

APPETIZERS

- BEER BATTERED SHOTGUN SHRIMP 13
Sweet Chili Sauce, Asian Coleslaw, Scallions, & Crispy Wontons
- LOADED BROGUE NACHOS 16
Grilled Chicken, Black Beans, Salsa, Sour Cream,
Pico de Gallo, Ranch, Cheddar Jack & Guacamole
- IRISH POTATO SKINS Cheddar Cheese, Bacon, Jalapenos 8 (GF)
- CRISPY CALAMARI 13
Banana Peppers, Sweet Chili Sauce, Marinara
- STEAK "TOTS" 15
Cubed Flank Steak with Beer Cheese Sauce, Au Jus & Crostini
- DRY RUBBED WINGS Hot or BBQ, Bleu Cheese Dressing 13 (GF)
- HUMMUS PLATE - Veggies and Pita 10
Sub Gluten Free Bread \$2.50
- IRISH BANGERS IN BLANKETS 10
Irish Pork Sausage wrapped in Pastry with Grain Mustard
- FRIED PICKLES Ranch Dipping Sauce 8

BRUNCH

- TRADITIONAL IRISH BREAKFAST 20
Two Eggs Any Style with Pork Sausage, Bacon,
Black & White Pudding, Bachelors Beans,
Sautéed Mushrooms, Broiled Tomato, Brunch Potatoes
- RANCHERO SANDWICH 17
Fried Egg, Chorizo, Bacon, Avocado Spread, Hot Pepper Mayo,
Pico de Gallo, Arugula & Pepper Jack on Ciabatta
- STEAK & EGGS 25
Grilled Angus Flank Steak* with 2 Eggs any Style,
Sautéed Mushroom and Onions, Hollandaise, Brunch Potatoes
- EGGS BENEDICT 15
Poached Eggs, Toasted English Muffin,
Canadian Bacon, Hollandaise, Brunch Potatoes
- CIABATTA FRENCH TOAST 12
Maple Syrup, Berries, Whipped Cream
- SWEDISH EGGS 18
Smoked Irish Salmon, Poached Eggs, English Muffin,
Tomato, Hollandaise, Brunch Potatoes
- IRISH BANGERS & EGGS 20 (GF)
2 Eggs Any Style, Brunch Potatoes, Tomato
- CORNED BEEF HASH BENEDICT 16
Poached Eggs & Hollandaise
- BELGIAN WAFFLE 10
Wild Berry Compote, Whipped Cream
- 3 EGG OMELET 15 (GF)
Choice of Three Fillings:
Ham, Bacon, Green Pepper, Onion,
Mushrooms, Spinach, Tomato, or Cheddar
-Served with Brunch Potatoes
- BREAKFAST BURRITO 10
Scrambled Eggs, Cheddar, Tomato, Green Onion & Sausage
with Salsa and Fruit
- SMOKED IRISH SALMON BAGEL 18
Green Onion, Cream Cheese, Capers, Red Onion,
Lettuce and Tomato on a Toasted Everything Bagel with Fruit
- IRISH STYLE SHRIMP & GRITS 25 (GF)
Irish Back Bacon, Andouille Sausage, Onion, Tomato,
Dubliner Cheese, Grilled Irish Banger, Fried Egg



SOUPS

- BEEF CHILI Cheddar Jack 8
- FRENCH ONION Melted Swiss Cheese 9

SALADS

- ADD ON: GRILLED CHICKEN \$8 / SHRIMP, SALMON, FLANK STEAK \$12
- BLACKENED SALMON 22
Pan Seared with Cajun Seasoning over Mixed Greens,
Mandarins, Cherries, Gorgonzola & Ginger Soy Vinaigrette
- SEAFOOD SALAD 25
Shrimp, Lump Crab, Peppered Tuna, Avocado, Mango,
Tomato, Local Greens, Champagne Vinaigrette, & Madras Curry Oil
- GRAIN 12
Quinoa, Black Beans, Squash, Cranberries, Arugula,
Pine Nuts, Beets, Feta, & Champagne Vinaigrette
- FLANK STEAK WEDGE 22
Iceberg, Crumbled Gorgonzola, Bacon, Scallions,
Cherry Tomatoes, Bleu Cheese Dressing
- CRISPY CHICKEN COBB 18
Mixed Greens, Hard Boiled Egg, Avocado, Veggies,
Gorgonzola, Tomato, Bacon Croutons & Ranch
- CAESAR - Romaine, Tomatoes, Croutons & Parmesan 10

SANDWICHES & ENTREES

- ALL SANDWICHES SERVED WITH FRENCH FRIES /
GLUTEN FREE BUN ~ ADD \$2.50
- GRILLED 8OZ. CHEESEBURGER* 16
Lettuce, Tomato, Onion, American Cheese, Brioche Bun
- BEER BATTERED FISH & CHIPS 15/22
Coleslaw & Tartar Sauce
- HOUSE MADE MEATLOAF 19
Whipped Potatoes, Vegetables, Red Wine Mushrooms Sauce
- THE BARNYARD "AU JUS" 18
Smoked Beef Brisket & Pork, Caramelized Onion,
Provolone, Pepper Spread & Arugula on Ciabatta
- BAJA FISH TACOS 18
Poached with Avocado Spread, Pickled Onions, Feta,
Chipotle Sauce, Cilantro, Pinto Beans & Basmati Rice
- GRILLED HOUSE CORNED BEEF REUBEN 18
Sauerkraut, Swiss & 1000 Island Dressing, Marbled Rye
- CALIFORNIA TURKEY CLUB 16
Piled High with Avocado Spread, Bacon, Lettuce,
Tomato, Cheddar & Mayo on Whole Wheat Toast
- LAMB & BARLEY STEW 23
Braised Onion, Carrot, Celery, Leeks & Potato with Crostini
- CRISPY CHICKEN SANDWICH 14
Lettuce, Tomato, Swiss, Chipotle Aioli, Brioche Bun
- KATIE'S COTTAGE PIE 19
Angus Ground Beef, Dubliner Cheese Potato Gratin, Side Salad
- CHICKEN QUESADILLA 17
Spinach Tortilla, Pepper, Onion, Mushroom,
Jalapeño, Black Beans, Artichoke, Cheddar
→ SUB SHRIMP OR FLANK STEAK \$4

(GF) = Gluten Free

A 20% gratuity will be added to checks of 8 or more guests

*Consuming raw or undercooked items may increase the risk of food-borne illness