



LITITZ

IRISH FEST

Beer

Check out our current beer list



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Appetizers

Irish Nachos \$14

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

St. Paddy's Poutine \$14

Waffle fries topped with Appalachian Craft Bourbon demi-glaze and warm cheddar cheese curds

Gurrier Whisky Dip \$12

A blend of Appalachian Craft Bourbon, bacon, Irish cheddar, gouda, cream cheese, and spices, served with baked pretzel bites

Fried Oysters \$16

Fresh oyster pieces flash fried in a Jolly Scott breading, served with house made tiger sauce

Entrees

Corned Beef & Cabbage \$22

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

Dublin Lawyer \$19

Sweet lobster tail, shrimp, scallops, and potatoes in a whisky cream sauce, served with grilled asparagus

Irish Red Ale Stew \$16

Braised beef, potatoes, carrots, and celery in a 'Jolly Scot' red ale sauce, served in a bread bowl

Dublin Shrimp \$19

Cavatappi pasta topped with sauteed shrimp, chorizo, and scallions, in Appalachian Craft Bourbon cream sauce

Reuben Sandwich \$15

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

Irish Curry \$16

Grilled chicken breast in Appalachian Craft Bourbon curry sauce over rice, served with waffle fries

Dessert!

Apple Crumb a la Mode \$9.5

Apple walnut crumb cake served with your choice of flavored ice cream and topped with caramel drizzle