

THATCHER'S ST. PADDY'S SPECIALS

STARTERS

HOMEMADE IRISH SCONES | 1 PER SCONE

POTATO LEEK

CUP | 5 OR BOWL | 7

FRENCH ONION SOUP

CUP | 6 OR CROCK | 8

THATCHER'S CHILI

CUP | 6 OR CROCK | 8

Topped with melted cheddar & chopped red onions; served with tortilla chips

THATCH FRIES OR TOTS | 10

Topped with cheese, bacon & ranch dressing

BUFFALO WINGS | 15.50

Tossed in buffalo, BBQ, Guinness BBQ or garlic parmesan

BONELESS WINGS | 14.50

Served plain with a side of honey mustard or tossed in buffalo, BBQ, Guinness BBQ or garlic parmesan

[ADD FRENCH FRIES OR TATER TOTS | 3]

BUTTERMILK FRIED CHICKEN FINGERS | 14.50

Served plain with a side of honey mustard or tossed in buffalo, BBQ, Guinness BBQ or garlic parmesan

[ADD FRENCH FRIES OR TATER TOTS | 3]

MOZZARELLA STICKS | 12.50

Served with marinara sauce

IRISH POTATO SKINS | 12.50

Topped with mashed potatoes, cheese, bacon & scallions; served with sour cream

GERMAN SOFT PRETZELS | 12.50

Served with a beer cheddar cheese sauce

REUBEN ROLLS | 14.50

Eggrolls filled with corned beef, sauerkraut & Swiss; served with a side of Russian dressing

BUFFALO CHICKEN DIP | 14.50

Served with tortilla chips, celery & carrots sticks

IRISH SAUSAGE ROLLS | 14

Irish Bangers wrapped in pastry & baked until golden; served with brown mustard

SALADS

CAESAR SALAD | 12

Romaine tossed in our homemade Caesar dressing; topped with parmesan cheese & croutons

WITH CHICKEN | 17 - WITH SHRIMP | 22

HOUSE SALAD | 12

Mixed greens topped with carrots, onions, cucumbers & tomatoes

WITH CHICKEN | 17 - WITH SHRIMP | 22

BOSC PEAR SALAD | 13

Baked Bosc pears, bleu cheese crumbles, tomatoes & candied walnuts over mixed greens with a side of balsamic dressing

WITH CHICKEN | 18 - WITH SHRIMP | 23

GOAT CHEESE SALAD | 13

Panko-cruste goat cheese, candied walnuts, tomatoes & port-soaked cranberries over mixed greens with a side of blueberry pomegranate vinaigrette

WITH CHICKEN | 18 - WITH SHRIMP | 23

SANDWICHES

SERVED WITH OUR FAMOUS FRENCH FRIES

CORNED BEEF SANDWICH | 16.50

Piled high on buttered & grilled rye

REUBEN | 18

Corned beef, sauerkraut, Russian dressing & Swiss on buttered & grilled rye

JERSEY JOE | 18

Sliced turkey breast, topped with coleslaw, Swiss cheese & Russian dressing on toasted rye

PRIME RIB DIP | 16.50

Thinly sliced prime rib & melted Swiss on a long roll with a side of au jus

BYO THATCH BURGER | 17.50

Beef, Turkey or Chipotle Black Bean topped with two standard toppings of your choice

BEER BATTERED FISH SANDWICH | 15.50

Galway Bay beer-battered cod, shredded lettuce, tomatoes & tartar sauce; served on a long roll

THE YOUNG ONES

CHOICE OF ONE | 9.50

INCLUDES FRIES OR TATER TOTS & DRINK

Ciara's Chicken Nuggets

Lily's Mac 'N Cheese

Ella's Mozzarella Sticks

Tommy's Pasta [with butter or marinara]

Please show your consideration to those waiting after you, so they can enjoy their Taste of Ireland too.

THATCHER'S ST. PADDY'S SPECIALS

IRISH FARE & ENTREES

IRISH BREAKFAST | 17

Irish bangers, black & white pudding, Irish bacon, French fries, grilled tomatoes, baked beans, scrambled eggs & a buttered Irish scone

SHEPHERD'S PIE | 20

Ground beef, vegetables & gravy topped with our homemade mashed potatoes

CHICKEN POT PIE | 20

Chicken & vegetables in a cream sauce; topped with a puff pastry

GUINNESS BEEF STEW | 20

Topped with a serving of homemade mashed potatoes

BANGERS & MASH | 19

Irish pork sausages & mashed potatoes; topped with brown gravy & sautéed onions; served with seasonal vegetables

TASTE OF IRELAND | 22

Irish bangers, sautéed onions, Guinness beef stew, chicken pot pie, shepherd's pie, mashed potatoes

PASTRAMI PIE | 17

Our Rachel sandwich with a little twist! Pastrami layered with sauerkraut & Swiss cheese baked into a pastry crust; served with a side of colcannon

CORNED BEEF & CABBAGE | 23

Drizzled with butter & served with cabbage, red potatoes & vegetables

GALWAY STYLE FISH & CHIPS | 21

Beer-battered cod filets deep fried & served with French fries, onion rings & tartar sauce

SAUSAGE, CHIPS & BEANS | 16

Irish pork sausages, French fries & baked beans

KILKENNY LEMON CHICKEN | 21

Egg-battered chicken sautéed with a white wine & lemon butter sauce; served with mashed potatoes & seasonal vegetables

PENNE IN VODKA SAUCE | 16

Tossed in our homemade vodka sauce
WITH CHICKEN | 21 - WITH SHRIMP | 26

SLOW ROASTED NY STRIP | 30

Served with mashed potatoes & vegetables

DRAFT BEERS

ALES

SMITHWICKS
THATCHER'S IRISH RED ALE

HARD CIDER

ANGRY ORCHARD*
DOC'S PEAR HARD CIDER*
MAGNERS*

IPA & AMERICAN PALE ALE

WHAT IF? HAZY IPA
INDUSTRIAL ARTS POCKET WRENCH
CAPE MAY IPA
DOGFISH HEAD GRATEFUL DEAD
EVIL GENIUS STACY'S MOM
FIDDLEHEAD IPA
LAKESIDE IPA
MONTAUK COLD DAY IPA
NEW BELGIUM VODOO RANGER
SIERRA HAZY LITTLE THING

LAGERS

COORS LIGHT
CORONA LIGHT
HARP
MICHELOB ULTRA
STELLA ARTOIS
YUENGLING

PILSNERS

INDUSTRIAL ARTS METRIC PILS
MILLER LITE
MODELO ESPECIAL

SEASONAL BEERS

SAM ADAMS COLD SNAP

STOUT

GUINNESS

WHEAT BEERS

BLUE MOON BELGIAN WHITE

BOTTLED BEERS

BUD LIGHT, BUDWEISER,
COORS LIGHT, MILLER LITE,
MICHELOB ULTRA, CORONA EXTRA,
HEINEKEN, HEINEKEN LIGHT,
HEINEKEN 0.0 N/A,
GUINNESS ZERO N/A 14.9OZ

WINE LIST

HOUSE WINES

CABERNET SAUVIGNON
CHARDONNAY
MERLOT
PINOT GRIGIO
PINOT NOIR
SAUVIGNON BLANC
ROSÉ

CABERNET SAUVIGNON

JOSH

CHARDONNAY

KENDALL-JACKSON

PINOT GRIGIO

CAVIT
SANTA MARGHERITA

PINOT NOIR

JOSH

RIESLING

CAVIT

SAUVIGNON BLANC

MATUA VALLEY

RED SANGRIA BY THE PINT
CHAMPAGNE BY THE GLASS
PROSECCO BY THE GLASS

HARD SELTZERS

HIGH NOON PEACH
HIGH NOON PINEAPPLE
WHITE CLAW BLACK CHERRY*

HARD TEA

SUN CRUISER LEMONADE*
TWISTED TEA

SPIKED ADES

ELECTRIC BLUE*
ELECTRIC RED*

(*GLUTEN FREE)

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