



## APPETIZERS

### JUMBO WINGS

Served with celery & carrots

Blue Cheese or Ranch

Traditional (10) - \$14 | (20) - \$24

Boneless (10) - \$12 | (20) - \$22

Sauces: Jameson Mild, Hot, Coke-a-Cola BBQ, Honey Garlic Stinger, Chesapeake Bay, Mango Pineapple Jalapeño, Devil's Sweat

### MAGNERS MUSSELS 15

Mussels sautéed in Magners Irish Cider with leeks, tomatoes, a touch of cream & a side of garlic toast points

### MANGO BBQ SHRIMP SKEWERS 14

Jumbo shrimp glazed with Mango BBQ skewered over a toasted baguette

### PARMESAN TRUFFLE FRIES 11

Battered pub fries, white truffle oil, shaved Parmesan, fresh herbs & black pepper aioli

### STREET TACOS 12

Choice of three slow cooked pork or blackened cod tacos with pineapple salsa, cotija cheese & cilantro on flour or corn tortillas

### WARM OLIVE HUMMUS 13

Hummus topped with warm garlic and herb oil, olives, English cucumbers, bell peppers, pita chips

### BAVARIAN PRETZEL 12

Gigantic bavarian style soft pretzel, side IPA mustard, Beer Cheese & Sweet Goat Cheese Cream

### CHEESESTEAK EGG ROLLS 12

Shaved Ribeye, cheddar jack queso & roasted red peppers with a side of Sriracha ketchup

### QUESADILLA 15

Flour tortilla with Monterey Jack Cheese blend, your choice of chicken, pulled pork or chorizo. Served with sour cream & Pico de Gallo

### PUB NACHOS 14 / 10

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 Chili + 3, Chicken or Chorizo +5

### FRIED BRUSSELS SPROUTS 11

Tossed in honey tabasco, with diced jalapeño, bacon bits & granny smith apples

### CHICKEN TENDERS & FRIES 11

All white meat tenders, french fries, side honey mustard or Coke-a-Cola BBQ  
Tossed in Jameson Wing Sauce + 1

## SIDES

French Fries 3 | Sweet Potato Fries 4

Coleslaw 3 | Steamed Broccoli 3

Sautéed Mixed Veggies 3 | Mashed Potatoes 3 |  
House or Caesar Salad 5

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.

## SANDWICHES & BURGERS

all sandwiches & burgers served with kettle chips & pickle  
Sweet Fries +1 • House or Caesar Salad +1  
Substitute Gluten Free Bun + 2

### MCREUBEN 13

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

### BELFAST 13

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

### KELLS 12

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

### AHI TUNA TACOS (3) 16

Blackened Ahi Tuna, sweet & tangy slaw, banana peppers, scallions, Sriracha aioli drizzle

### PHILLY CHEESESTEAK 13

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

### VEGGIE CHEESESTEAK 12

Sautéed vegetables, chipotle aioli & choice of cheese on a toasted steak roll

### TURKEY & AVOCADO CLUB 14

Roasted turkey breast, Applewood smoked bacon, brie, blackberry dijon, avocado, lettuce & tomato on a toasted croissant

### GAELIC DIP 13

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

### BLACKENED SALMON BLAT 15

Blackened Atlantic salmon filet with bacon, lettuce, avocado, tomato & citrus aioli on grilled wheat berry bread

### PULLED PORK 15

Slow roasted pulled pork topped with flash fried jalapeños, Coke-A-Cola BBQ, cheddar cheese & frizzled onions

### CELTIC BURGER 15

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

### BYO ALL AMERICAN BURGER 14

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, Irish 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)

## 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

### SUMMER PEACH SALAD 13

Mixed field greens, grilled peaches, crunchy granola, tomatoes, red onion & shaved gouda with honey jalapeño vinaigrette

\* Add a Salad Protein \*

Chicken 5 | Salmon 7 | Ahi Tuna 8

### DRESSINGS ★

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

## AWARD WINNING SOUPS

### CRAB BISQUE 7 (cup) 9 (crock)

### FRENCH ONION 6 (cup) 8 (crock)

### TEXAS STYLE BEEF CHILI 6 (cup) 8 (crock)



## CHILDREN

### ALL KIDS MEALS 7

Served with Choice of Side & our Signature Dirt & Worms Dessert

*SIDES: French Fries, Broccoli, Mashed Potatoes, Applesauce*

**CHICKEN TENDERS    KRAFT MAC & CHEESE**  
**CHEESEBURGER        GRILLED CHEESE**

## DESSERTS

### WARM BREAD PUDDING 7

Our house specialty with rum caramel & vanilla bean ice cream

### FUNNEL CAKE FRIES 8

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



## COMFORTS

### BEER BATTERED FISH-N-CHIPS 17

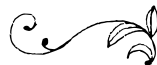
Irish Lager battered fresh Atlantic Cod, battered pub fries, house dill tartar and coleslaw

### 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

### SEAFOOD SCAMPI CAPELLINI 18

Jumbo shrimp, mussels & crab with asparagus, roasted red peppers, spinach & mushrooms tossed with capellini pasta in a white wine garlic butter 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 15

Grilled peaches, applewood smoked bacon bits, sweet goat cheese cream, mozzarella, basil, rosemary and black pepper honey drizzle

### MARGARITA 12

Tomato Sauce, mozzarella, basil, Extra Virgin Olive Oil

### KENNETT 14

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

### JAMO 14

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