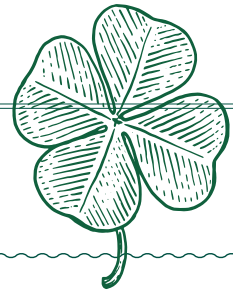


St. Patrick's Features



Entreés

IRISH LAMB STEW \$21

Braised lamb shoulder with turnips, parsnips, potatoes and carrots make this a rich and hearty stew, served with traditional Irish soda bread

CORNED BEEF & CABBAGE \$19

Slow cooked corned beef sliced and served over Beer braised cabbage, champs and a horseradish cream

FISH & CHIPS \$19

Beer battered halibut cooked to a golden brown, served with HOTOHOUSE fries, homemade tartar sauce and minted green peas

Desserts

WELLINGTON DARK ALE CHOCOLATE CUPCAKE \$6

with Bailey's cream cheese frosting

IRISH COFFEE CREME BRULEE \$9

BUNDLE YOUR MEAL

ENJOY 3 COURSES FOR \$30

Add to your entrée & dessert a choice of:
Irish Smoked Salmon on Homemade Soda Bread
HOTOHOUSE Salad
Caesar Salad
Daily Soup

Irish Whiskeys & More

JAMESON - THE DISTILLER'S SAFE \$15

Nose: Floral perfume, fresh herbs

Palate: Liquorice, mandarin, ground almond

WEST CORK CLASSIC BLEND \$6

Nose: Light with a citrus edge

Palate: Malt, solid nougat, vanilla, lemon meringue

2 GINGERS \$6.50

Nose: Cereal & white peach aromas

Palate: Medium-bodied, creamy

THE IRISHMAN FOUNDERS RESERVE \$10

Nose: Peaches, dried apricot, honeysuckle

Palate: Medium-bodied, caramel & honey

THE QUIET MAN - OAK CASK 8 YR SINGLE MALT \$11

Nose: Fresh oak, cedar, stone fruit, citrus

Palate: Vanilla, honey, pineapple, pear

POWERS SIGNATURE \$11

Nose: Nutmeg, fig & black pepper

Palate: Vanilla, anise & cinnamon

GUINNESS ON TAP \$8.50

The original Irish Stout



MARCH 14 - 17, 2019. PLEASE DRINK RESPONSIBLY. ALL PRICES EXCLUDE TAX AND GRATUITY.