

## McGlynns Beer & Drink Menu

### Draft

**Taylor's Grog**-DE 5% \$5/16oz. A fresh pale ale locally brewed by Mispillion River Brewery in Milford DE exclusively for our restaurants !!

Blue Moon – Wheat -5.4% \$4.75/16

Brooklyn Chocolate Stout –Chocolate Stout-10% \$5.25/10oz.

Bud Light

Budweiser

Coors Light

Evil Genius Han Shot First-American Imperil

IPA -8.5% \$6.25/12oz

Evolution Jacques Au Lantern – Pumpkin Ale 6.3% \$7.00/16oz.

Founders All Day IPA-American IPA-4.7%

\$4.50/16oz

Goose Island Bourbon County Brand Stout-Stout-15.0% \$15.00/10oz

Goose Island IPA - IPA 5.9% \$5.00/16oz

Guinness

Labatt Blue –American Lager -5.00% \$4.25/16oz

Leinenkugel Summer Shandy-Lemon Shandy -5.3% \$2.00/16oz

Midnight Oil Serenity-Fruit Beer-4.0%

\$5.75/16oz

Miller Lite

New Belgium Fat Tire- Amber Ale - 5.2% \$4.50/16

Oskar Blues Mama's Yella Pils – Pilsner 5.3%

\$5.00/16oz

Rebel Seed Sweet Red – Cider 6.0% \$6.00/12oz

Sam Adams Winter Lager –German Bock-5.6%

\$6.00/16oz

Sixpoint Bengali –American IPA- 6.6%- \$5.25/16oz

Strongbow Cider-Cider- 5.0% \$4.00/16 oz

Weyerbacher Berry Monks-Belgian Tripel-9.3%

\$6.00/10oz

Yuengling

Yuengling Black and Tan-American Porter-4.7%

\$4.50/16oz

### Bottles

Allagash White- 5.1% abv \$5.75

Amstel Light

Angry Orchard-Gluten Free

Bells Two Hearted Ale-7% \$5

Blue Earl Honeysuckle Rose – 7.2% \$5.25

Blue Moon-5.4%abv \$5

Bud Light

Bud Light Lime

Budweiser

Coors Light

Corona

Corona Light

Dogfish 60 min IPA-6%abv \$5.25

Dogfish 90min IPA-9.0 % abv \$6.25

Dos Equis

Evolution Lot #3-6.8%abv \$5.50

Harp

Heineken

Lagunitas Daytime IPA-4.65%abv \$4.75

Magic Hat #9-5.1 % abv \$4.75

Michelob Ultra

Miller High Life

Miller Lite

New Belgium Fat Tire Amber Ale-5.2%abv \$5

North Coast Blue Star Wheat-4.5% abv \$4.50

O'Douls N/A

Old Dominion Oak Barrel Stout-6.1%abv \$5

Ommegang Three Philosophers Quad-9.8%abv \$7

Rolling Rock

Sam Adams Lager-4.75%abv \$5

Smirnoff Ice

Stone Ruination 2.0 IPA-7.7%abv \$7.75

Victory Golden Monkey-9.5%abv \$5.75

Victory Hop Devil-6.7%abv \$5.25

Warsteiner Verum

Weyerbacher Merry Monks-Easton, PA 9.3%abv \$5.25

Woodchuck Amber-Gluten free

Yuengling

Yuengling Light

### Up Next on Tap.

Sam's Winter Lager

Two Roads Road 2 Ruin

### Beer Flights-\$10

Choose 4 x 6oz. Draft Beers

(No Duplicates)

**Every Wednesday from 6-Close All**

**Craft Drafts are \$1 off!!!**

**Every Saturday All Day Long All**

**Craft Bottles are \$1 off!!**

### MUG CLUB

**Buy a 25oz Mug for \$6**

**Fill it with Coors Light**

**for \$3.25**

**Keep the Mug!**

### Cans

10 Barrel Cucumber Crush Sour- 5% \$5.00

10 Barrel Raspberry Crush Sour- 6.5% \$5.00

Bud Light Lime 16oz. - \$3.50

Dogfish Seaquench Ale-4.9%abv \$5

Mispillion River Reach Around-6% abv \$5

Oskar Blues Dales Pale Ale-6.5% \$4.75

Shock Top 16oz. - \$3.50

Shock Top Lemon Shandy 16oz. - \$3.50

Sly Fox Golden Helles Lager - \$5

### \$5 Spiked Seltzer

Cape Cod Cranberry

Indian River Grapefruit

West Indies Lime

Berry Lemonade

## 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*

### Sauvignon Blanc

**Monkey Bay** - NZ \$7.5/\$28

*Flavors of Grapefruit & Delicate Herbal Finish*

**White Haven** - CA \$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*

### Blend

**Luna di Luna** - Italy \$8.5/\$32

*A Blend of Pinot-Chardonnay, Light & Crisp*

### Moscato

**Mirassou** - \$7.5/\$28

*Sweet & Crisp, Hint of Citrus*

## Sparkling Wines

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

**Piper Sonoma-CA** \$36

**Moet and Chandon White Star-France** \$60

## McGlynn's Drink Specials

Tuesday 7pm-Close~

**\$1.50 All Domestic Drafts**

Wednesday 7pm-Close~

**\$1 off Craft Drafts**

Friday 7pm-Close~

**\$3 Taylor's Grog**

Saturday All Day~

**\$1 Off All Craft Bottles**

Sunday~\$9.99 Beef & Beer

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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 (5) - \$17.50**

**Red Bull Vodka -\$7.00**

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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*

**Robert Mondavi** - CA \$8.5/\$32

### Blends

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

*Blend of Syrah, Zinfandel & Merlot. Smooth Spiciness*

### Malbec

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

*Robust Black Fruit & Spice*

## McGlynn's 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

**Kentucky Mule** - \$7 w/Maker's Mark

## Seasonal and Signature Cocktails

**\*Rose Spring Water\***

Sparkling Rosé, muddled strawberries, lemons and sugar over ice topped with club soda \$5

**Orange Crush**

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

**Ruby Red Crush**

Deep Eddy Ruby Red, fresh squeezed grapefruit juice, Triple Sec & a splash of lemon-lime soda \$6

**Fighting Blue Hen**

Stoli Blueberi, fresh squeezed lemonade & a splash of Blue Curaco \$7

**McGlynn's Mojito**

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

**Pamatini**

The original Cosmo made with Pama Pomegranate Liqueur \$9

12/6/18