

THE LIFFEY

IRISH PUB

LUNCH SPECIALS

ALL PRICES INCLUDE SODA AND TAX!

The following selections are served with your choice of fries OR a house greens salad with honey-chive vinaigrette

Half Reuben | 10.00

half version of our famous Reuben! Braised corned beef, sauerkraut, thousand island, and swiss on caraway rye

Wee Burger | 10.00

quarter pound patty cooked medium well, topped with yellow cheddar on a fully garnished bun

Wee Spicy Chicken | 10.00

sautéed chicken with bell peppers & onions in a vodka pepper jack sauce on a potato bun

Lunch Fish | 10.00

light & crispy Summit EPA battered North Atlantic Cod with house tartar

Wee Sriracha Pork | 10.00

sriracha BBQ pulled pork slider with ginger apple slaw

Soup & Salad | 8.00

Soup of the Day with a house greens salad with honey-chive vinaigrette

Liffey House Salad | 9.00

mixed greens, radish, cucumber, tomato, and scallions with honey-chive vinaigrette

ASK ABOUT OUR GLUTEN FREE OPTIONS

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under-cooked



HAPPY HOUR DRINK SPECIALS

Starting at 11am



\$2.50 OFF ALL PINTS

**\$2.00 OFF DOMESTIC &
IMPORT BOTTLE BEER**

\$4.00 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** **GF**
- 16oz **Summit EPA**
- 16oz **Summit Seasonal**
- 16oz **Summit Sága IPA**
- 16oz **Leinie's Honey Weiss**
- 16oz **Miller Lite**
- 16oz **Seasonal Selection**

HAPPY HOUR BOTTLES

- Coors Light**
- Budweiser**
- Bud Light**
- Michelob Golden Draft Light**
- Corona Extra**
- Stella Artois**
- Blue Moon**
- Omission** **GF**
- Kaliber** **N/A**
- Seasonal Selections**

WINE LIST

~ **WHITE** ~

- Concannon Chardonnay**
(California) **\$4.00/\$26**
- Luccio Pinot Grigio**
(Italy) **\$4.00/\$28**
- Overstone Sauvignon Blanc**
(New Zealand) **\$8/\$30**
- Starling Castle Riesling**
(Germany) **\$8/\$30**

~ **RED** ~

- Concannon Cabernet**
(California) **\$4.00/\$26**
- Conquista Malbec**
(Argentina) **\$4.00/\$28**
- Charles & Charles Merlot**
(California) **\$8/\$30**
- SeaGlass Pinot Noir**
(California) **\$9/\$32**

~ **BLUSH** ~

- Montevina White Zin**
(California) **\$4.00/\$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® Irish Whiskey,
Guinness Simple Syrup, coffee
and house made whip

Mimosa | \$5.00
Split of Cook's Brut topped
with orange juice

Vertigo | \$5.50
Stoli Razberi, Strongbow Cider,
pineapple juice, and black currant

BMW | \$5.00
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