$56**

COCKTAILS

SPICY MARGARITA \$16

JALAPENO INFUSED CAZADORES TEQUILA,
HIBISCUS, COINTREAU, AGAVE, LIME (SUB
SPICY MEZCAL)

BLACKBERRY WHISKEY SOUR \$16

TEELING WHISKEY, BLACKBERRY, HONEY,
LEMON, EGG WHITES

ESPRESSO MARTINI \$17

GREY GOOSE VODKA, MR BLACK, GIFFARD
VANILLE DE MADAGASCAR, ESPRESSO

GREEN GODDESS \$16

GREY GOOSE, GREEN TEA, FRESH
CUCUMBER, BASIL SIMPLE, HABANERO
TINCTURE

GIN SOUR \$16

BLUECOAT GIN, WILD MOON CHAI, LEMON,
HONEY, EGG WHITE

DARK & STORMY \$16

GOSLINGS RUM, AMARO SFUMATO, GINGER,
LIME, COCA COLA REDUCTION

HONEY I'M HOME \$16

ABERFELDY 12, CATSKILL WILDFLOWER
HONEY, LEMON, CAYENNE TINCTURE,
ANGOSTURA BITTERS, EARL GREY TEA

MEZCAL NEGRONI \$16

ILEGAL MEZCAL, AVERNA AMARO, LO-FI
GENTIAN AMARO, CAMPARI

OLD FASHIONED \$16

ELIJAH CRAIG, BITTERS, DEMERARA SUGAR,
EARL GREY REDUCTION

NON-ALCOHOLIC

SPRING BREEZE \$13

SEEDLIP GROVE 42. CUCUMBER, GINGER,
LEMON, BASIL

APPETIZERS

CREAMY SPINACH & ARTICHOKE DIP \$13

CREAMY SPINACH, ARTICHOKE AND RICOTTA DIP, TOPPED WITH PARMESAN, SERVED WITH GRILLED PITA

SOUTHERN FRIED CHICKEN TENDERS \$13

HOME MADE STRIPS OF CHICKEN BREAST, SEASONED PANKO BREADCRUMBS

WINGS \$13

CHOICE OF BUFFALO OR BBQ

MOZZARELLA STICKS \$10

BREADED MOZZARELLA, MARINARA SAUCE

PIGS IN A BLANKET \$9

BEEF FRANKS WRAPPED IN PASTRY

NACHOS GRANDE \$18

CHOICE OF BEEF CHILI OR GRILLED CHICKEN

APPETIZER PLATTER \$50

PICK ANY 3 APPETIZERS

SALAD

CAESAR SALAD \$13

ROMAINE, CROUTONS, PARMESAN, CAESAR DRESSING

ADD GRILLED CHICKEN \$6

SANDWICHES

GALWAY BURGER \$25

DOUBLE BEEF PATTY, CHEDDAR CHEESE, SIGNATURE SAUCE, BRIOCHE BUN

GRILLED CHICKEN SANDWICH \$21

CHICKEN BREAST, AVOCADO, BACON, AIOLI, BRIOCHE BUN

FRIED CHICKEN SANDWICH \$23

BREADED CHICKEN, COLESLAW, BUFFALO SAUCE, BRIOCHE BUN

ALL SERVED WITH FRIES OR SALAD

SIDES

FRIES WITH WHISKEY DIP \$10

WAFFLE FRIES \$10

SWEET POTATO FRIES \$10

TATER TOTS \$10

HAPPY HOUR

Weekdays until 7:00pm

COCKTAILS

SPICY MARGARITA \$11

JALAPENO INFUSED CAZADORES
TEQUILA, HIBISCUS, COINTREAU,
AGAVE, LIME (SUB SPICY MEZCAL)

OLD FASHIONED \$11

ELIJAH CRAIG, BITTERS, DEMERARA
SUGAR, EARL GREY REDUCTION

ESPRESSO MARTINI \$11

GREY GOOSE VODKA, MR BLACK,
GIFFARD VANILLE, ESPRESSO

BEER

DRAFT BEERS

DOGFISH 60 MINUTE IPA \$8

KONA BIG WAVE \$8

MODELO \$7

BOTTLED BEER

BUD LIGHT \$6

CORONA \$7

WINE

CHIANTI, BARONE RICASOLI \$10

COTES DU RHONE VOIGNIER, BOISSY &
DELAYGUE \$10

BITES

WAFFLE FRIES \$5

WINGS (BUFFALO OR BBQ) \$10

SPECIALS

All Day, Everyday

DUBLIN DUO \$14 PINT OF GUINNESS
AND A SHOT OF TEELING WHISKEY

GOING SOUTH \$14 PINT OF MODELO
AND A SHOT OF CAZADORES TEQUILA