

## 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

### COCONUT CURRY MUSSELS 16

Coconut curry broth, garlic, ginger,  
Napa cabbage, jalapenos, basil  
& garlic toast points

### TWIN JUMBO MEATBALLS 11

Two pork, veal & beef meatballs stuffed with  
mozzarella and topped with house marinara,  
shaved parmesan & garlic toast points

### 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 or pulled pork.  
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 Pork +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 your choice of  
kettle chips or fries & pickle  
Sweet Fries +1 • House or Caesar Salad +1  
Substitute Gluten Free Bun +2

**ULTIMATE GRILLED CHEESE & SOUP 13**  
Cooper sharp American and smoked gouda,  
Applewood smoked bacon, sliced granny smith apples  
on toasted Wheatberry bread served with a  
cup of any of our signature soups

**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

**MEATBALL GRINDER 13**  
Signature pork, veal, and beef meatballs, house  
marinara & provolone cheese on a toasted steak roll

**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

**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

**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

### HARVEST SALAD 13

Baby Spinach, Sliced Apples, Craisins, Tomatoes, Candied Walnuts, Blue Cheese Crumbles & Apple Cider 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

## SIGNATURE SOUPS

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

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

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

### PUMPKIN MUSHROOM BISQUE 6 (cup) 8 (crock)

*cinnamon sugar croutons and creme fraiche*



## 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  
GRILLED CHICKEN STRIPS

## 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

### BLACK & BLUE RIGATONI 16

Blackened chicken over rigatoni with sautéed spinach & tomatoes tossed in a blue cheese alfredo with garlic toast

### HONEY GLAZED SALMON 20

Blackened Atlantic Salmon glazed with a herb infused honey and served with fingerling potatoes and roasted brussels sprouts tossed with applewood smoked bacon bits, toasted almonds & craisins

### ROONEY'S SIRLOIN 22

Pan Seared 8oz. Sirloin topped with a Irish whiskey peppercorn cream sauce, garlic greens beans and truffle mashed potatoes



## 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

Roasted garlic white sauce, granny smith apples, blue cheese, mozzarella & Applewood smoked bacon topped with arugula and a fig balsamic reduction 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