

THE LIFFEY

IRISH PUB

HAPPY HOUR

APPETIZER SPECIALS

2PM–6PM SUNDAY–FRIDAY

Chicken Shots \$6

tender pieces of lightly breaded chicken breast
tossed in your choice of sauce:
tangy 2 Gingers® whiskey glaze or sriracha sauce

Chips & Dips \$5

crispy fries served with our house curry
sauce & horseradish sour cream

Sweet Potato Fries \$5

served with maple aioli

Hummus Plate \$6

roasted garlic hummus with tomato-cucumber relish, served
with vegetable crudités & grilled naan bread

Pub Pretzels \$6

baked with coarse sea salt, served with a sharp
cheddar cheese sauce & spicy mustard

Reuben Bites \$6

corned beef, kraut, thousand island and swiss on crostini

Pot Roast Sliders \$7

three wee pot roast sandwiches with caramelized onions
& horseradish sour cream

Stuffed Mushrooms \$7

herb roasted & stuffed with a blend of three cheeses,
wild rice, potatoes, onions & finished with white truffle oil

Sriracha Pork Sliders \$7

three wee sriracha BBQ pulled pork sandwiches
with ginger apple slaw

Artichoke & Parmesan Dip \$8

roasted red peppers, toasted ciabatta, and grilled naan bread

Crispy Calamari \$8

with fresh and pickled peppers, cornichons,
spicy cocktail sauce, and house tartar



HAPPY HOUR DRINK SPECIALS



\$2.50 OFF ALL PINTS

\$3.25 DOMESTIC BOTTLE BEER

\$4.25 IMPORT BOTTLE BEER

\$4.25 HOUSE RAILS

\$4.50 GLASSES OF WINE

Concannon Chardonnay
Luccio Pinot Grigio
Concannon Cabernet
Conquista Malbec
Montevina White Zinfandel

HAPPY HOUR PINTS

20oz **Guinness**
 20oz **Harp Lager**
 20oz **Smithwick's Ale**
 20oz **Heineken**
 20oz **Newcastle**
 16oz **Finnegans Amber Ale**
 16oz **Strongbow Hard Cider**
 16oz **Summit EPA**
 16oz **Summit Seasonal**
 16oz **Summit Sága IPA**
 16oz **New Belgium Seasonal**
 16oz **Leinie's Honey Weiss**
 16oz **Miller Lite**
 16oz **Seasonal Selection**

HAPPY HOUR BOTTLES

Coors Light
Budweiser
Bud Light
Corona Extra
Stella Artois
Blue Moon
Omission Gluten Free
Kaliber N/A
Seasonal Selections

WINE LIST

~WHITE~

Concannon Chardonnay
 (California) \$4.50/\$26
Luccio Pinot Grigio
 (Italy) \$4.50/\$28
Overstone Sauvignon Blanc
 (New Zealand) \$8/\$30
Seven Daughters Moscato
 (Italy) \$8/\$30
Starling Castle Riesling
 (Germany) \$8/\$30

~RED~

Concannon Cabernet
 (California) \$4.50/\$26
Conquista Malbec
 (Argentina) \$4.50/\$28
Montevina Merlot
 (California) \$8/\$30
SeaGlass Pinot Noir
 (California) \$9/\$32

~BLUSH~

Montevina White Zin
 (California) \$4.50/\$26

~SPARKLING~

Cook's Brut 187 ml
 (California) \$5
Zonin Prosecco 187 ml
 (Italy) \$9
Luccio Prosecco 750 ml
 (Italy) \$32

COCKTAILS

BIG GINGER® | \$5.50

2 Gingers® Irish Whiskey, ginger ale,
 lemon & lime

Skinny Ginger® | \$5.50

2 Gingers® Irish Whiskey, diet ginger
 ale, lemon & lime

Irish Coffee | \$5.50

2 Gingers®, Guinness simple syrup,
 coffee and house-made whip

Mimosa | \$5.50

Split of Cook's Brut topped with
 orange juice

Vertigo | \$7.50

Strongbow Hard Cider, Stoli Razberi,
 pineapple juice, and black currant

BMW | \$5.50

Our classic and house-made Bloody
 Mary with a beer chaser... it's not just
 for breakfast anymore! Try an EFFEN
 Cucumber BMW for 8.00