## Plates

#### Fish & Chips\*

Whole fillet Alaskan Cod hand dipped in our signature beer batter. Served with house potato wedges & citrus slaw.

Nalf Order (2 pc.) 11/Full (4 pc.) 15

#### Ispini Penne Pasta

Penne pasta tossed in a reduction of garlic butter & white wine with sautéed kielbasa, bell peppers, sweet onion, mushrooms, tomato &

> parmesan, 12 Sub Chicken 14 Upgrade to Salmon with jalapeño? 18

#### Cottage Pie

A hot casserole dish. Savory ground beef and vegetable mulligan topped with creamy mashed potatoes. Cup 7/Bowl 13

#### Pasta Parmesano

A creamy parmesan penne alfredo with grilled chicken, onions, mushrooms & bell peppers. 16

#### Gaco Plate

3 Pacific cod\* tacos topped with fresh cabbage, pico de gallo & cayenne-lime ranch. 12
3 Corned beef tacos dressed with house jalapeño slaw & pico de gallo. 12
3 Veggie tacos made with potatoes, covered with cheese, lettuce & pico de gallo. 12

#### Bangers & Wash

A traditional British and Irish dish.
Seared Gaylor's English sausage served with house made mashed potatoes, onion gravy & a side of peas. 13

## Sandies

#### Smoked Gurkey Club

Oesquite smoked turkey piled high with thick-cut, peppered bacon, lettuce, tomato & red onion. Served on First Rise Bakery's rosemary sourdough with a shmear of pesto mayo. Nalf 8/Full 12

#### Classic Reuben

Absolute perfection: bouse-cured corned beef, Swiss, sauerkraut, & bandcrafted Louie dressing on toasted rosemary rye from First Rise Baking Company. Half 9/Full 15

#### Ghe Fat Fillie

Ghin-sliced marinated steak, grilled onions and bell peppers, smothered with (Donterey-Jack cheese on a half house-baked sub roll, 15

#### The Irish Lord

A fully loaded monster sandwich. Mam, roast beef, salami, lettuce, tomato, pepperoncini, sweet onion on a house-baked sub roll.

Goasted & drizzled with Italian dressing. 15

# Sandwiches come with your choice of side: Wedge cut fries, small green salad,

citrus coleslaw or jalapeño slaw.

Upgrades \$4/each: Savage style fries, cup-O-chowder, cup-O-stew, cup-O-cottage pie,

mashed potatoes and gravy.

18% gratuity will be added to parties of 8 or more.
Please call in advance for accommodation of large parties.



#### Build-A-Burger

Build your own burger! Served on a ciabatta bun with your choice of side.

# Pick your protein: 1/3 lb. hand-pressed Angus Beef patty\* 10 Chicken breast\* 11 Beyond burger 11

# Gopping choices: Romaine lettuce, tomato, red onion, pickles, jalapeños, pepperoncini

# <u>Make it saucy:</u> Ketchup, mustard, Dijon, Louie, BBQ, mayonnaise, pesto mayo, spicy buffalo, tangy Lord.

# <u>Cheese (\$2):</u> American, Swiss, Cheddar, (Dontereyjack, Pepper jack, Bleu Cheese

Add-ons: Grilled mushrooms 1/Grilled onions 1/Ghick-cut, peppered bacon 2/Avocado 3



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### Starters

#### Calamari Gubes & Gentacles\*

Lightly dredged in flour & Cajun seasonings, fried to order. Served with lemon, cocktail sauce & citrus remoulade. 13

#### Jalapeño Steamer Clams\*

One pound of manila clams, steamed with fresh jalapeños & garlic in a white wine and butter broth. Served with garlic toast. 15

#### Not Wings

One pound of meaty drummettes baked & fried, then tossed in your choice of BBQ, tangy Lord, honey mustard or spicy buffalo sauce. Served with bleu cheese or ranch. 12

#### Savage Fries

Our potato wedges topped with shredded cheese, melt-in-your-mouth corned beef, smothered with our classic Louie sauce. 9

#### Feta Bruschetta

Garlic naan bread garnished with tomato, onion, olive, basil & feta cheese. Drizzled with balsamic reduction.

Light, fresh & delightful! 10

#### Shepherd Ships

Potato boats, twice baked and fully loaded with cottage pie and mashed potatoes.

Gopped with melted cheese. 10

#### Fried Cheese Curds

Local cheese curds from Rumiano Cheese Company. Beer battered and fried to golden perfection. Your choice of cheddar, habanero, or mixed, served with ranch & sweet chili sauce. 12

#### Spinach-Artichoke Dip

A house-made hot, melty cheese dip with spinach and artichoke hearts.

Served with tortilla chips. 12/Bread Bowl 15

# Beverages

Bottomless Soda (Pepsi Products) 2
Shirley Gemple or Roy Rogers 3
Not Cocoa 3
Coffee/Gea 2
Coixed Berry Lemonade (limited availability) 3
Nappy (Dountain Kombucha 5

# Soups & Salads

#### Irish Stew

Thearty stew of beef pot roast, carrots, celery & onions slow braised in thick, Guinness broth.

Cup 7/Bowl with garlic toast 14/Bread Bowl 17

#### Clam Chowder

Our Award-winning New England style clam chowder is warming, thick & creamy. Loaded with clams, bacon, celery, onions and potatoes. Cup 7 / Bowl with garlic toast 14 / Bread Bowl 17

#### Noney (Dustard Chicken Salad

Romaine lettuce with avocado, bacon, tomato & cucumber, topped with chicken. Nouse made honey mustard on the side. Grilled 14/Crispy 15

#### Grilled Salmon Caesar\*

A fresh tossed romaine Caesar topped with a grilled fillet of wild caught Alaskan salmon, garlic croutons & shredded parmesan. 17.5 Sub Chicken 14

#### Shrimp Louie Salad\*

A heaping portion of local bay shrimp atop a large garden salad. Served with a lemon wedge, avocado & house Louie dressing on the side 16.5

#### Irish Farm Salad\*

Gurkey, ṇam, Cheddar & Swiss cheese, tomato, olives, red onion, carrot, cucumber & a boiled egg heaped on top of a bed of crisp romaine.

Your choice of dressing on the side. 13

#### Dinner Salad\*

Romaine lettuce with tomato, cucumber, carrot, a boiled egg, black olives, red onion & croutons. Dressing on the side. Large 8/Small 5

#### Side O Slaw

Choice of citrus or jalapeño coleslaw. Crisp & made fresh per order. 3.5

#### Garlic Goast

ŊalfOrder 3/Full 5

We source locally as often as possible. We value the small businesses that make our community so great and our menu items taste so delicious! A special thank you goes out to First Rise Baking Co., Gaylor's Sausage Co., Rumiano Cheese Co., Brookings Pickled Goodies LLC, 4 Branch Fot Sauce & Sweet N' Sassy bakery!