

# St. Patrick's Day

## CHEF'S FEATURES

*The O' Backstage*

TAP + GRILLE

LANS DOWNE

### APPETIZERS

#### Corned beef egg rolls - \$14

Corned beef, Swiss cheese, sauerkraut, Thousand Island dressing

#### Shamrock fries - \$14

Potato dippers, diced ham, chopped bacon, chopped scallions topped with shredded red cabbage, cheddar cheese, and Ranch dressing

### SOUPS

#### Baked potato soup - \$10

Creamy blend of sour cream, cheddar, russet potatoes and bacon

#### Lamb Stew - \$18

Tender lamb, slow-cooked with onions, carrots and turnips with bacon and Yukon gold potatoes, touch of whiskey and stout beer, fresh rosemary and thyme

### DESSERT

#### Irish Car Bomb Fairy Cake - \$8

Chocolate stout cake filled with a whiskey chocolate ganache topped with a bourbon vanilla cream icing

SHAKE  
YOUR  
Shamrocks!

### ENTREES

#### Bangers and mash - \$19

Braised beef sausage, whiskey onion demiglace, whipped potatoes

#### Fish and chips - \$24

Golden fried Atlantic cod dipped in Conshy's award-winning Puddler's Row beer batter, served with slaw and seasoned fries

#### Corned beef and cabbage - \$25

Slow-cooked corned beef brisket with braised cabbage and Yukon gold potatoes finished with malt vinegar

### COCKTAILS

#### Irish Car Bomb - \$12

Asher's Chocolate Stout, Northbound Bourbon, Bourbon Cream

#### I'll Give You A Bell - \$8

a.k.a. Ring the Bell Beer

#### Irish Mule - \$10

Phoenixville Whiskey, Lime Juice, Simple Syrup, Ginger Beer

#### Irish Eyes - \$10

Phoenixville Whiskey, Creme de Menthe, Bourbon Creme

#### Irish Coffee - \$10

Coffee, Four Grain Bourbon, Bourbon Cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any allergies.