

Happy Hour

All cocktails reflect a 2 oz pour. 9

ROYAL PEACH TEA

Crown Royal Peach, Lemon Juice, Iced Tea.

ELDERFLOWER SPRITZ

Your choice of Strawberry, Raspberry, Blackberry, or Blood Orange, with Elderflower Liquor, Prosecco, and topped with Soda.

SMASHING LEMONS

Smirnoff Vodka, Limoncello, Lemon Juice, Soda, and a Sugar Rim.

16 OZ DRAUGHT

Canadian, Rickards Red, Steamworks Pale Ale, Red Truck Amber Ale, Old Style Pilsner. 6½

\$1 OFF PINTS OF GUINNESS

BAR HIGH BALLS

1 oz 6 / 2 oz 8

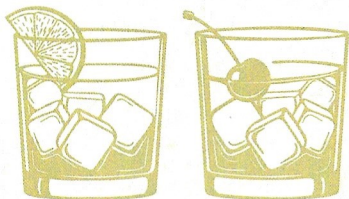
6 OZ HOUSE RED OR WHITE WINE

6½

SHOTS

6 each / 4 for 20

Burt Reynolds, King Kong, Jameson, Baby Guinness



Happy Hour Food Menu

CHIPS AND GUAC 🌮

Fresh fried tri-colour tortilla chips with house made guacamole. 13 Sub toasted pretzel bites +2

DIRTY TOTS 🍟

Tater tots tossed in garlic butter, parmesan cheese, crispy onion, pickled onions, and topped with jalapeño ranch and green onion. 15

NEW EDAMAME 🍱

Shell on edamame beans, steamed and tossed in chili oil and kosher salt. 13½

FRY BAR 🍟

Basket of crispy battered fries turned your choice of truffle fry, Cajun fry, butter curry fry, or poutine. 13

POTATO SKINS

Golden fried russet potato skins stuffed with bacon, green onion, mixed cheddar cheese, and baked to perfection. Served with side sour cream. 15½

CHICKEN SCHNITZEL 🍗

Flash fried, panko-crusted chicken schnitzel topped with your choice of mushroom gravy or butter curry sauce. Served with mashed potato and sautéed seasonal vegetables. 23½

DUBLIN SMASH BURGER

4oz house made beef patty smashed on the flat top. Seared crisp and topped with Sharp cheese. Served on a toasted brioche bun with house made burger sauce, lettuce, tomato, red onion and pickles. Single 19½ | Double 23½

BUTTERMILK FRIED CHICKEN BURGER 🍗

Buttermilk marinated crispy chicken, honey mustard BBQ slaw, tomato, and pickle. Served on a toasted brioche bun. 21
Make it Louisiana style +2