SOUPS AND SALADS

Soup of the Day | ^{\$}7 Ask your server about our Chef's daily creation

Beef Barley Soup | *8 🐨

A rich and hearty homestyle soup with tender roast beef, nutritious whole grain barley, fresh vegetables, and a deliciously seasoned broth

Quinoa Salad 🛛 🕯 🕜 🧭

Roasted quinoa and kale with seasonal vegetables, dried fruits, nuts, and a tangy feta dressing

Kale Caesar Salad | \$17 🕜

Chopped kale, Parmigiano-Reggiano cheese, toasted garlic focaccia croutons and classic Caesar dressing

Tandoori House Salad | \$17 🛞 🥖

Organic field greens, cucumber, tomatoes, cranberries, cashews, and house-made honey-lime dressing. Topped with tandoori chicken breast

SHAREABLES

Irish Nachos | \$22 🕜

Thin-cut fried potatoes topped with peppers, onions, jalapeños, and shredded Guinness cheddar cheese. Served with a side of salsa and sour cream

Spinach & Artichoke Three Cheese Dip | \$19

Savoury baby spinach, artichoke, and threecheese dip. Served with house-made garlic flatbread

Chicken Wings 522

Fried chicken wings tossed in your choice of Korean BBQ, buffalo ranch, lime & sea salt, honey garlic, sweet chili, or hot sauce

Buffalo Chicken Dip | \$19 (b)

Diced chicken cooked in creamy buffalo sauce. Served with house-made garlic flatbread

Colcannon Puffs | \$20 🕜

Crisp and tender Irish potato and kale puffs. Served with our Signature Herb Cream Sauce on the side

Reuben Egg Rolls | ^{\$}22

Corned beef, cabbage, and aged cheddar with a brush of Dijon mustard wrapped up and fried until crispy. Served with four-peppercorn gravy and a mustard cream sauce

APPETIZERS

Sweet Chili Chicken Bites | \$18 🧭 🐨

Wok-fried chicken, smashed garlic, spring onions, bell peppers, and roasted pumpkin seeds in our housemade chili sauce

Irish Sausage Roll ^{\$}17

Flaky puff pastry filled with our house-made ground sausage mix and our Signature Herb Cream Sauce on the side

Dry Ribs ^{\$17}

Our fan-favourite boneless garlic & lemon dry ribs. Served with Korean BBQ sauce

Peppercorn Poutine ^{\$}15

House-cut fries topped with cheese curds and four-peppercorn gravy

Make it a Butter Chicken Poutine | +^{\$}5

Crispy Tempura Cauliflower | \$17 🕜

Tempura-battered cauliflower fried until golden and tossed in your choice of Korean BBQ, buffalo ranch, lime & sea salt, honey garlic, sweet chili, or hot sauce

HANDHELDS

Handhelds are served with your choice of house-cut fries, house salad, or soup

Upgrade to a side of Kale Caesar Salad or sweet potato fries | +^{\$}2

Build-Your-Own Gourmet Burger | \$21

All burgers are served on a gourmet brioche bun with our house-made burger sauce, lettuce, tomato, onion, and pickles

Gluten-free bun available upon request

Choose One Protein

- ♦ Guinness-Soaked
- Beef Patty ♦ Crispy Chicken Breast
- ♦ Montreal-Style Smoked
- . Beef Brisket ♦ Smoked Pulled Pork

Add-Ons | +^{\$}2 each

- ♦ Aged Cheddar Cheese
- ♦ Wild Mushrooms

Pub House Wrap | \$18

Grilled chicken breast, bacon, lettuce, tomatoes, shredded Guinness cheddar cheese, and chipotle aioli in a sundried tomato tortilla

Crispy Chicken Caesar Wrap | \$17

Crispy fried chicken tossed with Kale Caesar Salad and wrapped in a sundried tomato tortilla

SYMBOL KEY

- ♦ Potato, Chickpea, and Wild Rice Patty 🕜 🎯
- ♦ Beer-Battered Cod
- ♦ Grilled Chicken Breast 🧭
- ♦ Grilled Pineapple
- ♦ Bacon
- ♦ Fried Egg

MENU

MAINS

Steak Sandwich | \$24 🐨

8 oz New York steak grilled to perfection with wild mushrooms. Served on herb focaccia bread with crispy onion rings on top and a side of house-cut fries, house salad, or soup

Upgrade to Kale Caesar Salad or sweet potato fries | +\$2

Chicken Fingers & Fries | \$17

Tender strips of chicken battered and fried. Served with house-cut fries and your choice of Korean BBQ, honey dill, buffalo ranch, honey garlic, sweet chili, or hot sauce

Chicken Tikka Masala | \$20 🛞 🍈 🥖

Chicken breast marinated in authentic Indian spices and yogurt, then charred to perfection, simmered in curried tomato sauce, and topped with whipped cream. Served with quinoa pulao and naan bread

Wild Mushroom & Chicken Penne | \$19

Penne pasta tossed with wild mushrooms, herb cream, and Parmigiano-Reggiano cheese. Served with herb focaccia bread

Bangers & Mash | \$19

Grilled bangers with caramelized onion gravy served with garlic butter mashed potatoes. Topped with crispy onion rings

KID'S MENU

Kids 10 and under get one free kid's menu selection with every adult's meal purchased when dining in. Each kid's meal includes a glass of juice, milk, or pop (sorry, no free refills) and a side of house-cut fries or house salad (excluding pizzas). **Upgrade to Kale Caesar Salad or sweet potato fries | +\$2**

Chicken Nuggies | ^{\$}7

Tender strips of chicken battered and fried until golden. Served with your choice of Korean BBQ, honey dill, buffalo ranch, honey garlic, or plum sauce

Ooey-Gooey Grilled Cheese | \$7 🕜

Two pieces of white bread filled with gooey cheese and grilled to perfection

Fish Sticks | ^{\$}7

Tender cod strips battered and fried until golden. Served with coleslaw and tartar sauce

Cheese Please | \$7 🕜

6" Pizza with cheese, cheese, and more cheese, housemade pizza sauce and mozzarella cheese

Poppin' Pepperoni | ^{\$}7

6" Pepperoni pizza with house-made pizza sauce and mozzarella cheese

Happy Hawaiian ^{\$}7

6" Pizza with ham, pineapple, and house-made pizza sauce with mozzarella cheese

SYMBOL KEY

Fish & Chips | \$20

Beer-battered cod served with house-cut fries, smashed peas, coleslaw, and tartar sauce

Celtic Plate | \$21

18-hour slow-roasted Montreal-style beef brisket with sautéed cabbage, peas, and bacon. Served with garlic butter mashed potatoes and savoury stout gravy

Shepherd's Pie | \$19 🎯

Ground lamb cooked with onions, carrots, celery, green peas, and wild mushrooms. Topped with garlic butter mashed potatoes and aged cheddar cheese. Served with house-cut fries, house salad, or soup

Upgrade to Kale Caesar Salad or sweet potato fries | +\$2

Vegan Bowl | \$19 🛞 🐨 🔗 🧷

Quinoa pulao with dried fruits, nuts, wok-fried seasonal vegetables, and spiced tofu

Build-Your-Own 9-inch Pizza | ^{\$}18

Your pizza will include our house-made pizza sauce and mozzarella cheese

Choose Any Three Toppings

♦ Pepperoni	♦ Corned Beef	♦ Onions
1.1		
♦ Bacon	♦ Ham	♦ Crispy Kale
♦ Farmer's Sausage	♦ Pineapple	♦ Spinach
♦ Grilled Chicken	♦ Wild Mushrooms	♦ Goat Cheese
Breast	♦ Bell Peppers	

Additional Toppings | +\$2 each

DESSERTS

Sticky Toffee Pudding | \$10 🕜

Rich, buttery, golden toffee sauce flows over a cloud of whipped cream and layers of a dark, lightly spiced sponge cake generously speckled with finely chopped dates. Topped with vanilla ice cream

Triple Chocolate Mousse | \$10 🕜

Layers of silky white, milk, and dark chocolate mousse stacked on a chocolate sponge cake. Topped with a dark chocolate glaze and served with mango and raspberry coulis

NON-ALCOHOLIC DRINKS

Pop | ^{\$}3 Coca-Cola, Diet Coke, Sprite, Ginger Ale, Root Beer, Iced Tea, Lemonade Coffee | ^{\$}3

Tea | ^{\$}3

Juice | ***3** Orange, Grapefruit, or Apple Bottled Dasani Water | ^{\$}3 Bottled Perrier Sparkling Water | ^{\$}5 Corona Sunbrew 0.0% | ^{\$}6 Heineken 0.0% | ^{\$}6 Celtic Lemonade Mocktail | ^{\$}6 Amaretto Mule Mocktail | ^{\$}6 Good Spirit Kombucha | ^{\$}7

Gluten Friendly Triendly Vegetarian Vegan (b Spicy Octations Nuts) We are not a certified allergen-free facility, and we cannot guarantee our menu items to be completely allergen-free. Please, let your server know about any allergies or dietary restrictions and we'll do our best!