

IRISH FEST

MECHANICSBURG



STARTERS

IRISH NACHO \$15

SEASONED WAFFLE FRIES TOPPED WITH IRISH CHEDDAR CHEESE SAUCE, SLOW ROASTED CORNED BEEF, AND SCALLIONS.

DRUNKEN WHISKY DIP \$12.50

A DRUNKEN ORIGINAL! APPALACHIAN BOURBON, CHOPPED BACON, IRISH CHEDDAR, SMOKED GOUDA, CREAM CHEESE AND SPICES. SERVED WARM WITH BAKED PRETZEL BITES FOR DIPPING.

POTATO PANCAKE \$10

SHREDDED POTATOES AND SPICES, FRIED TO GOLDEN BROWN. SERVED WITH HOUSE MADE DILL SOUR CREAM.

BEER LIST

SCAN



DANCE SCHEDULE

MARCH 1ST - 4PM & 6PM
MARCH 8TH - 4PM & 6PM
MARCH 9TH - 1PM & 3PM
MARCH 15TH - 4PM & 6PM
MARCH 16TH - 1PM & 3PM



ENTREES

REUBEN \$15

SLOW ROASTED CORNED BEEF, THOUSAND ISLAND DRESSING, SWISS CHEESE, AND GRILLED SAUERKRAUT ON TOASTED MARBLE RYE. SERVED WITH CHIPS OR SEA SALT FRIES.

BREWHOUSE BOXTY \$17

POTATO PANCAKES LAYERED WITH BRAISED CABBAGE AND ROASTED CORNED BEEF. TOPPED WITH APPALACHIAN CRAFT BOURBON DEMI-GLACE.

DUBLIN LAWYER \$19

SWEET LOBSTER TAIL, SHRIMP, BABY SCALLOPS, AND RED SKIN POTATOES IN A SAVORY WHISKY CREAM SAUCE. SERVED WITH GRILLED ASPARAGUS.

CORNED BEEF AND CABBAGE \$22

AN IRISH TRADITION! SLOW ROASTED CORNED BEEF, SERVED WITH CABBAGE, RED SKINNED POTATOES AND BABY CARROTS.

BREWERS BANGER \$16

WILD BOAR CHEDDAR JALAPENO BANGER AND IRISH CHAMP STYLE MASHED POTATOES, FINISHED WITH CARAMELIZED ONIONS AND APPALACHIAN WHISKY DEMI-GLACE.



DESSERT

APPLE-ATION WHISKEY CHEESECAKE \$10

HOUSE-MADE APPLE-ATION WHISKEY CHEESECAKE FINISHED WITH APPALACHIAN SIGNATURE BOURBON CARAMEL AND ICE CREAM SCOOP.