

STARTERS

Homemade Soup of the Day
Homemade Clam Chowder, on Friday
Crock of French Onion Soup

Field of Greens Side Salad (*with entrée*)
Mixed greens with tomatoes, cucumbers, mushrooms, red onion, julienned carrots and croutons.

Irish Chips with Dipping Sauce (*serves 2*)
Irish chips served with your choice of one dipping sauce

- Curry
- Killarney
- Guinness BBQ
- Honey Mustard
- Brown Onion Gravy
- Spicy Ketchup
- Hot Wing Sauce + Ranch

Hot Bollix Spicy Potato Balls (*serves 2*)
An original creation of deep fried potato, rashers (Irish bacon), scallions and Irish cheddar cheese balls served with hot sauce and ranch dressing.

Irish Potato Skins (*serves 2*)
Potato jackets topped with rashers (Irish bacon), cheddar cheese and scallions. Served with sour cream.

Spinach and Artichoke Dip (*serves 2*)
Our own special recipe of artichokes, fresh spinach and roasted garlic baked with three cheeses. Served with crackers and baguette bread.

Fried Fish Nuggets
A sampling of cod hand-dipped in beer batter served with tartar sauce and Irish chips.

Irish Nachos (*serves 2*)
Chips with melted cheddar cheese, pico de gallo, jalapeños, sour cream and chipotle pepper sauce.

Buffalo Wings (*serves 2*)
Our customers claim these are the best hot wings in town. Large, plump and meaty made from scratch from the original Buffalo New York recipe.

Guinness BBQ Wings
With our special Guinness barbecue sauce.

Rúla Búla House Wings
Guinness wings meets Buffalo wings, sweet and spicy. A top seller!



TRADITIONAL FARE

LUNCH SIZED PORTIONS

Our Famous Fish and Chips
Deep-fried cod hand dipped into freshly made ale batter. Served with Irish chips, cabbage slaw and homemade tartar sauce.

[Dinner-sized 3-piece portion available](#)

Fish and Shrimp Combo
One piece of cod and three shrimp, hand dipped in our homemade beer batter. Served with Irish chips, cabbage slaw, cocktail and tartar sauce.

Shepherd's Pie
Traditional recipe topped with champ mashed potatoes and baked. Served with choice of side.

[Topped with cheddar cheese](#)

Vegetarian Shepherd's Pie
Includes lentils, carrots, potatoes, parsnips, turnips, peas and fresh herbs topped with champ potatoes. Served with choice of side.

[Topped with cheddar cheese](#)

Sides include: Irish chips, Sweet potato fries, Champ potatoes, Parsley red potatoes, Garden salad, Coleslaw, Vegetable of the day and Brussel sprouts with apples.

Corned Beef and Cabbage
Lean and tender corned beef brisket simmered in a stock of onion, garlic, herbs and Guinness. Served with sautéed cabbage red potatoes and carrots.

Irish Bangers 'n Mash
Handmade Irish sausages with champ potatoes topped with old fashioned brown onion gravy and choice of side.

Irish Lamb Stew
Known as the national dish, this stew of lamb and root vegetables is cooked slowly until the lamb is meltingly tender. Served with choice of side.

Bistro Filet Medallions
Grilled beef medallions topped with whiskey peppercorn sauce stacked against a mound of Champ potatoes and served with a side salad.

LIGHTER FARE

Grilled Rosemary Chicken
Grilled skinless chicken breast, local garden vegetable sauté (squash, grape tomatoes, red onion, green onion, and red pepper) tossed with fresh basil and a sprinkle of herbs. Served with red parsley potatoes.

Pan Seared Alaskan Cod
Seared in lemon butter with sauteed garden fresh vegetables and red parsley potatoes.

Peppercorn Salmon
Fresh salmon, cracked peppercorns, pan seared. Served with tomato basil relish, vegetable of the day and red parsley potatoes.

[Recipe of John Coughlan, "Master Chef", Dublin](#)

ENTRÉE SALADS

[Homemade Dressings: Balsamic Vinaigrette, Herb Garlic Vinaigrette, Strawberry Balsamic Vinaigrette, Thousand Island, Chipotle Ranch, Honey Mustard, Ranch, Creamy Bleu Cheese.](#)

Strawberry Salad with Chicken
Mixed greens with grilled chicken, strawberries, bleu cheese crumbles and pecans tossed with a poppy seed vinaigrette.

Rosemary Salmon Salad
Fresh Salmon filet speared with a rosemary branch, grilled and served on a bed of garden greens, fresh spinach, beets, red onion with a light Dijon vinaigrette.

BLT Chicken Salad
A healthy twist on the BLT. Romaine lettuce, grilled chicken breast, tomato, avocado, bacon and croutons. Ranch dressing recommended.

Irish Cobb Salad
Chicken, red potatoes, rashers (Irish bacon), beets, hard boiled egg, tomatoes, avocado and bleu cheese crumbles atop a bed of mixed greens with your choice of dressing.

Lunch Sides

Garden Salad	Irish Chips
Coleslaw	Sweet Potato Fries
Red Potatoes	House Champ Potatoes
Vegetable of the Day	<i>Gravy, cheese, bacon and chives</i>

*BURGERS

100% fresh Angus beef charbroiled to your preference. Served on a potato roll with lettuce, tomato, pickle slices, red onion and herbed mayo. Choice of side. (Veggie Patty option available.)

Pretzel buns are now available for any burger

The Mac Attack

Angus beef, cheddar cheese and caramelized onion topped with bacon and baked mac 'n cheese.

As seen on the Food Network.

Pub Cheeseburger

Charbroiled to your preference and topped with American and cheddar cheese.

Veggie Patty substitution available.

Dublin Burger

Topped with mushroom sauté, caramelized onion and melted Swiss cheese.

Veggie Patty substitution available.

BBQ Bacon Burger

Topped with cheddar cheese and applewood smoked bacon. Served with a side of Guinness barbecue sauce for dipping.

Rúla Búla Burger

Angus beef topped with a mound of Guinness corned beef, caramelized BBQ onions, special spices and melted Swiss cheese.

Route 66 Cheesy Smashburger

Three thin Angus beef patties smashed on the grill with sweet onions, layered with American cheese, pickle, herbed mayo, lettuce and tomato on a potato bun.

Hangover Burger

Double stacked cheeseburgers topped with a fried egg, bacon, jalapeño peppers, chipotle pepper sauce and sour cream.

SLIDERS

Irish Sliders

Two sliders. Guinness corned beef, sauerkraut, Thousand Island dressing and Swiss cheese. Served with Irish chips.

American Sliders

Two sliders. Angus beef, American cheese, pickle slices and herbed mayo served with Irish chips.

WRAPS

Choice of side. (Veggie Patty option available.)

Turkey Bacon Avocado Wrap (cold)

Roast turkey, applewood smoked bacon, avocado, lettuce, tomatoes and herbed mayo wrapped in a spinach/herb tortilla.

San Patricio Chicken Wrap (hot)

Grilled chicken breast, lettuce, tomatoes, cheddar cheese, avocado and chipotle ranch dressing wrapped in a spinach/herb tortilla.

Veggie Patty substitution available.

Spicy Buffalo Chicken Wrap (hot)

White meat chicken strips buttermilk dipped, breaded and tossed in wing sauce, lettuce, tomato and pepper jack cheese with chipotle ranch wrapped in a spinach/herb tortilla.



LIVE MUSIC

Tuesday - Open Jam

Friday and Saturday - Bands

SANDWICHES

Choice of side

The "Ultimate" Brat

Jumbo 7" Brat, steamed in beer, bacon wrapped and topped with sautéed onion, cheddar cheese, sauerkraut, mustard and jalapeno peppers. Served with Irish chips.

Corned Beef Sandwich on Rye

Generous portion of our Guinness corned beef, Swiss cheese and red onion on toasted marbled rye bread with Dijon mustard.

Deluxe Corned Beef Melt

Slices of our famous Guinness corned beef with melted Swiss cheese, a fried egg and bacon on a pretzel roll. Your choice of side.

Reuben Sandwich

Generous portion of our Guinness corned beef with sauerkraut, Swiss cheese and Thousand Island dressing on toasted marbled rye bread. *Turkey Reuben also available.*

Irish Dip with Swiss Cheese

Tender, lean roast beef and melted Swiss cheese on a crusted roll with au jus.

Irish Club Sandwich

Sliced turkey, rashers (Irish bacon), Swiss cheese, lettuce, tomato, avocado and herbed mayo on a hand crafted roll.

Ultimate Grilled Cheese with Bacon

As seen on the Food Network, cheese, applewood smoked bacon and baked macaroni on rustic white bread. Choice of side.

Plowman's Veggie Sandwich

Grilled squash, sautéed wild mushrooms, onions, roasted peppers, tomato and Swiss cheese on a ciabatta roll. Special Killarney sauce.

CHICKEN SANDWICHES

Served on a Italian roll with lettuce, tomato, pickle slices, onion and herbed mayo. Choice of side. (Veggie Patty option available.)

Pretzel buns are now available for any chicken sandwich

Farmhouse Chicken Bacon Sandwich

Grilled breast of chicken topped with Applewood smoked bacon and Swiss cheese.

San Patricio Chicken Sandwich

Grilled chicken breast topped with chipotle pepper sauce, cheddar cheese, avocado and sour cream. *Named for the Irish soldiers of Batallón de San Patricio (St. Patrick's Brigade) who fought and died next to their Mexican brothers.*

Dublin Chicken Sandwich

Grilled chicken breast topped with mushroom sauté, caramelized onion and melted Swiss cheese on a French roll.

Buffalo Chicken and Bacon Sandwich

Hand breaded buttermilk chicken strips tossed in a spicy buffalo sauce, melted Swiss cheese, lettuce, tomato and bacon with ranch dressing on a Pretzel bun. Served with your choice of side.

DESSERT

Our desserts are homemade, on premise

Irish Bread Pudding

This dessert is made of bread custard seasoned with cinnamon and topped with Irish whiskey sauce.

Pudding is a term that is used interchangeably with dessert in Ireland and not all Irish puddings are the milk-based treats Americans think of.

Chocolate and Guinness Brownie

White and dark chocolate make this homemade brownie dessert decadent. Served with a scoop of vanilla ice cream and white chocolate sauce.

Apple Crumble

Homemade just like Grandma's with sweet cream.

add a scoop of ice cream

PREMIUM DRAFT BEERS

20 oz PINTS AND 16 oz PINTS

IRISH

GUINNESS "THE PERFECT PINT"

HARP LAGER

KILKENNY CREAM ALE

SMITHWICK'S RED ALE

MAGNERS CIDER

ENGLISH

BASS PALE ALE

BELGIUM

STELLA ARTOIS PALE LAGER

USA

ACE PEAR CIDER

BLUE MOON BELGIUM WHITE

KILTIFTER SCOTTISH ALE

LAGUNITAS IPA

LOCAL (ROTATING) *ASK SERVER*

SEASONAL (ROTATING) *ASK SERVER*

BOTTLED BEERS

BUDWEISER

AMSTEL LIGHT

BUD LIGHT

CORONA

COORS LIGHT

PBR

MICHELOB ULTRA

MILLER LITE

KALIBER (N/A)

GUINNESS BLACK LIST

BLACK & TAN

The original... a classic layering of Bass ale and Guinness.

BLACKSMITH

Equal measures of Guinness and Smithwick's.

GUINNESS SNAKE BITE

Guinness and cider. An apple crop in the West Country was devastated by a plague which led to shortages. The locals used Guinness to boost their meager cider rations.

CROWN FLOAT

Cider with Guinness topped off as a crown.

HALF & HALF

Very popular with equal measures of Guinness and Harp.

BLACK AND BLUE

Equal measures of Guinness and Blue Moon.

GUINNESS VELVET

Guinness mixed 50/50 with champagne. Invented in 1861 at Brook's Club in London.

WINES

GLASS

RIESLING

CARMEL ROAD, MONTEREY, CA

SAUVIGNON BLANC

JOSH CELLARS, NAPA VALLEY, CA

PINOT GRIGIO

BENVOLIO, FRUILI GRAVE, ITALY

CHARDONNAY

ESTRELLA, CALIFORNIA

CHLOE, CALIFORNIA

ROSE / WHITE ZINFANDEL

COASTAL VINES, CALIFORNIA

PINOT NOIR

BYRON, SANTA BARBARA, CALIFORNIA

MERLOT

CYPRESS, CENTRAL COAST, CALIFORNIA

TANGLEY OAKS, NAPA, CALIFORNIA

CABERNET SAUVIGNON

CYPRESS, CENTRAL COAST, CALIFORNIA

NOBLE VINES 337, LODI, CALIFORNIA

SEVEN FALLS, WAHLUKEE SLOPE, WA

OTHER RED

TRAPICHE, MALBEC, ARGENTINA