

# WEE PLATES

## O'DWYER SLIDERS \$13

Three mini burgers served with grilled onions, pepper jack cheese, bread and butter pickles, and Ballymaloe Country Relish.

## PORK BELLY SLIDERS \$15

Pork belly with house-made pickled onions and jalapeños topped with avocado crema.

## CHARCUTERIE \$24

Selection changes seasonally.

## IRISH NACHOS \$16

A heaping pile of kettle chips topped with shredded pepper jack and cheddar cheese, sirloin and chicken, pico de gallo, and sour cream.

Add fresh guacamole for \$2

## DRUNKEN MUSSELS \$14

A pound of blue-shell mussels simmered in Guinness Stout, garlic and herbs, served with rustic bread.

## SPINACH & ARTICHOKE DIP \$14

Fresh spinach and artichokes baked with three cheeses and roasted garlic, served with crostini and pita bread for dipping.

## LAMB CHISLIC \$16

Seasoned seared lamb on a bed of fried leeks served with sweet and spicy barbeque sauce and grilled rustic bread.

## BLACKENED STEAK TIPS \$16

Seasoned and seared sirloin on a bed of fried leeks served with chipotle sour cream and rustic bread.

## BAO TACOS

Korean beef (Bulgogi) with house-made pickled onions and jalapeños and avocado crema. \$14

Pork Belly with house-made pickled onions and jalapeños, queso fresco and avocado crema. \$15

## WASABI DEVILED EGGS \$7

A classic favorite with a kick of wasabi and dusted with chives. 6 per order.

## FRENCH ONION DIP \$8

House-made, served with kettle chips.

 SIGNATURE DISH

 GLUTEN-FREE

\*STREAKY RASHERS ARE IRISH BACON

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# SANDWICHES

Choose one: potato salad, crisps, veggies,  
Irish Champs, a cup of soup or side salad.

Add streaky rashers\* for \$1.50.

Substitute a gluten-free bun for \$1.50.



## CLASSIC REUBEN \$14

Corned beef, sauerkraut, Swiss cheese, and  
Thousand Island dressing on toasted marble rye bread.

## THE BLARNEY \$14

Grilled chicken, sauerkraut, Swiss cheese, and  
Thousand Island dressing on toasted marble rye.

## IRISH BLT \$13

Streaky rashers\*, lettuce, tomato, and  
melted cheddar cheese on toasted sourdough.

## GRILLED CHICKEN SANDWICH \$14

Marinated and grilled chicken breast  
topped with Swiss cheese, lettuce, tomato, and  
roasted garlic herb mayonnaise.

## PERI PERI CHICKEN SANDWICH \$14

Topped with house-made citrus slaw.

## MCNALLY'S BURGER \$13

Angus Beef topped with lettuce, tomato, and onions.

Add cheese for \$.50 • bacon for \$1.50



## DUBLIN CHEESE STEAK \$14

Thinly sliced sirloin sautéed with caramelized onions  
and mushrooms, topped with pepper jack cheese,  
and served on a hoagie.



## BLACKENED FISH SANDWICH \$14

Grilled blackened red snapper topped with  
house-made citrus slaw.



## DUBLIN DOG \$13

All-beef hot dog topped with corned beef brisket, house-made  
kraut and Yum Yum sauce. Served with a choice of side.



*We proudly serve Ballymaloe Country Relish, a sweet,  
rich Irish blend of tomatoes, sultana grapes and delicious  
seasonings. Excellent with meats, cheeses, salads and  
vegetables, especially with friends.*



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## — SOUPS & SALADS —

**CUP OF SOUP \$4 | BOWL OF SOUP \$7**

Choose from potato leek or soup of the day.  
Bowl served with rustic bread.

**IRISH COBB \$15** 

Grilled chicken, avocado, Gorgonzola cheese, streaky rashers,\*tomato and egg over a mixture of field greens with your choice of dressing.  
**Substitute salmon for \$2**

**WEDGE SALAD \$10** 

Gorgonzola cheese, streaky rashers,\*tomato, and a creamy Gorgonzola dressing.  
**Add salmon for \$5 or chicken for \$4**

**THE FITZPATRICK \$10** 

Granny Smith apples, Mandarin oranges, Gorgonzola cheese, and candied walnuts over field greens served with raspberry vinaigrette.  
**Add salmon for \$5 or chicken for \$4**

## — ENTREES —

**All entrees served with Irish Champs and seasonal vegetable.**

**JAMESON WHISKEY STEAK \$28** 

A 14 oz. ribeye broiled to your liking with our own special seasonings. Served with a Jameson whiskey cream and crimini mushroom sauce.

 **ROASTED HALF CHICKEN \$23**

Slow roasted half chicken made with fresh herbs.

**ALASKAN SALMON FILLET \$22** 

Wild Alaskan sockeye salmon charbroiled and served with raspberry chipotle.

**GUINNESS® MEATLOAF \$18**

Angus beef blended with natural spices and vegetables topped with our homemade Guinness mushroom gravy.

 **BANGERS AND MASH \$19**

Irish sausages with Irish Champs covered in Guinness mushroom gravy.

  **CORNED BEEF & CABBAGE \$16**

An Irish favorite! Corned beef accompanied by cabbage, celery, onion, carrots, and potatoes all slow cooked in a Smithwick's Ale broth.  
**Served with rustic bread.**