



SHARED PLATES

1 LB CHICKEN WINGS Choice of Blue Cheese or Ranch \$21

Buffalo / Barbecue / Mango Habanero / Honey Sriracha / Dry Rub / Ginger Fuku / Mango-Buffalo

JUMBO PRETZEL & SAUSAGE BOARD Beer Cheese & Mustard Aioli,

4 Rotating Sausages, Pickled Vegetables \$27

BEER BATTERED ONION RINGS House Fry Sauce \$13

FRIED CHICKEN SLIDERS (3) Pickles, Spicy Mayo, Hot Honey, Brioche Roll \$17

CHICKEN TENDERS (3) Hand Breaded Chicken Tenders \$17 Choice of Blue Cheese or Ranch

Add Fries +\$3 Add Buffalo / Barbecue / Mango Habanero / Honey Sriracha / Dry Rub / Ginger Fuku / Mango-Buffalo +\$1

SHRIMP SKEWERS 6 Herb Buttered Shrimp, Cheesy Grits, Chives \$19 Blackened Shrimp +\$2

IRELAND POUTINE French Fries, White Cheddar Curds, Gravy, Scallions for \$17 Add Bacon or Corned Beef +\$3

JUMBO PRETZEL Mustard Aioli \$15 Add Beer Cheese +\$2 Add Irish Banger Sausage +\$4

POTATO SKINS Bacon, Cheddar Cheese, Chives, Sour Cream \$15 Add Beer Cheese +\$2

WHITE CHEDDAR CHEESE CURDS Ranch \$17 Tossed in Dry Rub +\$1

FRIED PICKLES Ranch \$14

SHARED SAMPLER 2 Burger Sliders, 2 Fried Chicken Sliders, Mac & Cheese, 3 Potato Skins, 2 Shrimp Skewers,

6 Wings, Fried Pickles, Cheese Curds, Slaw, Carrots & Celery. Served With Dipping Sauces \$73 Add Large Beer Cheese +\$6

THE MAC MENU

IRISH MAC Bacon, Breadcrumbs, Beer Cheese, Irish Cheddar, Chives \$17

LOBSTER MAC Lobster, Breadcrumbs, Beer Cheese, Irish Cheddar, Chives \$37

BUFFALO MAC Fried Buffalo Chicken, Breadcrumbs, Beer Cheese, Irish Cheddar, Chives \$21

NASHVILLE HOT CHICKEN MAC Bacon, Breadcrumbs, Beer Cheese, Irish Cheddar, Spicy Mayo,

Dave's Hot Honey, Scallions \$23 Add Reese Peanut Butter Cups +\$4

BAKED SHEPHERD'S MAC Beef, Lamb, Veggies, Tossed into an Irish Mac & Cheese,

topped with Bread Crumbs, Irish Cheddar, Chives \$26

SALADS

Add Grilled or Fried Chicken \$8 / 3 Shrimp \$9 / 6oz Grilled Salmon* \$16 / 4oz Steak* \$13

Dressings Ranch / Blue Cheese / Honey Mustard / Caesar / Balsamic Vinaigrette / Maple Balsamic / Chipotle Ranch / 1000 Island / Lemon Basil

HOUSE SALAD Romaine, Tomato, Cucumber, Onion, Ranch Side \$7 Full \$13

BERRIES AND ARUGULA Strawberries, Blueberries, Goat Cheese, Almonds, Lemon Basil Dressing Side \$8 Full \$16

PUB SALAD Romaine, Fried Onions, Tomato, Cheddar, Bacon, Chipotle Ranch Side \$8 Full \$16

ROASTED BUTTERNUT SALAD Arugula, Roasted Butternut Squash, Dried Cranberries, Goat Cheese,

Red Onion, Maple Balsamic Side \$8 Full \$16

CLASSIC CAESAR Romaine, Croutons, Parmesan, Caesar Dressing Side \$8 Full \$15

SOUP OF THE DAY

CHEF'S CHOICE \$13 Add Bread Bowl +\$6



A 3% surcharge will be added to the pre tax sale of each transaction for staff retention and recruitment.
100% of this surcharge goes directly to the staff, if you wish to opt out please inform your server.

Parties of 8 or more may have gratuity added at 20%.

FAVORITES

COLORADO STEAK FRITES

14oz Ribeye \$43 / 10oz Bison NY Strip \$45 / 8oz Colorado Filet Mignon \$61

Add Sautéed Mushrooms or Onions +\$2 Add Demi Glace +\$3 Add 3 Shrimp +\$9

SHEPHERD'S PIE GF Lamb & Beef, Peas, Carrots, Corn, Topped with Mashed Potatoes, Irish Cheddar \$27

FISH & CHIPS Beer Battered Cod, Fries, Slaw, Tartar Sauce, Lemon \$28

BBQ ROASTED CHICKEN Mac & Cheese, Cornbread, Coleslaw \$32

BANGER & MASH 2 Irish Banger Sausages, Mashed Potatoes, Onion Gravy, Caramelized Onions, Fried Egg, Crispy Potato Boxty \$25

SAMURAI RICE BOWL GF / V Rice, Mixed Vegetables, Avocado, Fried Egg, Fuku Sauce \$25

Add Grilled or Fried Chicken \$8 / 3 Shrimp \$9 / Salmon* \$16 / Steak* \$13

SMOKED BABY BACK RIBS Cornbread Muffin, Coleslaw, Mac & Cheese Half \$25 Full \$37

8oz SEARED WILD CAUGHT SALMON* GF Jameson Honey, Jasmine Rice, Broccoli \$37

CLEAN EATS

Made With Only Organic Butter, Maldon Sea Salt, Ground Pepper

STEAK AND EGGS 14oz Ribeye, 2 Sunny-Side-Up Eggs, Avocado, Micro Greens \$45

PROTEIN POWER Sweet Potato, Grilled Chicken, Avocado, Hot Honey, Micro Greens, Toasted Almonds \$25

MARYS CHICKEN SALAD Lettuce Cups, Organic Roasted Chicken, Avocado Mayo, Celery, Pecans, Grapes, Scallion, Parsley \$19

SHARED BOARD

BBQ PLATTER

Full Rack Baby Back Ribs / 10 BBQ Wings / 1/2 BBQ Roasted Chicken

1 Double Stack BBQ Chicken Sandwich / Hot Polish Sausage

Coleslaw, 2 Sweet Potatoes, Steamed Broccoli, 3 Cornbread Muffins \$125

THE FEAST

Full Rack Baby Back Ribs / 14oz Ribeye* / 8oz Filet*

10oz Bison NY Strip / 6 Garlic Herb Shrimp / 1/2 BBQ Roasted Chicken

Mac n' Cheese, 2 Sweet Potatoes, Steamed Broccoli, 3 Cornbread Muffins \$237

SANDWICHES

SERVED WITH FRIES OR SLAW

Gluten Free Bun +\$3

Sub Mashers & Gravy \$2 / Sweet Potato Fries \$3 / Beer Battered Onion Rings \$3

Steamed Broccoli \$4 / Side House/Pub Salad \$4

DA G.O.A.T. American 8oz Waygu Burger, Fig Jam, Goat Cheese, Sauté Onions, Arugula, Brioche Bun \$25

NASHVILLE HOT CHICKEN Coleslaw, Pickles, Spicy Mayo, Brioche \$23

REUBEN Shaved Corned Beef, Swiss Cheese, Sauerkraut, 1000 Island, Toasted Rye \$23

PATRICK O'NEILS BURGER* American 8oz Waygu Burger, Cheddar, Lettuce, Tomato, Onion, Pickle, Mayo, Brioche \$25

Add Egg \$2 / Avocado \$3 / Bacon \$3 / Sautéed Mushrooms or Onions \$2

LOBSTER ROLL "Maine Style Lobster Roll" Chilled Lobster, Mayo, Chive, Celery, Lemon, Toasted Lobster Roll \$37

PHILLY CHEESESTEAK Shaved Ribeye, Onions, Peppers, Provolone, Hoagie Roll \$23

DOUBLE STACK FRIED CHICKEN & BACON

Stacked Fried BBQ Chicken, Cheddar, BBQ, Bacon, Lettuce, Tomato, Onion, Pickle, Mayo, Brioche Bun \$25

STEAK SANDO Shaved Ribeye, Caramelized Onion, Arugula, Horseradish Cream Sauce, Hoagie Roll \$23

SMOKED SALMON BLT Caper Cream Cheese, Lettuce Tomato, Bacon, Mayo, Chilled Smoked Salmon, Toasted Chabatta \$23

SIDES

SLAW \$5

MAC & CHEESE \$8

MASHERS & GRAVY \$7

JASMINE RICE \$

GARLIC FRIES \$11

FRIES \$9

SWEET POTATO FRIES Cinnamon Sugar \$9

BAKED SWEET POTATO Honey Butter \$9

BEER BATTERED ONION RINGS \$13

CORNBREAD MUFFIN Honey Butter \$3

ROASTED BUTTERNUT SQUASH \$9

STEAMED BROCCOLI Herb Butter \$7

MIXED FRESH FRUIT \$7

CHEESY GRITS Chives \$8

LOADED MASHERS \$11

Irish Cheddar, Bacon,
Sour Cream, Chives

*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood may increase your risk of foodborne illness.

†The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.
Please notify staff for more information about these ingredients.