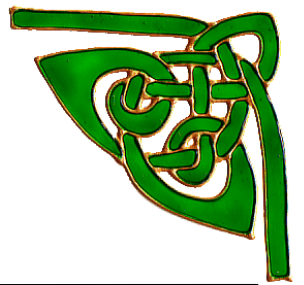




MENU



Plates

Fish & Chips*

Three pieces of whole fillet Alaskan Cod, hand dipped in our signature beer batter. Served with house potato wedges, citrus slaw and tartar sauce. 18

Ispini Penne Pasta

Penne pasta tossed in a reduction of garlic butter & white wine with sautéed kielbasa, bell peppers, sweet onion, mushrooms, tomato & topped with parmesan. 14
Sub Chicken 16 / Sub salmon & jalapeño 19

Cottage Pie

Savory ground beef and vegetables cooked in a thick Guinness gravy. Topped with creamy garlic mashed potatoes. Cup 8 / Bowl 14

Taco Plate

3 street-sized tacos (3 of a kind, no mix n' match)
Pacific cod* fried, topped with fresh cabbage, pico de gallo & cayenne-lime ranch. 15
Carnitas tacos are drizzled with our house-made verde sauce and topped with pico. 15
Corned beef tacos dressed with house jalapeño slaw & pico de gallo. 13
Veggie tacos made with potatoes, covered with cheese, lettuce & pico de gallo. 13

Bangers & Mash

A traditional British and Irish dish. Seared Taylor's English sausage served with house made garlic mashed potatoes, onion gravy & a side of peas. 16

Sandies

All sandwiches come with your choice of side:

Wedge cut fries, small green salad, citrus coleslaw or jalapeño slaw.

\$4 Upgrades: Savage fries, cup-O-chowder, cup-O-stew, cup-O-cottage pie, mashed potatoes and gravy.

Smoked Turkey Club

Desquite smoked turkey piled high with thick-cut, peppered bacon, lettuce, tomato & red onion. Served on toasted sourdough with a smear of pesto mayo. Half 10 / Full 15

Classic Reuben

House-cured corned beef, Swiss, sauerkraut & handcrafted Louie dressing. Grilled to perfection on rye. Half 11 / Full 16

The Fat Fillie

Thin-sliced steak, grilled per order with onions and bell peppers, smothered with Monterey-Jack cheese on half of a house-baked sub roll. 16
Add jalapeños or grilled mushrooms 1

The Irish Lord

A fully loaded monster sandwich. Ham, roast beef, salami, lettuce, tomato, pepperoncini and sweet onion on a house-baked sub roll. Toasted & drizzled with Italian dressing. 18

Swine & Dandy

Succulent pulled pork smothered in our tangy, house-made Lord Sauce. Topped with jalapeño coleslaw on a toasted ciabatta bun. 15

Pub Burger

Hand-pressed, 1/3 pound Angus beef patty* served on a ciabatta bun with romaine lettuce, tomato, red onion, pickles, and house Louie sauce. 13
Sub Chicken breast* 15
Sub Beyond burger 15

Add Cheese \$2: American, Cheddar, Swiss, Pepper-Jack, Monterey-Jack, Bleu Cheese Crumbles

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase your risk of food borne illness.



FAT IRISH

KITCHEN & PUB



(541) 254 – 3292 | 16403 Lower Harbor Rd., Harbor, OR 97415 | www.fatirishpub.com

STARTERS

Savage Fries

Our potato wedges topped with shredded cheese, melt-in-your-mouth corned beef, smothered with our classic Louie sauce. 12

Calamari Tubes & Tentacles*

Lightly dredged in flour & Cajun seasonings, fried to order. Served with lemon, and our authentic cocktail sauce & citrus remoulade. 14

Jalapeño Steamer Clams*

One pound of manila clams, steamed with fresh jalapeños & garlic in a white wine and butter broth. Served with garlic toast. 16

Hot Wings

One pound of meaty party wings baked & fried. Tossed in your choice of BBQ, spicy buffalo or house Lord Sauce. Served with carrots & celery. 14

Shrimp Cocktail

Local bay shrimp and house-made cocktail sauce. Served with chopped celery and lemon. 15

Feta Bruschetta

Garlic naan bread garnished with tomato, onion, olive, basil & feta cheese. Drizzled with balsamic reduction. 11

Fried Cheese Curds

Local, Rumiano Cheese curds beer battered and fried to golden perfection. Your choice of cheddar, habanero, or mixed. Served with ranch & sweet chili sauce. 13

Spinach-Artichoke Dip

An original recipe! Hot, melty cheese dip with spinach and artichoke hearts. Served with house-made tortilla chips. 13 / Sub Naan Bread 15

Beverages

Soft Drinks 3.5

Pepsi, Diet Pepsi, Dr. Pepper, Iced Tea, Lemonade, Mug Root Beer, Mountain Dew, Sierra Mist

Shirley Temple or Roy Rogers 4.5

Hot Cocoa 5

Coffee/Tea 3

Happy Mountain Kombucha 6

Soup & Salad

Irish Stew

Hearty 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 8 / Bowl with garlic toast 15 / Bread Bowl 18

Honey Mustard Chicken Salad

Romaine lettuce with avocado, bacon, tomato & cucumber, topped with chicken. House made honey mustard on the side. Grilled 15 / Crispy 16

Grilled Salmon Caesar*

A fresh tossed romaine Caesar topped with a grilled fillet of wild caught Alaskan salmon, garlic croutons & shredded parmesan. 19
Sub Chicken 16

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 18

Irish Farm Salad*

Turkey, Ham, 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. 16

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. 4

Garlic Toast

A soft, house baked roll smothered in garlic butter. Half Order 3 / Full 5

Cheesy Bread

A full order of our garlic bread, smothered with melty Parmesan cheese. 8



18% gratuity will be added to parties of 8 or more.



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