

PUB CLASSICS

Schnitzel & Pommes – 25.00

Large homemade pork schnitzel, served with French fries and a lemon wedge

Chicken Cordon Bleu – 28.00

Homemade chicken cordon bleu served with French fries and a lemon wedge - ask what this week’s filling is

Beef & Guinness Pie – 30.00

Tender beef, braised in a luscious Guinness gravy, topped with a pastry lid, served with fresh seasonal vegetables & chunky chips

Chicken & Vegetable “Pot Pie” – 27.50

Tender chunks of chicken, slow cooked with peas & carrots in a creamy gravy. Served with seasonal vegetables & chunky chips

Cottage Pie – 28.50

Minced beef stewed with onions and carrots in rich gravy, topped with cheesy mash, served with fresh seasonal vegetables

Bangers n Mash – 27.50

Tasty pork sausages, sitting on a tower of homemade mashed potato, topped with a rich onion gravy & crispy coated onion rings

Fish & Chips – 30.00

Haddock filet in crispy beer batter with chunky chips, tartar sauce and buttered peas

Steak Sandwich – 30.00

We serve tender strips of steak in a warm toasted baguette, with garlic butter, chipotle mayo and sautéed onions. Served with chunky chips

Beef Lasagne – 26.00

Tasty homemade beef lasagne, served with garlic bread and a green salad

Chilli Con Carne – 26.00

Spicy beef chilli, served with rice, sour cream and Naan bread

SALADS

For more salads, see vegetarian section

Salmon & Avocado Salad – 24.00

Pan fried salmon, sliced avocado & new potatoes sitting on a bed of baby spinach, served with a light homemade lemon & dill sauce

Chicken Caesar Salad / Salmon Caesar Salad – 26.50

Crunchy romaine lettuce tossed in a homemade Caesar dressing, topped with juicy chunks of chicken breast or grilled salmon, crispy bacon, shaved parmesan and croutons

Chef Salad – 24.00

Large mixed salad, topped with tender chunks of healthy grilled chicken breast, a quartered boiled egg and a homemade honey balsamic dressing

BURGERS

"HOUSE SPECIALS"

Spicy Pulled Beef Burger , coleslaw & fries – 28.50

Buffalo spiced pulled beef served with butterhead lettuce, gherkin and creamy coleslaw, topped with a crispy onion ring

Pulled Pork Burger, coleslaw & fries – 28.50

Juicy strips of pulled pork mixed with bread stuffing and apple sauce, topped with butterhead lettuce and chunky red cabbage. Served in a toasted bun with tangy BBQ mayo

Hot & Spicy Chipotle Burger, coleslaw & fries – 31.00

We mix our classic beef burger patty with smoked Chipotle & Scotch Bonnet chillies to make a fiery burger for those who like it HOT! Topped with a blue cheese sauce, crispy bacon and creamy coleslaw

Spicy Buffalo Chicken Burger, coleslaw & fries – 30.00

Panko-breaded chicken breast, served between blue cheese and an avocado mash, topped with lettuce, sliced tomato and crunchy, spicy Buffalo coleslaw. WARNING, it’s DIRTY!!

Chicken Burger, coleslaw & fries – 26.50

Grilled chicken breast, lettuce, red onion, tomato, gherkin & cheddar

Fish Burger, coleslaw & fries – 30.00

A delicious battered haddock filet burger served with tartar sauce

Lamb Burger, coleslaw & fries – 28.00

A homemade spicy lamb patty, grilled, then topped with tzatziki, feta cheese, lettuce and tomato, served in a toasted pita bread

The Chorizo, coleslaw & fries – 31.00

Juicy beef patty with sliced chorizo, cheddar cheese & spicy salsa

"YOU WANT BEEF??"

Homemade beef burgers served with lettuce, red onion, tomato and gherkin in a toasted bun

Classic Burger, coleslaw & fries – 27.00

Cheeseburger cheddar cheese, coleslaw & fries – 29.00

Bacon Deluxe cheddar & bacon , coleslaw & fries – 31.00

The Big One cheddar, bacon & egg, coleslaw & fries – 32.00

"PERSONALIZED??"

Change	French fries to Sweet potato fries	+ 3.00
Add:	Cheddar <u>or</u> Blue cheese	+ 2.50
	Bacon <u>or</u> Fried Egg	+ 2.50
	Avocado <u>or</u> 2 Onion Rings <u>or</u> Jalapeños	+ 2.50
	Xtra Beef patty	+10.00

VEGETARIAN / VEGAN

Vegan Stew – 23.00

Slow cooked mix of white beans, red kidney beans, chickpeas, tomatoes, carrots & potatoes, served with Vegan flatbread

Quinoa, Bulgur & Chickpea Salad – 20.00

Mix of quinoa and bulgur wheat, tossed together with chick peas, dates, apricots, dried cranberries, cashew nuts, cherry tomatoes, red onion, cucumber & fresh mint, finished with chicory leaves

Beetroot, Feta & Walnut Salad – 22.00

A mix of beetroot slices, feta cheese, apple, walnut and cherry tomatoes, drizzled with balsamic dressing and served with delicious warm goat’s cheese bruschetta

Falafel & Hummus Wrap – 21.00

Warm falafel, served over hummus and lettuce in a toasted wrap, topped with tzatziki and spicy Sriracha coleslaw

Mexican Spiced Vegetable Quesadilla – 20.00

Refried beans, grilled vegetables and cheese inside a wheat tortilla, served with sour cream, guacamole & jalapeños

Spicy Vegetable Wrap (warm) – 20.00 - add fries +6.00

served with a fresh side salad

Pea & Soy Burger , coleslaw & fries – 25.00

Vegan burger, served with BBQ sauce, lettuce, tomato, sliced avocado and a spicy Sriracha coleslaw

Portobello Mushroom Burger, coleslaw & fries – 26.50

Portobello mushroom marinated in balsamic vinegar and rosemary, topped with melted Emmentaler cheese, port-caramelised onions and crunchy bell peppers

Veggie Burger, coleslaw & fries – 25.50

A tasty homemade chickpea, mixed bean, egg, pepper and sweetcorn patty, topped with cheddar cheese, lettuce, red onion, tomato & gherkin

VEGGIE SNACKS & SHARERS

House Nachos – 17.00

Tortilla chips topped with salsa & grilled cheddar cheese, served with sides of sour cream & guacamole Add: Jalapeños + 2.50

Chikeriki Nuggets (Soya) with sweet chilli sauce – 14.00

Cheesy Garlic Bread – 12.50

Mozzarella Sticks – 13.00

Jalapeño Poppers – 15.50

Onion Rings (with tartar sauce) – 11.00

Sweet Potato Chips (with garlic mayo) – 11.00

Chunky Chips – 10.00

Chips (French fries) – 8.00

and more... ➞

SNACKS & SHARERS

Taco Fries - 22.00 🌶️

Chunky chips topped with chilli con carne, melted cheddar cheese and a side of sour cream

House Nachos - 17.00 🌱

Tortilla chips topped with tomato salsa and grilled cheddar cheese, served with sides of sour cream & guacamole

Add: BBQ Pulled Pork + 9.00 | Spicy Pulled Beef + 9.00 🌶️
Chilli Con Carne + 8.00 🌶️ | Spicy Chicken + 8.00 🌶️
Jalapeños + 2.50 🌶️

Tempura Chicken Nuggets with Fries - 21.00

served in a basket with sweet chilli sauce

Tempura Chicken Nuggets (with sweet chilli sauce) - 15.50

Chicken Wings: 6 pieces - 15.50 12 pieces - 28.50

BBQ or Spicy 🌶️ or Buffalo 🌶️

Warm Party Platter to share - 55.00

Chicken nuggets, jalapeño poppers, onion rings, vegi spring rolls, chunky chips & 4 dipping sauces

SANDWICHES & WRAPS

Spicy Pulled Beef Burrito - 24.00 🌶️

Buffalo spiced pulled beef, packed into a wheat tortilla with sweetcorn, white rice & cheddar cheese before being oven-baked. Served with sour cream & jalapeños

Loaded BBQ Pulled Pork & Spiced Apple Burrito - 24.00 🌶️

We take our juicy pulled pork, mix it with a homemade spiced apple chutney and BBQ sauce, before packing it into a wheat tortilla with shredded red cabbage & then baking it! Served with sour cream & jalapeños

Mexican Quesadillas

Grilled vegetables and cheese inside a wheat tortilla, served with sour cream, guacamole & jalapeños

Spicy Pulled Beef - 24.00

Spiced Chicken - 22.00

Club Sandwich - 22.00 - add fries +6.00

Grilled chicken breast, bacon and fried egg, layered with lettuce and tomato in a triple-decker toasted stack. Choose white or brown bread

Bacon & Avocado Focaccia - 20.00 - add fries +6.00

Delicious bacon and generously sliced avocado, served with a fresh side salad

Chicken Avocado Wrap (cold) - 22.00 - add fries +6.00

Sliced chicken, avocado and sun-dried tomatoes served in a wrap with Chivano baby lettuce leaves and a light yoghurt and mint dressing, served with a fresh side salad

Spicy Chicken Wrap (warm) - 22.00 🌶️ - add fries +6.00

served with a fresh side salad

CHILDREN'S MENU

Mini Burger / Fish Fingers / Chicken Nuggets - 11.00

served with chips

DESSERTS

Warm Lava Chocolate cake / Toffee Apple Pie - 11.00

served with vanilla ice cream

HOT DRINKS

Coffee - 5.00

Espresso / Tea - 4.50

Hot Whiskey - 13.00 (Alc. Vol. 40 %)

Irish Coffee - 13.50 (Alc. Vol. 40 %)

Bailey's Coffee - 11.50 (Alc. Vol. 17 %)

Tea Rum - 12.00 (Alc. Vol. 37.5 %)

ALLERGENS / ALLERGENE

• Scan the QR-Code below for information in relation to allergies and specific dietary requirements. See FOOD, page 3. (Can't scan? Ask us for the paper copy)

• Scannen Sie den QR-Code unten um Informationen über Zutaten in unseren Speisen zu erhalten, die Allergien o. Unverträglichkeiten auslösen könnten. Siehe FOOD Seite 3. (Kann nicht scannen? Fragen Sie uns nach die Papierkopie)



VE VEGETARIAN

🌶️ SPICY

ORIGINS OF MEAT / FISH

CH BEEF | CH CHICKEN | CH PORK | CH LAMB |

IS HADDOCK | NOR SALMON

ORIGINS OF BREAD: Ciabatta - DE, Focaccia - IT, Tortilla - GB, Pita - IT, Toast - DE, Burger bun - CH, Naan Bread - GB, Baguette - DE

LIVE SPORT ON TV



Kennedy's Irish Pub

Freischützgasse 14, CH-8004 Zürich

T. 0041 44 241 92 94

ALL PRICES IN CHF INCLUDING 8.1% MWST



FOOD MENU



Digital Menu & Daily Specials



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ALLERGY LIST

A = Cereals containing gluten
 B = Crustaceans
 C = Eggs
 D = Fish
 E = Peanuts
 F = Soja
 G = Milk and/or lactose
 H = Nuts
 L = Celery
 M = Mustard
 N = Sesame seed
 O = Sulphur dioxide and sulphites
 P = Lupins
 R = Molluscs

SNACKS

CHEESY GARLIC BREAD **AG**
 SWEET POTATO FRIES **C**
 CHICKEN WINGS BBQ **F**
 CHICKEN WINGS SPICY
 CHICKEN WINGS BUFFALO **GO**
 ONION RINGS **ACG**
 SESAME CHICKEN STRIPS **ACGN**
 NACHOS **G**
 NACHOS PULLED PORK **AG**
 WARM PLATTER **ACFGMN**
 ONION BHAIJIS **AG**

CHILDREN'S MENU

MINI BURGER **ACGM**
 FISH FINGERS **ACDG**
 CHICKEN STRIPS **ACGN**

BURGERS

CHIPOTLE **ALN**
 PULLED PORK **ACLN**
 LAMB BURGER **AL**
 FISH BURGER **ACDLN**
 VEGGIE BURGER **ACGLMN**
 PORTOBELLO **AGN**
 CHICKEN FILLET **ACGLMN**
 CLASSIC **ACLMN**
 CHEESEBURGER **ACGLMN**
 CHORIZO **ACGLMN**
 BACON DELUXE **ACGLMN**
 BIG ONE **ACGLMN**

ALLERGY LIST

BURGERS

CHIPOTLE **ALN**
 PULLED PORK **ACLN**
 LAMB BURGER **AL**
 FISH BURGER **ACDLN**
 VEGGIE BURGER **ACGLMN**
 PORTOBELLO **AGN**
 CHICKEN FILLET **ACGLMN**
 CLASSIC **ACLMN**
 CHEESEBURGER **ACGLMN**
 CHORIZO **ACGLMN**
 BACON DELUXE **ACGLMN**
 BIG ONE **ACGLMN**

PUBCLASSICS & CURRIES

BEEF AND GUINNESS **ACO**
 COTTAGE PIE **AG**
 BANGERS AND MASH **ACGO**
 IRISH STEW **ALO**
 BEEF CASSEROLE **ALO**
 STEAK SANDWICH **AC**
 BEEF LASAGNE **ACGO**
 FISH AND CHIPS **ACD**
 CHILLI CON CARNE **AG**
 BEEF CURRY **AG**
 CHICKEN CURRY **AG**
 VEGETABLE CURRY **AG**

SALADS all served

with bread **ACG**
 QUINOA BULGAR **HO**
 CHICKEN CAESAR **ACG**
 SALMON CAESAR **ACDG**
 BEETROOT FETA **AGH**
 SALMON & AVOCADO **CDG**
 CHEF SALAD **C**

DESSERTS

LAVA CAKE **ACEFGH**
 TOFFEE APPLE PIE **ACEFGH**

SANDWICHES & WRAPS

PULLED PORK BURRITO **AFGO**
 BEEF QUESADILLA **AG**
 CHICKEN QUESADILLA **AG**
 VEGETABLE QUESADILLA **AG**
 CLUB SANDWICH **ACM**
 FALAFEL PITTA **AG**
 BACON & AVOCADO FOCACIA **AGM**
 CHICKEN AVOCADO WRAP **ACG**
 SPICY CHICKEN WRAP **AG**
 SPICY VEGGIE WRAP **AG**

KENNEDY'S

VEGAN

Vegan Stew

Quinoa Salad

French fries

Chunky fries

Sweet potato fries (replace Garlic Mayo)

Nachos Classic (no cheese)

Veggie Quesadilla (no cheese, no sour cream)

Spicy Veggie Wrap (no cheese, no sour cream)

Pea & Soy Burger

GLUTEN FREE

Vegan Stew (no pita)

Chilli con Carne (no pita)

Nachos (all - corn)

All Salads (no croutons, no bruschetta, no bread)

Mushroom Burger (no bun bread)

Chicken Burger (no bun bread)

French fries

Chunky fries

Sweet potato fries

Chicken Wings

Taco Fries

DAIRY FREE

All dishes without cheese & sour cream,
except Cordon Bleu, Chicken Pot Pie,
Mozzarella Sticks, Jalapeño Poppers

VEGETERIAN

Marked with a "VE" in the menu

• SPIRITS •

Vodka	Alc. Vol.	4cl
Smirnoff	37.5%	10.00
Ciroc	40.0%	13.00
Gin		
Tanqueray Zero	0.0%	9.00
Tanqueray	43.1%	10.00
Tanqueray N°10	47.3%	13.00
Tanqueray Flor De Sevilla	41.3%	13.00
Tanqueray Rangpur	41.3%	13.00
Tanqueray Royale Blackcurrant	41.3%	13.00
Turricum Gin	41.5%	13.00
Opihr Oriental Spiced Gin	42.5%	14.00
The Botanist	46.0%	14.00
Nordés	40.0%	14.00
Crafter's Aromatic Flower Gin	43.0%	14.00
Gunpowder Irish Gin	43.0%	14.00
Bombay Sapphire	40.0%	11.00
Hendrick's	41.4%	13.00
Rum		
Captain Morgan Zero	0.0%	9.00
Captain Morgan White	37.5%	10.00
Captain Morgan Spiced	35.0%	11.00
Havana Club Dark Rum	40.0%	11.00
Zacapa Centenario 23 Years	40.0%	18.50
Apéritif		
Martini Bianco	15.0%	7.00
Campari	23.0%	7.00
Pernod Ricard	45.0%	8.00
Liquer		
Baileys	17.0%	9.00
Amaretto Disaronno	28.0%	10.00
Cointreau	40.0%	11.00
Southern Comfort	35.0%	11.00
Malibu	21.0%	10.00
Digestif	2cl 4cl	
Grappa Fior De Vite	40%	7.00 11.00
Appenzeller	29%	5.00 8.00
Fernet Branca / Menthe	40%	5.00 8.00
Ramazzotti	30%	8.00

• HOUSE DRINKS •

Vodka Cranberry	13.00
Smirnoff Vodka, cranberry juice and a slice of lime	
Vodka Lime n Soda	13.00
Smirnoff Vodka, roses lime juice and soda water	
Screwdriver	13.00
Smirnoff Vodka & orange juice	
Johnnie Walker Red Label with a dash	13.00
Soda, coke, coke zero or lemonade	
Rum Coke	13.00
Captain Morgan's white rum with coke or coke zero	
Cuba Libre	13.00
Havana club dark rum & cola served with a lime wedge	
Captain Coke	13.00
Captain Morgan's Spiced Rum with coke or coke zero	
Jameson n Ginger	14.00
Jameson Irish Whiskey, ginger ale and squeezed lime juice	
Moscow Mule	15.00
Smirnoff Vodka with spiced ginger beer and lime	
London Mule	15.00
Gin with spiced ginger beer and lime	
Pimm's No. 1 Ginger ale / Citro	14.00
Pitcher of Pimm's No. 1 Ginger ale / Citro (1.5l)	50.00

• WINES •

	1dl	5dl	7.5dl
White			
Chardonnay, Aus, 12%	7.00	33.00	
Pinot Grigio, Ita, 13.3%	7.00		49.00
Sauvignon Blanc, N.Z., 13.5%	8.00		55.00
Red			
Cabernet Sauvignon, USA, 13%	7.00	33.00	
Primitivo, Ita, 13.3%	7.00		49.00
Rioja Reserva DOCa, Spa, 14%			65.00
Malbec, Arg, 14.5%			56.00
Rose			
Oeil De Perdrix, CH, 12.5%	7.00	32.00	
Prosecco			
Prosecco Spumante, Ita, 11%	8.50		52.00
Wine Cocktails			
Spritzer Süss/Sauer	8.00		
Aperol Spritz	12.00		
Campari Spritz	12.00		



DRINKS MENU



Digital Menu



Specials



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ALL PRICES IN CHF INCLUDING 8.1% MWST

— DRAUGHT BEERS —

& CIDERS

	2.5dl	3dl	5dl
GUINNESS - IRL - 4.2%	5.50		9.80
An Irish stout. Creamy & smooth, hints of coffee, dark malts, dark chocolate			
FELDSCHLÖSSCHEN - CH - 4.8%		5.00	8.50
BRAUFRISCH - CH - 5%		5.00	8.50
SUPER BOCK - POR - 5.2%	5.50		9.00
A balanced lager, very lightly bittersweet			
CARLSBERG - DEN - 5%	5.50		9.00
VALAISANNE ZWICKEL - CH - 5.4%	5.50		9.50
Finely hopped, unfiltered 'Kellerbier'			
SMITHWICKS - IRL - 3.6%	5.50		9.80
Light, slightly bitter, red ale			
KILKENNY - IRL - 4.3%	5.50		9.80
Irish red ale, slightly bitter with a creamy head			
MAGNERS CIDER - IRL - 4.5%	5.50		9.80
Medium dry apple cider			
KRONENBOURG BLANC- FRA - 5.0%	5.50		9.80
Premium French wheat beer with a delicate taste of citrus fruits and coriander spice			
SCHNEIDER WEISSE Tap 7 - GER - 5.4%	5.50	9.80	
Fresh, full-bodied and well-balanced wheat beer - fruity/slightly sour			
GUINNESS HOPHOUSE 13 - IRL - 5%	5.50		9.80
Flavourful lager, hoppy and citrusy on the nose			
GUINNESS IPA - IRL - 5%	5.50		9.80
Light and hoppy IPA with citrus and floral notes			
BROOKLYN LAGER - USA - 5.2%	5.50		9.80
American Amber Lager. Firm malt centre, supported by a refreshing bitterness and floral hop aroma			
GRIMBERGEN BLONDE - BEL - 6.7%	5.50		9.80
Perfectly balanced light tasting abbey beer, with a fruity malty taste			
VALAISANNE PALE ALE - CH - 5.2%	5.50		9.80
Single hop Pale Ale with mild malt and fruit, and a hoppy finish			
SHANDY/PANACHÉ - CH		5.00	8.50
BLACKSMITH - IRL	5.50		9.80
SNAKEBITE - CH / IRL	5.50		9.80
PITCHER OF FELDSCHLÖSSCHEN BEERS	1.5l	25.00	
PITCHER OF CARLSBERG/ SUPERBOCK	1.5l	26.00	
ALL OTHER BEER PITCHERS	1.5l	28.50	

— BEER BOTTLES —

& ALCOPOPS

Gluten-free Super Bock - POR - 5.2%	33cl	7.50
Brooklyn Stonewall Inn IPA - USA - 4.6%	33cl	9.00
Brooklyn Pilsner Crisp Lager - USA - 4.6%	33cl	9.00
San Miguel Fresca - ESP - 4.4%	33cl	7.50
San Miguel - ESP - 5.4%	33cl	7.50
Alkoholfrei "Feldi" - CH - 0.5%	33cl	7.00
Schneider Tap 3 "Ohne" - GER - 0.5%	50cl	9.00
Brooklyn Special Effects - USA - 0.4%	33cl	9.00
Guinness 0.0 - IRL - 0.0%	44cl	9.00
Magners Pear/Berry - IRL - 4.5%	56.8cl	11.50
Somersby Apple Cider - GB - 4.5%	33cl	9.00
Smirnoff Ice - CH - 4.0%	27.5cl	8.00

— SCOTTISH WHISKY —

	2cl	4cl
Dalwhinnie 15 year old - 43% (Highland)	10.00	16.00
Aromatic, dry. Lightly peaty malt. Smooth flavour with heather honey notes		
Oban 14 year old - 43% (West Highland)	11.00	17.50
Faint reminders of the sea. Perfumy, becoming smoky and dry. The finish is quite lengthy and aromatic, with spicy oak, tffee and a touch of new leather		
Talisker 10 year old - 46% (Island)	10.00	16.00
Pungent, smoky, malty sweet with a peppery finish. Syrupy and full bodied		
Glenkinchie 12 year old - 43% (Lowland)	10.00	16.00
Softly aromatic, light and spicy. Gingery dryness, fragrant spicy & oaky dry finish		
Lagavulin 16 year old - 43% (Islay)	12.00	19.50
Peaty dryness with oily, salty grassy notes. A warming finish		
Cragganmore 12 year old- 40% (Speyside)	10.00	16.00
Fragrant sweet nose with notes of grass and herbs. Tastes of herbs and flowers with a long finish		

— IRISH WHISKEY —

Scan the QR code to see our Irish Whiskey Selection



— TENNESSE / BOURBON —

	4cl
Jack Daniel's - 40%	13.00
Jim Beam - 40%	12.00
Bulleit Bourbon - 45%	14.00

— SOFT DRINKS —

Coca Cola / Zero / Sprite / Fanta	33cl	6.00
Adam + Uva Grape Schorle Red / White	33cl	6.00
Apple Juice / Schorle / Rivella Red / Blue	33cl	6.00
Sparkling Water / Still Water	35cl	6.00
Orange / Pineapple / Cranberry	30cl	6.00
Red Bull	25cl	6.00
Ice Tea	30cl	5.00
Tomato Juice / Bitter Lemon / Ginger Ale	20cl	6.00
Schweppes Premium Mixers	20cl	6.00
Tonic Original & Lime / Tonic & Hibiscus		
Tonic & Pink Pepper / Ginger Beer & Chilli		

— COCKTAILS —

Tom Collins	Gin, lemon juice, soda water, sugar syrup	15.00
Old Fashioned	Bourbon, bitters, sugar syrup, orange twist	16.00
Cosmopolitan	Vodka, Cointreau, cranberry & lime	15.00
Negroni	Campari, vermouth, gin	16.00
Espresso Martini	Espresso, vanilla vodka, Kahlua	17.00
Sex on the Beach	Vodka, peach, orange & cranberry	15.00
Tequila Sunrise	Tequila, orange & grenadine	15.00
Amaretto Sour / Whiskey Sour	Amaretto / Bourbon, orange juice, sweet & sour	15.00
Long Island Ice Tea	Rum, vodka, tequila, gin, Cointreau, coke & lime	18.50

— SHOTS —

Jose Cuervo Tequila:	Silver - 5.00 / Gold - 6.00
Jägermeister / Sambuca / Berliner Luft	5.00
Hierbas / Frangelico / Limoncello	5.00
Jack Honey / Ingwerer	6.00
Jägerbomb	Shot of Jäger & Red Bull 8.00
Baby Guinness	¾ Kahlua topped with Baileys 6.00
Irish Flag	Mint, Baileys & Brandy 6.50
B52	Kahlua, Baileys & Cointreau 6.50
Kamikaze	Vodka, Triple Sec & Lime 5.00
Flatliner	Sambuca, Tabasco & vodka 6.50
Jägerbuka	½ Jäger & ½ Sambuca 5.00