

Starters/Sides/Desserts

Starters/Salads

Fries or Tots \$6

Smothered Fries or Tots \$8

Covered in melty Irish cheddar and stout beef jus gravy

Add Chopped Bacon +\$2

Beef and Boursin Croquettes \$9

Stout-Braised Brisket and House-made Boursin Cheese, Served w/ Bacon Aioli

Hot Wings \$14/lb

Tossed in your choice of house-made sauces
Red Hot, Sweet Heat or Honey BBQ

Comes with house-made Buttermilk Ranch or Bleu Cheese

Flatbreads \$11

Local Mushrooms, Goat Cheese, Fresh Herbs,
White Cheddar & Kale

-or-

Applewood Smoked Bacon, White Cheddar,
Roasted Tomatoes & Goat Cheese

Fried Chicken Sliders (x2) \$9

Sriracha-Buttermilk brined Chicken, Sriracha Aioli,
House-made Pickles, drizzle of local hot sauce
on toasted Martin's Potato Buns
Add Fries +\$2

Kale and Goat Cheese Salad \$12

Cherry Tomatoes, Pickled Onion, Biscuit Croutons,
House-made Buttermilk Ranch Dressing
(Vegan by omitting Goat Cheese and substituting our Vinaigrette dressing)

Add Seared Chicken Breast \$5

Burger Salad \$15

Our classic Kale Salad with one of our
double-patty burgers on top, sans bun

*Burger patties are cooked Medium by default, Well-Done by request

Sides

Mashed Taters \$5

Corned Beef \$8

Bacon Braised Cabbage \$5

Bangers \$6

Gravy \$3

Buy the Kitchen a Beer \$5

Sweet Treats

Frozen Yogurt!

Take your receipt next door to Flyin' High
for dessert and get 20% off your Fro-Yo!

Chocolate Lava Cake \$9

Served with our Fresh Whipped Irish Creme Topper

Life Raft Treats \$10

Local, Fun Desserts! Not Fried Chicken, Fatty Cakes, PB Cups,
Vietnamese Iced Coffee Bar, Coconut Citrus (Vegan)

Come Visit us for Brunch on Sundays 10am-2pm

Main Eats

Burgers and Sandos

Served with Fries or Tots (-\$2 if you don't want 'em)

*Burgers are cooked Medium by default

(this means it will be a little pink inside,

please request Well-Done if you don't want this.)

Black Bean Vegan Patties Available +\$2

Classic Seanachai Burger \$12

Two Beef patties, Caramelized onions, Irish cheddar,
horseradish aioli and dijon spread on a
toasted Martin's potato bun

**Tuesday Burger Night Special: Burger + Pint \$12
(Fries or Tots +\$2)**

Corned Beef Reuben Sando \$16

House-made corned beef, provolone cheese, special
sauce, sauerkraut, and pickles on toasted bread

Reuben Bowl \$14

All the Reuben goodness, no bread or fries/tots

Double Bacon Patty Melt \$15

Two Beef patties, Irish cheddar,
caramelized onions & Applewood smoked Bacon
on buttered & griddled bread

Grilled Cheese \$10

Served on good ol' buttered white bread
Great with Bacon! +\$2

Entrees

Steak Frites \$24

Marinated 10oz Hanger Steak,
roasted garlic & herb butter, fries

*Medium Rare by default. Steak cut may vary depending on availability

Classic Meatloaf \$15

Spiced beef, pork & lamb loaf, red skin mashed taters
topped with stout beef jus gravy & crispy onions

Corned Beef & Cabbage \$16

House-made corned beef, bacon braised cabbage,
red-skin mashed taters topped with beef jus gravy

Bangers & Mash \$15

Traditional Irish sausages atop a big scoop of our
mashed taters topped with caramelized onions & gravy

Fish-n-Chips \$16

Atlantic Flounder, Carlsberg beer batter, served
with our own house-made tartar sauce

Fish-n-Chips Friday Night Special \$12

Shepherd's Pie \$12

Beef, veal, and lamb pie along with peas, carrots and
onions. Topped with mashed taters and
a slice of our herb and cheese soda bread

The Fine Print

We are a bar that serves (really good) food, not a restaurant. Please keep that in mind.

We have a small, one person kitchen. If it is busy or you have a large party,
your food may take a while or not come out all at once.

No mods, please. You can leave stuff off/out if you have an aversion/allergy, of course.

We have two fryers, one for meat/fish-based items and the other only for non-meat
items. This does cause things to take more time if we're busy.

Automatic 20% gratuity added to groups/tables of 6 or more, even with split checks.

20% Auto-Grat also applies to any tab you don't close before leaving.

Take-Out food may not always be available. Priority goes to our patrons in the bar.

We don't have highchairs or booster seats.

\$1 Take-Out container fee | Fee applies for any glassware/cups that walk off

Extra Sauces \$.50 | Happy Hour and Special pricing for Dine-In only

Consuming raw or undercooked meat, poultry or eggs may increase the risk of food-borne illness

We're Glad You're Here

