



MECHANICSBURG

IRISH FEST

Appetizers

Irish Nachos \$15

Seasoned waffle fries topped with Irish cheddar cheese sauce, corned beef, and scallions

Potato Pancakes \$10

Two homemade potato pancakes fried and served with dill sour cream

Drunken Whiskey Dip \$12.50

A drunken original! Appalachian bourbon, chopped bacon, Irish cheddar, and smoked gouda, blended with cream cheese and an Irish spice mix, served warm with baked pretzel bites for dipping

Entrees

Corned Beef & Cabbage \$22

An Irish Tradition! Slow roasted corned beef with cabbage, red skinned potatoes, and baby carrots

Irish Red Ale Stew \$16

Tender braised beef, red skin potatoes, baby carrots and celery in a savory "Jolly Scot" red ale brown sauce. Served in a toasted bread bowl with points for dipping.

Brewhaus Boxy \$17

House made potato pancakes layered with braised cabbage, corned beef, and topped with an Appalachian Craft Bourbon glaze

Reuben Sandwich \$15

Slow cooked corned beef, thousand island dressing, Swiss cheese, and sauerkraut on grilled marble rye. Served with chips or fries

Dublin Shrimp \$19

Shrimp, chorizo, and scallions, sauteed in butter with a whiskey cream sauce. Served over cavatappi pasta



IRISH FEST

Beer

Check out our current beer list



Use the camera on your phone to scan

Irish Dance Performance

Schedule

March 11th 4pm & 6pm

Coyle School of Dance

March 12th 1pm & 3pm

Coyle School of Dance

March 17th 4pm & 6pm

Carraig School of Dance

March 18th 4pm & 6pm

Coyle School of Dance

March 19th 4pm & 6pm

Carraig School of Dance

Cocktails

Shamrock Martini \$14

ABC Bourbon, creme de menthe, Bailey's, cream, chocolate drizzle and garnished with an Andes mint

Irish Maid \$12

Jameson, lemon juice, simple syrup, honey, and muddled cucumber

Irish Gold \$12

Jameson, peach schnapps, orange juice, ABC ginger beer

Bloody Molly \$15

ABC Vodka, Bloody Mary mix, Celtic Knot, garnished with blackened shrimp, celery, olives and cheese cubes