APPETIZERS

Smoked Fish Spread red onion, crackers  12
Coconut Curry Wings coconut milk, house curry spices, mango chutney, scallions  10
Baked Brie berries, almonds, raspberry sauce  13
Cod Bites beer battered, tartar sauce  9
Chana Masala (chickpea) naan bread  8
Hummus & Naan celery, baby carrots  9

SARINES

All sarnies served on brioche (unless otherwise specified) with lettuce, tomato, onion and pickle. Choice of fries, rice, vegetables, or coleslaw.

Cod Icelandic cod, tartar sauce (beer battered, sautéed or blackened)  14
Guinness Burger* short rib brisket blend, Guinness onions, Swiss cheese  15
Fried Pub Chicken Sandwich bacon, pepperoncini, parmesan stuffed, dijonnaise, pepper seasoned sweet potato fries  13
Beyond Burger plant-based burger  15

SALADS

Add on: Chicken 6, Cod 6, Filet 10 (grilled, blackened, curried)

Caesar Salad romaine, croutons, parmesan cheese  10
Tabouleh parsely, mint, sweety drop red peppers, Feta, hummus and naan  11
House Salad spring mix, heirlooms, cucumbers, red onion, feta, mustard vinaigrette  10

CHEF SPECIALTIES

Traditional Fish & Chips beer battered Icelandic cod, fries and choice of peas or coleslaw  17
Steak Frites* Filet, mushroom demi, frites  23
Blackened Bone-In Pork Chop* wild long grain rice, sautéed broccoli, pepper honey glaze  23
English Pasty (turnover) Angus ground beef and vegetables in gravy, wrapped in flaky pastry served with peas and choice of rice or fries  16
Moon Indian Curry tomato and onion base with our secret blend of 32 spices, served with basmati rice, poppadom and naan

Chicken 16  Vegetarian 15

SIDES

Fries 3
Sweet Potato Fries pepper honey glaze  3
Rice 2
Collard Greens 4
Truffle Tortellini Mac & Cheese 6

DESSERTS

Irish Coffee Panna Cotta 8
Homemade Chocolate Chip Almond Cookie Ice Cream Sandwich 6

*Consuming raw or undercooked meats, eggs, fish, or shellfish increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.
BEERS ON TAP
All beers are 20 oz. **Half off from 3pm-6pm.**

**Imports & Craft** 8
- Bass (Pale Ale)
- Wells Bombadier (Bitter Ale)
- Old Speckled Hen (Pale Ale)
- Boddingtons (Pale Ale)
- Guinness (Stout)
- Harp (Lager)
- Tucher (Hefe Dunkel)
- Carlsberg (Pilsner)
- Stella Artois (Lager)
- Big Storm ‘Palm Bender’ (IPA)
- Cigar City (Dry Cider)

**Domestic** 6
- Miller Lite, Yuengling, Shock Top

**Bottles & Cans List**
Ask your server for our current selections.

WINES

**Sparkling**
- Calvet ‘Brut’, Cremant de Bordeaux, FR  9/35
- B. Salmon ‘Brut Réserve’, Champagne, FR (.375ml)  55
- Delamotte ‘Brut’, Champagne, FR  70
- C. Heidsieck ‘Rosé Reserve’, Champagne, FR  70

**Whites**
- Dr. Loosen ‘Dr. L’, Riesling, Mosel, DE  9/33
- Moulin de Gassac, White Blend, Languedoc, FR  6/22
- Ch. Ragotiere, Melon de Bourgogne, Loire, FR  33
- Cora, Pinot Grigio, Delle Venzie, IT  8/30
- F. Lebrun ‘Petit Mont’, Sauv Blanc, Loire, FR  9/34
- Honig, Sauv Blanc, Napa, CA  46
- F. Cazin, Sauv Blanc/Chardonnay, Cheverny, FR  39
- J.Drouhin, Chardonnay, Macon Villages, FR  10/35
- Camille Laurent Schaller, Chardonnay, Chablis, FR  45
- Raeburn, Chardonnay, Russian River, CA  12/40
- Hanzell ‘Sebella’, Chardonnay, Sonoma, CA  51

**Rose**
- AIX, Grenache Blend Rose, Provence, FR  10/37

**Reds**
- Annabella, Pinot Noir, Russian River, CA  10/36
- Cep, Pinot Noir, Sonoma, CA  60
- P.Green ‘Reserve’, Pinot Noir, Will Valley, OR  63
- Justin Girardin, Pinot Noir, Bourgogne, FR  39
- Moulin de Gassac, Red Blend, Languedoc, FR  6/22
- E.Texier ‘Chat Fou’, Grenache Bld, Rhone, FR  56
- Altos Las Hormigas, Malbec, Mendoza, AR  8/30
- Noblaie ‘Temps Cerises’, Cab Franc, Chinon, FR  40
- Freelander, Cabernet, California  9/35
- Valravn, Cabernet, Sonoma, CA  60
- Cain Concept ‘Benchland’ Cabernet, Napa, CA  90