

## **CHEF'S LUNCH FEATURES**

**Soup O' the Day:** Chicken Corn Noodle...6.50

### **Featured Appetizers**

**Wild Mushroom & Goat Cheese Bruschetta**

Medley of wild mushrooms and goat cheese with a balsamic drizzle...12

**Bacon Cheeseburger Flatbread**

Flatbread topped with Angus ground beef, applewood bacon, pickles, mozzarella and cheddar...14

**Maryland Crab Dip**

Featured dip returns with jumbo lump crab, Old Bay seasoning, aged cheddar, mozzarella and cream cheese.

Served with tortilla chips and /or ciabatta toast points...15

### **Chef's Featured Sandwich**

**Chicken Imperial**

Old Bay seasoned chicken breast topped with creamy jumbo lump crab and provolone cheese. Served on a brioche roll....16

Served with Good's potato chips or Maui onion chips. Substitute Pub Fries...1.75 or Salad...3.50

### **Chef's Featured Salad**

**Autumn Salad**

Apples, walnuts, feta cheese and raisins over spring mix greens. Served with raspberry vinaigrette...12

Add Chicken...6 or Shrimp...8

## **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 - Lovin' Spoonful Chocolate Fudge Cake**

**Funnel Cake Fries with dippin' syrup**

Mondays: Burger Specials and \$3 Yuenglings! Tuesdays: Wing and Taco specials

Wednesday is Seafood Night:

Buck a Shuck Oysters - Shrimp & Clam Specials - \$3 off all seafood entrees

Thursdays: Wing Night

**NFL TICKET IS BACK AT FLANAGAN'S!!!**

**GREAT FOOD N DRINK SPECIALS!**

Sundays we are all in! Wings, Tacos, Shrimp & Clam specials!

**KITCHEN NOW OPEN UNTIL MIDNIGHT EVERYDAY!**

\*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)

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

**Wicked Weed Pernicious IPA** Munster, Indiana 7.3% ABV

**Sam Adams Octoberfest** Boston 5.3 % ABV

**Garage Beer Classic Light** Columbus, OH 4%

**Downeast Guava Passionfruit Cider** Boston, MA 5.1% Up Next: Blackberry

**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

Mighty Squirrel Cloud Candy IPA - Bell's Porter

Voodoo Ranger Fruit Force Hazy IPA (9.5%ABV)

Shipbottom Blueberry Wheat - Mango Cart

**Southern Tier:** Pumking Ale - French Toast Ale

Kona Big Wave - Troegs Sunshine Salt & Lime Lager

Leineinkugel Grapefruit Shandy - Lancaster Milk Stout

Dogfish Grateful Dead Pale Ale - Landshark

Well Crafted Irish Potato Blonde Ale - Troegs Perpetual

Firestone Union Jack IPA - Michelob Ultra Gold (organic)

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 & Nut Brown Ale

Guinness - Harp - Heineken - Stella Artois

Labatt - Labatt Blue Light

Corona - Corona Sunbrew - Modelo

Corona Premier

Heineken 0 (NA) - Guinness Zero (NA)

### Specialty Brews and Ciders

Troegs Freaky Squeeze Black Cherry Limeade

Wyndridge Sparkling Raspberry Riesling

**Surfside varieties:** Iced Tea & Vodka, Lemonade & Vodka

Iced Tea & Lemonade Vodka - Strawberry Lemonade Vodka

High Noon Vodka Seltzers

(grapefruit, black cherry, lime, mango, peach and pineapple)

New! High Noon Tequila Lime - Twisted Tea

White Claw Black Cherry & Lime - Angry Orchard

## 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

La Marca Prosecco (187ml)

## Our Crew's Cocktail Creations!

### Meg's Bubblicious

Watermelon Vodka, Pucker Watermelon Schnapps

Cranberry Juice & Lemonade

### Heather's Wharf Rat

Captain Morgan, Banana Liqueur, Malibu Rum

Cranberry & Pineapple Juices

### Chad's Mojito

Classic cocktail with Bacardi rum and fresh mint!

### 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

### Loretta's Tekillya

Avion Tequila, Pineapple Juice, Lavender and Club Soda

### 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

### Chrissy's Fiery Redhead

Fireball, Sour Apple Pucker.

Cranberry Cocktail and Splash of Sprite

### Hannah's Dirty Banana

Malibu Coconut Rum, Kahlua, Banana Liqueur & Cream

### Madison's Espresso Martini

Espresso vodka, Vanilla vodka,

Hill Road Roasters Cold Brew coffee, coffee beans

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

1800 Tequila, Splash of Grand Marnier & Lemonade

A SPECIAL THANKS TO ALL OUR PATRONS AND STAFF  
FOR MAKING THE ARL FUNDRAISER A BIG SUCCESS!