Happy St. Patrick's Day!

APPETIZERS

Smoked Trout - $9

Vegetable Pot Stickers - $5   French Onion Soup - $5

🍀 Irish Nachos - $8 🍀

Our hand-cut fries topped with onions, peppers, tomatoes and a beer cheese sauce.

ENTREES

Delmonico - $22

16 oz. chargrilled, trimmed ribeye cooked to your liking.

Aloha Cod - $17

Cod filet crusted with Panko bread crumbs and coconut flakes, baked and served with grilled pineapple and a citrus remoulade.

Chicken Hunter - $15

Sautéed boneless breast of chicken with white wine, mushrooms, scallions, tomatoes and thyme.

Yuengling Battered Haddock - $12

Yuengling Lager is the secret in this flaky battered haddock filet.

Reuben - $12

The classic… corned beef, Swiss cheese, sauerkraut, and Russian dressing grilled on seeded Rye bread.

Lenten Wrap - $12

Spinach-Herb tortilla stuffed with battered cod filets, avocado wedges, spring mix, cheddar cheese and chipotle ranch.

The above entrees are served with 2 sides of your choice: Red Mashed Potatoes, Roasted Vegetables, Tossed Salad, Coleslaw, Homemade Macaroni Salad, Hand-Cut Fries, Spicy Fries (add $1.00), Sweet Potato Fries (add $1.00)

Shamrock Salad - $11

A bed of spring mix with green apples, green grapes, kiwi, green bell peppers, golden raisins, glazed walnuts and sharp cheddar. Served with your choice of dressing. Add chicken for **$3**.

Cheese Ravioli - $12

Pasta pillows filled with a variety of cheeses, covered in a pesto cream sauce. Served with garlic bread and your choice of one side.

DESSERT

Leiby's Vanilla Ice Cream
Homemade Dessert of the Week

DRINK SPECIALS

Flying Fish Irish Potato Candy Stout $7.50
No Irish Potato Candy was harmed in the making of this beer, but it is actually a traditional Philadelphia confection, so we highlight this Imperial Stout with hints of coconut and cinnamon to celebrate the season. 10.3% ABV. 16 oz. can.

Troegs First Cut Mango IPA $5.75
Each spring, hop growers dust off their pruning shears and trim the first shoots, bolstering the bines for a rich growing season. First Cut – a mouthful of silky Simcoe and a touch of mango – is a nod to this ritual, without which the world would be a less hoppy place. 6.2% ABV

Boulevard Tequila Lime Gose $4.25
A traditional German-style sour beer, infused with sea salt, coriander and lime peel, goes on holiday to the home of the blue agave, sunny Mexico. A malty sweetness is balanced by tart lime and hints of lively tequila, tapering to a slightly salty finish. ¡Arriba! 4.2% ABV.

Two Roads Passion Fruit Gose $7.75
Featuring a nose of BIG tropical fruit, the taste is of light wheat and a perfect harmony of tartness and sweet fruit that's mingled with salinity to really bring the flavors to life - this refreshing gose is the perfect accompaniment to any occasion. 5.2% ABV, 16 oz. can.

Perkiomen Valley Brewery Kali's IPA $7.00
A disarming IPA with a malty backbone. Loaded with 7 American hops to protect you on your golden voyage. 7.7% ABV.

1911 Honeycrisp Hard Cider $6.00
Brings a fan favorite apple to your can. Made from 100% estate grown Honeycrisp apples, this popular variety is sweet but never heavy. 6.9% ABV. 16 oz. can.

Chill Fizz Hard Seltzer $5.50
Inspired by the City of Brotherly Love, Chill Fizz was created to be the great tasting hard seltzer for Philadelphians. Kissed by Agave, loved for its taste and only 95 little calories, Chill Fizz is the Iconic Philly Hard Seltzer. Available in Black Cherry or Lemon-Lime. 4.5% ABV.

Peter Straub Signature Brews Midnight Delight $4.00
This stout has a complex blend of chocolate, caramel and roasted malt flavors with a silky smooth finish. It features aromas of chocolate and roasted malts, followed by soft vanilla. 6.9% ABV.

Leprechaun's Lunch $5.00
Bailey's, Creme de cacao, Creme de menthe, and cream - part of any lucky diet

Nutty Irishman $6.00
Let this nutty blend of Bailey's, Frangelico and coffee warm your spirits

Sticky Nuts $5.00
Honey and almonds or as some call it - Wild Turkey American Honey and Amaretto