

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 - LOCAL FAVORITE! -

A breakfast bowl with skillet spuds, shredded cheese, corned beef, smothered in gravy and topped with bacon and two eggs. YUM! 17.5

HASH N' EGGS

Chunk red potatoes with classic cured corned beef and eggs prepared however you like 'em. 15

*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 ham, Jack cheese, mushrooms & 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.

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

BREAKFAST BURRITO - NEW ITEM! -

Eggs scrambled with cheese, potatoes and your choice of breakfast meat. Pico & sour cream on the side. 16

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

ONE EYED MICKEY ✓

Sourdough toasted with an over-medium egg fried in the middle. Comes with sliced tomato and a side of fruit. 10

EXTRAS & SIDES

SIDE TOAST 4

Wheat, Sourdough, Rye, English muffin, Biscuit

✓ Gluten free white bread (+1) & corn tortillas

SCONE 4.5 / SIDE O' SPUDS 4 / COFFEE 3.5

1 EGG 2.5 / GRAVY 3 / AVOCADO 3

FRESH FRUIT 6 / CUP O' COTTAGE CHEESE 4

PEPPERED BACON (2 pc.) 3.5

SAUSAGE 5

Patty, Louisiana Hot Link or Banger



= GLUTEN FREE OPTIONS



= VEGETARIAN

The Euro Scramble



*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

SAVAGE FRIES

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

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

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 grapefruit or O.J. 8

MUGmosa 12.5

BILBERRY MOSA

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

MUGmosa 15

EMERALD MOSA

Pineapple juice, coconut rum and blue curaco. 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, and everything nice. 9



CALYPSO COFFEE

A velvety spin on the Irish Coffee, made with a combination of whiskey, Irish cream & coffee liqueur. 10

Thank you!

To all of our local sources that make our menu and community so great:

Brookings Pickled Goodies, LLC,

Taylor's Sausage Company,

Sweet N' Sassy,

& Four Branch, 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

Six pieces of our thick-cut peppered bacon in a pint glass rimmed with brown sugar.

Side O' syrup for dipping. 12

IRISH BREAKFAST SHOT

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

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