

draught beer

[a 20oz Imperial Pint]

Guinness Irish Stout
 Guinness Blonde
 Harp Irish Lager
 Smithwick's Irish Red Ale
 Heineken
 Dos Equis Ambar
 Coors Light
 Blue Moon Belgian White
 Blue Moon White IPA
 Yuengling Lager
 Yuengling Light Lager
 Dogfish Head 60 Minute IPA
 Foolproof
 Stone IPA
 Shipyard Seasonal Selection
 Shipyard Monkey Fist IPA
 Seadog Blueberry
 Longtrail Limbo IPA
 Narragansett Lager
 Narragansett Seasonal Selection
 Sierra Nevada Hop Hunter IPA
 Southern Tier 2X IPA
 Smith & Forge Hard Cider
 Anchor Steam
 Blue Point Toasted Lager
 Oskar Blues Dale's Pale Ale
 Allagash White

bottled beer

Coors Light
 Pabst Blue Ribbon 16oz
 Miller Lite
 Amstel Light
 Guinness Black Lager
 Bass Ale
 North Coast Old Rasputin
 Sam Smith Nut Brown Ale
 Two Roads Road 2 Ruin
 Budweiser
 Bud Light
 Harpoon IPA
 Sam Adams Lager
 Sam Adams Light
 Sam Adams Seasonal
 Corona
 Corona Light
 Magners Irish Cider
 Mike's Hard Lemonade

wine

SYCAMORE LANE
 Chardonnay, Cabernet or Merlot
 6.50/gl 24/btl

	gl	btl
<i>white</i>		
Alta Luna Pinot Grigio	8	30
Brancott Sauvignon Blanc	7.5	28
Chateau Ste Michelle Riesling	7.5	28
Jacob's Creek Moscato	6.5	24
Sterling VC Chardonnay	9	34
Kenwood Sonoma Chardonnay	8	30
<i>blush</i>		
Sutter Home White Zinfandel	6.5	24
Angels and Cowboys Rosé	9	34
<i>red</i>		
Hob Nob Pinot Noir	7	26
Straccali Chianti	6.5	24
Badiola Super Tuscan	9	34
Los Cardos Malbec	7	26
Jacob's Creek Reserve Shiraz	8.5	32
Bogle Merlot	7	26
Josh Cellars Cabernet	9	34
19 Crimes Red Bland	8	30
Dynamite Zinfandel	8	30
<i>fizz</i>		
Lunetta Prosecco Split	8	24
Chandon Brut Split	8	34

house cocktails

[fresh, premium ingredients and bright flavors]

ESPRESSO MARTINI

Three Olives Triple Shot Espresso Vodka, coffee liqueur, fresh espresso

COSMOPOLITAN

Ketel One Vodka, triple sec, fresh lime, cranberry

TITO'S MULE

Tito's Handmade Vodka, lime juice, mint, ginger beer, housemade grenadine

POMARITA

Avión Silver Tequila, pomegranate syrup, fresh lime juice

PLYMOUTH ROCK

Plymouth British Gin, orange, simple syrup, fresh lemon, soda

SANGRIA

Arigna's signature recipe

classic whiskey cocktails

[with an Arigna twist]

POWER SOUR

Powers Gold Label Irish Whiskey, fresh lemon, simple syrup

ARIGNA COAL FASHIONED

Arigna's spin on a classic cocktail

IRISH COFFEE

Jameson Irish Whiskey, brown sugar

HOT TODDY

Paddy Bee Sting Honey Irish Whiskey, lemon, cloves, hot water

SAZERAC

JP Wiser's Rye Whiskey, Peychaud's and Angostura Bitters, Pernod Absinthe, lemon zest

SCOTCH & WHISKEY

BLENDED SCOTCH

Johnnie Walker Red Label ▪ Johnnie Walker Black Label ▪ Chivas Regal 12yr ▪ Chivas Regal 18yr

SINGLE MALT SCOTCH

SPEYSIDE

Glenfiddich 12yr ▪ Glenfiddich 15yr ▪ The Glenlivet 12yr ▪ The Glenlivet 15yr
 The Glenlivet Nadurra Olorosso ▪ The Glenlivet 18yr ▪ Aberlour 12yr ▪ Aberlour 16 yr
 Aberlour A'burnadh ▪ Macallan 10yr ▪ Macallan 12yr ▪ Macallan 15yr ▪ Macallan 18yr

HIGHLANDS / LOWLANDS

Glenmorangie 10yr ▪ Glenmorangie Lasanta Sherry Cask ▪ Oban 14yr ▪ Glen Garioch 12yr
 Talisker 10yr ▪ Highland Park 12yr ▪ Scapa 16yr ▪ Auchentoshan American Oak

ISLAY

Lagavulin 16yr ▪ Ardbeg 10yr ▪ Laphroaig 10yr ▪ Laphroaig Select ▪ Bowmore 15yr

IRISH WHISKEY

Jameson ▪ Jameson Black Barrel ▪ Jameson Caskmates ▪ Jameson Gold Reserve
 Jameson 18yr ▪ Bushmills ▪ Bushmills 10yr ▪ Bushmills 16yr ▪ Bushmills 21yr ▪ Green Spot
 Black Bush ▪ Redbreast 12yr ▪ Redbreast 15yr ▪ Redbreast 21yr ▪ Powers ▪ Powers John's Lane
 Clontarf Black Label ▪ Tullamore Dew ▪ Midleton Very Rare ▪ Knappogue Castle Single Malt 12yr
 Celtic Honey Irish Liqueur ▪ Kilbeggan ▪ Greenore ▪ Connemara ▪ Tyrconnel ▪ Paddy

BOURBON/NORTH AMERICAN WHISKEY

Bulleit Bourbon ▪ Maker's 46 ▪ Basil Hayden's ▪ Knob Creek ▪ Knob Creek Rye
 Booker's ▪ Jim Beam Devil's Cut ▪ Alberta Rye

JAMESON
 IRISH WHISKEY

BUSHMILLS
 IRISH WHISKEY

GUINNESS

POWERS
 SINGLE POT STILL IRISH WHISKEY

REDBREAST
 SINGLE POT STILL IRISH WHISKEY

starters

ARIGNA COAL FIRE WINGS

10 coal fire roasted wings with signature dry rub seasoning \$11.99

BUTTERMILK TENDERS

Farm fresh chicken tenders soaked in buttermilk & lightly breaded (choice of sauce: buffalo, teriyaki, bbq, sriracha honey) \$7.99

CHEESE & CHARCUTERIE PLATE

An assortment of artisan cheeses & cured meats \$9.99

SMOKED FISH DIP

Housemade smoked haddock creamed with spices served with coal fired flatbread \$8.99

CAPRESE BOARD

Sliced fresh mozzarella & vine ripe tomatoes drizzled with olive oil, aged balsamic & black pepper \$8.99

CALAMARI

Flash fried tossed with sweet chili, roasted peanuts & green onion \$8.99

STUFFED MUSHROOMS

Stuffed mushrooms with sausage corn bread stuffing \$8.99

MAHI FINGERS

Lightly breaded mahi mahi strips served with housemade tartar sauce \$8.99

BASKET OF HOUSE FRIES

Crispy fried hand cut fries lightly salted \$3.99

CLASSIC CHOWDER

Creamy tender chunks of quahog, potatoes & bacon
Cup \$3.50 Bowl \$5.95

salads

[Grilled Chicken: \$4.00
Turkey Tips: \$5.00
Grilled Shrimp: \$6.00]

CAESAR

Crisp romaine lettuce, garlicky croutons, shaved parmesan \$7.99

GARDEN

Mixed greens, tomato, red onion, cucumber, shredded carrot \$8.99

ARUGULA

Fresh arugula, prosciutto, grape tomatoes, red onion, fresh mozzarella, lemon & evoo \$10.99

SPINACH & PEAR

Baby spinach, roasted pears, caramelized onions, crumbled feta cheese \$8.99

desserts

PB&J BOMB

Deep fried peanut butter & jelly sandwich rolled in cinnamon & sugar, served with vanilla ice cream & raspberry sauce \$6.99

TURTLE CHEESECAKE

Individual cheesecake with chocolate, pecans & caramel \$6.99

CHOCOLATE CAKE

Triple layer decadent chocolate cake \$6.99
[a la mode \$1.00]

APPLE PIE

Caramelized apples, butter, brown sugar & cinnamon on pizza crust with caramel drizzle \$8.99
[a la mode \$1.00]

BOWL OF ICE CREAM

Vanilla, Chocolate, or both \$4.99

sandwiches

[served with hand cut fries]

CRAB CAKE SLIDERS

Topped with tomato, lettuce & sriracha mayo \$9.99

BUCKET BURGER

Pat Lafrieda blend of beef chuck & short rib on brioche bun with lettuce, tomato & red onion \$8.99
a la carte toppings [75¢ each]:
american ▪ cheddar ▪ bleu ▪ swiss ▪ bacon ▪ irish bacon ▪ onions ▪ mushrooms

TOASTED MOZZ & TOMATO

Warm fresh mozzarella, sliced tomato, basil leaves, olive oil \$9.99

BUFFALO CHICKEN SALAD

Chopped buffalo chicken salad, mixed greens, sliced tomatoes in a wrap \$8.99

REUBEN

Corned beef, saurkraut, swiss & 1000 island on marble rye \$8.99

GRILLED TUNA MELT

Topped with cheddar & tomato on Texas toast \$8.99

COAL FIRED PIZZAS

[hand-streched 12" crusts]

ROSCOMMON

Corned beef, caramelized onions, swiss cheese & 1000 island \$12.99

GIANCARLA (LA SOUCERA)

San Marzano tomatoes, fresh mozzarella, mushrooms, prosciutto & arugula \$12.99

TRADITION

Crushed San Marzano tomatoes, shredded mozzarella & basil \$10.99
with fresh mozzarella \$11.99

GARDEN

Fire roasted vegetables with mozzarella blend \$11.99

KRE-O PIE

Build your own personalized pizza \$10.99

[toppings]

mushrooms 50¢ ▪ fire roasted vegetables 50¢
onions 50¢ ▪ fresh mozzarella \$1.00
arugula \$1.00 ▪ pepperoni \$1.00
bacon \$1.00 ▪ shrimp \$2.00 ▪ chicken \$2.00

VINCENZO

Traditional pepperoni pie, sauce, mozzarella & pepperoni \$11.99

KINSALE

Chopped clam, garlic, olive oil, crushed red pepper & parmesan \$12.99

entrées

HERB CRUSTED CHICKEN

Herb crusted skin on boneless chicken breast, mashed & fire roasted vegetables \$14.99

TURKEY TIPS

Grilled garlic & soy marinated turkey tips served with potato & vegetable \$13.99

FIRE ROASTED RIGATONI

Coal fire roasted garden vegetables, garlic, olive oil, red pepper flake & crumbled feta cheese 12.99
[Grilled Chicken \$4.00 / Grilled Shrimp \$6.00]

NY STRIP

12oz prime cut New York strip topped with rosemary demi glace, served with potato & vegetable \$19.99

LINGUINE & CLAMS

Fresh clams sautéed with garlic & white wine, parsley \$19.99

SHEPHERD'S PIE

Ground sirloin, onions, peas, carrots in savory gravy & potato crust \$10.99

BANGERS & MASH

Crispy fried Irish sausages, whipped potato & onion demi gravy \$12.99

LAMB STEW

Tender chunks of lamb slow braised with savory root vegetables, barley & mashed potato \$12.99

FISH & CHIPS

Beer battered haddock served with hand cut fries & cole slaw \$13.99

IRISH BREAKFAST

Two eggs, two bangers, two rashers, black & white pudding, tomato, mushrooms, beans & toast \$10.99

BLACK VELVET SHORT RIB

Braised in Guinness Irish Stout & cider, served with mashed potato & spinach \$21.99

CHILEAN SEA BASS

Pan roasted Chilean sea bass served with mashed potato & garlicky green beans \$26.99