

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*

PISTACHIO HUMMUS 15

Topped with crumbled Feta,
pomegranate seeds & served with
English cucumber, carrots, bell peppers,
asparagus tips & grilled pita

MUSSELS & CLAMS 18

Half pound each of PEI mussels & littleneck
clams sautéed in Magners garlic cream sauce
with pancetta, mini-sweet peppers, shredded
cabbage, & shallots with garlic toast

SKILLET MEATBALLS 14

Pork, beef & veal meatballs with house
marinara, ricotta cheese, pesto drizzle,
fresh basil, shaved parmesan,
garlic toast points

BAKED BURRATA 12

Over house marinara, topped with
basil pesto and served with garlic-
Parmesan pizza toast points

PARMESAN TRUFFLE FRIES 11

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

STREET TACOS 13

Choice of blackened shrimp or blackened
chicken tacos with pineapple salsa,
crumbled queso fresco & chipotle aioli
on corn or flour tortillas

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 tortilla chips, shredded cheddar jack &
queso blanco, sweet corn & black bean salsa,
pico de gallo, jalapenos, sour cream, scallions
Guacamole +2 / Chicken or Birria Beef +5

FRIED BRUSSELS SPROUTS 11

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

CHICKEN TENDERS & FRIES 14

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

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 15

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

KELLS 12

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

HOT HONEY FRIED CHICKEN 15

Southern breaded fried chicken, hot honey
drizzle, green apple slaw, Mac sauce, &
pickles on a toasted brioche bun

PHILLY CHEESESTEAK 15

Choice of shaved ribeye or chopped grilled
chicken, 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 14

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

BLACKENED SALMON BLAT 16

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

TURKEY CLUB 14

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

CELTIC BURGER 16

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

BYO ALL AMERICAN BURGER 14

YOUR CHOICE OF

Angus Beef | House Made Turkey
Black Bean Veggie Burger | Impossible Burger +2

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

PREMIUM SAUCES +.50 each

Coca-Cola BBQ, Chipotle Aioli,
Roasted Garlic Aioli, Citrus Aioli,
Black Pepper Aioli, IPA Mustard,
Mac Sauce, Aji Amarillo Aioli

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

STREET CORN SALAD 12

Chopped romaine, roasted sweet corn, queso fresco, avocado, and red onion tossed in a cilantro-lime ranch

SEASONAL HARVEST BOWL 16

Baby spinach, red quinoa, honey crisp apples, roasted cauliflower, green beans, radish, avocado, marinated hard boiled egg, feta cheese, toasted almonds, cilantro, ginger-sesame miso dressing

*** Add a Salad Protein ***

Chicken 5 | Shrimp 7 | Ahi Tuna 8 | Salmon 9

DRESSINGS ★

Balsamic Vinaigrette / Lite Italian
House Blue Cheese / Buttermilk Ranch
Honey Mustard / Cilantro-Lime Ranch
Honey Balsamic Vinaigrette / Ginger-Sesame Miso

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

CATHERINE'S CHOCOLATE CAKE

Rich and decadent four layered cake with chocolate ganache and served with whipped cream and strawberries

Add a scoop of vanilla bean ice cream +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*

ENTREES

IRISH COMFORTS

Served with our house made Guinness Muffins & honey butter

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

BANGERS & MASH 18

Traditional Irish banger sausages over garlic mashed potatoes with English peas and topped with stout gravy & crispy onions

BLACKENED SALMON RISOTTO 22

Blackened Atlantic Salmon over sweet corn risotto with sautéed snap peas & whipped feta

RIBEYE STEAK 28

12oz. boneless Ribeye, Jameson whiskey peppercorn cream sauce, flash fried lemon-butter brussel sprouts & crispy layered potato cake

SWEET PEA-PESTO PAPPARDELLE 15

Pappardelle pasta tossed in a sweet pea-pesto with grape tomatoes, ricotta, & shaved parmesan

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 chicken, Mango-BBQ, mozzarella, smoked gouda, pickled mini sweet pepper, shallots, Aji Amarillo aioli drizzle

MARGARITA 12

Tomato sauce, mozzarella, basil, extra virgin olive oil

BALBOA 14

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

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

Gluten Free Cauliflower Crust + 2

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