

# LATE NIGHT MENU

## NACHOS...\$9

CHOICE OF CHILI OR SPICY CHICKEN, TRI COLORED CORN TORTILLA CHIPS AND CHEDDAR CHEESE WITH OLIVES, JALAPEÑOS, AND SOUR CREAM

ADD GUACAMOLE...\$2

ADD PICO DE GALLO...\$1

## QUESADILLA...\$7

AGED MONTEREY JACK CHEDDAR CHEESE PRESSED IN A FLOUR TORTILLA WITH SHREDDED LETTUCE, PICO DE GALLO, AND SOUR CREAM

ADD GUACAMOLE...\$2

ADD SPICY CHICKEN...\$2

ADD BEEF CHILI...\$2

## SPINACH AND ARTICHOKE DIP...\$8

FRESH SPINACH, ARTICHOKE HEARTS AND FIVE CHEESE BLEND WITH GARLIC CROSTINI TOAST OR TRI COLORED CORN TORTILLAS

## DUBLIN MINI'S...\$8

4 MINI ANGUS BEEF BURGERS WITH CARAMELIZED ONIONS, PICKLES, MUSTARD AND SPECIAL SAUCE

## “COLE SLAW”

## REUBEN SLIDERS...\$8

4 MINI SLIDERS WITH TENDER CORNED BEEF BRISKET, COLE SLAW, SWISS CHEESE, AND THOUSAND ISLAND DRESSING

## GARLIC BREAD...\$8

CHEESY GARLIC BREAD WITH MARINARA DIPPING SAUCE

## CHIPS AND SALSA...\$5

TRI COLORED CORN TORTILLAS SERVED WITH GARDEN TOMATO SALSA

## BRICK OVEN PIZZA

CREATE YOUR OWN 18” NEW YORK STYLE THIN CRUST PIZZA

## RED PIZZA...\$17

MOZZARELLA CHEESE, HOUSE MADE RED SAUCE AND FRESH BASIL

## WHITE PIZZA...\$17

MOZZARELLA CHEESE, GARLIC, RICOTTA, PARMESAN, AND FRESH OREGANO

ADD A TOPPING...\$1 EACH

## SLICE OF PIZZA

CHOICE OF RED OR WHITE...\$4

ADD A TOPPING...\$1 EACH