



SMALL PLATES

CHICKEN DIPPERS

Four Chicken Tenders, Fries & Ranch dressing \$8.95

MEGAN'S MOZZARELLA STICKS **v**

Hand dipped mozzarella! Served with Marinara Sauce \$7.95

HOT WINGS **GF**

Served with carrots, celery & Ranch or Bleu Cheese! \$10.95

O'DOHERTY FRIES **GF**

One pound thick cut fries with our special spicing salt! \$5.95 Topped with melted cheddar \$7.95

BANGER BITES

Irish styles sausage bites with BBQ ranch \$7.95

SCOTTISH EGGS **GF** Deep fried hard boiled eggs wrapped in sausage. Side of spicy mustard \$6.95

CELTIC CLAMS **GF** A full pound of steamer clams steeped in white wine, butter and garlic \$10.95

SALADS

APPLE ALMOND SALAD Grilled Chicken, green apples tossed in Italian dressing, topped with slivered almonds and Bleu Cheese Crumbles, served on romaine. \$11.95 **V - \$10**

CHICKEN CAESAR SALAD Grilled Chicken, romaine, Caesar dressing, parmesan and tomatoes \$11.95 **V - \$10**

SANDWICHES SERVED WITH O'DOHERTY'S FRIES, COLE SLAW OR SALAD

PUB BURGER \$9.95

Lettuce, tomato, mayo on Brioche bun

SHAMUS BACON BURGER **GF v** \$12.95

Bacon, grilled onions and cheddar cheese on Sourdough

IRISH DIP \$13.95

Roast Beef, swiss cheese & grilled onions on a Hoagie roll

SPICY CHICKEN CHEESESTEAK \$11.95

Tossed in Red Hot with grilled onions, mushrooms & Swiss Cheese

PO'BOY FISH SANDWICH \$13.95

Battered filet, hoagie roll, with lettuce, tomato, tartar & spicy Coleslaw

GRILLED MEATLOAF SANDWICH \$11.95

Toasted dark rye with mayo, pickles, lettuce and tomato

HOOLIGAN & HANNIGAN Reuben **GF** \$13.95

Corned Beef, Sauerkraut, Swiss & 1000 Island on Grilled Dark Rye

IRISH MEALS

GUINNESS FISH AND CHIPS Alaskan Pollock fillet, in Guinness beer-battered, O'Doherty fries \$11.95

BANGERS AND MASH Irish Styles sausage, mashed potatoes & gravy 10.95

SHEPHERD'S PIE Ground beef, garden peas & onions in a seasoned brown gravy, layered with cheesy mashed potatoes
Full\$12.95 **Half portion**.....\$9.95

GALWAY MEATLOAF Homestyle meatloaf served with white-cheddar mashed potatoes & gravy, seasonal vegetable \$12.95

CORNED BEEF AND CABBAGE **GF** Served with steamed carrots and White-cheddar mashed potatoes and gravy \$15.95

ERIN'S IRISH STEW House~made stew with slow cooked Beef and Sausage with carrots, celery and potatoes
Bowl \$9.95 **Cup** \$4.95

GF = GLUTEN FREE *We are not a gluten free restaurant, but hope to provide some choices for our friends who have sensitivities to gluten.

Menu items are prepared in shared cooking spaces, including common fryers and grills.





BEERS ON TAP

16 OZ PINTS \$5.90 (UNLESS OTHERWISE LISTED)
 PITCHERS DOMESTIC'S \$11.25 MICRO'S AND IMPORTS \$15.50
ASK ABOUT OUR ROTATING HANDLES

- Irish** Guinness \$6.58
Harp Lager, Smithwick's Ale
- IPA's** Boundry Bay, No-Li Born and Raised, 10 Barrel
- Ales** Mac & Jack's, (Amber) Bennedito's, (Pale)
Irish Death (Dark)
- Lagers** Sam Adams, Blue Moon (Belgian Style)
Miller Lite \$3.90
- Ciders** Angry Orchard, Rotating Cider Handle \$6.95

LAYERED BEERS \$6.95
HALF & HALF GUINNESS/ HARP
BLACK-N-TAN GUINNESS/ ALE



COCKTAILS

- Irish Mule \$7**
Tullamore Dew Irish Whiskey, Ginger beer and lime served in a copper mug
- Huckleberry Press \$7**
Huckleberry vodka, soda water and 7Up, garnished with an Orange
- Gunpowder Gin & Tonic \$9**
Drumshanbo Gunpowder Irish botanical gin & tonic
- Tropical Margarita \$7**
Jose Cuervo Tequila, Triple Sec, tropical juice splash of sweet & sour and 7Up

WINE

By the Bottle or Glass

WE FEATURE A SELECTION OF THE FOLLOWING VARIETALS

- WHITES:** Riesling, Pinot Grigio, Sauvignon Blanc, Chardonnay
- REDS:** Pinot Noir, Red Blend, Cabernet, Merlot
- BLUSH:** White Zinfandel

