

# Saint Patrick's Day Menu

## Starters & Salads

Potato Leek Soup \$5

Irish Egg Rolls (2) filled with Ashe County cheddar, Corned beef & cabbage \$6

Chicken Tender with honey mustard \$5

Hand-cut fries \$4

Add bacon, cheddar, garlic aioli +\$2

Smoked Salmon\* Salad with whole grain mustard, capers & Irish soda bread \$15

House Salad ~ Mixed greens, heirloom tomatoes, cucumbers, peppers & onions \$9.50

Add to House Salad ~ Grilled Salmon\* OR Grilled Chicken +\$8

Dressings ~ Ranch, Balsamic, Low-fat Italian

## Sandwiches

Served with Hand-cut fries, potato salad or soup

Corned Beef Sandwich with Swiss cheese & spicy Dijon mustard on Rye \$11

Reuben ~ Corned beef, sauerkraut, 1000 Island dressing & Swiss cheese on Rye \$11

Hand-crafted Beef Burger\* OR Black Bean Burger with lettuce, tomato & onion on Kaiser roll \$11

Irish BLT ~ Rasher, lettuce, tomato & mayonnaise on a Kaiser roll

## Main Courses

Corned Beef & Cabbage with mashed potatoes and spicy Dijon mustard \$20

Shepherd's Pie ~ Beef, celery, carrots, onions & peas topped with mashed potatoes \$16

Bangers and Mash ~ Two all-natural sausages served over mashed potatoes with gravy \$16

Fish 'n Chips ~ Beer-battered fresh cod fillet with seasoned French fries & house tartar sauce \$16

Chicken Welly ~ Chicken, onions, carrots & cream sauce in flaky pastry with mashed potato \$15

## Desserts

Bailey's Cheesecake w/Bailey's whipped cream \$6

Chocolate Bread & Butter Pudding w/Chocolate Sauce \$6

Apple Crisp w/Vanilla Ice Cream & Caramel Sauce \$6

**traliirishpub.com 919-544-4141**

\*Consumer Advisory: Asterisked items may include raw or undercooked ingredients as they are cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We offer select gluten friendly items. Care is taken to avoid cross contamination; however our kitchen is not completely gluten-free. Please notify us of any food allergies.

**A 20% gratuity will be added to walk-outs**

# Saint Patrick's Day Drink Menu

## Draft Beer

Guinness Nitro Stout 4.2% ABV \$7.50

Harp Lager 4.5% ABV \$7.50

Smithwicks Red Ale 4.5% ABV \$7.50

Stella Artois Pilsner 5% ABV \$7.50

Bull City Off Main Cider 6% ABV \$6

Lonerider Sweet Josie Brown Ale 6.1% ABV \$5

Raleigh Brewing First Squeeze Wheat Beer 6% ABV \$5

Red Oak Lager 5% ABV \$5

Trophy Wife IPA 4.9% ABV \$6

White Street Kölsch 5.2% ABV \$5

Wicked Weed Pernicious IPA 7.3% ABV \$6.50

## Bottles & Cans

Bud Light \$4

Coors Light \$4

Corona \$5

Heineken \$5

Heineken 0.0 \$5

Michelob Ultra \$5

Miller Lite \$4

White Claw Black Cherry \$5

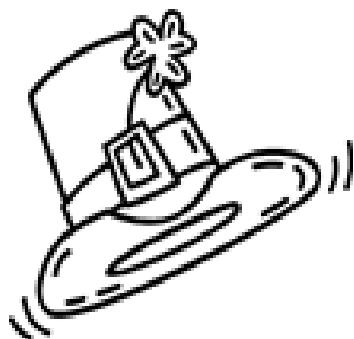
## Wine

Storypoint Chardonnay, California \$9/\$36

Trinity Oaks Pinot Grigio, California \$6/\$24

Le Grand Pinot Noir, France \$9/\$36

McManis Cabernet Sauvignon, California \$9/\$36



## Specialty Cocktails

### TráLi Tea

Absolut, Deep Eddy's Sweet Tea  
Vodka, Lemonade, Cranberry &  
splash of raspberry syrup \$8

### Crabby Irishman

Jameson &  
Crabbie's Ginger Beer \$10

### Honey Maker

Krupnikas Honey Liquer,  
Maker's Mark & Ginger Ale \$8

## Shots

Green Tea \$7

Car Bomb \$10

Baby Guinness \$8

Jagermeister \$7

## Whiskey, Bourbon & Scotch

Jameson \$8

Bushmills \$7

Tullamore Dew \$8

Glenlivet 10

Dewars \$7

Maker's Mark \$8

Jack Daniels \$8

Crown Royal \$8

Fireball \$7

Ancient Age \$6

## Vodka & Gin

Tito's \$8

Absolut \$7

Platinum 7x \$6

Tanqueray \$8

Bombay \$8

Gordon's \$6

## Rum & Tequila

Bacardi \$7

Captain Morgan \$7

Captain Morgan White \$6

Lunazul \$7

Patron \$12

Well Tequila \$6