

TIR NA NOG KITCHEN AND IRISH PUB

DINNER MENU

SMALL PLATES

MEDITERRANEAN MEATBALLS 9

MARINARA, PARMESAN CHEESE, CROSTINI

BUFFALO WINGS 10

TRADITIONAL OR EXTRA HOT, CELERY, CARROT, BLUE CHEESE

RHODE ISLAND FRIED CALAMARI 12

RICE FLOUR DUSTED, BANANA PEPPERS, GARLIC BUTTER, CHIPOTLE REMOULADE

LUMP CRAB CAKE 14

OLD BAY AND POPPY SEED REMOULADE, HOUSE SLAW

PRINCE EDWARD ISLAND MUSSELS 12

DAILY PREPARATION

MEDITERRANEAN HUMMUS 9

GRILLED FLATBREAD, MARINATED OLIVES, CUCUMBERS

KOREAN STYLE BBQ BEEF WRAPS 9

SIRACHA MAYO, PICKLED DAIKON RADISH, CASHEWS

SEARED YELLOWFIN TUNA 13

SESAME, ASIAN SLAW, WASABI, PICKLED GINGER

FISH TACOS 8

PICKLED RED ONION, NAPA CABBAGE, PINEAPPLE RELISH, POBLANO AIOLI

JERSEY TOMATO AND FRESH

MOZZARELLA CHEESE 10

BASIL, BALSAMIC GLAZE, OLIVE OIL

SOUPS AND SALADS

POTATO LEEK SOUP 5/7

TRUFFLE OIL, CHIVES

CLASSIC CAESAR SALAD 9

HOUSE CAESAR DRESSING, ROASTED GARLIC CROUTONS, PARMESAN

MIXED BABY GREEN SALAD 9

CARROTS, CUCUMBERS, TOMATOES, RED ONION, SHERRY VINAIGRETTE

PICKLED BEET AND CRUMBLLED BLUE CHEESE SALAD 10

GREENS, CANDIED WALNUTS, APPLE, SHERRY VINAIGRETTE**

PIZZAS

SHRIMP SCAMPI PIZZA 16

WHITE PIE, GARLIC MARINATED SHRIMP, LEMON SAFFRON AIOLI, PARSLEY, ROASTED CHERRY TOMATOES

WILD MUSHROOM PIE 14

RED PIE, SAUTEED WILD MUSHROOMS, RICOTTA CHEESE, BASIL, ROASTED GARLIC TRUFFLE AIOLI

PORK BELLY, ROASTED PEAR AND BLUE CHEESE PIZZA 15

WHITE PIE, HONEY DRIZZLE, ARUGULA, EXTRA VIRGIN OLIVE OIL

IRISH BACON AND GRILLED PINEAPPLE PIZZA 15

ROASTED PEPPERS, BALSAMIC GLAZE

MAIN DISHES

PAN ROASTED FREE RANGE CHICKEN 19

WILD MUSHROOMS, GREEN BEANS, CORNBREAD STUFFING, NATURAL JUS

LOBSTER AND RICOTTA RAVIOLI 23

SHRIMP, CHERRY TOMATOES, ASPARAGUS, BRANDY TOMATO CREAM

PAN ROASTED SALMON FILLET 24

BUTTERNUT SQUASH AND CORN RISOTTO, PARMESAN AND DIJON MUSTARD SAUCE

GRILLED NEW YORK STRIP STEAK 26

ASPARAGUS, MASHED POTATOES, IRISH WHISKEY AND GREEN PEPPERCORN SAUCE

PENNE PASTA A LA VODKA 15

ASPARAGUS, BROCCOLI, CHERRY TOMATOES, BASIL, PARMESAN CHEESE

MEDITERRANEAN SEA BASS 24

GRILLED ASPARAGUS, SHIITAKE MUSHROOMS, FINGERLING POTATOES, LEMON CONFIT, CAPERS, CITRUS BROWN BUTTER SAUCE

CIDER BRINED PORK CHOP 23

APPLE BACON BRAISED RED CABBAGE, SAGE POTATO GRATIN, BRANDY AND MUSTARD REDUCTION SAUCE

BONELESS BEEF SHORT RIBS 25

WASABI MASHED POTATOES, ROOT VEGETABLE RAGU, GUINNESS AND RED WINE GRAVY

BURGERS & SANDWICHES

CHEESEBURGER 14

CHEDDAR CHEESE, FRENCH FRIES

TURKEY BURGER 14

MOZZARELLA CHEESE, FRENCH FRIES

TEXAS BURGER 15

PULLED PORK, COLESLAW, PEPPER JACK CHEESE, POBLANO AIOLI,

BACON AND ONION JAM BURGER 15

MELTED AMERICAN CHEESE

**ADD BACON 2 MUSHROOMS 2
AVOCADO 1 SAUTEED ONIONS 1**

LUMP CRAB CAKE SANDWICH 16

LETTUCE, TOMATO, COLESLAW, LEMON POPPY SEED MAYO, FRIES

BUTTERMILK CHICKEN SANDWICH 14

MELTED PROVOLONE, ARUGULA, TOMATOES, OLD BAY AIOLI

TOMMY MOLONEY'S CORNED BEEF REUBEN 14

TOASTED RYE, SAUERKRAUT, SWISS CHEESE, THOUSAND ISLAND DRESSING

IRISH CLASSICS

CORNED BEEF AND CABBAGE 19

BABY CARROTS, POTATOES, PARSLEY AND MUSTARD SAUCE

ALE BATTERED FISH AND CHIPS 17

TARTAR SAUCE, LEMON, FRENCH FRIES

SHEPHERD'S PIE 17

BRAISED LAMB, CARROTS, PEAS, ROASTED GARLIC MASHED POTATOES

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE. ** DENOTES A GLUTEN FREE ITEM. SOME DISHES CAN BE MADE GLUTEN FREE. PLEASE ASK.

IRISH DRAFTS

GUINNESS STOUT 6.50
ABV 4.2%

HARP LAGER 6
ABV 5%

SMITHWICKS AMBER ALE 6
ABV 4.5%

GUINNESS BLONDE 5.50
ABV 5%

BELGIAN DRAFTS

HOEGAARDEN WITT BIER 5.50
BELGIUM ABV 4.9%

STELLA ARTOIS PALE ALE 5.50
BELGIUM ABV 5%

STELLA ARTOIS CIDRE 4
BELGIUM ABV 4.5%

SEASONAL DRAFT BEERS

NEW CAPE MAY - BOG CRANBERRY
SHANDY 5
NEW JERSEY ABV 3.9% 9 IBU

▶ TRÖEGS - CRIMSON PISTIL
HIBISCUS IPA 7
PENNSYLVANIA ABV 6.2% 11oz

NEW NEW BELGIUM - CITRADELIC IPA
6
COLORADO ABV 6%

NEW SAMUEL ADAMS SEASONAL 6
MASSACHUSETTS ABV 5.5%

NEW KRONENBOURG 1664 BLANC 5
FRANCE ABV 5%

NEW LEINENKUGEL- GRAPEFRUIT
SHANDY - 5
WISCONSIN ABV 4.2% IBU 11

AMERICAN DRAFT BEERS

*ASK ABOUT OUR ROTATING
CRAFT BEER*

BRECKENRIDGE VANILLA PORTER 6
COLORADO ABV 5.4%

FIRESTONE - NITRO MERLIN MILK
STOUT 6
CALIFORNIA ABV 5.5%

▶ BROTHERTON- AMERICAN
UNFILTERED IPA 7
NEW JERSEY ABV 6.7% 11oz

GOOSE ISLAND IPA 5
ILLINOIS ABV 5.9%

DOG FISH HEAD 60 MINUTE IPA 7
DELAWARE ABV 6%

GREEN FLASH WEST COAST IPA 7
CALIFORNIA ABV 8.1% 11oz

▶ CAPE MAY-NITRO IPA 6
NEW JERSEY ABV 6.3%

NEW BELGIUM FAT TIRE AMBER ALE 6
COLORADO ABV 5.2%

BLUE MOON BELGIAN WHEAT ALE 6
COLORADO ABV 5.4 %

SHOCKTOP BELGIAN WHITE ALE 3
COLORADO ABV 5.2%

YEUNGLING LAGER 3
PENNSYLVANIA ABV 4.5%

COORS LIGHT LAGER 3
COLORADO ABV 4.2%

BOTTLED BEER

VICTORY GOLDEN MONKEY 6.5
PENNSYLVANIA ABV 9.5%

VICTORY PRIMA PILS 5
PENNSYLVANIA ABV 5.3%

CORONA AND CORONA LIGHT 5
MEXICO ABV 4.6%

MAGNERS PEAR CIDER 6
IRELAND ABV 5%

AMSTEL LIGHT LAGER 5
HOLLAND ABV 3.5%

MAGNERS HARD APPLE CIDER 6
IRELAND ABV 4.5%

COORS LIGHT LAGER 3
COLORADO ABV 4.2%

HEINEKEN 5
HOLLAND ABV 5% - 3.3%

MILLER LITE 3.00
WISCONSIN ABV 4.2%

KALIBER NON ALCOHOLIC 4
IRELAND ABV 0.5%

REDD'S APPLE ALE 3
WISCONSIN ABV 5.0%

BUD AND BUD LIGHT LAGER 3.00
ST. LOUIS, MO ABV 5% - 4.2%

WINE

CHARDONNAY RAVENSWOOD- 7/30
CALIFORNIA

CHARDONNAY, KENDALL JACKSON -
10/36
CALIFORNIA

PINOT GRIGIO, VICOLO - 7/27
DELLE VENEZIE IGT, ITALY

SAUVIGNON BLANC, SAGET LA
PERRIERE LA PETITE PERRIERE, -
8/32
LOIRE- FRANCE

WILLAMETTE VALLEY VINEYARDS
RIESLING 9/36
OREGON

PROSECO, RUFFINO - 9/35
ITALY

MERLOT - OXFORD LANDING ESTATES
8/32
SOUTH AUSTRALIA

MERLOT, MURPHY GOODE - 12/38
CALIFORNIA

CABERNET SAUVIGNON
RAVENSWOOD - 8/30
CALIFORNIA

CABERNET SAUVIGNON,
MURPHY GOODE - 12/36
CALIFORNIA

PINOT NOIR , SAGET LA PERRIERE LA
PETITE PERRIERE, - 8/32
LOIRE- FRANCE

MALBEC, TRIVENTO RISERVA - 8/30
ARGENTINA

