

## 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 15

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 17

Half-pound of beer braised corned beef, sauerkraut, Swiss cheese, & Thousand Island on grilled rye

### BELFAST 15

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, 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

### 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 18

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

### BYO ALL AMERICAN BURGER 15

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