

Happy Hour Menu

Monday – Friday
2:00pm – 7:00pm

Happy Hour Price / Regular Price

Blue Cheese Chips

Fresh made potato chips salted and topped with Cashel blue cheese and balsamic reduction 4 / 4

Boru Wings

8 Jumbo wings, dry rubbed and offered with our own style "Jameson Caskmates" BBQ, honey mead and herb or buffalo sauce 7 / 12

Reuben Quesadilla

Shredded corned beef with our Reuben mustard dressing and sauerkraut sealed in a tortilla with Swiss cheese 7 / 12

Irish Spring Rolls

Our famous corned beef mixed with mashed potato and sauerkraut, wrapped in a wonton and deep fried, served with a mustard teriyaki 5 / 9

Goat Cheese Poppers

Beer battered and flash fried, sweet balsamic reduction 4 / 7

Pot Roast Sliders

Shredded Pot Roast with Jameson Caskmates BBQ sauce, slaw, on a brioche bun 6 / 10

Boom Boom Chicken Sliders

Two crispy panko chicken sliders, lettuce, tomato, drizzled with Boom Boom Sauce 6 / 10

Seared Ahi Tuna

Blackened Ahi tuna seared medium rare, drizzled with wasabi cream and sesame ginger sauces, sprinkled with black and white sesame seeds and served with seaweed salad 5 / 10

Fish Tacos

Blackened Cod, flour tortillas, lettuce, tomato, chipotle aioli sauce, coleslaw 5 / 11

Shipwreck Shrimp

Crispy fried shrimp, boom boom sauce, chopped green onions 8 / 12

Oysters on the Half Shell

Ask your server which local variety we are serving today .99 cents each

The Poutine

Baked potato wedges, flash fried, topped with an over easy egg, gravy, cheese, and scallions, served with a side of sour cream 5 / 8

Happy Hour Cocktails \$5



Irish Zombie Crush

#1 Happy Hour Drink!

Your choice of Vodka or Irish Whiskey shaken with a combination of fresh squeezed lemon, lime, orange and grapefruit juices and served over ice - or try the Classic Orange Crush 5 / 7.50

Baltimore Blondie

Half Guinness Blonde, half cider 5 / 7.50

Phoenix Rising

Harp, cider and a splash of black currant 5 / 7.50

Severna Park Cosmo

Apple Vodka, triple sec, tart cranberry, shaken and served up 5 / 8.50

Irish Coffee

Clontarf Irish Whiskey, brown sugar, topped with fresh whipped cream 5 / 7.50

Winter Vine

House blend red wine, peach liqueur, spices, seasonal fruit over ice 5 / 7.50

The Irish Cream

Vanilla Vodka, Irish Cream liqueur, splash of dark coffee, shaken and served up with a dollop of whipped cream 5 / 7.50

Dublin Mule

Irish Whiskey, ginger beer, lime, in a tin mug 5 / 7.50

All house brand spirits with mixers \$4

Domestic bottled beers \$3

House Wines \$4

Ask your server or bartender about our featured local craft beers, additional selections of imported beers, wines and spirits including our extensive selection of imported Irish Whiskeys.