

ROSE & CROWN

Ales, Lagers, and Stouts

Imperial Sampler 11.25 Imperial Pint 8.00 Served in a Souvenir Cup 11.00

Bass Ale

Easy-going with a caramel aroma and a lovely malt finish

Boddingtons English Pub Ale

A cream ale with a distinct, bitter aftertaste

Guinness Stout

Deep, rich-flavored stout with a creamy top

Harp Lager

Pale-to-golden colored beer with a noble hop bitterness

Stella Artois

Originally a Christmas brew, this pilsner has a long-lasting finish

Strongbow Cider

A refreshingly dry, hard apple cider

Pub Blends

Imperial Pint 8.00 Served in a Souvenir Cup 11.00

Golden

Half Stella Artois and Half Bass Ale

Half & Half

Half Harp and Half Guinness

Black & Tan

Half Bass Ale and Half Guinness

Bumblebee

Half Boddingtons and Half Guinness

Golden Fox

Half Boddingtons and Half Bass Ale

Shandy

Half Sprite and Half Bass Ale

Snake Bite

Cider topped with Harp

Cider & Black

Cider with a shot of Black Currant Juice

Scotch Flights

Single Malt Flight

Glenkinchie, Oban, Lagavulin 15.00

Johnnie Walker Flight

Black, Gold, Green 12.00

Scotch Whisky

2-oz Pour

The Macallan 12 yr 12.00

The Macallan 18 yr 29.00

Lagavulin 16 yr 17.00

Glenkinchie 12 yr 12.00

Oban 14 yr 17.00

Johnnie Walker Blue 37.00

Cognacs 2-oz Pour

Martell Cordon Bleu 20.00

Courvoisier VS 10.25

Ports 3-oz Pour

Cockburn Tawny 20 yr 12.00

Ferreira Tawny 10 yr 10.00

Beverages

Coca-Cola, Diet Coke, Sprite, Ginger Ale 2.99

ROSE & CROWN

Pub Grub

Fish and Chips

"Rose & Crown's Signature Dish"
Beer-battered and served with
House-made Tartar Sauce 9.19

Scotch Egg

Golden-fried Hard-boiled Egg wrapped in
Sausage Meat with Mustard Sauce 8.99

Trio of United Kingdom Cheese

with Accompaniments 9.99

Corned Beef Sandwich

Warm Corned Beef on Toasted Sunflower
Bread with Cheddar, Cabbage, and
Horseradish Mayonnaise served
with House-made Crisps 12.49

English Bulldog

Split Banger stuffed with Mashed Potatoes,
Chopped Bacon, Irish Cheddar, and a
Spiced Mustard Sauce 7.49

Sides

English Chips 3.19

House-made Potato Crisps 3.49

Your Shout!!!

Pimm's Cup

Pimm's No. 1 and Sprite 7.25

Leaping Leprechaun

Myers's Platinum Rum, Skyy Vodka, Jameson Irish
Whiskey, Melon Liqueur, and Sweet-and-Sour
topped with Sprite
served in a Souvenir Cup 12.50

English Rose

Beefeater Gin, Apricot Brandy, Sweet Vermouth,
Pineapple Juice, Orange Juice, and Cranberry Juice
served in a Souvenir Cup 10.50

Welsh Dragon

Peach Schnapps, Melon Liqueur, Crème de Menthe,
Orange Juice, and Pineapple Juice
served in a Souvenir Cup 9.75

Wine List

Paul Cheneau <i>Lady of Spain Cuvée</i>, Cava, Spain	10.00	45.00
Banfi Rosa Regale, Brachetto d'Acqui DOCG, Piedmont	12.00	53.00
Dr. Loosen, <i>Dr. L. Riesling</i>, Mosel	9.00	39.00
Casa Grande Pinot Grigio delle Venezie, Veneto	9.00	39.00
Sherwood Sauvignon Blanc, Marlborough	10.00	45.00
Cupcake Vineyards Chardonnay, Central Coast	9.00	39.00
Newton Red Label Chardonnay, Napa Valley	10.00	45.00
Kenwood Vineyards <i>Yulupa White Zinfandel</i>, California	8.00	35.00
Parker Station Pinot Noir, California	9.00	39.00
Banfi Chianti Superiore DOCG, Tuscany	8.00	35.00
Canyon Road Merlot, California	9.00	39.00
Rosenblum <i>Vintner's Cuvée</i> Zinfandel, California	9.00	39.00
Chateau Ste Michelle Syrah, Columbia Valley	9.00	39.00
Black Pearl <i>Oro Shiraz-Cabernet</i>, Paarl	9.00	39.00
Louis Martini Cabernet Sauvignon, Sonoma Valley	10.00	45.00

An 18% service charge is added for parties of 6 or more.