



McNally's
IRISH PUB

TALK O' THE MORNING

PUB HAPPENINGS

HAPPY HOUR EVERYDAY

3-6PM AND 10-MIDNIGHT

\$2 OFF ON ALL

Cocktails, Taps, Seltzers & Wine

CRAIC FACTS

The oldest surviving Irish pub dates back to the **9TH CENTURY!** Irish pubs were obliged to bear the family name of their landlord.

WHAT'S THE CRAIC?

Craic or "crack" is a term for news, gossip, fun, entertainment, and enjoyable conversation. So, stop into McNally's for a bit O' the Craic!

5 THINGS

Never to say to an Irishman:

1. Never state Ireland belongs to the United Kingdom
2. Don't criticize the excess use of potatoes
3. Don't say all Irish people are alcoholics
4. Don't make fun of Irish climate
5. Don't ask an Irishman/women if they know an O'Connell or a Murphy...etc...

UPCOMING EVENTS

MAY 2024

WEDNESDAY, MAY 1

Open Mic Night with Denhem • 8pm

FRIDAY, MAY 3

Too Drunk To Fish • 7pm

SATURDAY, MAY 4

Come in and watch the Kentucky Derby!
Draw a Horse and WIN a prize

FRIDAY, MAY 10

Chris Sandvig • 7pm

WEDNESDAY, MAY 15

18th ANNIVERSARY PARTY
Happy Hour 3-6pm • Shamrocks 6pm
Keeper Heart Drink Specials
FREE T-shirts while supplies last
Monkey Business Drop Shot special

FRIDAY, MAY 17

Smooth Groove • 7pm

SATURDAY, MAY 18

Smooth Groove • 7pm

TALK O' THE MORNING

DAILY DRAUGHT | NEW PRODUCTS GUINNESS 0.0

Irish Nonalcoholic Stout only 60 calories! Same beautifully smooth taste, perfectly balanced flavor and unique dark color of Guinness, just without the alcohol. Hints of chocolate and coffee, smoothly balanced with bitter sweet and roasted notes.

WHISKEY OF THE MONTH TULLAMORE D.E.W.

Tullamore D.E.W. is the original triple blend Irish whiskey known the world over for its smooth and gentle complexity. Triple distilled for smoothness, triple cask matured for depth and triple blended for character. Tullamore D.E.W. has a balance of flavor like no other—an intriguing flavor dimension of sweet, fruity and spicy.

Bloke's Beat

Submit *your* favorite Irish dish or cocktail recipe for a chance to have it featured in our next Newsletter!

DRUNK'N MUSSELS

1 lb of green-lipped mussels
4 Tablespoons butter
5 roasted garlic gloves
3 lemon wedges
5 oz of Guinness Stout

Directions:

In a large sautee pan melt butter, add garlic, lemon wedges (squeeze the juice). Add mussels and stout, let simmer until it comes to a low boil and mussels open (about 4 minutes). Serve in a large bowl with toasted crostini.



Uisce Beatha (THE WATER OF LIFE)

KEEPER'S HEART

“Keeper’s Heart” was created to celebrate and unlock the moments worth keeping. Made with pride and keen eye for time-tested quality, our whiskey is inspired by our family journey. Bringing together our Irish and American heritage and distilling tradition, we create whiskeys that are truly remarkable.”



— CELTIC TOAST —

“To all the days

here and after,

may they be filled

with fond memories,

happiness and laughter.”