

APPETIZERS



JUMBO WINGS

Served with celery & carrots with blue cheese or ranch 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 Sweat

COCONUT CURRY MUSSELS 16

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

SKILLET MEATBALLS 13

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

PARMESAN TRUFFLE FRIES 11

Pub fries, white truffle oil, shaved parmesan, fresh herbs, black pepper aioli

STREET TACOS 13

Choice of three slow cooked pork or blackened shrimp 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 13

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

CHEESESTEAK EGG ROLLS 13

Shaved ribeye, American & cheddar jack cheese, onions & roasted red peppers with a side of Sriracha ketchup

POTATO SKINS 12

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

PUB NACHOS 11 / 15

Corn tortillas chips, shredded cheddar jack & queso blanco, sweet corn & black bean salsa, pico de gallo, jalapenos, sour cream, scallions
Add guacamole +2 | Chicken or Pulled Pork +5

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

CHILDREN

ALL KIDS MEALS 7

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

KRAFT MAC & CHEESE

GRILLED CHEESE

GRILLED CHICKEN STRIPS

CHICKEN TENDERS

CHEESEBURGER

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, cheddar cheese, applewood smoked bacon, lettuce, tomato & honey mustard on a toasted brioche bun

BUTTERMILK FRIED CHICKEN CLUB 15

Panko breaded chicken, pepper jack cheese, applewood smoked bacon, lettuce, tomato, red onion, guacamole & chipotle aioli on a toasted brioche bun

KELLS 12

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

PHILLY CHEESESTEAK 14

Shaved ribeye, sautéed 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 14

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

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

PULLED PORK 15

Slow roasted pulled pork, cheddar cheese, flash fried jalapeños, frizzled onions & Coca-Cola BBQ on a toasted brioche bun

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

Cheeses: American, Cheddar, Swiss, Provolone, Pepper Jack, + \$1 each: Blue Cheese, Goat Cheese, Irish Cheddar

Choice of Toppings:

Lettuce, Tomato, Red Onion, Jalapeños
Crispy or Sautéed Onions, Pickles,

+ \$1 each: Mushrooms, Applewood Smoked Bacon, Guacamole, Fried Egg

Choice of Premium Sauces +.50 each

Coca-Cola BBQ, Chipotle Aioli, Roasted Garlic Aioli, Citrus Aioli, Black Pepper Aioli, IPA Mustard

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 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 BOWL 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
Strawberry Vinaigrette / Citrus Vinaigrette
Honey Balsamic Vinaigrette

SIGNATURE SOUPS

CRAB BISQUE 7 (cup) 9 (crock)

FRENCH ONION 6 (cup) 8 (crock)

SOUP DU JOUR 7 (cup) 9 (crock)

DESSERTS

WARM BREAD PUDDING 8

Our house specialty with salted caramel & vanilla bean ice cream

FUNNEL CAKE FRIES 8

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

GUINNESS BROWNIE 8

Decadent warm Guinness brownie topped with chocolate ganache and whipped cream

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.

Please alert your server if you have special dietary requirements.



COMFORTS

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 & craisins

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

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