

## Late Night Menu

### Curry Fries

Fries covered with mild Irish curry sauce - 7

### Wings

Served with Buffalo & Blue cheese sauce – 8

### Spinach & Artichoke Dip

Served with tortilla chips – 10

### Twice Baked Loaded Potatoes

Your choice of topping – Tuna & Sweetcorn or Pulled Beef & Cherry Peppers, both topped with melted cheddar cheese – 12

### Southern Rolls

Chicken, vegetables, black beans & cheese wrapped in a shell, served with Boom Boom sauce - 9

### Calamari

Lightly fried with cherry peppers, served with Boom Boom sauce – 12

### Homemade Hummus

Served with pita points, carrots & celery – 10

### Side Salad - 6

Mixed greens with a choice of dressing

### Homemade Chili

Served with cornbread, sour cream, scallions & shredded cheese – Cup 6, Bowl -8

### Chicken Tenders

Served with fries – 10

### Lamb Burger\*

Fresh ground organic lamb mixed with our house spices topped with melted Cashel blue cheese, lettuce, tomato & onion on a sesame seed bun, served with fries -14

### Joyce Burger\*

Fresh ground Certified Angus Beef topped with melted Dubliner Irish cheddar, lettuce, tomato & onion on a sesame seed bun, served with fries – 12

### The Veggie

Black bean & soy burger topped with melted Dubliner Irish cheddar, lettuce, tomato & onion on a sesame seed bun, served with sweet potato fries -12

### Beef Sliders\*

Three beef sliders served with fries - 10

### Guinness Burger\*

Fresh ground beef burger, topped with melted Cahill Porter cheese on a bed of Jameson mashed potatoes, covered with a rich Guinness gravy & garnished with an onion ring – 14

### Fish & Chips

North Atlantic cod lightly battered, served with fries & garnished with coleslaw - 14

### Sausage Rolls & Chips

Pastry wrapped Irish pork sausages accompanied by fries, served with a mild Irish curry sauce – 14

### Shepherd's Pie

Made with ground organic lamb & mixed vegetables in a rich Guinness gravy topped with Jameson mashed potatoes – 14

### Bangers & Mash

Irish pork sausages lightly fried, served with Jameson mashed potatoes & covered with Guinness gravy - 14

### Fries – 6

### Sweet Potato Fries – 6

# Whiskey Flights

## Irish Pot Still - 20

**Green Spot** – Well rounded with hints of toasted oak

**Red Breast 12 Year** – Spicy, fruity & creamy

**Red Breast 15 Year** – Robust complex whiskey with a long finish

## Irish Character – 20

**Tullamore Dew 12 Year** – Spicy & creamy with an almond finish

**Connemara** – A rich peated single malt

**Jameson Black Barrel** – Notes of vanilla & sherry

## Scottish Character – 20

**Virginia Highland** – Well rounded scotch aged in Virginia port-style wine casks

**Highland Park 12 Year** – Aged in first fill sherry casks for a darker richer flavor

**Yamazaki 12 Year** – Aged in Japanese oak for a long buttery finish of ginger & cinnamon

## Highland Scotch – 20

Full bodied scotches with deeper hints of smoke & peat

**Glenmorangie 10 Year**

**Oban 14 Year**

**Tomatin 12 Year**

## Islay Scotch – 20

Most smoky & full bodied of scotches

**Bunnahabhain 12 Year**

**Ardbeg 10 Year**

**Laphroaig 10 Year**

## Speyside Scotch – 20

Scotches noted with sweetness, elegant flavors & aromas

**Aberlour 12 Year**

**Balvenie 12 Year**

**Glenfiddich 12Year**

## American – 20

**Bakers** – Hints of toasted nuts, vanilla & a silky finish

**Bookers** – Hints of intense fruit & tobacco

**Makers' 46** – Rich, well rounded, sweet & woody

## Glenfiddich – 20

**Glenfiddich IPA** - Spicy and slightly tart, finish is long with a subtle hoppiness

**Glenfiddich 12 Year** - Smooth and citrusy. The finish is minty and herbal with a touch of pine needles

**Glenfiddich 14 Year** - Thick, rich & spicy with a nice oakiness

## Glenfiddich Lover – 40

**Glenfiddich 15 Year** - Rich and spicy with toffee, butterscotch & almonds

**Glenfiddich 18 Year** - Honey-sweet with subtle spices, dried fruits, and a hint of candied pear

**Glenfiddich 21 Year** - The nose is sweet with notes of honey, mango, apricot, ginger, brown sugar, and banana. The taste is cinnamon-spicy with banana undertones, lingering spices, and hints of honey and marzipan. The finish is sweet with a slight tartness and notes of orange peel, mango, and passion fruit