

DRAFT

Ireland

Alc / (Cal per oz)

Guinness Stout	5.0% (10)
Kilkenny Cream Ale	4.3% (14)
Harp Lager	4.6% (13)
Smithwick's Red Ale	4.5% (13)
Magner's Cider	4.5% (11)

Germany

Hofbräu Original Lager	5.1% (13)
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Belgium

Brasserie D'Achouffe (seasonal)	8.0% (17)
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Wisconsin

New Glarus Spotted Cow	4.8% (13)
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Colorado

New Belgium Ranger IPA	6.5% (16)
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Flight of Four

Pick any 4 beers or ciders on tap and create your own tasting flight!

Cocktails

Jonathan Swift Boru Irish Vodka, ginger beer and a wedge of lemon

Samuel Beckett Carolan's Cream, Clontarf Irish whiskey with a splash of Kahlua

W.B Yeats Clontarf Irish whiskey, splash of sweet vermouth and a dash of bitters with lemon

Seamus Heaney Boru Irish vodka, lemonade with a splash of Chambord blackcurrant

Bottle

Wisconsin

Alc / (Cal per oz)

Lakefront Organic Belgian White	4.6% (13)
Lakefront Organic Fuel Café	6.4% (16)
Lakefront Seasonal: (ask server)	
Oscar's Choc. Oatmeal Stout	4.5% (11)
Central Waters Hop Session IPA	4.5% (11)
Miller Lite	4.2% (8)
MGD 64	2.8% (5)

Ireland

Magner's Pear Cider	4.5% (12)
Kaliber N/A	0.5% (6)

Belgium

Stella Artois Lager	5.2% (13)
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Denmark

Carlsberg Lager	5.0% (13)
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Germany

Clausthauler N/A	0.4% (8)
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Missouri

Bud Light	4.2% (9)
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Edna O'Brien Cherry and vanilla smirnoff with Carolan's Irish Cream over ice

Oscar Wilde Boru Irish Vodka muddled with sugar and lemon topped with club soda

Maeve Binchey Blueberry smirnoff, sprite and club soda served with a lemon

Bram Stoker Contarf Irish whiskey, splash of triple sec and cherry juice topped with club soda

Specialty Flavored ON Tap

Black Vanilla Bean

Guinness with a shot of Smirnoff Vanilla

Caramel Delight

Guinness with a shot of Smirnoff Caramel

Black Cherry

Guinness with a shot of Smirnoff Cherry

Irish Espresso

Guinness with a shot of Van Gogh Double Espresso

Irish Chocolate Milk

Guinness with a shot of Van Gogh Dutch Chocolate

Lady Guinness

Guinness with a shot of Chambord Black currant liqueur

Irish Caramel Cider

Magner's cider with a shot of Smirnoff Caramel

**"Work is the curse of the drinking classes."
- Oscar Wilde**

Specialty Classics ON Tap

Black n' Tan

Guinness on top, New Belgium Ranger IPA on the bottom
(Sorry, no Bass Ale)

Blacksmith

Guinness and Smithwick's

Half & Half

Guinness on top, Harp lager on the bottom

Snakebite

Magner's Cider and Harp Lager

Diesel

Magner's Cider, Harp lager and a splash of Monin's blackcurrant infusion

A "Special"

Smithwick's Irish Ale topped with a Guinness head

Shandy

Harp lager and lemonade/Sprite or Ginger ale

Black Velvet

Guinness on top and Magner's cider on the bottom

The Original Black Velvet

Guinness on top and champagne on the bottom

Hot Ciders & Coffees

Apple Cinnamon Pie

Travis Hasse Apple Cinnamon pie spirit, hot cider, cinnamon stick and fresh whipped cream

Cherry Pie

Travis Hasse Cherry Pie spirit, hot cider, Maraschino cherry and fresh whipped cream

Cow Pie

Travis Hasse Chocolate/Caramel/Vanilla cream, Valentine Coffee topped with fresh whipped cream

Irish Coffee

Your choice of Irish Whiskey, Valentine coffee, brown sugar topped with fresh whipped cream

St. Brendan's Meade

Bunratty Meade, hot water and honey served with a cinnamon stick

Irish Cream Coffee

Carolan's Irish Cream, Valentine coffee served with fresh whipped cream

Gaelic Toddy

Irish Whiskey and Celtic Honey liqueur, hot water served with a lemon slice and cinnamon stick

Hot Irish Whiskey

Irish Whiskey, hot water served with a cloved lemon slice (*make it a hot scotch or hot bourbon*)



Peppermint Pádraig

Hot Chocolate, peppermint schnapps and whipped cream

Café Français

A French take on an Irish classic. Brandy, Valentine coffee, brown sugar and fresh whipped cream

Hot Port

Grahams port, hot water, honey and a cloved lemon slice

Irish Mist Coffee

Irish Mist caramel liqueur, Valentine Coffee, brown sugar topped with fresh whipped cream

**STRANGERS ARE FRIENDS
YOU HAVE YET TO MEET**

MARTINIS

Caramel Swirl

Smirnoff Vodka, Smirnoff Caramel and Vanilla shaken to a chilled perfection

Tiramisu

Van Gogh Double Espresso, Carolan's Irish Cream

Peppermint Chocolate

Van Gogh Dutch Chocolate, Carolan's Irish Cream and a splash of peppermint

The Great Grapini

Smirnoff Grape and Cranberry with a splash of orange juice

Caramel Appletini

Smirnoff Caramel and Smirnoff Apple shaken on ice

Blueberry Burst

Smirnoff Blueberry, lemonade splash of Blue Curacao and served with a lemon slice

Double Espresso

Van Gogh Double Espresso shaken till ice cold and served with some coffee beans

Dirty Irishman

Boru Irish vodka and olive juice shaken and served with a splash of Guinness and two olives

Irish Coffee Martini

Van Gogh Double Espresso served with fresh cream

Berry Bomb

Smirnoff Blueberry and Smirnoff Grape shaken with orange juice