Flying Pig
TAVERN & TAP
ESTD MMXXII
Limerick

Happy Hour – Monday – Friday 3PM-6PM

HAPPY HOUR DRINKS SPECIALS

Coors Light / Corona - $3

Athletic Cans/Heineken Zero - $4

Negroni, White Wine Spritz
Dark & Stormy - $6

Mimosa, Irish Coffee - $5

Wine By The Glass - $7

BITES $7

NACHOS
(Small Plate)
Crispy nachos, house made chili, signature cheese sauce and Pico de Gallo

3 CHICKEN TENDERS
with side of Fries

ROAST BEEF SLIDERS
Sliced Ribeye, Provolone, Corropolese Buns

LOADED FRIES
French Fries with Beer Cheese, Bacon, Jalapenos

GRILLED CHEESE ON TEXAS TOAST
Ham, Bacon or Tomato, American Cheese

FLYING PIGLETS

= FLIGHTS =

BEER AND MIMOSA $12

MARGARITA $14

SEASONAL COCKTAILS $14

CRUSHED PIG
Captain Morgan, Cranberry, Apple Cider, Orange Juice, Bacon Garnish, Crushed Ice

HARVEST NEGRONI
Bulldog Gin, Campari, Vermouth, Apple Bitters

FUNKY PIG MOJITO
Cruzan Banana Rum, Dekuyper Crème de Banana, Simple Syrup, Lime Juice, Mint, Club Soda

MAPLE OLD FASHIONED
WhistlePig Piggy Back Rye, WhistlePig Vermont Maple Syrup, Walnut Bitters

FLYING OLD FASHIONED
Whistlepig Piggy Back Rye, Blood Orange Syrup, Blood Orange Bitters

GRAND POM PIG
Ancho Reyes Chile Liquor, Jose Cuervo Tradicional, Grand Marnier, Pomegranate, Juice, Lime Juice, Agave Nectar

MUDDY PIG
3 Olives Espresso Vodka, Frangelico, Bailey's Irish Cream

CAMPFIRE MULE
400 Conejos Mezcal Tequila, Disaronno, Crabbie's Ginger Beer, Lime Juice, Toasted Marshmallow Garnish

CRANBERRY APEROL SPRITZ
Aperol, Prosecco, Cranberry, Club Soda, Rosemary Garnish

FIZZY PEAR
Bulldog Gin, Pear Puree, Lemon Juice, Club Soda, Crushed Ice, Cinnamon Sugar Rim

LAVENDER GIMLET JAWN
Revivalist Garden Gin, Marie Brizard Elderflower, Lime Juice, Lavender Syrup

OINK
Sobieski Vodka, Olive Juice, Slim Jim Olives

Please Drink Responsibly • You Must Be 21 Years Old To Consume Alcoholic Beverages