

FAT IRISH KITCHEN & PUB

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



SOUPS & STEWS

JALAPEÑO STEAMER CLAMS*

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

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 & garlic toast 14 Bread Bowl 17

IRISH STEW

Hearty beef pot roast, carrots, celery & onions slow braised in a thick and beefy Guinness broth. Cup 7 / Bowl & garlic toast 14 Bread Bowl 17

COTTAGE PIE

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

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

BEVERAGES

SOFT DRINKS 3.5 / EACH
Pepsi, Diet Pepsi, Dr. Pepper, Iced Tea, Lemonade, Mug Root Beer, Mountain Dew or Sierra Mist

SHIRLEY TEMPLE 4.5

ROY ROGERS 4.5

HOT COCOA 5

COFFEE / HOT TEA 3

HAPPY MOUNTAIN KOMBUCHA 6

STARTERS

SAVAGE FRIES

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

CALAMARI*

Tubes & tentacles freshly dredged in a house blend of flour and Cajun seasoning and fried per order. Served with lemon, house made cocktail & citrus remoulade sauce. 14

HOT WINGS

One pound of meaty party wings, fried then tossed in your choice of Buffalo, BBQ, or house Lord sauce. Served with carrots & celery and blue cheese or ranch. 14

FRIED CHEESE CURDS

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

SHRIMP COCKTAIL

Your choice of fresh, local bay shrimp or fried popcorn shrimp. Served with chopped celery, lemon & house made cocktail sauce. 15

FETA BRUSCHETTA

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

SPINACH-ARTICHOKE DIP

Our original recipe is deliciously creamy and cheesy. Served hot with house-made tortilla chips. 13 Sub naan bread 15 / Bread bowl 16

THE SPREAD

A charcuterie board of naan bread, house made hummus, grapes, olives, salami, Pepper Jack cheese and seasonal pickled goodies. 14

SALADS

HONEY MUSTARD

CHICKEN SALAD

Romaine lettuce with avocado, bacon, tomato & cucumber, topped with chicken. House made honey mustard dressing 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

Blackened upgrade + \$2

SHRIMP LOUIE SALAD

A heaping portion of local bay shrimp atop a loaded garden salad. Served with avocado, a wedge of lemon & house Louie dressing on the side. 18

IRISH FARM SALAD

Turkey, ham, cheddar & Swiss cheese, tomato, cucumber, olives, red onion, carrot & a boiled egg on top of a bed of crisp romaine. Choice of dressing on the side. 16

DINNER SALAD

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

SIDES

SIDE O SLAW

Choice of citrus or jalapeño coleslaw. Crisp and made fresh per order. 4

GARLIC TOAST

A soft, house baked roll smothered in an herbed garlic butter.

Half order 3 / Full order 5

Cheesy Bread Upgrade (Full only) 8

SIDE O WEDGE FRIES 5

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

MAIN DISHES

Chef's Choice

SEASONAL PASTA

Our chefs are inspired by local and seasonal ingredients and we like to keep our recipes dynamic! Ask your server what our pasta of the day is.
(Price varies based on market price)

SANDIES

ALL SANDWICHES COME WITH YOUR CHOICE OF SIDE:

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

Upgrade your side for \$4: Savage fries, cup ◯ chowder, cup ◯ stew, cup ◯ cottage pie, or mashed potatoes & gravy.

SMOKED TURKEY CLUB

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

HAM HAUS

Cheddar Jack and American cheese blend melted in a sacred union with ham, bacon and tomato slices. On grilled sourdough, of course. 12 (Add avocado 3 / Add jalapeños 1)

CLASSIC REUBEN

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

PADDY MELT*

Toasted, marbled rye packed with a hand pressed, 1/3 pound Angus beef patty*, grilled onions & melted Swiss. 15

THE FAT FILLIE*

Thin sliced steak grilled with onions and bell peppers, smothered with Monterey Jack cheese on a house baked sub roll. 16 (Add jalapeños 1 / Add 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

PUB BURGER*

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

ADD CHEESE \$2: American, Cheddar, Swiss, Pepper-Jack, Monterey-Jack, Blue Cheese Crumbles

ADD-ONS: Grilled mushrooms 1 / Grilled onions 1 / Jalapeños 1 / Bacon 3 / Avocado 3

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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

BANGERS & MASH

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

3 PACIFIC COD TACOS*

Lightly breaded & fried, topped with fresh cabbage, pico de gallo & house made cayenne-lime ranch. 15

3 PORK TACOS

Smokey pulled pork topped with our original recipe verde sauce & pico de gallo. 15

3 CORNED BEEF TACOS

Dressed with jalapeño slaw & pico de gallo. 13

3 VEGGIE TACOS

Made with fried potatoes, covered with cheese, lettuce & pico de gallo. 13

3 LITTLE PIGS

Three brioche slider buns stuffed with Hawaiian style pulled pork & house citrus slaw. 15