

IRISH specials



These specials begin on March 7, 2023

BREAKFAST SPECIALS

[these specials served until 11:30 am. daily]

■ shepherd's pie skillet 13.75

Cubed potatoes tossed with onions and peppers, covered with our house blend of lamb, pork, carrots, peas and fresh herbs. Topped with cheddar cheese and two eggs any-style. Served with choice of toast.

■ corned beef benedict 15.95

English muffins topped with corned beef, two poached eggs and chipotle hollandaise with cubed O'Brien style potatoes.

LUNCH/DINNER SPECIALS

[these specials served after 11:30 am. daily]

■ corned beef & cabbage 18.50



Traditional corned beef and cabbage with boiled red potatoes, carrots and leeks. Served with creamy horseradish sauce and brandied currant scones.

■ shepherd's pie 15.95

Our lamb and pork shepherd's pie with mashed potatoes and cheddar cheese. Served with brandied currant scones.

■ banger sandwich 12.95

A banger-style sausage on a Kaiser roll with stone ground mustard and sauerkraut. Served with choice of coleslaw, red potato salad, French fries, or seasoned criss-cut fries.

■ bangers and mash 13.95

A great Irish tradition... two banger-style sausages with mashed potatoes and our rich brown gravy. Served with garlic cheese baguette.

DESSERT SPECIAL

■ key lime pie 6.95

Made by Willamette Valley Pie Co. Tangy fresh key west lime filling mixed with whipping cream and powdered sugar for perfect mix of sweet & tart in a graham cookie crumb crust.

COCKTAIL SPECIALS

■ jameson cold fashioned 9.75

Jameson Cold Brew Irish Whiskey with Angostura bitters and chocolate bitters, and simple syrup. Served on the rocks garnished with an orange twist.

■ creamy irish coffee 8.95

Jameson Irish whiskey and Bailey's with brown sugar in hot coffee, topped with whipped cream.

■ spirit-free grasshopper 5.95

Non-alcoholic crème de menthe shaken with ice and cream. Strained into martini glass finished with a chocolate swirl

REVISED 3-1-2023

