



## Starters

Birdie Wings \$10

Buffalo, BBQ, Sweet Chili or Old Bay served w/ your choice of homemade ranch or blue cheese dressing

Basket of Chicken Tenders w/ Honey Mustard \$6

Basket of Sweet Potato Fries \$4

Basket of House Fries \$3.50

Crisp Breaded Onion Fries \$6

Stadium Pretzel \$4

A stadium & ball park staple baked & sprinkled w/ kosher salt & served w/ zesty honey mustard

Club House Chili \$3.50

Sweet & savory & topped w/ cheddar, served w/ tortilla chips

## Salads

Classic Caesar Salad \$8

Crisp romaine hearts tossed w/ homemade dressing, shaved parmesan, & house croutons

House Salad \$8

Chopped lettuce topped w/ onions, tomatoes, cucumbers, green peppers, black olives, shredded mozzarella & your choice of ranch, blue cheese or balsamic vinaigrette

## Sandwiches

**\*All Sandwiches are served with shoestring fries and pickle chips\***

Smoked Salmon Club \$12

Cold smoked salmon served on rye bread slathered w/ lemon caper aioli & layered w/ bacon, sliced tomato & crisp romaine

Traditional BLT \$8

Apple wood smoked bacon layered on toasted white bread w/ crisp lettuce, sliced tomato & real mayonnaise

PBLT \$10

Thick cut pork belly pan seared & stacked on toasted sour dough w/ sliced tomato, crisp romaine & finished with sriracha aioli

Crispy Chicken Caesar Wrap \$10

All white meat chicken fitters DFGB then tossed w/ our Caesar dressing, shaved parmesan, crisp romaine hearts & wrapped in a grilled flour tortilla

SPO \$10

Sweet Italian sausage grilled & served w/ sautéed peppers & caramelized onions on a New England roll

Pork Belly Taco \$8

Pan seared pork belly layered in grilled corn tortillas w/ shaved romaine, sliced jalapeños, crisp radishes, finished w/ sriracha ranch & fresh cilantro

## Hot Dogs

**\*Jumbo 1/4 pound beef franks split & grilled to perfection & served in a grilled New England Roll\***

The Big Dog - Homemade onion relish \$3

The Tiger Woods - Hot sauce, blue cheese, onions & jalapeños \$4

The Jim Furyk - Sautéed peppers & onions topped w/ cheese sauce \$4

The Alex Ovechkin - Red relish & yellow mustard \$4

The Sergio Garcia - Chili, cheese & onions \$4

The John Daly - Cheese sauce & bacon \$4

The Lee Travino - Pepperoni, marinara & mozzarella \$4

The Davis Love III - Cole slaw & BBQ sauce \$4

The Bernhard Langer - Sauerkraut & whole grain mustard \$4

## Burgers

**We Proudly Feature Rustic Acres Farm Grain Fed Ground Beef "Beef Beef" Rustic Acres Farms is a local family run business that finishes its cattle with the spent grains from local breweries, the process gives the beef richer and juicier flavor profile that compliments your choice of toppings like no other.**

**\*All burgers are served on a toasted brioche roll with Shoestring fries\***

Black & Blue Burger \$12

Dusted w/ our own blackening spice & grilled to your liking, then topped w/ chunky blue cheese dressing

The Pender Burger \$12

Seasoned & char grilled to your liking, then topped w/ mozzarella cheese, grilled pork belly & fried egg

The Southwest Burger \$12

Dusted w/ fajita spice & grilled to your liking then topped w/ cheddar cheese crisp onion rings & bonfire sauce

The Pitch & Putt Burger \$10

All time classic topped w/ American cheese, lettuce, pickles, tomato & onion

Bogie Burger \$12

Seasoned & grilled to your liking, topped w/ sautéed mushrooms & onions, crisp bacon & finished with swiss cheese

## Pizza

Super C's Square Pie \$14

Our signature square pizza crust slathered w/ our homemade sauce & topped w/ a blend of three cheeses

Crispy Chicken BBQ \$16

Slathered w/ our house BBQ sauce then topped w/ shredded cheese, roasted onion, fried chicken, crisp bacon & jalapeños

The Hogger \$18

Our classic pie topped w/ pepperoni, sweet Italian sausage, crisp pork belly, ground beef & bacon

The CBR \$15

Slathered w/ our garlic laced ranch dressing then topped with crispy chicken, loads of bacon, shredded mozzarella & cheddar cheese

The Garden Lover \$16

Our classic pie topped w/ mushrooms, peppers, onions, tomatoes & black olives

The Chicken Philly \$16

Slathered w/ our garlicky cheese sauce then smothered w/ mushrooms, peppers, onions & crispy chicken then topped w/ shredded mozzarella & American cheese

# DRINKS

## Specialty Cocktails

Rose' All Day \$8

Three olives rose' Vodka w/ peach schnapps & lemonade

D.C Mule \$8

MurLarkey Devine Clarity Vodka w/ fresh lime juice & ginger beer

MurLarkey Paloma \$8

MurLarkey Imagination 12 Botanical Gin & pink grapefruit juice topped w/ soda & fresh lime juice

Svedka Cucumber Lime Refresher \$8

Svedka Cucumber Lime Vodka w/ tonic

Dark & Stormy \$8

Goslings Black Rum w/ ginger beer & fresh lime juice

MurLarkarita \$8

MurLarkey Justice White Whiskey & House Margarita Mix

Mulligans Sunrise \$8

Lunazul Tequila & Cointreau w/ orange juice topped w/ Grenadine

High Rye & Coke \$8

High West Double Rye Whiskey w/ Coke

Blue Lemonade \$8

Smirnoff Blueberry Flavored Vodka, lemonade & Blue Curacao

Mulligans Old Fashioned \$8

Woodford Reserve, fresh orange, maple sugar & a cherry

## Canned Beer

Modelo 12oz \$6

Guinness 16oz \$7

Stella Artois 19.2oz \$7

Devils Backbone 8 Point IPA 16oz \$7

Devils Backbone Vienna Lager 16oz \$7

Shock Top 12oz \$6

Bud Light 12oz \$5

Bud Light Lime 12oz \$5

Coors Light 12oz \$5

Michelob Ultra 12oz \$5

Miller Light 12oz \$5

Solace Suns Out Hops Out 12oz \$6

Yuengling 12oz \$5

Budwesier 12oz \$5

Hopwork Orange 12oz \$6

Full Nelson 12oz \$6

Triple Tail 12oz \$6

Hopocalypse 12oz \$6

Longboard 12oz \$6

Big Wave 12oz \$6

Stone IPA 12oz \$6

Otter Creek 12oz \$6

Two Roads Two Juicy 16oz \$8

Lost Rhino Face Plant 12oz \$6

## Wine

### Pinot Noir

Seven Daughter 8.4oz \$7

### Rose

Lila 8.4oz \$7

### Pinot Grigio

Lilia 8.4oz \$7

Woodbridge 6oz \$6

### Chardonnay

Surf Swim 8.4oz \$7

### Hard Cidar

Bold Rock 12oz \$7

## Liquor

### Local

MurLarkey Divine Clarity \$6

MurLarkey Imagination \$6

MurLarkey Justice \$6

MurLarkey Banana \$6

MurLarkey Cinnamon \$6

MurLarkey Cocoa \$6

MurLarkey Coffee \$6

MurLarkey Lemon \$6

MurLarkey Orange \$6

MurLarkey Heritage \$10

MurLarkey Smokehouse \$10

MurLarkey Brutality \$12

VA Whiskey \$12

KO BareKnuckles American Wheat

Whiskey \$6

Ko Battle Standard Barrel Gin \$6

### Whiskey

Jack Daniel's Old No. 7 \$7

Jack Daniel's Fire \$6

Jack Daniel's Honey \$6

Tullamore Dew \$8

Crown Royal \$8

Dr. Stoner's Smoky Herb \$5

### Tequila

Jose Cuervo Silver Tequila \$6

Jose Cuervo Reposado Tequila \$6

Camarena Reposado \$6

Camarena Silver \$6

Milagro Reposado \$6

Milagro Silver \$6

Lunazul \$6

Lunazul Reposado \$6

### Rum

Papa's Pilar Blonde \$7

Papa's Pilar Dark \$8

Afrohead Dark Rum \$5

Rumhaven Coconut Rum \$6

Captain Morgan White \$6

Captain Morgan's Spiced Rum \$6

Bacardi Rum \$6

Gosling's Black Seal Rum \$6

Aristocrat Rum \$5

### Vodka

Dr. Stoner's Fresh Herb \$5

Tito's Vodka \$6

Smirnoff 80 \$6

Smirnoff Blueberry \$6

Smirnoff Raspberry \$6

Smirnoff Peach \$6

Stoli \$6

Stoli Blueberi \$6

Stoli Ohranj \$6

Stoli Razberi \$6

Stoli Vanil \$6

UV Blue Raspberry \$6

Prairie \$6

Prairie Cucumber \$6

Three Olive Rose \$6

Svedka Cucumber Lime \$6

Nikolai Vodka \$5

Ketel One \$6

Ketel One Botanicals Cucumber & Mint \$6

Ketel One Botanicals Peach &

Orange Blossom \$6

Ketel One Botanicals Grapefruit & Rose \$6

### Scotch

Dewar's \$7

Johnnie Walker Red \$6

Johnnie Walker Black \$8

Monkey Shoulder \$10

Magnus Highland Park \$8

House of Stuart Scotch \$5

Glenfiddich 14yr \$12

Glenfidich IPA \$12

### Rye

Jack Daniel's Rye \$6

Templeton Rye \$8

High West Whiskey Rendezvous Rye \$12

### Gin

Bloom \$8

Beefeater's London Gin \$6

Aristocrat Gin \$5

### Bourbon

Jim Beam Bourbon \$6

Old Crow Bourbon \$5

Georgetown Caterers offers a full line of on premise and off site catering, specializing in parties from 15 to 150 people. We pride ourselves on being able to accommodate your guests needs while providing exemplary service and delivering the highest quality food available. Please inquire by calling Mulligan's Pub or by emailing us at [georgetowncaterers@gmail.com](mailto:georgetowncaterers@gmail.com)