

Specials

ESPRESSO IN DUBLIN

Jameson Irish Whiskey, cold brew double espresso, sweet cream. \$13
• rich + bold •

HONEYHATTAN

Buffalo Trace Bourbon, Funktastic Meads Shaken Not Stirred honey vermouth, Angostura + orange bitters, Luxardo cherry.
\$15

BLUEBERRY BLITZ

Blueberry, Sprite, lime. \$6

SAUSAGE + PRETZEL PLATTER

Soft-baked German pretzel served with cheddar-jalapeño sausage, house made beer cheese, mustard. \$13.9

CRISPY CHICKEN** COBB SALAD

Organic greens, romaine hearts, hard-boiled egg, tomatoes, red onion, cheddar cheese, crispy chicken. Sweet + spicy honey mustard dressing. GF VO \$15.9

CRAB + SHRIMP TOPPED HALIBUT

Certified sustainable, fresh caught. Grilled + topped with crab, shrimp, lemon caper butter. Garlic whipped potatoes and steamed broccoli. GF \$39.9

JAMBALAYA

Shrimp, andouille sausage, chicken + tasso ham, onion, bell peppers, celery, topped with sour cream. GF \$19.9

CARAMEL APPLE DONUT HOLES

House made dulce de leche filled donut holes, caramelized apple, toasted graham cracker crumbs, vanilla bean ice cream, warm caramel sauce. GFO V \$10.9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, dairy, fish, and shellfish.

Specials

ESPRESSO IN DUBLIN

Jameson Irish Whiskey, cold brew double espresso, sweet cream. \$13
• rich + bold •

HONEYHATTAN

Buffalo Trace Bourbon, Funktastic Meads Shaken Not Stirred honey vermouth, Angostura + orange bitters, Luxardo cherry.
\$15

BLUEBERRY BLITZ

Blueberry, Sprite, lime. \$6

SAUSAGE + PRETZEL PLATTER

Soft-baked German pretzel served with cheddar-jalapeño sausage, house made beer cheese, mustard. \$13.9

CRISPY CHICKEN** COBB SALAD

Organic greens, romaine hearts, hard-boiled egg, tomatoes, red onion, cheddar cheese, crispy chicken. Sweet + spicy honey mustard dressing. GF VO \$15.9

CRAB + SHRIMP TOPPED HALIBUT

Certified sustainable, fresh caught. Grilled + topped with crab, shrimp, lemon caper butter. Garlic whipped potatoes and steamed broccoli. GF \$39.9

JAMBALAYA

Shrimp, andouille sausage, chicken + tasso ham, onion, bell peppers, celery, topped with sour cream. GF \$19.9

CARAMEL APPLE DONUT HOLES

House made dulce de leche filled donut holes, caramelized apple, toasted graham cracker crumbs, vanilla bean ice cream, warm caramel sauce. GFO V \$10.9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, dairy, fish, and shellfish.