

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 16.5
Taylor's Louisiana hot link 16.5
Sausage patty 16.5

*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! 17.5

*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. 14.5

BRAVOCADO TOAST

Two pieces of sourdough toast, topped with avocado and sliced tomato. 12

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 6
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 12 / 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 12 / Full 17

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. 17.5

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 12.5

EMERALD MOSA

Pineapple juice, coconut rum and blue curaco. 10

MUGmosa 15

BILBERRY MOSA

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

MUGmosa 15

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. 10

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. 10

FAT MARY

Forget the vodka.

We make a mean Bloody with Irish Whiskey. Floated with Guinness. 13

HOT BOSS MARY

Some like it hot! Made with Crater Lake Pepper vodka. 13

GROOVY MARY

House-infused garlic vodka to keep vampires & hangovers away. 12

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! 22

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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