

# CHEF'S FEATURED MENU

## Soup O' the Day

Chicken & Spinach Tortellini...6

## Featured Appetizer

Buffalo Chicken Dip

The Classic pub dip served with tortilla chips and/or ciabatta toast points ...10

## Featured Salad

Beet Salad

Sliced red beets, goat cheese, walnuts and cherry tomatoes  
served over spring mix greens with our house balsamic vinaigrette...9

Add Chicken...4 Add Shrimp...6

## Chef's Featured Sandwich

Italian Sausage

Mild Italian sausage, marinara, peppers and onions and topped with provolone and oven toasted....10  
Served with Good's potato chips or Maui onion chips. Substitute Fresh Cut Fries...1.50 or Salad...3

## Featured Wing Flavors:

JD BBQ - Sweet Chile, Sriracha, Honey - Sriracha Blue Cheese  
Garlic Mild Parm Peppercorn - Angry Canadian (sriracha, honey & Montreal)

## Feature Entrees

Beef Stroganoff

Bistro steak with egg noodles and smothered in mushrooms and brown gravy.  
Served with choice of one pub side..17

Sausage N' Peppers Mac N Cheese

Featured Mac N Cheese prepared with mild Italian sausage and grilled peppers  
Topped with a panko crust and oven baked. Served with choice of one side...15

## FEATURED DESSERTS

Bailey's Irish Cream Cheesecake

Junior's Skyscraper Chocolate Fudge Cake

Funnel Cake Fries with dippin' syrup

## The NFL TICKET IS BACK!

We have all the games plus great food and drink specials  
including \$2.50 Miller Lites!

\*Cooked to order or undercooked. Consuming raw or undercooked meats  
or seafood or poultry may increase risk of foodborne illness.

# Flanagan's Draft and Drink Menus, Events and More...

## Draft Specials Everyday! (11am to 12am)

**Sam Adams Octoberfest** 5.3%ABV

**Kona Big Wave Golden Ale** Kailua-Kona, HI ABV 4.4% Up Next: Stella Artois

**Fiddlehead IPA** Shelburne, Vermont 6.2%ABV

**Southern Tier Pumking Ale** Lakewood, NY 8.6% ABV

**New Belgium Voodoo Ranger IPA** 7%ABV

**Downeast Strawberry Cider** Boston, MA 5.1% ABV

Also on Tap: **Guinness Coors Light** - 2.50 Pints on College Football Saturdays!

**Labatt Blue** Wednesdays: \$2.50 pints - **Blue Moon** Tuesdays: \$3.50 pints

**Miller Lite** Sunday & Thursday: \$2.50 pints **Yuengling Lager** Friday \$2.50 Pints - **PBR** \$2 Pints All Day!

## Beers Available in Bottles and Cans

### CRAFT BEERS

S. Tier Pumking Ale - Hop Valley Bubble Stash IPA  
Southern Tier S'mores Nitro Imperial Milk Stout  
Elysian Dank Dust or Space Dust IPA's  
Dogfish Tru-Action Hazy IPA - Lancaster Milk Stout  
Firestone Union Jack IPA - Yards Summer Crush  
Sam Adams Cherry Wheat - Dogfish 60 Minute  
Cape May Bay Daze - New Belgium Fat Tire  
Wicked Weed Coastal Love - Dogfish Seaquench Ale  
Evil Genius Purple Monkey Dishwasher

We also carry a large variety of traditional domestic brews

Including:

**Bud Light Next & Michelob Ultra Pure Gold**

### Imports

Guinness Stout - Guinness Nitro Cold Brew  
Heineken - Stella Artois - Corona  
Corona Premier - Dos XX - Franziskaner Hefe Weisse  
Labatt Blue Light - Stella Liberte (NAc)

### Specialty Brews and Ciders

Lone River Ranch Ritass  
Escapegoat Orange Crush Seltzer  
Stateside Vodka Sodas - Surfside Iced Tea & Vodka  
White Claw Seltzers (Lime, Black Cherry & Mango)  
Bud Light Seltzer (Black Cherry) - Twisted Tea  
Bang Hard Seltzers— Smirnoff Ice - Angry O'  
Strongbow Gold - Blake's Triple Jam Cider

### Wine Selection

Wines by Woodbridge:  
Sauvignon Blanc - Chardonnay  
Riesling - White Zinfandel  
Barefoot Moscato - Cavit Pinot Grigio  
La Terre Cabernet Sauvignon  
Frontera Merlot by Conch Y Toro  
Yellowtail Shiraz and Pinot Noir  
Riunite Lambrusco

### Featured Cocktails

**Irish Crush** - Jameson Orange Crush!

**Citron Cosmo** - Classic cosmo

Featuring **Absolut Citron**

## Our Crew's Cocktail Creations!

### Meg's Bubblicious

Watermelon Vodka, Melon Liqueur  
Cranberry Juice & Lemonade

### Heather's Wharf Rat

Captain Morgan, Banana Liqueur, Parrot Bay  
Cranberry & Pineapple Juices

### Chad's Mojito

Ask us for Chad's

Seasonal Flavored Mojito offering!

### Gabi's Iced Pina Colada

Malibu Coconut Rum, Rumchata, Pineapple Juice  
& Cream. Shaken and finished  
with whipped cream and cherry

### Colleen's Coolaide

Blueberry Vodka, Blue Curacao & Lemonade

### Amy's Green Eyed Ginger

Jameson, Melon Liqueur and Ginger Ale  
Lemon & Lime Garnish

### Gweedo's Blue Flamingo

Malibu Coconut Rum, Blue Curacao  
Pineapple Juice, & Sprite

### Pat's Irish Mule

Jameson's Irish Whiskey, Ginger Beer  
Splash of Lemonade, Lime Garnish

### Kevin's Flanrock Shake

Jameson's Irish Whiskey, Green Crème De Menthe  
& Milk shaken and topped with Whipped Cream

### Kristina & Chris F's Kristina's Kocktail

1800 Tequila, Splash of Grand Marnier & Lemonade