



## APPETIZERS

**JUMBO WINGS** (10) - \$13 (20) - \$23  
Choice of Traditional or Boneless served with celery & carrots, Blue Cheese or Ranch.  
*Sauces: Jameson Mild, Hot, Coke-a-Cola BBQ, Honey Garlic Stinger or Chesapeake Bay*

**DRUNKEN MUSSELS** 13  
Fresh PEI Mussels sauteed with garlic parmesan butter & seasonal craft beer with a side of parmesan herb toast points

**WARM OLIVE HUMMUS** 13  
Hummus topped with warm garlic and herb oil, olives, English cucumbers, bell peppers, pita chips

**BAVARIAN PRETZEL** 11  
Gigantic bavarian style soft pretzel, side IPA mustard, Beer Cheese & Sweet Goat Cheese Cream

**TWIN JUMBO MEATBALLS** 10  
Pork, Veal & Beef meatballs stuffed with mozzarella and topped with house marinara & shaved parmesan with a side of garlic toast points

**PUB NACHOS** 12  
Corn tortilla chips, cheddar jack cheese, queso blanco, sweet corn & black bean salsa, pico de gallo, jalapeños, sour creme drizzle, scallions  
*Add Guacamole + 2 • Add Chicken + 3 • Add Crab + 5*

**FRIED BRUSSELS SPROUTS** 11  
Tossed in honey tabasco, with diced jalapeño, bacon bits & granny smith apples

**CHICKEN TENDERS & FRIES** 10  
All white meat tenders, french fries, side honey mustard or Coke-a-Cola BBQ  
*Tossed in Jameson Wing Sauce + 1*

**CHEESESTEAK EGG ROLLS** 12  
Shaved Ribeye, cheddar jack queso & roasted red peppers with a side of Sriracha ketchup

**PARMESAN TRUFFLE FRIES** 11  
Battered pub fries, white truffle oil, shaved Parmesan, fresh herbs & black pepper aioli

## CHILDREN

### ALL KIDS MEALS 7

*Served with Choice of Side & our Signature Dirt & Worms Dessert*  
*SIDES: French Fries, Broccoli, Mashed Potatoes, Applesauce*

### CHICKEN TENDERS

### CHEESEBURGER

### KRAFT MAC & CHEESE

### GRILLED CHEESE

## SIDES

*French Fries 3 | Sweet Potato Fries 4 | Coleslaw 3 |  
Steamed Broccoli 3 | Sautéed Mixed Veggies 3 |  
Roasted Root Vegetables 4  
Mashed Potatoes 3 | House or Caesar Salad 5*

## SANDWICHES & BURGERS

\* All sandwiches & burgers come with choice of side & pickle  
Sweet Fries +1 • Caesar Salad +2 •  
Substitute Gluten Free Bun + 2

**MCREUBEN** 12  
Shaved beer braised corned beef, Swiss cheese, sauerkraut & thousand island on grilled rye

**BELFAST** 11  
Grilled chicken breast, Applewood smoked bacon, cheddar cheese, honey mustard, lettuce, tomato, toasted brioche bun

**BUTTERMILK FRIED CHICKEN CLUB** 14  
Panko breaded chicken, applewood smoked bacon, guacamole, lettuce, tomato, red onion, Pepper Jack cheese & chipotle aioli on a toasted brioche bun

**TUNA TACOS (3)** 14  
Blackened Ahi Tuna, sweet & tangy slaw, banana peppers, scallions, Sriracha aioli drizzle  
Choice: Corn or Flour Tortillas

**PHILLY CHEESESTEAK** 11  
Shaved Ribeye, sauteed onions, roasted red peppers & choice of cheese on a toasted steak roll

**VEGGIE CHEESESTEAK** 10  
Sautéed vegetables, chipotle aioli & choice of cheese on a toasted steak roll

**GAELIC DIP** 12  
Thinly sliced tender roasted beef & provolone cheese on a toasted steak roll with a side of au jus

**KELLS** 11  
Grilled Tavern Ham & Swiss topped with honey mustard on a warm pretzel roll

**BLACKENED SALMON BLAT** 15  
Blackened Atlantic salmon filet with bacon, lettuce, avocado, tomato & citrus aioli on grilled wheat berry bread

### CELTIC BURGER 14

Certified Angus Beef, Guinness cheddar, seared Irish rashers, lettuce, tomato & black pepper aioli

### BYO ALL AMERICAN BURGER 13

Your Choice of Certified Angus Beef, House Made Turkey or Black Bean Veggie Burger

Choice of Cheese: American, Cheddar, Swiss, Provolone, Pepper Jack, Blue Cheese +1, Goat Cheese +1, Guinness Cheddar +1

#### Choice of Toppings:

Lettuce, Tomato, Red Onion, Jalapeños  
Crispy or Sautéed Onions, Pickles,  
Mushrooms +1 Applewood Smoked Bacon +1  
Guacamole +1 Fried Egg +1

#### Choice of Premium Sauces:

Coke-a-Cola BBQ, Chipotle Aioli,  
Roasted Garlic Aioli, Citrus Aioli,  
Black Pepper Aioli, IPA Mustard, +.50 (each)

*Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.  
Alert your server if you have special dietary requirements.*

## SALADS

### HOUSE SALAD 10

Mixed field greens, cherry tomatoes, shredded carrots, English cucumbers, croutons, choice of dressing

### CAESAR SALAD 12

Chopped romaine, shaved Parmesan, croutons, creamy Caesar dressing

### CATHERINE'S GREEN GODDESS 12

Mixed field greens, seasonal mixed berries, cherry tomatoes, goat cheese, red onion, sliced almonds, choice of dressing

### HARVEST SALAD 12

Baby spinach, sliced apples, toasted pumpkin seeds, candied walnuts, tomatoes, blue cheese crumbles, apple cider vinaigrette

\* Add a Salad Protein \*

Chicken 5 | Shrimp 6 | Salmon 7 | Ahi Tuna 8

### DRESSINGS ★

Balsamic Vinaigrette / Lite Italian /  
House Blue Cheese / Buttermilk Ranch /  
House Honey Mustard / Apple Cider Vinaigrette

## AWARD WINNING SOUPS



### CRAB BISQUE

7 (cup) 9 (crock)

### FRENCH ONION

6 (cup) 8 (crock)

## DESSERTS

### WARM BREAD PUDDING 7

Our house specialty with rum caramel & vanilla bean ice cream

### FUNNEL CAKE FRIES 6

Dusted with powdered sugar and served with a side of warm rum caramel

### GUINNESS BROWNIE PARFAIT 7

Decadent Guinness fudge brownie crumbles layered with Baileys whipped cream & chocolate ganache



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Thank you for dining with us today.  
Friendly reminder that your mask can only be removed when eating or drinking and must be worn at all other times. We appreciate your support!



## COMFORTS

### BEER BATTERED FISH-N-CHIPS 17

Irish Lager battered fresh Atlantic Cod, battered pub fries, house dill tartar and coleslaw

### SHEPHERD'S PIE 16

Blend of ground lamb & beef, pearl onions, carrots, peas, corn & fresh herbs topped with garlic mashed potato, cheddar jack cheese & scallions

### GUINNESS STEW 16

Tender beef tips & hearty vegetables slowly simmered in a rich Guinness gravy with parmesan herb butter toast points

### MAPLE RUM SALMON 19

Pan seared Atlantic Salmon topped with a Maple Rum glaze over roasted root vegetable hash

### WILD MUSHROOM & CHICKEN PASTA 16

Grilled herb chicken breast, sauteed shiitake & oyster mushrooms, caramelized onions, spinach, roasted red peppers and bow tie pasta tossed in a light white wine parmesan cream sauce



## PINSA PIZZA



Pinsa Pizza is an Old World taste of freshly baked pizza in its original oval form. It's roots can be traced 2000 years back to the golden age of the Roman Empire. Pinsa dough is created with a combination of flours and a longer fermentation period resulting in a high percentage of hydration and creating a cloud-like, yet crisp crust that is more naturally digestible and contains less than half of the sugar, fats & carbs found in traditional pizza dough.

### SEASONAL 13

Roasted garlic white sauce, mozzarella, chopped bacon, apples, candied walnuts, arugula & fig balsamic drizzle

### MARGARITA 11

Tomato Sauce, mozzarella, basil, Extra Virgin Olive Oil

### KENNETT 13

Roasted garlic white sauce, mozzarella, goat cheese, Kennet Mushrooms, truffle oil

### JAMO 13

Grilled chicken, mozzarella, gorgonzola, Jameson mild sauce

### BALBOA 14

Tomato sauce, mozzarella, shaved Ribeye, sauteed onions & peppers  
Gluten Free Cauliflower Crust + 2

Mozzarella sourced locally from M. Fierro & Sons  
North Union St. Wilmington