

Draft

1. **Guinness Stout** – Ireland 4.2% \$6/20oz
2. **RAR 1st Meal** – MD- 7%\$6.75/12oz.
3. **Strongbow Cider** – UK 6% \$6.25/16oz
4. **Yuengling** – PA 4.4% \$3.75/16oz
5. **Founders All Day** – IPA- 4.7% \$4.50/16oz
6. **Lienenkugel Seasonal** - WI \$4.75/16oz
7. **Bud Light** – MO 4.2% \$3.75/16oz
8. **Blue Moon Belgian White** -Bel 5.4% \$4.75/16oz
9. **Coors Light**-CO 4.2%\$2.75/16oz
10. **Taylor's Grog**-DE 5% \$5/16oz A fresh pale ale brewed by Mispillion River Brewery in Milford DE exclusively for our restaurants
11. **Miller Lite** – WI 4.17% \$3.75/16oz
12. **Yuengling Golden Pils** PA- 4.7%\$4.5/16oz
13. **Terrapin Gamma Ray** -Weatwine-11% \$6.25/12oz
14. **Neshimanny Creek J.A.W.N.** 5.2% \$5.75/12oz
15. **Oskar Blues Death By Coconut**- Porter 6.5% \$6.75/12oz.
16. **Rebel Seed First Anthem**- Cider-6.5% \$7/16oz.
17. **Blue Moon Winter Wheat**- 5.9% \$6.25/16oz
18. **Evil Genius #SorryNotSorry**- PA. IPA-6.7% \$5.75/12oz

Drafts up Next:

- Evolution Day Crush**-MD-Sour-4.7% \$5.25/12oz
Blue Earl Clockwork Orange-DE-4.8% \$6.25/12oz
Two Roads Lil Heaven-CT-IPA-5% \$6.5/16oz

MUG CLUB

**Buy a 25oz logo mug
filled for \$6
Refill it with Coors
Light for \$3.25
Keep the Mug!**

**Every Wednesday from 6-Close All
Craft Drafts are \$1 off!!**

**Every Saturday All Day Long All
Craft Bottles are \$1 off!!**

Bottles

- Allagash White Witbier** – ME 5.2% \$5.75
Amstel Light \$5.25
Angry Orchard Cider (Gluten Free) - OH 5% \$5.25
Blue Moon Belgian White – CO 5.4% 5.00
Bud Light \$3.75
Bud Light Orange \$3.75
Bud Light Lime \$4
Budweiser \$3.75
Coors Light \$3.75
Corona \$4.50
Corona Light \$4.50
Heineken \$5.25
Lagunitas Daytime- IPA- CA 4.65% \$4.75
Magic Hat #9 APA – VT 5.1% \$4.75
Michelob Ultra \$4
Miller Lite \$3.75
O'Douls N/A \$3.75
Old Dominion Oak Barrel Stout – DE 6.1% \$5
Ommegang Three Philosophers Quad – NY 9.8% \$7
Rolling Rock \$3.75
Sam Adams Lager – MA 4.75% \$5
Sierra Nevada Pale Ale – CA 5.6% \$5
Smirnoff Ice \$4.25
Twisted Tea \$4.25
Victory Golden Monkey Tripel –PA 9.5% \$5.75
Victory Hop Devil IPA – PA 6.7% \$5.25
Weyerbacher Merry Monks Tripel – PA 9.3% \$5.25
Yuengling \$3.75
Yuengling Ocktoberfest-PA \$3.75

Cans

- Coors Light** 16oz. Aluminum \$3.25/16oz
Dogfish SeaQuench Ale – DE 4.9% \$5.00/12oz
Spiked Seltzer Lemon – 6% \$4.00/12oz
Golden Road Mango Cart – 5% \$5.00/12oz
Babe Sparkling Rose – 12% \$7.00/8oz
Babe Sparkling Pinot Grigio – 12% \$7.00/8oz
Dogfish 60min IPA – DE 6% \$5.25
Dogfish 90min Double IPA – DE 9.6% \$6.25
Dogfish Namaste Witbier – DE 4.8% \$5.25

*All craft beers for \$1.00 off specials are noted in bold



Beer Flights-\$10

Pick 4 6oz. Draft Beers of Your Choice
(No Duplicates-some restrictions)

FOLLOW US ON

TWITTER @mcglynnspub INSTAGRAM @mcglynnspub
FACEBOOK @mcglynnspub

1/28/19

Seasonal & Specialty Cocktails

Rosé Spring Water

Sparkling Rosé, muddled strawberries, lemon and sugar on ice topped with club soda

Grapefruit Crush

Deep Eddy Grapefruit vodka, freshly squeezed grapefruit juice topped with sprite \$6

McGlynn's Mojito

A classic mojito made with fresh mint & your choice of rum (Bacardi: Light, Limon, Tangerine, Razz, Orange or Big Apple) \$7

Pamatini

The original Cosmo made with Pama Pomegranate Liqueur \$9

Orange Crush

Orange Vodka, Triple Sec, fresh squeezed orange juice & a splash of lemon-lime soda \$6

McGlynns Drink Specials

Tuesday 7pm-Close~
\$1.50 All Domestic Drafts

Wednesday 7pm-Close~

\$1 off Craft Drafts

Friday 7pm-Close~

\$3.00 Taylor's Grog

Saturday All Day~

\$1 Off All Craft Bottles

Sunday~\$9.99 Beef & Beer

~~~~

**All Day ~ Every Day**

**Coors Light Drafts -\$2.75**

**Captain Morgan Drinks - \$4**

**Rail Vodka Drinks - \$4**

**Coors Light 16oz Alum. Bottles- \$3.25**

**Coors Light 16oz. Alum. Buckets (5) - \$15**

**Dos Equis Lager Buckets - \$17.50**

**Red Bull Vodka -\$7.00**

~~~~

Happy Hour Mon-Fri 3-7pm

\$1 off all regularly priced drinks

Red Wine

Cabernet

Louis Martini - CA \$8.5/\$32

Full Bodied & Rich with Flavors

Josh Cellars - CA \$8.5/\$32

Blends of Black Currant & Spices with Gentle Oak

Merlot

Red Rock - CA \$7.5/\$28

Aromas of Berries & Cherry, Subtle Vanilla & Oak

Pinot Noir

Hob Nob - WA \$7.5/\$28

Notes of Vanilla & Cherry. Earthiness & Spice Flavors

Coast and Barrel - NV \$8

Notes of Cherry, Mixed Berries & Oak

Blends

Apothic Red Blend - CA \$8.5/\$32

Blend of Syrah, Zinfandel & Merlot. Smooth Spiciness

Sterling Vineyards - CA \$8.5/\$32

Aromas of Ref Fruit, Vanilla Oak, Black Raspberry & Dark Chocolate

Malbec

Terrazas Altos Del Plata- Argentina \$8.5/\$32

Robust Black Fruit & Spice

White Wine

Chardonnay

Kendall Jackson - CA \$8.5/\$32

Flavors of Butterscotch and Toasted Oak

Edna Valley - CA \$7.5/\$28

Fresh Mouthfeel, Notes of Green Apple & Pear

Coast and Barrel - NV \$8

Fresh Mouthfeel, Notes of Apples, Pears, Stone Fruits

Sauvignon Blanc

Monkey Bay - NZ \$7.5/\$28

Flavors of Grapefruit & Delicate Herbal Finish

White Haven - NZ \$8.5/\$32

Vibrant White Currant, Gooseberry & Grapefruit

Pinot Grigio

Barone Fini - Italy \$7.5/\$28

Ripe Apples & Lichee Nuts, Juicy Flavors with Long Finish

Santa Margherita Pinot Grigio - \$45

Fresh & Light

Riesling

Château St. Michelle - \$7.5/\$28

Sweet & Crisp, Easy to Drink

Blush

Berringer White Zinfandel - CA \$7.5/\$28

Crisp & Light Brush, Fruitiness

Moscato

Mirassou - \$7.5/\$28

Sweet & Crisp, Hint of Citrus

Mcglynns Mule Menu

ft. Gosling Ginger Beer

Moscow Mule - \$7 w/Smirnoff Vodka

Irish Mule - \$7 w/Jameson Whiskey

Mexican Mule - \$7 w/Don Julio Tequila

Rum Mule - \$7 w/ Havana Club

Sparkling Wines

Freixenet Cordon Negro-Spain \$6/\$20

Martini and Rossi-Italy \$30

Piper Sonoma-CA \$36

Moet and Chandon White Star-France \$60