



Wings.... Choose plain, BBQ, Chipotle BBQ, house-hot, or honey habanero... HOT! Served with celery & your choice of bleu cheese or ranch dressing.....	\$ 18.75
Poutine Fries.... House fries topped with beef gravy & cheese curds.....	\$ 13.25
With beef brisket.....	\$ 19.25
Spinach & Artichoke Dip.... Spinach, artichoke, cream cheese & garlic blended & served hot in a toasted bread bowl.....	\$ 11.00
Crab & Spinach Dip.... Crab, spinach, cream cheese, pimentos, onions, Swiss cheese & old bay (SPICY) blended & served hot in a toasted bread bowl.....	\$ 17.00
Soft Pretzel Twists.... Served piping hot out of the oven, garlic buttered with homemade marinara sauce.....	\$ 10.50
Buffalo Chicken Tenders.... Chicken tenders deep-fried to a golden brown, tossed in buffalo sauce & served with your choice of bleu cheese or ranch dressing.....	\$ 12.00
Caleb's Buffalo Fries.... Beer battered fries tossed in buffalo sauce, topped with bleu cheese dressing, bleu cheese crumbles broiled to perfection.....	\$ 12.50
Shrimp Cocktail*.... Six large shrimp, freshly seasoned with Old Bay, or naked, served chilled with cocktail sauce..	\$ 12.00
Mozzarella Sticks.... Six deep-fried cheese treats served with our homemade marinara sauce.....	\$ 8.25
Chicken Quesadilla.... Grilled tortillas with seasoned chicken, mozzarella cheese, cheddar cheese, mixture of black beans and corn, jalapeños, lettuce & salsa on the side. Sour cream available upon request.....	\$ 14.00
Cuban Sliders.... Delicious pulled pork, capicola, melted Swiss cheese, with beer mustard on sourdough; served in pairs with pickles.....	Two...\$ 9.00 Four...\$ 14.00 Six...\$ 19.50
Grimster's Hummus*.... Add a healthy touch to your day with fresh veggies. Served with baked flatbread.....	\$ 14.50
Southwest Egg Rolls.... Spicy black beans, corn, chicken, tomatoes & green chilies, with cheddar cheese & cilantro wrapped in flaky dough, then fried & served with avocado sauce.....	\$ 16.50
Basket of Fries....	\$ 6.25

Daily Soups

Served Daily

French Onion.... Simmered with caramelized onions, a hint of sherry, basil & garlic. Topped with provolone cheese & broiled to a crispy perfection.....	Bowl \$ 6.75
Chili Con Carne*.... Made with red kidney beans, chunk tomatoes & Black Angus beef, seasoned with cumin & a dash of garlic. Topped with melted cheddar cheese & onion.....	Cup \$ 5.50... Bowl \$ 10.50... Bread Bowl \$ 12.25
Spicy Four-Bean Chili (Vegetarian).... Our vegetarian delight of northern, kidney, pinto, & black beans, topped with melted pepperjack cheese, red onion, and jalapeños... HOT!	Cup \$ 5.50... Bowl \$ 10.50... Bread Bowl \$ 12.25
Tomato Bisque*.... Loaded with Philadelphia cream cheese & thinly sliced sweet vidalia onions. Seasoned with thyme & basil leaf, adding a yummy flavor.....	Cup \$ 5.50... Bowl \$ 10.50... Bread Bowl \$ 12.25
Friday....The Pub's Clam Chowder*.... Vi Peck's own secret Dutch country recipe holding strong for over 30 years! Her soup is cream based & chunked full of diced potatoes, clams, pimento & hard-boiled eggs, with a hint of Old Bay.....	Cup \$ 5.50... Bowl \$ 10.50... Bread Bowl \$ 12.25
Saturday....Cream of Crab*.... Another famous soup from Vi Peck's recipe book. Lumps of crab meat smothered in a creamy texture of Swiss cheese, Dijon mustard, Old Bay seasoning & a hint of red onions & carrots.....	Cup \$ 5.50... Bowl \$ 10.50... Bread Bowl \$ 12.25
Sunday....Sweet Potato with Raisins*.... Our creamy sweet potato soup is served with raisins, hidden flavors of cinnamon, cream, butter, ginger & thyme. We garnish this soup with our homemade cinnamon sugar croutons for your delight.....	Cup \$ 5.50... Bowl \$ 10.50... Bread Bowl \$ 12.25

* Indicates our gluten free options.

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Sandwiches

Grimster's Beef.... Pulled beef brisket sautéed with onions & mushrooms in garlic herb butter, topped with melted mozzarella cheese & au jus on a freshly grilled open-faced baguette roll.....	\$ 19.75
Corned Beef Reuben.... Freshly sliced corned beef, Swiss cheese, sauerkraut & thousand island dressing, served on grilled rye bread.....	\$ 14.00
Rachel.... Freshly sliced turkey, Swiss cheese, sauerkraut & thousand island dressing, served on grilled rye bread.....	\$ 14.00
Spaghetti Grilled Cheese.... Our homemade spaghetti with meat sauce is placed between layers of provolone cheese & toasted panini bread.....	\$ 16.75
Italian Sausage Sub.... Sliced, hot Italian sausage, grilled with sautéed onions, mushrooms, green peppers, topped with marinara & mozzarella cheese. Served on a freshly grilled open-faced baguette roll.....	\$ 16.75
Chipotle Pulled Pork.... Pulled pork sautéed in chipotle BBQ sauce, served on a pretzel roll.....	\$ 10.75
Panini Pub Sandwich.... Layers of grilled ham, capicola, hard salami, provolone cheese, lettuce, tomatoes, onions, oil & vinegar with Italian seasonings, all grilled on panini bread.....	\$ 15.00
Tri-Me.... Grilled turkey & ham, melted provolone cheese with lettuce, tomatoes & mayo, served on a delicious pretzel roll.....	\$ 12.25
Hawaiian Melt.... Grilled capicola (spicy) or regular ham & pineapple with melted mozzarella cheese served on a delicious pretzel roll.....	\$ 12.00
Chicken Salad Melt.... Our homemade chicken salad (contains nuts) topped with sauteed onions, tomatoes, bacon and melted Swiss cheese served on toasted open-faced panini bread.....	\$ 13.00

Wraps

Grimster's Wrap.... Grilled chicken tossed with spinach, tomatoes, jalapeños, feta cheese & our homemade cucumber sauce.....	\$ 15.75
Cajun Chicken Wrap.... Grilled chicken with Cajun seasonings, diced & tossed with fresh greens, shredded cheddar cheese & honey mustard dressing.....	\$ 14.50
Caesar Chicken Wrap.... Grilled chicken, diced & tossed with romaine lettuce, purple onions, shredded Parmesan cheese, & creamy Caesar dressing.....	\$ 14.50
Chicken Salad Wrap.... Our homemade chicken salad (contains nuts), with lettuce, onions, tomatoes, & shredded cheddar cheese.....	\$ 14.50
Hot Vegetarian Wrap.... Carrots, cauliflower, broccoli, tomatoes, onions & mushrooms sautéed with butter, honey, sherry, soy sauce & ginger, then tossed with mozzarella cheese.....	\$ 15.00
Cold Vegetarian Wrap.... Spring mix, baby spinach, carrots, broccoli, cauliflower & diced tomatoes tossed with our own sweet poppy seed dressing.....	\$ 13.00

Clubs

Choice of bread: white, wheat, rye & pumpernickel

Ham & Swiss Club.... Served classic style with lettuce, tomato, bacon & mayo on three slices of toasted bread of your choice.....	\$ 15.00
Turkey & Provolone.... Served classic style with lettuce, tomato, bacon & mayo on three slices of toasted bread of your choice.....	\$ 15.00
Grilled Chicken & Provolone Club.... Served classic style with lettuce, tomato, bacon & mayo on three slices of toasted bread of your choice.....	\$ 16.75
Vegetarian Club.... Served on pumpernickel bread with leaf lettuce, baby spinach, pickles, onions, green peppers, tomatoes, artichokes, cucumbers, mushrooms, carrots, hummus, & ranch dressing.....	\$ 13.75

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Chicken Sandwiches

American.... A 6 oz. marinated & grilled chicken breast topped with lettuce, tomato, mayo & American cheese & served on a lightly grilled kaiser roll.....	\$ 14.00
Old Style.... A 6 oz. marinated & grilled chicken breast topped with sautéed onions & mushrooms, bacon & Swiss cheese & served on a lightly grilled kaiser roll.....	\$ 14.00
BBQ.... A 6 oz. grilled chicken breast, covered in BBQ sauce & topped with sautéed onions & pepperjack cheese. Served on a lightly grilled kaiser roll.....	\$ 14.00
Hawaiian.... A 6 oz. grilled chicken breast, covered in our Hawaiian sauce & topped with pineapple & mozzarella cheese. Served on a lightly grilled kaiser roll.....	\$ 14.50
Buffalo.... A 6 oz. grilled chicken breast seasoned with cayenne, Cajun spices & Tabasco, then topped with jalapeños & bleu cheese crumbles & served on a lightly grilled kaiser roll. HOT!	\$ 14.50
Plain Grilled Chicken.... For those that like it simple, a 6 oz. marinated & grilled chicken breast served on a lightly grilled kaiser roll.....	\$ 13.00

Flatbread Pizzas & Stromboli

Bruschetta Flatbread.... Our homemade bruschetta mix of tomatoes, red onions and basil on top of mozzarella cheese baked on a flatbread brushed with herb garlic spread, drizzled with balsamic glaze.....	\$ 13.00
Caprese Flatbread.... Combination of white cheddar curds, feta, and mozzarella cheese on top of alfredo sauce, topped with spinach and tomatoes baked on a flatbread brushed with herb garlic spread, drizzled with balsamic glaze.....	\$ 13.00
Cheese Curd Flatbread.... White cheddar curds on top of our homemade marinara sauce baked on a flatbread brushed with herb garlic spread.....	\$ 10.50
Hot Italian Flatbread.... Hot Italian sausage and mozzarella on top of our homemade marinara sauce baked on a flatbread brushed with herb garlic spread.....	\$ 10.50
Stromboli.... Capicola, hard salami, Italian sausage, mozzarella cheese & Italian seasonings, stuffed in Italian bread dough, then baked golden brown & served with our own marinara sauce.....	\$ 16.00

Entrees

Avocado & Lime Shrimp.... Seasoned with herb garlic butter. Served with Thai style quinoa & vegetable blend, and drizzled with a cilantro, lime & avocado sauce with sweet potato fries on the side.....	\$ 19.00
Grimster's Meatloaf.... Our favorite mixture of fresh ground beef & ground sausage with bleu cheese crumbles, slow baked & topped with beef gravy or marinara. Served with red-skinned mashed potatoes.....	\$ 18.00
Grimster's Salmon*.... Broiled with lemon pepper. Served with Thai style quinoa & vegetable blend mixed with honey for a sweet & spicy combination, topped with cinnamon sweet potato straws.....	\$ 23.75
Grimster's Diablo.... The Pub's version of a Cajun favorite. Spicy sausage & shrimp sautéed with green peppers, onions, seasoned with cayenne, Cajun spices, Tabasco & finished with tomato sauce, tossed with linguine. HOT! ...	\$ 17.00
Marsala Chicken.... Sautéed in marsala sauce with mushrooms & onions served with red-skinned mashed potatoes.....	\$ 18.75
Hawaiian Vegetable Chicken.... Grilled chicken with sautéed onions, peppers, broccoli, cauliflower, pineapples, and shrimp served over a bed of linguine with a sprinkle of coconut.....	\$ 22.75
Baby Back Ribs (Half Rack)*.... Slow baked in barbecue sauce. Served with fries.....	\$ 17.25
Pasta Linguine.... Served with our homemade marinara sauce.....	\$ 10.95
Chicken Parmesan.... Breaded chicken breast topped with marinara sauce and provolone cheese over a bed of pasta, served with a breadstick.....	\$ 16.95
Linguine Alfredo.... Pasta served with our creamy alfredo sauce.....	\$ 11.95
With broccoli.....	\$ 13.50
With sausage.....	\$ 18.95
With chicken.....	\$ 19.95
With shrimp.....	\$ 19.95

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Salads

Grimster's Green*.... This house specialty starts with a bed of fresh baby spinach, topped with black beans, corn, pickled beets, feta cheese, sunflower seeds & grilled chicken. Dress it with olive oil & balsamic vinegar.....	\$ 19.75
Tossed Salad*.... Our salad blend topped with carrots, tomatoes, cucumbers, shredded cheddar cheese & red onions.....	\$ 11.25
Cobb Salad*.... We top our salad blend with bacon, green onions, mushrooms, hard-boiled eggs, tomatoes, bleu cheese crumbles & our own light cobb vinaigrette dressing.....	\$ 14.50
Spinach Salad*.... Baby spinach, bacon, mushrooms, artichokes, red onions, croutons, hard-boiled eggs & tomatoes.....	\$ 14.25
Caesar Salad.... Romaine lettuce, red onions, Parmesan cheese, croutons, & Caesar dressing.....	\$ 11.50
Acapulco Salad.... A crispy flour tortilla shell filled with our salad blend, diced tomatoes, fire roasted salsa, jalapeños, shredded cheddar & choice of spicy four-bean chili, chili con carne or seasoned chicken. We recommend ranch or sour cream.....	\$ 16.00
Soup & Salad Combo.... Choose from Chili, Four-Bean Chili, Tomato Bisque, or Soup of the Day (when applicable) in a toasted wheat bread bowl, served together with a small tossed salad (upgrade to cobb, Caesar or spinach salad for additional charge).....	\$ 16.00

**Choose an additional topping
(for Tossed, Cobb & Spinach salads ONLY)*
Buffalo Chicken Tenders....\$ 6.50
Broiled Salmon*....\$ 12.00
Chicken Salad (contains nuts)....\$ 6.00
Grilled Chicken*....\$ 6.00
Cajun Chicken*....\$ 6.50
Shrimp*....\$ 9.00

Salad Dressings

House— our own tasty Poppy Seed recipe, French, Thousand Island, Ranch, Italian, Cobb Vinaigrette, Bleu Cheese, Balsamic Vinaigrette or Balsamic Vinegar & Olive Oil

Burgers

Original Burger.... The best char-grilled 8oz. hand patted burger found north of the Mason-Dixon Line.....	\$ 15.00
<u>Topped with:</u> lettuce, tomato, onion, pickles, mayo, choice of cheese bacon..... additional	\$ 2.25
Cheeseburger.... Our 8 oz. patty topped with yellow cheddar, Swiss & mozzarella. Served on a kaiser roll.....	\$ 14.25
Old Style Burger.... Our 8 oz. patty topped with sautéed onions & mushrooms, bacon & Swiss cheese. Served on a kaiser roll.....	\$ 15.50
Buffalo Burger.... Our 8 oz. patty seasoned with cayenne, Cajun spices & Tabasco, topped with jalapeños & bleu cheese crumbles, served on a kaiser roll.....	\$ 14.50
Black and Bleu Burger.... Our 8oz. patty mixed with chocolate chip morsels and bleu cheese crumbles, served on a pretzel roll.....	\$ 16.75
Farmhouse Burger.... Our 8oz. patty topped with ham, bacon, Swiss cheese & a sunny side up egg, served on a kaiser roll.....	\$ 16.00
Patty Melt.... Our 8oz. patty between grilled rye bread with Swiss cheese & sautéed onions.....	\$ 13.25

Cheese Options

American, Provolone, Yellow Cheddar, Swiss,
Mozzarella & Pepperjack

Sides

All sandwiches, clubs & burgers are served with your choice of homemade chips or applesauce.

Beer battered fries.... \$ 4.00
Sweet potato fries.... \$ 2.50
Baked potato*.... \$ 3.00
Broccoli*....\$4.00
Garden Medley*.... \$ 4.00

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Desserts

Lavender Blueberry Cheesecake....

Our very own creation of lavender & blueberries, whipped into a fluffy cheesecake, is better than a bouquet of flowers! This luxurious lavender & blueberry cheesecake has a decadent cream cheese filling, a hint of herbal lavender & a bright blueberry flavor..... **\$13.00**



Chocolate Peanut Butter Madness....

Buttermilk chocolate cake with peanut butter fudge filling, iced with peanut butter frosting, covered with peanuts & topped with chopped peanut butter cups.... **\$ 14.50**

Carrot Cake Supreme....

Moist spice cake loaded with nuts, coconut, pineapple & cinnamon between layers of sweet cream cheese icing.... **\$ 19.75**

Triple Chocolate Torte....

Chocolate cream cheese layered between buttermilk chocolate cake & topped with rich ganache.... **\$ 15.00**

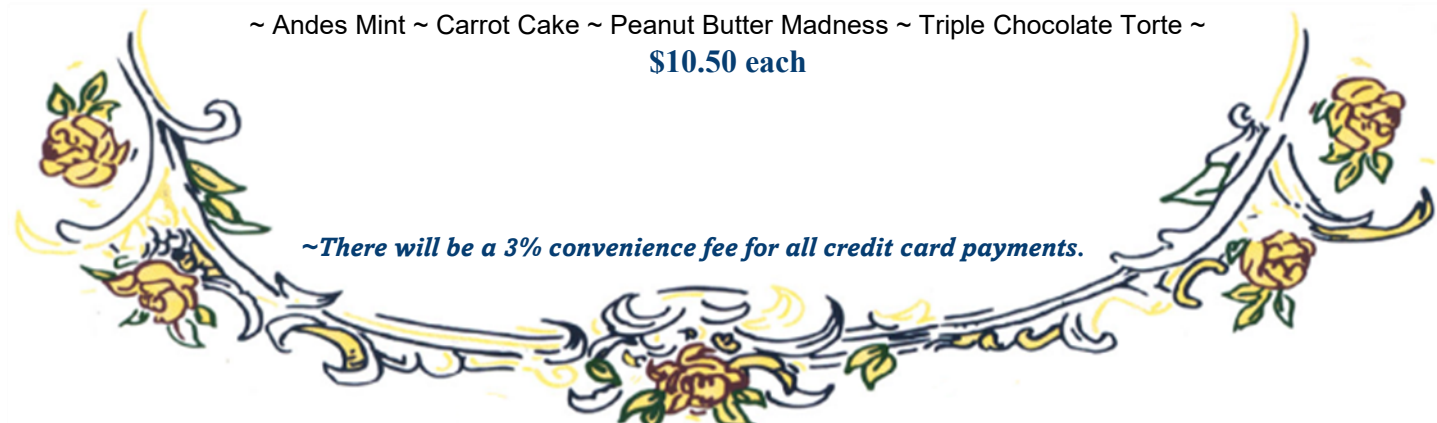
Andes Mint Cake....

The name says it all! Rich mint chocolate cake, decadent chocolate ganache, green mint buttercream & of course, Andes candies!.... **\$ 16.75**



The Pub's Cake In A Jar (Available for to-go only)

~ Andes Mint ~ Carrot Cake ~ Peanut Butter Madness ~ Triple Chocolate Torte ~
\$10.50 each



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Grimster's Brew

White

Our signature apple blend refreshment.... A playful mixture of Nissley Masquerade, fresh local apples, a generous splash of peach schnapps, Tuaca liqueur, apple juice & Sprite.... Absolutely delicious!



Served by the pitcher only



Red

Our signature red wine blend refreshment.... A delicious mixture of Nissley Grapeful Red, pineapples, generous splashes of Cointreau, Hpnotiq, Razzmatazz, pineapple & orange juices.... Absolutely refreshing!

Served by the pitcher only



House Wines

Available in 6oz glass or by the bottle unless otherwise listed

Red

*Natura Pinot Noir– Chile
*Natura Merlot– Chile
Robert Mondavi Private Selection Cabernet Sauvignon – California
*Santa Julia Malbec– Argentina
Nissley Grapeful Red– Pennsylvania

Blush

Sutter Home White Zinfandel– California ***glass only**
*Natura Rose– Chile

White

Ruffino Pinot Grigio– Italy ***glass only**
Robert Mondavi Private Selection Chardonnay – California ***glass only**
Elmo Pio Moscato– Italy ***glass only**
*Natura Sauvignon Blanc– Chile
Nissley Masquerade– Pennsylvania

Sparkling

Andre Spumante– California ***glass only**
Mionetto Prosecco– Italy ***glass only**

** Organically grown grapes*





Cocktails



The Pub's Pink Lemonade

Our own blend of Absolut Citron, Chambord & fresh lemonade, presented in a sugar-rimmed, chilled glass.... Not just for summer!

Grapefruit Crush

Fresh grapefruit crushed into lavender syrup, shaken with Tito's vodka & topped off with Sprite.... Refreshingly tart!

Love on the Beach

Smirnoff, peach schnapps, raspberry & melon liqueurs, cranberry & pineapple juices.... Did you bring a blanket?

Jolly Rancher

Smirnoff, peach schnapps, melon liqueur, apple pucker & cranberry juice.... Hold the candy wrapper.

Hurricane

Smirnoff, Seagram's gin, Bacardi, Disaronno Amaretto, triple sec & grenadine, mixed with pineapple & grapefruit juices.... Enough to blow you away!

Grateful Dead

Traditional Long Island Iced Tea with a Razzmatazz twist.... Jerry, we will always remember you!

Jalapeño Pineapple Margarita

Jose Cuervo, triple sec, lime juice & pineapple infused simple syrup with jalapeño juice to spice up your night! **Served on the rocks only.*

Lavender Blueberry Sparkler

Blueberry rum, champagne, lavender simple syrup, a splash of Sprite & blueberries

Woo-Woo

Smirnoff, peach schnapps & cranberry juice.... Have one.. you'll understand why we call it Woo-Woo.

Brass Flower

St. Germain elder flower liqueur, gin, grapefruit juice & topped with sparkling wine

Southern Caribbean

Myers & Bacardi rums, Malibu coconut rum, orange juice & grenadine.... No cruise ship needed.

High & Tight

Bacardi & peach schnapps, completed with pineapple & cranberry juices.... Company halt! Sir, yes sir!

Long Beach Tea

Cranberry juice wedded to a Long Island Iced Tea.... It's just so very Nu Yawk.

Martinis

Cosmopolitan

Absolut Citron & Cointreau, lime juice & a splash of cranberry

Caramel Appletini

Smirnoff, apple pucker, sour mix & a splash of melon liqueur, served chilled with drips of caramel.... One a day keeps the doctor away.

Bee's Knees

Lemon juice, gin & honey blended & chilled in a martini glass. This 1920's cocktail is making a comeback!

Key Lime

A delicious blend of Stoli vanilla vodka, pineapple juice, sour mix & cream, garnished with a lime twist.... Grandma's pie in a glass!

Chocolate Kiss

Stoli vanilla vodka, Dark Crème de Cacao & White Crème de Cacao, served chilled with chocolate syrup swirls.... Even on the first date!

French Martini

Smirnoff, Chambord & pineapple juice, presented ice cold.... The Concorde has landed!

Hendrick's Cucumber Martini

Hendrick's gin traditional martini with dry vermouth & a fresh cucumber to boot.... No guitar solo needed!

Irish Cream Martini

Kahlua, White Crème de Cacao & cream, topped with a layer of Bailey's Irish cream, served in a cinnamon sugar-rimmed martini glass.... Dublin goes global!

Cucumber Jalapeño

Fresh cucumbers & jalapeños, muddled with simple syrup & shaken with Jose Cuervo, triple sec & lime juice in a salt-rimmed glass.... Spicy cool!

Smirnoff & Kahlua Espresso Martini

Served in a cocoa rimmed glass with a chocolate covered coffee bean tossed in for that added caffeinated touch.

Scotch

Single Malt

Glenfiddich – 12 years
Glenlivet – 12 years
Glenmorangie – 10 years
Lagavulin – 16 years
Laphroaig – 10 years
Maccallan – 12 years
Oban – 14 years

Blended

J & B
Johnnie Walker -
Red, Black & Blue
Chivas

Bourbon

Bulleit
Bulleit Rye
Maker's Mark
Old Granddad
Wild Turkey 101
Jim Beam
Jefferson Reserve



Specialty Bottled Brews

The Pub & Restaurant takes pride in featuring a variety of American mi-

Tröegs

Dream Weaver Wheat
Beer *cans only
Perpetual IPA
Tröegenator Double Bock
Victory
Dirt Wolf Double IPA
Golden Monkey Belgian
Tripel
Hop Devil IPA
Sour Monkey Sour Tripel

Lagunita's

Lagunita's Daytime Session
IPA
Lagunita's IPA
Lagunita's Lil' Sumpin' IPA
Dogfish Head 60 Min IPA
New Belgium Fat Tire
Sierra Nevada Pale Ale
Yards Pale Ale

Bottled Domestics

Bud Light
Bud Light Lime
Budweiser
Coors Light
Michelob Ultra
Miller High Life

Miller Lite
Rolling Rock
Smirnoff Ice
Yeungling Flight
Yeungling Porter
Yeungling Lager
Sam Adams Boston Lager

Non-Alcoholic

Stella Liberté
O'douls Golden

Cider

Angry Orchard
Magners Pear
Woodchuck Amber
Texas Honey

Bottled Imports

HOLLAND
Grolsch
Heineken
Amstel Light

MEXICO
Corona
Corona Light
Modelo Especial

GERMANY
Carlsberg
Becks

JAMAICA
Red Stripe

CZECH REPUBLIC
Pilsner Urquell

CANADA
Labatt Blue
Moosehead *cans only

ENGLAND
Newcastle Brown Ale

BELGIUM
Hoegaarden
Stella Artois

ITALY
Peroni



The Captain Shipwrecked

Captain Morgan spiced rum meets fresh mint leaves....
Traditional mojito with an “ARRR Matey!”

Raspberry Salvation

Raspberries, fresh mint leaves, sugar, fresh limes & raspberry
Bacardi rum.... I’ve been saved!

Lime in the Coconut

Malibu coconut rum, fresh limes, mint leaves & sugar....
No pun intended!

Berry Blue

Fresh blueberries & mint leaves, blueberry lemonade rum,
simple syrup & fresh limes.... It’s berry refreshing!

Lavender Fields

Lavender-infused simple syrup, Bacardi, fresh mint leaves
& fresh limes.



Coffee Drinks

Classic Irish Coffee

Jameson Irish whiskey, coffee & whipped cream, topped with a
generous splash of Crème de Menthe.

Jamaican Coffee

Kahlua, Bacardi, Dark Crème de Cacao & coffee, finished off
with whipped cream, caramel & a cherry.

Mexican Coffee

A Kahlua & coffee blend, completed with a topping of whipped
cream.

Café Italiano

Disaronno Amaretto, Bailey’s Irish cream, Kahlua & a dab of
whipped cream, sprinkled with crushed malted milk balls.

Irish Monk Coffee

Bailey’s Irish cream, Frangelico liqueur & coffee, topped with
whipped cream, a sprinkling of cinnamon & a cherry.

Irish Crème Coffee

Jameson Irish whiskey, Bailey’s Irish cream & coffee, topped
with whipped cream & sprinkled with crushed malted milk
balls.

Grimster’s House Coffee

Frangelico liqueur, Kahlua, Bailey’s Irish cream & coffee,
simmering under whipped cream & sprinkled with crushed
malted milk balls.