

CHEF'S LUNCH FEATURES

Soup O' the Day

Broccoli Cheddar...7

Featured Appetizers

Scallops Wrapped in Bacon

Served with sweet n' sour sauce...15

Crab Stuffed Mushrooms

Mushroom caps with our specially seasoned crab stuffing ...12

Seaside Dip

Featured dip returns with fresh lump crab, shrimp, Old Bay seasoning, aged cheddar, mozzarella and cream cheese. Served with tortilla chips and /or ciabatta toast points...15

Chef's Featured Sandwich

Veal Parmesan Sandwich

The classic featuring tender veal steak our house marinara, provolone cheese and oven finished on a steak roll...15

Chef's Featured Salad

Strawberry Spinach Salad

Fresh strawberries, spinach, goat cheese, candied walnuts and served with our strawberry vinaigrette...12 add Chicken...4 Shrimp. .6

LUNCH SPECIALS

Available Monday to Friday 11am to 5pm - In House Specials Only - Not for Take Out

1/2 Sandwich, Soup, Salad (choice of two)

Deli Sandwich (Turkey, Roast Beef, Tuna Salad or Ham on choice of bread with lettuce and tomato Or crock of Soup of the Day or Chili. or Small House Salad...10

Pub Burger* or Chicken Sandwich & Fries

Pub Burger or Chicken Breast with bacon, fried egg, tater tots and cheddar on Brioche roll with Fries or Side Salad...11

Chef's Grilled Cheese & Fries

Flatbread grilled cheese with aged cheddar, American cheese and tavern ham...10

Substitute Salad or Soup of the Day...2

Guinness Fish & Chips

Our Classic Pub Fare of Guinness Battered Cod ...13

Steak N' Eggs*

Bistro Steak, Applewood Bacon and Eggs, cooked to order, served with Toast...16

FEATURED DESSERTS

Bailey's Irish Cream Cheesecake

Junior's Skyscraper Chocolate Fudge Cake - Funnel Cake Fries with dippin' syrup

Flanagan's now OPEN MONDAYS!!!

Featuring Burger Specials and \$3 Yuengling Lager Drafts!

We Are Open Memorial Day!

Help Support the Animal Rescue League of Berks Friday May 16th!

Flanagan's will donate a portion of the proceeds to support the ARL!

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

Flanagan's Draft Menu, Events and More...

Draft Specials Everyday! (11am to 12am)

Smithwicks Irish Red Ale Ireland 3.8% ABV
Golden Road Mango Cart Los Angeles, CA 4% ABV
Wicked Weed Pernicious IPA Munster, Indiana 7.3% ABV
Von C OG Pils Norristown, PA 4.9%ABV Up Next: Stella Artois
Fiddlehead IPA Shelburne, Vermont 6.2%ABV -

Downeast Peach Mango Cider Boston, MA 5.1%

Also on Tap: Guinness - Miller Lite Sunday/Thursday: \$3 pints
Yuengling Lager: Mondays \$3 pints Coors Light: Saturdays: \$3 pints
Blue Moon Belgian White Tuesdays: \$3.75 pints - Labatt Blue Wednesdays: \$3 pints
PBR (\$2 Pints All Day, Everyday) - Fiddlehead IPA Friday \$5 pints or \$6 20oz Tall Glass

Beers Available in Bottles and Cans

CRAFT BEERS

Cape May Crushin' It (orange IPA)
Leinenkugel: Summer Shandy - Grapefruit Shandy
Landshark - Dogfish Grateful Dead Pale Ale
Well Crafted Irish Potato Blonde Ale
Southern Tier: French Toast Ale - Tiramisu Stout
Troegs Perpetual IPA - Firestone Union Jack IPA
Victory Cloud Walker hazy IPA - Troegs Graffiti Highway IPA
Blue Moon Light - Yuengling Flight - Michelob Ultra Zero
We also carry a large variety of traditional domestic brews including: Coors Original, Rolling Rock, Bud & Bud Light

Imports

Samuel Smith Chocolate Stout, Taddy Porter
& Nut Brown Ale
Lindemans Framboise - Guinness - Harp
Heineken - Stella Artois - Labatt - Corona
Modelo - Labatt Blue Light— Heineken Silver
Heineken 0 (NA) - Guinness Zero (NA)

Specialty Brews and Ciders

Troegs Freaky Squeeze Black Cherry Limeade
Hard Mountain Dew: Pineapple, & Punch
Wyndridge Sparkling Raspberry Riesling
Surfside varieties: Iced Tea & Vodka, Lemonade & Vodka
Strawberry Lemonade & Vodka
Stateside Lemon Cucumber Vodka Soda
High Noon Hard Seltzers (black cherry, mango & pineapple)
Escapegoat Orange Crush Seltzer - Twisted Tea
White Claw (Black Cherry, & Lime)
Angry Orchard - Strongbow Gold Cider

Wine Selection

Wines by Woodbridge: Sauvignon Blanc
Chardonnay - Riesling
Beringer White Zinfandel
Barefoot Moscato - Cavit Pinot Grigio
Sutter Home Cabernet Sauvignon
Sutter Home Merlot - Cavit Pinot Noir
Yellowtail Shiraz - Riunite Lambrusco
Scandi Cuvee Brut Sparkling Wine

Our Crew's Cocktail Creations!

Meg's Bubblicious

Watermelon Vodka, Pucker Watermelon Schnaaps
Cranberry Juice & Lemonade

Heather's Wharf Rat

Captain Morgan, Banana Liqueur, Malibu Rum
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

Kevin's Flanrock Shake

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

Lisa's Blackberry Brandy Twist

Blackberry Brandy, Orange Vodka.
Cranberry Cocktail, Sprite and Grenadine Splash

Kristina & Chris F's Kristina's Kocktail

1800 Tequila, Splash of Grand Marnier & Lemonade