ONION FRITTER 10
pakora batter, curry mayo, pineapple chutney

GARLIC ROSEMARY FRIES 7
smoked garlic aioli

SMOKED TURKEY WINGS 10
maple bourbon glaze, slaw

CHICKEN BITES 14
½ lb tossed in Guinness BBQ or Buffalo sauce, slaw, buttermilk ranch drizzle

PARMESAN PRETZEL KNOTS 8
oktoberfest mustard, beer cheese fondue

IRISH CURRY CHIPS 9
hand-cut fries, curry sauce, crème fraîche, cheese curds

BLARNEY CHIPS 16
cheese blend, bell peppers, bacon, green and red onion, jalapeños, ranch

IRISH CHEESE BOARD 18
imported cheese, country ham, chutney, bread crisps, grainy mustard

FRIED CALAMARI 12
lemon aioli, sriracha

BAKED GOAT CHEESE 12
naan, truffle honey

MOZZA STICKS 10
blackened tomato sauce, smoked garlic aioli

CRAB & HADDOCK CAKES 14
cocktail sauce, mixed greens

POTATO SKINS 15
cheese blend, bacon, green onion, jalapeños, sour cream

NACHOS 15
cheese blend, bell peppers, green and red onion, jalapeños, sour cream, salsa

BIG EFFIN’ NACHOS 28
same as above only bigger

STEAK & GUINNESS POUTINE 10
fries, braised beef, cheese curds

BEER MUSSELS 10
local mussels steamed in Garrison Brewing Co. Tall Ship, leeks, fennel
BURGERS & SANDWICHES

BURGERS & SANDWICHES ARE SERVED WITH FRIES
Substitute tossed greens, basmati rice*

PUB BURGER 14
grass-fed local beef, cheddar, lettuce, tomato jam, pickle, burger sauce | add bacon 3

CHICKEN WRAP 15
curry mayo, goat cheese, lettuce, tomato, cucumber, flour tortilla

CHICKEN CLUBHOUSE 15
Toasted focaccia, bacon, lettuce, tomato, aioli, mozzarella cheese

REUBEN 15
Montreal smoked meat, sauerkraut, Swiss cheese, 1000 Island, pickles, grilled rye

SMOKE BURGER 16
grass-fed local beef, house BBQ sauce, bacon, smoked cheddar, crispy onion, burger sauce, lettuce, pickle

VEGGIE NUT BURGER 14
lettuce, tomato, pickle, red onion, Sriracha mayo, tomato relish

*upgrade to caesar salad, roasted vegetables or roasted potatoes 2.5
sweet potato fries, arugula salad, beet & goat cheese salad 3

SALADS

COBB 13 | grilled chicken, blue cheese, tomato, bacon, egg, yogurt chive dressing

BEET & GOAT CHEESE 12 | greens, maple walnuts, mulled wine vinaigrette

CAESAR 12 | garlic dressing, bacon, croutons, parmesan, lemon

ARUGULA 14 | sesame cashews, goat cheese, ginger lime dressing, dried cranberries, wonton crisps
NELLY'S SEAFOOD CHOWDER 14 bowl | 8 cup shrimp, scallops, haddock, potato, Guinness brown bread

10 oz BEEF STRIP LOIN 26 Mushroom and onion, fries, aioli

FISH 'N' CHIPS 15 beer battered local haddock, hand-cut fries, slaw, tartar sauce

BRAISED LAMB SHANK 20 champ potatoes, roasted vegetables, demi

PAN-FRIED HADDUCK 18 lemon butter, basmati rice, roasted vegetables

HOUSE-MADE SAUSAGE 17 champ potatoes, caramelized onions, demi-glace

IRISH PUB CURRY 17 mild butter chicken, naan bread, pineapple chutney, herbed basmati rice

SHEPHERD'S PIE 17 NS ground beef, carrots, peas, corn, champ potato

LAMB STEW 20 root vegetables, potatoes, Guinness brown bread

IRISH Gnocchi 18 potato gnocchi, braised beef, cheese curds, caramelized onion, demi-glace, crème fraîche

ROASTED SALMON 20 Rum glaze, roasted potatoes, roasted vegetables
CAST IRON APPLE CRISP  6
warm apple filling, crispy oat topping

DARK CHOCOLATE BROWNIE  7
Guinness chocolate sauce, crushed pistachio

STICKY TOFFEE PUDDING  7
whiskey caramel, fresh whipped cream

BANOFFEE PIE  7
graham cracker crust, banana & toffee filling, fresh whipped cream

IRISH COFFEE CHOCOLATE CRÈME BRULÉ  7
dark roast, Jameson’s, Belgian chocolate

IRISH COFFEE  7
Tullamore dew, fresh cream, coffee

BAILEY’S COFFEE  7
Baileys Irish cream, fresh cream, coffee