

# Fat Irish Kitchen & Pub BRUNCH MENU

SERVED FROM 9 a.m. - 2 p.m. SATURDAY & SUNDAY

## CLASSIC COMBOS

Served with skillet spuds and your choice of toast, English muffin, biscuit, pancake +\$1 or scone +\$3

### \*THE TRADITIONAL

Two eggs and your choice of meat.

- Thick-cut peppered bacon 15
- Taylor's Banger (mild pork) sausage 16
- Taylor's Louisiana hot link 16
- Sausage patty 15

### \*THE IRISH FILLER

Our modern take on a corned beef hash: A breakfast bowl with skillet spuds, shredded cheese, corned beef, smothered in gravy and topped with bacon and two eggs. YUM! 17

### \*TOP O' THE MORNIN'

Build your own omelet or scramble!  
Made with three eggs & your choice of cheese. 15  
Cheddar, Swiss, American, Feta, Monterey jack, Pepper jack, shredded Cheddar jack

#### Add Veggies? (\$1 each)

Spinach, tomatoes, mushroom, onion, jalapeño, olives, bell pepper, pico de gallo, green onions, broccoli

#### Add Proteins? (\$3 each)

Bacon, ham, turkey, corned beef, sausage patty, Taylor's Banger sausage, Taylor's Louisiana hot link

### \*WINCHUCK SCRAMBLE

Three eggs scrambled with Jack cheese, mushrooms, ham & broccoli. 15

### \*THE EURO SCRAMBLE

Three eggs, mushrooms, spinach, tomato, onion, basil, black olives and feta. 16.5

\*Comes with sliced tomato in lieu of potatoes.



The Euro Scramble

## MO' BREAKFAST PLATES

### The Traditional



### \*BREAKFAST SANDIE

A classic! Fried egg, bacon, ham, American cheese with lettuce, tomato & onion on your choice of bread. Served with a side of wedge fries. 14

### BRAVOCADO TOAST

Two pieces of sourdough toast, topped with avocado and sliced tomato. 11

### FRENCH TOAST COMBO

Three pieces of french toast, served with a dollop of butter and syrup, two eggs and your choice of protein. 17.5

### HOTCAKES

Exquisite house-recipe pancakes served with butter and syrup. Single 5 / Short stack 8  
Add strawberries & whip 3

### B & G

Biscuit and gravy. What a dynamic duo!  
Served with a side of skillet spuds. Half 10 / Full 15

## EXTRAS & SIDES

- SIDE TOAST 4  
Wheat, Sourdough, Rye, English muffin, Biscuit
- SCONE 4.5
- SIDE O' FRESH FRUIT 5
- SIDE PEPPERED BACON (2 pc.) 3.5
- SIDE GRAVY 3
- 1 EGG 2.5
- SIDE O' SPUDS 4
- SIDE O' COTTAGE CHEESE 4
- ADD AVOCADO 3
- COFFEE 3.5

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



## LUNCH ITEMS

### 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. 21

### CLASSIC REUBEN

House-cured corned beef, Swiss, sauerkraut & handcrafted Louie dressing. Grilled to perfection on marbled rye. Half 11 / Full 17

### CLAM CHOWDER

Our award-winning New England style clam chowder. Loaded with clams, bacon, celery, onions and potatoes. Cup 8.5 / Bowl & garlic toast 16 Bread Bowl 19

### IRISH STEW

Hearty beef pot roast, carrots, celery & onions slow braised in a thick and beefy Guinness broth. Cup 8.5 / Bowl & garlic toast 16 Bread Bowl 19

### 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 11 / Full 16

### 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. 17

### SAVAGE FRIES

Our potato wedges topped with shredded cheese, melt-in-your-mouth corned beef & smothered in our classic Louie sauce. 14

### 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. 15  
ADD CHEESE 2  
ADD A FRIED EGG 2.5

# Cocktails

## MIMOSAS

All made with Wycliff Brut Champagne

### TRADITIONAL

Choice of O.J. or grapefruit juice. 8

MUGmosa 12

### EMERALD MOSA

Pineapple juice, coconut rum and blue curaco. 10

MUGmosa 14

### BILBERRY MOSA

Half orange, half cranberry juice, floated with pomegranate and orange liqueurs. 10

MUGmosa 14

### BUILD-YOUR-OWN MIMOSA

A full bottle of Champagne served with a carafe of your choice of juice. 22  
Additional juice carafe 3

## BUZZ BEANS

### FAT IRISH COFFEE

Irish Whiskey and a couple sugar cubes stirred into freshly brewed, hot coffee. Topped with house whip and sprinkled with chocolate, spice, & everything nice. 9



### CALYPSO COFFEE

A velvety spin on the Irish Coffee, made with a combination of whiskey, Irish cream & coffee liqueur. 9.5

A shout out to all of our local sources that make our menu and community so great:

Taylor's Sausage Company,  
Sweet N' Sassy,  
Four Branch, LLC, and  
Brookings Pickled Goodies, LLC!

**18% gratuity will be added to parties of eight or more**



## BLOODY'S

All Bloody's are made with our house recipe tomato mix and garnished with Brookings Pickled Goodies!

### TRADITIONAL

The quintessential Bloody Mary. Made with house vodka and a classic pickly skewer. 9

### FAT MARY

Forget the vodka.

We make a mean Bloody with Irish Whiskey. Floated with Guinness. 12

### HOT BOSS MARY

Some like it hot! Made with Crater Lake Pepper vodka. 12

### GROOVY MARY

House-infused garlic vodka to keep vampires & hangovers away. 10

### THE DIRTY HARRY BLOODY MARY

A double Bloody Mary, served in a whopping quart-sized jar and loaded with three towering skewers of meat and pickled goodies! 21

DISCLAIMER:  
MUST BE FEELIN' LUCKY, PUNK,  
TO ENJOY THIS BEVERAGE!



## CHANCERS

### PINT O' BACON

A pint glass rimmed with brown sugar and stuffed with six pieces of our thick-cut peppered bacon. Side o' syrup for dipping. Oink oink. 12

### IRISH BREAKFAST SHOT

Irish Whiskey & butterscotch liqueur, O.J. & half slice o' bacon. Tastes like pancakes! 7

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