

Martinis

- Dessie's "Devine" Martini** Hypnotiq, coconut rum and pineapple, garnished with a cherry. Two sips and you will have an Irish brogue. 9.
- The "Wobbler"** Five premium liquors and a blend of fruit juices shaken up. It'll wobble you right out of your stool. 11.
- Chocolate Martini** Stoli vanilla, Dark Chocolate Godiva liquor and Baileys, chilled and served with a chocolate rim. 9.
- Classic Vodka Martini** Wyborowa Vodka, extra dry, chilled and served straight up with queen olives. 12.
- Appletini** Absolut citron, sour apple liquor, splash of sour, shaken and garnished with a cherry. 9.
- Cosmo** Grey Goose Citron, Cointreau, lime juice, splash of cranberry. 9.
- Flirtini** Pearl Vodka, Chambord and a splash of pineapple. 9.
- Southern Belle** Jack Daniels, Southern Comfort, Sour Apple Liquor, splash of cranberry. 9.

Wines

	Glass	Bottle
Red		
Blackstone Merlot	8.	36.
Penfold's Shiraz/Cabernet Ramsons Retreat	7.	28.
Salmon Creek Merlot	6.	22.
Salmon Creek Cabernet	6.	22.
Mcmanis Cabernet	8.	30.
White		
Sycamore Lane Chardonnay	6.	22.
Clos Du Bois Chardonnay	8.	30.
Trinity Oaks, Pinot Grigio	6.	22.
Sycamore Lane White Zinfandel	6.	22.
Champagne		
Dom Perignon, 1993, Epemay		175.
J Sonoma		60.
Marquis De Perlade	8.	28.

Beer

By the Bottle	On Draft
Bud Light	Coors Light
Budweiser	Bass
Coors Light	Guinness
Michelob Ultra	Harp
Miller Lite	Smithwicks
Sam Adams Light	The Craic
Amstel light	Harpoon IPA
Corona	Sam Adams Lager
Heineken	Sam Adams Seasonal
Smimoff Ice	

Magner's Cider 20oz.

Non-alcoholic: Kaliber

Small Bites

Grilled Steak & Potato Pizza

10.

Grilled steak tips, smoky BBQ sauce, Yukon gold mashed, Fontina cheese, scallions on a grilled pita crust.

Fried Calamari

9.

Tossed with diced pepperoncini and a garlic-tomato aioli.

Crab Cakes

9.

Fresh crabmeat with herbs, Dijon mustard and breadcrumbs, pan-fried and served with a tomato brandy sauce.

Buffalo Chicken Wings

9.

Traditional hot sauce served with bleu cheese, carrots and celery.

Harb Battered Chicken Tenders

8.

Served with chipotle BBQ and honey mustard sauces.

Crispy Potato Skins

8.

Jumbo potato skins flash-fried and stuffed with Cheddar chive mashed potato & smoked bacon. Served with sour cream.

Crab and Artichoke Dip

10.

Served hot with garlic croutons, pita chips and blue corn nacho chips.

*Steamed Mussels

9.

Wild mussels steamed with lemon, garlic and white wine. Served with garlic toast.

Spicy Chicken Nachos

10.

Blue corn tortilla chips with melted Cheddar-jack cheese, spicy roasted chicken, jalapenos, fire roasted salsa, lettuce and sour cream.

Desserts

5.

Insh Bread Pudding

Brandied caramel sauce, whipped cream, golden raisins.

Flourless Chocolate Cake

Hot chocolate center, chocolate glaze, whipped cream.

Freshly Baked Apple Pie

Brown sugar crumb topping, vanilla ice cream, caramel, whipped cream.

* May contain raw ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.