

THE LIFFEY

IRISH PUB

LATE NIGHT

Available 10pm–Midnight

SHARING PLATES

Chips & Dips | 5.00

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

Pub Pretzels | 9.75

soft pretzels baked with coarse sea salt with house-made beer cheese sauce & spicy mustard

Calamari & Veg | 10.50

crisp fried calamari with fresh and pickled peppers and cornichons, served with spicy cocktail & house tartar

Chicken Shots | 10.00

our signature appetizer! tender bite size chicken breast lightly breaded and tossed in honey whiskey glaze

perfectly pairs with Summit Saga IPA!



“Irish Flag” Hummus

Board | 10.25

house-made green pea/avocado hummus, white bean hummus & carrot hummus served with veg and bread

651 Fish & Chips | 15.00

sustainably caught North Atlantic Cod fried light & crispy in house-made Summit EPA beer batter, served with fries & tartar sauce

perfectly paired with Summit Extra Pale Ale!



SANDWICHES

all served with fries

Reuben | 13.00

house recipe slow roasted corned beef, sauerkraut, melted swiss & thousand island on toasted caraway rye

The MN Burger | 13.00

100% naturally aged angus beef from Revier Cattle in Olivia, MN. on a toasted egg bun with Caves of Faribault's Fini cheddar cheese, served with lettuce, tomato, onion

Veggie Burger | 13.00

a quinoa, vegetable, wild rice, garbanzo, & black bean “Lucy” stuffed with Havarti. With cucumber & topped with onion, tomato & avocado salad

BBQ Pork | 13.00

slow-roasted, tossed in spicy sriracha barbecue sauce, topped with ginger apple slaw on an egg bun

SWEETS

Izzy's Ice Cream | 4.00

from our friends at Izzy's
ask your server for today's selection

S'more Pot du Crème | 5.75

chocolate custard with graham cracker ice cream, topped with a marshmallow fluff brûlée & homemade graham cracker

Caramel Apple Crisp | 5.50

scratch shortbread crust, granny smith apples & cinnamon streusel topping baked and served warm with Izzy's vanilla bean ice cream and salted caramel sauce

Baileys Chocolate Cheesecake | 5.75

whipped chocolate & cream cheese on a cookie crust

BEER

ON TAP

- Guinness 20oz
- Harp Lager 20oz
- Smithwick's 20oz
- Heineken 20oz
- Newcastle 20oz
- Finnegans Irish Amber 16oz
- Strongbow Cider 16oz **GF**
- Summit EPA 16oz
- Summit Sága IPA 16oz
- Summit Seasonal 16oz
- Leinie's Honey Weiss 16oz
- Miller Lite 16oz
- Seasonal Selections 16oz

BOTTLED

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

WINE

WHITE

		glass	bottle
Concannon Chardonnay	California	7	26
Luccio Pinot Grigio	Italy	7	28
Overstone Sauvignon Blanc	New Zealand	8	30
Starling Castle Riesling	Germany	8	30

RED

Concannon Cabernet	California	7	26
Conquista Malbec	Argentina	7	28
Charles & Charles Merlot	California	8	30
Seven Daughters Pinot Noir	California	9	32

BLUSH

Montevina White Zinfandel	California	7	26
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SPARKLING

Cook's Brut 187mL	California		8
Zonin Prosecco 187mL	Italy		9
Luccio Prosecco 750mL	Italy		32



LATE NIGHT *at the* LIFFEY



DRINK SPECIALS 10PM—MIDNIGHT

BIG GINGER® & SKINNY GINGER® | \$5.50 each

16oz Summit EPA or Saga | \$4.25

16oz Miller Lite | \$3.25