



Brunch

Friday 11am-2pm | Saturday-Sunday 10am-2pm

**We Happily Serve Only
Fresh Cage-Free Eggs**

Eggs & Toast

Two eggs cooked to your preference, toast, breakfast potatoes & your choice of breakfast meat or fruit. 10

Build Your Own Omelet

Choice of 3 toppings, breakfast potatoes & toast

TOPPINGS: spinach, tomato, onions, peppers, mushrooms, ham, Applewood smoked pork or turkey bacon, maple pork or chicken apple sausage 13
additional toppings after 3—\$2 each

Irish Eggs Benedict

2 poached eggs, Irish rashers layered over a Guinness muffin & topped with Hollandaise sauce 14

Steak & Eggs

4oz. sliced sirloin topped with béarnaise sauce, 2 eggs your way, home fries and toast 17

Breakfast Skillet

Meat Lovers Skillet with scrambled eggs, sausage, ham, bacon, Pico de gallo, cheddar jack cheese blend, chipotle drizzle 14

Breakfast Sandwich

2 Eggs your way, American cheese & your choice of breakfast meat on a toasted croissant with breakfast potatoes 10

Buttermilk Pancakes

3 buttermilk pancakes, honey butter & syrup, whipped cream & your choice of breakfast meat 10
Add Blueberries or Chocolate Chips +1, Bananas & Walnuts +2

Southwest Breakfast Pinsa Pizza

Scrambled eggs, roasted garlic queso blanco, cheddar jack cheese, ham, pico de gallo, green onion, cilantro & chipotle drizzle 15

Belgian Waffle

Topped with strawberry compote, salted caramel syrup & whipped cream 11

Avocado Toast

Toasted baguette topped with avocado, poached eggs, hollandaise sauce, chopped applewood smoked bacon, shaved radish & micro greens 14 add crab +4

Mixed Berry Crepes

Three mascarpone wild berry crepes topped with whipped cream. Served with a side of field greens tossed in strawberry vinaigrette 12

French Toast

prepared with thick cut Texas toast

Your choice of:

Traditional 10
with maple syrup

Stuffed Lemon, Blueberry & Ricotta 12
with blueberry syrup

Bananas Foster 12
with bananas, candied walnuts & salted caramel syrup

Breakfast Sides

Applewood Smoked Bacon 4 | Turkey Bacon 4
Maple Pork Sausage 4 | Chicken & Apple Sausage 4
Toast 2 | Breakfast Potatoes 3 | Two Eggs 4 | Fruit Salad 3

JUMBO WINGS

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

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

Cauliflower (10) - \$12

Sauces: Jameson Mild, Hot, Coca-Cola BBQ,
Honey Garlic Stinger, Chesapeake Bay,
Pineapple Mango Habanero, Devil's Sweet

BAVARIAN PRETZEL 12

Gigantic bavarian style soft pretzel, side IPA mustard, beer cheese & sweet goat cheese cream

FRIED BRUSSELS SPROUTS 11

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

CHICKEN TENDERS & FRIES 12

Crispy tenders, french fries,
side honey mustard or Coca-Cola BBQ
Tossed in any of our signature wing sauces + 1

CHEESESTEAK EGG ROLLS 12

Shaved ribeye, cheddar jack queso & roasted red peppers with a side of sriracha ketchup

STREET TACOS 13

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

POTATO SKINS 12

Traditional loaded potato skins with cheddar jack cheese, applewood smoked bacon, scallions, side sour cream

SANDWICHES

all sandwiches & burgers served with your choice of kettle chips or fries & pickle

Sweet Fries +1 • House or Caesar Salad +2
Substitute Gluten Free Bun +2

MCREUBEN 14

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

BELFAST 14

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

GAELIC DIP 14

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

KELLS 12

Grilled tavern ham & Swiss topped with honey mustard on a warm pretzel roll

FRIED LOBSTER CLUB 22

Lightly breaded 6 oz lobster tail topped with bacon, lettuce, tomato, onion & sweet chili aioli on grilled sour dough

BLACKENED SALMON BLAT 15

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

CRAB CAKE 20

Signature broiled lump crab cake on a toasted potato bun with lettuce, tomato & side of lemon dill tartar sauce

ROASTED TURKEY AND HUMMUS WRAP 14

Fresh roasted turkey, feta cheese, roasted garlic hummus, shredded romaine, tomato, cucumber with balsamic glaze wrapped in a flour tortilla

CELTIC BURGER 16

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

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

Sauces: Coca-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, shredded parmesan, croutons, creamy Caesar dressing

CATHERINE'S GREEN GODDESS 13

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

PESTO PARMESAN TOSSED SALAD 13

Baby arugula, cherry tomatoes, red onions, toasted sliced almonds & Cavatappi pasta in a creamy pesto parmesan dressing

SUMMER SALAD 13

Baby spinach, grilled peaches, goat cheese, avocado, red onion, roasted pistachios, honey balsamic dressing

CR POWER BRUNCH 13

Brown rice, baby spinach, cherry tomatoes, roasted corn, black beans, red onion, toasted pepitas, soft boiled egg & avocado with sesame soy aioli

* Add a Salad Protein *

Chicken 5 | Shrimp 7 | Ahi Tuna 8 | Salmon 8 | Crab Cake 12

DRESSINGS ★

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

SIGNATURE SOUPS

CRAB BISQUE 7 (cup) 9 (crock)

FRENCH ONION 6 (cup) 8 (crock)

CHILDREN

LITTLE LEPRECHAUN'S BREAKFAST 7

Choice of Pancake, French Toast or Scrambled Eggs with home fries, mixed fruit & beverage

KIDS MEALS 7

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

SIDES: French Fries, Broccoli, Mashed Potatoes, Applesauce

**Chicken Tenders
Mac & Cheese**

**Cheeseburger
Grilled Cheese**

Grilled Chicken Strips

ENTRÉES

BEER BATTERED FISH-N-CHIPS 18

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

SHEPHERD'S PIE 17

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

HONEY GLAZED SALMON 20

Blackened Atlantic Salmon glazed with a herb infused honey. Served over brown rice with roasted Brussel sprouts tossed with applewood smoked bacon bits, toasted almonds & raisins

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

Two-thousand-year-old Roman dough recipe utilizing three different flours & a longer fermentation period creating a delicious cloud like, yet crispy crust.

SEASONAL 15

Grilled peaches, ricotta & mozzarella, applewood smoked bacon, red onion, basil, honey balsamic drizzle

MARGARITA 12

Tomato sauce, mozzarella, basil, extra virgin olive oil

KENNETT 14

Roasted garlic white sauce, mozzarella, goat cheese, Kennett mushrooms, truffle oil

HOT HONEY 15

Ricotta & mozzarella cheese, pepperoni, frizzled jalapeños, fresh grated parmesan, hot honey drizzle

BALBOA 14

Tomato sauce, mozzarella, shaved ribeye, sautéed onions & peppers

Gluten Free Cauliflower Crust + 2

SIDES

French Fries 4 | Sweet Potato Fries 5
Coleslaw 3 | Steamed Broccoli 4
Sautéed Mixed Veggies 4 | Mashed Potatoes 4 |
House or Caesar Salad 6

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.

A 20% gratuity charge may be automatically applied for parties of 8 or more