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

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

NACHOS Potato Scoops, Irish Cheddar, Beer Cheese, Pico, Avocado, 1000 Island \$19

Add Corned Beef or Chicken + \$7

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

BLACKENED CORNED BEEF TACOS (3) Coleslaw, Cheddar, 1000 Island, Pico \$16

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 & CHEESE Bacon, Breadcrumbs, Beer Cheese, Irish Cheddar, Chives \$17

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

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

KITCHEN SINK MAC & CHEESE Sausage, Bacon, Fried Chicken, Breadcrumbs, Beer Cheese, Irish Cheddar, Chives \$25

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 & CHEESE Beef, Lamb, Veggies, Tossed into an Irish Mac & Cheese,

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

SALADS

Add Grilled or Fried Chicken \$8 / 40z Chilled Lobster \$35 / 3 Shrimp \$9 / 60z Grilled Salmon* \$16 / 40z 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 Side \$7 Full \$13

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

BEET & AVOCADO SALAD Arugula, Goat Cheese, Toasted Almonds, Citrus Vinaigrette \$19

SOUP OF THE DAY

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

FRENCH ONION Swiss, Crustini, Micro Greens \$13

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.

FAVORITES

COLORADO STEAK FRITES

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

Add Sauteed 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

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

80Z SEARED WILD CAUGHT SALMON* GF Jameson Honey, Jasmine Rice, Broccoli \$37

COLORADO LAMB SHANK Potatoes, Carrots, Onions, Au Jus \$43

CAST IRON CHICKEN POT PIE Peas, Carrots, Potatoes, Pastry Crust \$29

SHARED BOARD

BBQ PLATTER

Full Rack Baby Back Ribs / 10 BBQ Wings / 1 Kobe Burger* / 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* / Seared Wild Salmon* / Braised Lamb Shank / 6 Garlic Herb Shrimp Coleslaw, 2 Sweet Potatoes, Steamed Broccoli, 3 Cornbread Muffins \$175

BRYNS GIRL DINNER For The Ladies Only 2 Specialty Martinis or Classic Martinis, Any Salad to Share, Choice of Any 1 Favorites Entree, Choice of Dessert (Cheesecake, Berries & Cream, Cobbler, or Cookie Sundae) \$75

SANDWICHES

SERVED WITH FRIES OR SLAW

Gluten Free Bun +\$3 Sub Mashed Potatoes & Gravy \$2 / Sweet Potato Fries \$3 / Steamed Broccoli \$4 / Side House/Pub Salad \$4

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

LOBSTER ROLL Served Hot or Cold, Drawn Butter, Chives, Lemon, Dog Roll \$37

PATRICK O'NEILS BURGER* American 80z Waygu Burger, Cheddar, Lettuce, Tomato, Onion, Pickle, Mayo, Brioche \$25 Add Egg \$2 / Avocado \$3 / Bacon \$3 / Sauteed Mushrooms or Onions \$2

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

BOSTON PHILLY CHEESESTEAK Shaved Ribeye, Onions, Peppers, American, Beer Cheese, Hoagie Roll \$23

DOUBLE STACK FRIED CHICKEN & BACON

Stacked Fried 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

SIDES

SLAW \$5

MAC & CHEESE \$8

MASHERS & GRAVY \$7

JASMINE RICE \$6

BAKED SWEET POTATO \$9

Honey Butter

• CORNBREAD MUFFIN \$3

Honey Butter

ROASTED BUTTERNUT SQUASH \$9

STEAMED BROCCOLI \$7

MIXED FRESH FRUIT \$7

GARLIC FRIES \$11

FRIES \$9

SWEET POTATO FRIES \$9

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.