



(207) 536-0846

<http://www.carhopme.com>

Ri Ra Irish Pub and Restaurant

**** All prices reflect actual menu prices.
CarHop does not charge this vendor
any commissions or fees on your
order(s) ****

Cocktails To-Go

Apple Picker	\$15.00
<i>Tom Cat Gin, elderflower liqueur, apple puree, lemon juice, honey simple syrup, champagne float</i>	
Negroni	\$14.00
<i>Ingenium Gin, Campari, Sweet Vermouth.</i>	
Blueberry Fields Forever	\$14.00
<i>Stoli Blue, Limoncello, triple sec, sour mix.</i>	
Boulevardier	\$16.00
<i>Bulleit Bourbon, Campari, Sweet Vermouth.</i>	
Margarita	\$10.00
<i>Hornitos Reposado, Triple Sec, Lime, simple, splash of orange juice.</i>	
Blackberry Smash	\$14.00
<i>Bulleit Bourbon, blackberry puree, mint, simple syrup.</i>	
Manhattan	\$16.00
<i>Knob Creek Bourbon, Sweet Vermouth, Angostura Bitters.</i>	
Espresso Martini	\$15.00
<i>Absolut Vanilla, Triple Shot Espresso Vodka, Bailey s, Frangelico, cold brew</i>	
Rusty Nail	\$12.00
<i>Dewar's Scotch, Drambuie.</i>	
Dark & Stormy	\$12.00
<i>Myer's Dark Rum, Ginger Beer.</i>	
Irish Mule	\$12.00
<i>Jameson Irish Whiskey, Ginger Beer.</i>	
Moscow Mule	\$12.00
<i>Stroudwater Vodka, Ginger Beer.</i>	
Tito's and Mixer	\$12.00
<i>Tito's Vodka, choice of orange, pineapple or grapefruit juice. (Red Bull available for \$4 extra)</i>	
Jameson	\$10.00
<i>Jameson Irish Whiskey.</i>	

SNACKS

SEAFOOD CHOWDER

*Award winning haddock, clams,
shrimp, lobster, crab, potatoes,
herbs, cream.*

CHICKEN BITES \$13.00

*Fried buttermilk-battered all-natural
chicken, celery sticks, house made
ranch dressing Tossed in mild,
Guinness BBQ, Jameson Ginger
glaze or Carolina Gold BBQ.*

LOBSTER EGG ROLLS \$14.00

*Maine lobster, carrot, cabbage,
leeks, chive cream cheese, wonton
wrappers, sweet chili sauce.*

WINGS \$13.00

*House spiced jumbo wings, your
choice of mild, Guinness BBQ,
Jameson Ginger Glaze, Carolina Gold*

BBQ, celery sticks, house made ranch or bleu cheese dip.
BARBACOA TACO \$13.00

Beef barbacoa, sharp cheddar, salsa roja, shredded iceberg, house taco sauce, corn tortillas, jalapenos.

BURGERS & BREADS

PUB BURGER \$16.00

Smashed prime beef patty, cooked through, American cheese, lettuce, tomato, red onion, pickles, buttered toasted brioche bun.

QUINOA & CAULIFLOWER BURGER (V) \$14.00

House made quinoa & cauliflower patty, pickled red onions, baby spinach, sriracha mayo, buttered toasted brioche bun.

LAMB BURGER \$16.00

House spiced lamb and sundried tomato patty, cooked through, whipped feta, arugula, red onion, tzatziki sauce, buttered toasted bun.

CRISPY CHICKEN SANDO \$16.00

Buttermilk fried chicken, Dukes mayo, shredded iceberg, pickled red onions, maple butter, jalapenos, butter toasted ciabatta.

SHARE

PUB NACHOS \$16.00

Fresh tortilla chips, salsa roja, jalapenos, shredded cheese, diced tomatoes, pickled red onions, scallions, house taco sauce, chipotle lime crema Choose beef barbacoa, grilled chicken or Beyond meat.

GOAT CHEESE FLATBREAD (V) \$13.00

Caramelized onions, goats cheese, smoked almonds, baby spinach, fig balsamic, flat bread.

HOT CHEDDAR RANCH DIP (V) \$14.00

Cream cheese, sour cream, sharp cheddar, house ranch, green onion, toasted baguette.

EVERYTHING PRETZEL RODS (V) \$11.00

Butter brushed, everything bagel spiced, whole grain honey mustard.

IRISH SNACK BOX \$14.00

Hand cut chips, chicken goujons, bell peppers, onions, secret spice mix.

MAINS

FISH & CHIPS \$19.00

Lager battered Icelandic haddock, hand cut fries, tartar sauce, lemon wedge.

VENISON PIE \$17.00

Simmered farm raised venison, crimini, celeriac, carrots, onions, espagnole, mashed potato top, fresh herbs, house soda bread.

SALMON \$24.00

Seared mustard crust salmon, warm lentil salad, roasted fennel, balsamic reduction.

BANGERS & MASH \$18.00

Irish sausages, mashed potatoes, brown butter peas, grilled tomato, rosemary mushroom gravy.

CHICKEN CURRY POT PIE \$17.00

Grilled chicken, potatoes, carrots, onions, peas, house made curry sauce, flakey butter pastry crust, house soda bread.

GREENS & GRAINS

GREEK CHICKEN SALAD \$14.00

<i>Grilled chicken, romaine, roasted peppers, red onion, greek olives, cherry tomatoes, whipped feta, pepperoncinis, cucumbers, sourdough croutons, balsamic vinaigrette.</i>	
HARVEST SALAD	\$13.00
<i>Mixed greens, seasonal apples, goat's cheese, smoked almonds, roasted fennel, pickled red onions, cranberry vinaigrette (V) (GF)</i>	
CLASSIC CAESAR SALAD	\$10.00
<i>Romaine, parmesan & black pepper croutons, house dressing.</i>	
TACO SALAD	\$12.00
<i>Iceberg, diced tomatoes, pickled red onions, crushed tortillas, shredded cheddar, spiced pepitas, salsa roja, jalapenos, with ranch.</i>	
GRAIN BOWL	\$14.00
<i>Millet, red quinoa, black lentils, roasted cauliflower, toasted pepitas, spiced chick peas, baby spinach, shredded carrots, roasted peppers, mustard vinaigrette. (V) (GF)</i>	
GARDEN SALAD	\$10.00
<i>Mixed leaves, cucumber, tomato, shredded carrots, onion, croutons, mustard vinaigrette. (V) (GF)</i>	
BUFFALO CHICKEN SALAD	\$14.00
<i>Grilled chicken, house wing sauce, romaine, shredded carrots, diced celery, tomatoes, red onion, homemade blue cheese dressing.</i>	

SIDES

HAND CUT CHIPS	\$6.00
<i>(V)</i>	
SMALL GARDEN SALAD	\$6.00
<i>(V) (GF)</i>	
SMALL CAESER SALAD	\$6.00
MASHED POTATOES	\$6.00
<i>(V) (GF)</i>	
WARM LENTIL SALAD	\$6.00
<i>(V) (GF)</i>	
THREE GRAIN SALAD	\$6.00
<i>(V) (GF)</i>	
CRISPY ONION RINGS	\$6.00

BEER & CIDER To-Go

Truly Hard Seltzer Wild Berry	\$5.00
<i>Hard Seltzer 5% abv</i>	
Lawson's Sip of Sunshine	\$9.00
<i>IPA 8% abv</i>	
Mast Landing Wavy Days	\$9.00
<i>IPA 7% abv</i>	
Budweiser	\$4.00
<i>Lager 5% abv</i>	
Corona Extra	\$4.50
<i>Lager 4.5% abv</i>	
Bud Light	\$4.00
<i>Lager 4.2% abv</i>	
Pabst Blue Ribbon	\$3.50
<i>Lager 4.8% abv</i>	
Michelob Ultra	\$4.75
<i>Lager 4.2% abv</i>	
Coors Light	\$4.00
<i>Lager 4.2% abv</i>	
Miller Lite	\$4.00
<i>Lager 4.2% abv</i>	
Guinness Kaliber	\$4.00
<i>Non-alcoholic</i>	
Sierra Nevada Pale Ale	\$5.00
<i>Pale 5.2% abv</i>	
Fore River Timberhitch	\$9.00
<i>Red Ale 6.3% abv</i>	
Mast Landing Gunners	\$9.00
Daughter	
<i>Stout Milk 5.5% abv</i>	

Reserve Wines

Bordeaux Superieur	\$60.00
<i>Chateau Bruni France 2015</i>	
Cabernet Sauvignon	\$48.00
<i>Simi, Sonoma California 2016</i>	
Champagne	\$300.00
<i>Roederer Cristal France 2008</i>	
Chardonnay	\$45.00
<i>Sonoma-Cutrer California 2017</i>	
Merlot	\$60.00
<i>Raymond Vineyard Napa.</i>	
<i>California 2015</i>	
Pinot Grigio	\$60.00
<i>Santa Margherita Alto Adige, Italy</i>	
<i>2018</i>	
Pinot Noir	\$50.00
<i>La Crema Sonoma, California 2017</i>	
Prosecco	\$36.00
<i>Zonin, Veneto Italy N/V</i>	
Sancerre	\$55.00
<i>Domaine Delaporte Loire, France</i>	
<i>2017</i>	
Zinfandel	\$54.00
<i>Seghesio Family Sonoma,</i>	
<i>California 2014</i>	

House Wines By The Bottle

Sparkling Rose	\$10.00
<i>Small Bottle</i>	
Cabernet Sauvignon	\$36.00
<i>750ml</i>	
Chardonnay	\$40.00
<i>750ml</i>	
Merlot	\$36.00
<i>750ml</i>	
Pinot Grigio	\$40.00
<i>750ml</i>	
Pinot Noir	\$32.00
<i>750ml</i>	
Prosecco	\$10.00
<i>Small Bottle</i>	
Rioja	\$36.00
<i>750ml</i>	
Rose	\$32.00
<i>750ml</i>	
Red Blend	\$36.00
<i>750ml</i>	

***PLEASE NOTE THE FDA ADVISES THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. (V) - VEGETARIAN (GF) - GLUTEN FREE**