



Brunch

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

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

Eggs & Toast 10

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

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 14

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

Steak & Eggs 17

4oz. sliced sirloin over a tarragon béarnaise sauce, 2 eggs your way, breakfast potatoes & toast

Breakfast Skillet 14

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

Breakfast Sandwich 10

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

Buttermilk Pancakes 10

Three buttermilk pancakes, honey butter & syrup with your choice of breakfast meat
Add blueberries or chocolate chips +1, candied walnuts & bananas +2

Southwest Breakfast Pinsa Pizza 15

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

Belgian Waffle 11

Dusted with powdered cinnamon sugar with a side of honey butter & strawberry compote

Avocado Toast 14 add crab +4

Toasted baguette topped with avocado, poached eggs, hollandaise sauce, chopped applewood smoked bacon, shaved radish & micro greens

Mixed Berry Crepes 12

Three mascarpone mixed berry crepes with powdered cinnamon sugar and served with a side of mixed field greens tossed in strawberry vinaigrette

French Toast 11

Classic batter dipped Texas toast with powdered cinnamon sugar and syrup

Bananas Foster French Toast 13

Batter dipped Texas toast with candied walnuts, bananas & salted caramel

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) - \$16 | (20) - \$26

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

Cauliflower (10) - \$13

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

BAVARIAN PRETZEL 13

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 13

Shaved ribeye, American & cheddar jack cheese, onions & 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

SKILLET MEATBALLS 13

Pork, beef & veal meatballs, house marinara & ricotta cheese with garlic toast points

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

BRISKET GRILLED CHEESE & SOUP 15

Slow roasted brisket, American and smoked gouda cheese, caramelized onions & maple aioli on toasted multigrain bread. Served with a cup of any of our signature soups.

BLACKENED SALMON BLAT 15

Blackened Atlantic salmon filet, applewood smoked bacon, lettuce, tomato, avocado & citrus aioli on grilled multigrain bread

TURKEY CLUB 14

Roasted turkey breast, Irish cheddar, applewood smoked bacon, mixed field greens, tomato & mayo on grilled multigrain bread

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

SUMMER CITRUS SALAD 14

Spring mix, grapefruit, mandarin oranges, avocado slices, feta cheese, red onion, toasted peanuts, citrus vinaigrette

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 9

DRESSINGS ★

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

SIGNATURE SOUPS

CRAB BISQUE 7 (cup) 9 (crock)

FRENCH ONION 6 (cup) 8 (crock)

SOUP DU JOUR 7 (cup) 9 (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 20

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

SHEPHERD'S PIE 18

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

HONEY GLAZED SALMON 22

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

ROONEY'S SIRLOIN 22

Pan seared 8oz sirloin, Irish whiskey peppercorn cream sauce, grilled asparagus and garlic mashed potatoes

PASTA PRIMAVERA 14

Spaghetti in a lemon white wine sauce with asparagus, red and green bell peppers, zucchini, squash, red onions & grape tomatoes.

Served with garlic toast.

* Add a Pasta Protein *

Chicken 5 | Shrimp 7 | Blackened Salmon 9

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 16

Tender beef birria style pizza with mozzarella, cilantro, pickled onions, radish and a side of beef consomé

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 5 | Sweet Potato Fries 5 | Coleslaw 3
Steamed Broccoli 4 | Grilled Asparagus 5
Sautéed Mixed Veggies 5 | 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