

## Cup 3 / Bowl 5

LAMB AND BARLEY STEW  
POTATO AND LEEK

## Side Boats

THE GREENS 3  
MIXED GREENS WITH CITRUS VINAIGRETTE

VEGGIE BLT 4  
APPLEWOOD SMOKED FIELD MUSHROOM  
WITH BASIL CHIFFONADE AND TOMATO.  
SERVED ON TOAST POINTS WITH  
ROASTED GARLIC SPREAD

BAKED COURGETTES 5  
SLICED ZUCCHINI BAKED WITH IRISH CHEDDAR

ROASTED FINGERLINGS 4  
ROASTED FINGERLING POTATOES  
LIGHTLY DUSTED IN SEASONING

SEASONAL VEGGIE 4  
SAUTEED WITH BUTTER AND GARLIC

## Small Plates

1/2 PLOUGHMEN 7  
2 SELECT CHEESES WITH IRISH  
MARMALADE, ROASTED NUT,  
FRUIT AND TOAST POINTS

STUFFED WHITE FISH 7  
BAKED WHITE FISH STUFFED WITH  
SEASONED BREAD CRUMBS AND WRAPPED  
WITH RASHERS (IRISH BACON)

SMOKED SALMON  
POTATO CAKES 8  
APPLEWOOD SMOKED SALMON  
SERVED ON AN IRISH POTATO CAKE

RASHERS AND HASH 6  
POTATO CARROT HASH WITH RASHERS  
(IRISH BACON) AND A FRIED EGG

LAMB PIE 6  
SHORTCRUST STUFFED WITH LAMB,  
BACON, CABBAGE, AND CARROT

VEGGIE PIE 6  
SHORTCRUST STUFFED WITH ROASTED SWEET  
POTATO, CABBAGE, CARROT, AND ONION

ALL OF OUR PRICES INCLUDE TAX.

SAINIS' FOOD IS SERVED PUB STYLE; PLATES WILL COME AS THEY ARE PREPARED. FAY IT UP!



## Big Plates

### *FISH N CHIPS 11*

BAKED CORN BATTERED WHITE FISH WITH ROASTED FINGERLINGS AND SEASONAL VEGGIES

### *BANGER DOGS 11*

IRISH BANGER SAUSAGE TOPPED WITH SWEET PICKLE RELISH AND STONE GROUND MUSTARD ON A BANGER BUN. SERVED WITH ROASTED FINGERLINGS

### *THE CLOVER 10*

ROASTED GOLD POTATO, AVOCADO, CUCUMBER, TOMATO, AND CLOVER SPROUTS WITH A HORSERADISH AIOLI ON A TOASTED BATARD. SERVED WITH VEGGIES AND ROASTED POTATOES

### *O'PATTY LOAF SANDWICH 11*

THE PERFECT BLEND OF LAMB, PORK, AND BEEF WITH A ROASTED ROMA TOMATO AIOLI ON A BATARD. SERVED WITH ROASTED FINGERLINGS

### *PLOUGHMEN 12*

ONE SMOKED MEAT AND TWO SELECT CHEESES WITH IRISH MARMALADE ROASTED NUT, FRUIT, AND TOAST POINTS

### *MEAT AND VEGETABLES 15*

SLICED HICKORY SMOKED BEEF TENDERLOIN WITH HORSERADISH AIOLI. SERVED WITH PARSNIP CARROT PUREE AND SEASONAL VEGGIES

### *SMOKED SALMON SALAD 11*

APPLEWOOD SMOKED SALMON ON A BED OF MIXED GREENS WITH ROASTED RED BELL PEPPER

### *MUSTARD BAKED*

### *CHICKEN SANDWICH 10*

A WHOLE GRAIN MUSTARD BAKED CHICKEN BREAST TOPPED WITH RASHERS (IRISH BACON) AND IRISH CHEDDAR ON A BATARD. SERVED WITH ROASTED FINGERLINGS

### *GRILLED CHEESE 9*

TWO SELECT CHEESES ON A TOASTED BATARD. SERVED WITH ROASTED FINGERLINGS

### *SHEPHERD'S PIE 10*

LAMB, BEEF, CARROTS, ONIONS, AND CELERY IN A GUINNESS BROTH TOPPED WITH IRISH CHEDDAR MASHED POTATOES

## Desserts

*CHOCOLATE MOLTEN GUINNESS CAKE 6*

*IRISH CREAM CHEESE CAKE 6*

*APPLE CAKE WITH CINNAMON ICE CREAM 5*







# Cocktails

## *RYE MANHATTAN*

THREE PARTS RYE WHISKEY TO ONE PART SWEET VERMOUTH, A DASH OF BITTERS, AND A SWIG OF GRENADINE. SERVED ON THE ROCKS WITH A CHERRY

## *SAZERAC*

MUDDLED SUGAR AND PEYCHAUD'S BITTERS COMBINED WITH TWO OUNCES OF RYE WHISKEY AND POURED INTO AN ABSINTHE RINSED GLASS. GARNISHED WITH A LEMON PEEL

## *FRENCH '75*

AN OUNCE AND A HALF OF GIN AND A HALF OUNCE OF LEMON JUICE. SHAKEN WITH SUGAR AND TOPPED WITH CHAMPAGNE

## *SIDECAR*

TWO OUNCES OF BRANDY, AN OUNCE OF ORANGE LIQUEUR, AND A HALF OUNCE OF LEMON JUICE. SHAKEN 'TIL AS COLD AS COLD

## *OLD FASHIONED*

MUDDLED ORANGE PEEL, SUGAR, AND TWO DASHES OF ANGUSTURA BITTERS COMBINED WITH ICE AND TWO OUNCES OF BOURBON. STIRRED AND GARNISHED WITH THE ORANGE PEEL

## *MINT JULEP*

FOUR SPRIGS OF MINT MUDDLED WITH SUGAR WATER AND TWO OUNCES OF BOURBON. LIGHTLY SHAKEN AND SERVED OVER ICE WITH A SPLASH OF SODA

## *IRISH RICKEY*

JAMESON IRISH WHISKEY WITH THE JUICE OF HALF OF A LIME, A TOUCH OF HONEY SYRUP, AND TOPPED OFF WITH A SPLASH OF SODA. GARNISHED WITH AN ORANGE PEEL

## *IRISH COFFEE*

A SHOT OF ESPRESSO MADE AMERICANO WITH ONE AND A HALF OUNCES OF IRISH WHISKEY AND LAYERED IRISH CREAM. SERVED EITHER HOT OR COLD

## *SINGAPORE SLING*

AN OUNCE AND A HALF OF GIN, A HALF OUNCE OF BRANDY, A QUARTER OUNCE OF TRIPLE SEC, A QUARTER OUNCE OF BENEDICTINE, A HALF OUNCE OF LIME JUICE, A THIRD OUNCE OF GRENADINE, AND A DASH OF BITTERS. SHAKEN AND COMBINED ON THE ROCKS WITH PINEAPPLE JUICE

## *THE GIMLET*

TWO OUNCES OF DRY GIN, AN OUNCE OF LIME JUICE, AND A LITTLE SWEETNESS. SHAKEN AND SERVED UP. WE CAN USE VODKA IF YOU PREFER!

## *MARTINI*

TWO OUNCES OF GIN OR VODKA. STIRRED, SHAKEN, DRY, OR DIRTY; HOWEVER YOU LIKE!

## *THE VESPER*

THREE PARTS PLYMOUTH GIN TO TWO PARTS KETEL ONE VODKA WITH ONE PART LILLET BLANC. STIRRED AND SERVED IN A CHILLED GLASS. GARNISHED WITH A LEMON PEEL

*ALL WALKED TABS WILL BE CLOSED INCLUDING A 30% TIP*

