

The Emerald Hour

Cocktails

PUCKER UP, PATTY \$14

Blanco Tequila • Apple Pucker • Lime • Agave
Sour Apple Margarita

LUCKY MULE \$14

Ketel One Botanicals Cucumber + Mint • Ginger Liqueur • Lime • Ginger Beer
Botanical Mule

POT OF GOLD \$16

Jameson Orange • Licor 43 • Lemon • Honey Syrup • Egg Whites • Gold Flakes
Orange Vanilla Irish Sour

IRISH CAR BOMB \$8

Guinness • Baileys • Jameson

GREEN TEA \$5

Jameson • Sour mix • Peach Schnapps

ORANGE TEA \$5

Jameson Orange • Sour Mix • Peach Schnapps

PICKLE BACK \$6

Jameson • Pickle Juice

BABY GUINNESS \$6

Baileys • Kahlua

MINI BEER \$6

Licor 43 • Cream

Shots

CELTIC ROCK - DRESSED OYSTERS* 3 for \$12, 6 for \$21
cheddar, bacon, caramelized onion, parsley, lemon - served warm

SHAMROCK SMOKE - DRESSED OYSTERS* 3 for \$12, 6 for \$21
cold smoked salmon, creme fraiche, dill, lemon zest, kosher salt - served chilled

IRISH SPRING ROLLS \$13.50

corned beef, cabbage, carrots, scallions, swiss cheese, fried crispy, served with house made honey mustard

CORNED BEEF SLIDERS \$15

corned beef, swiss cheese, green cabbage, house pickles, 1,000 island

Bites