



# COCKTAILS



## HOLLY'S KEY LIME PIE MARTINI

Whipped cream vodka, Rumchata, fresh squeezed lime, splash of sour mix. Shaken and strained into a martini glass. Lovely, sweet and punchy. Just like Holly. 13



## NEW YORKER

Bulleit Rye, fresh squeezed lime, splash of simple syrup and a dash of grenadine. Stirred over ice and served in a rocks glass. Lemon & orange twist. 13

## HEATWAVE

Crater Lake Pepper Vodka, Peach schnapps, pineapple juice and a dash of grenadine. Stirred over ice in a highball. 13

## SHADY LADY

Tequila, of course. Melon liquor, grapefruit, lime and a salty rim. 13

## GRACE O'MALLEY

Jameson, St. Germain, fresh squeezed lemon and muddled cucumber. Shaken and strained into a rocks glass. 13

## AMARETTO SOUR

Luxuriously sweet, addictively sour. Disaronno and fresh lemon juice on the rocks. 13

## CUCUMBER GIN FIZZ

Top shelf gin shaken with muddled cucumber and lime. Made slightly sweet and fizzed with soda. 13

## MADE MARION

A fresh squeezed lemon drop made with Wild Roots Marionberry vodka. 13

## CUCUMBER-JALAPENO MARGARITA

Fresh muddled jalapeno and cucumber give this margarita a refreshing and spicy kick! 11

## OREGON MULE

A Moscow Mule made with Wild Roots Marionberry vodka. 12

## DUBLIN DONKEY

A fecken feisty Irish Whiskey version of the classic Moscow Mule. 10



## BLOODY'S

ALL BLOODY MARY'S ARE MADE WITH OUR HOUSE RECIPE TOMATO MIX. GARNISHED WITH BROOKINGS PICKLED GOODIES.

### FAT MARY

Forget the vodka. We make a mean Bloody with Irish Whiskey, then float it with Guinness. 15

### TRADITIONAL

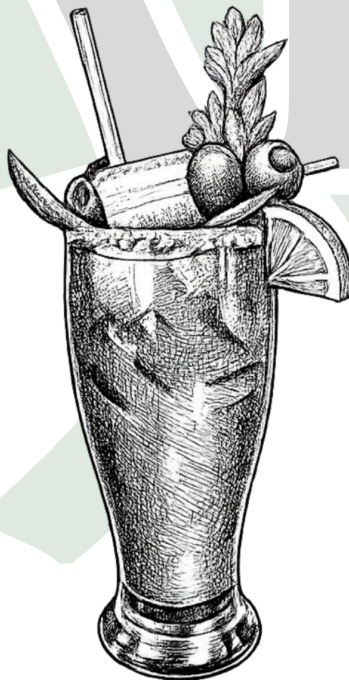
The quintessential Bloody Mary, made with house vodka and garnished with a classic pickly skewer. 12

### HOT BOSS MARY

Some like it hot! Made with Crater Lake Pepper vodka. 15

### GROOVY MARY

House-infused garlic vodka, to keep the vampires away and the hangovers at bay. 15



## BUZZ BEANS

ALL COFFEES ARE TOPPED WITH OUR HOUSE WHIPPED CREAM.

### FAT IRISH COFFEE

Irish Whiskey and sugar stirred into hot coffee. Sprinkled with a mixture of spice and chocolate. 10

### CALYPSO COFFEE

Equal parts Irish Whiskey, Irish cream and coffee liqueur mixed into hot coffee. Dusted with chocolate spice. 12

### NUTTY IRISHMAN

Frangelico and Baileys stirred into rich, black coffee. 12

### AMALFI COFFEE

Italian-style coffee with Disaronno and Grand Marnier. Forget about it. 13

### PB & HONEY COFFEE

Made with Screwberry whiskey and honey liqueur. 13



# MAIN MENU SERVED

ALL DAY MON-FRIDAY AND AFTER 2 p.m. SAT & SUN

## BEVERAGES

### SOFT DRINKS 3.5 each:

Pepsi, Diet Pepsi, Dr. Pepper, Starry, Iced Tea, Lemonade, Mug Root Beer, or Mountain Dew

SHIRLEY TEMPLE or ROY ROGERS 4.5

COFFEE 3.5

HOT TEA 3 / HOT COCOA 5

MILK 3 / CHOCOLATE MILK 4

JUICE 3

Orange, Pineapple, Cranberry or Grapefruit

KOMBUCHA -price varies-

## KITH & KIN

For our regulars, neighbors, and dear friends. A collection of smaller portions and familiar favorites --perfect for lighter appetites or a simple bite.



Ask your server about our Lucky Local Coffee!

- 2 pc. FISH & CHIPS 16
- CUP O CHOWDER 8.5
- CUP O STEW 8.5
- CUP O COTTAGE PIE 8.5
- SMALL SALAD 6
- GARLIC TOAST
- Half order 4 / Full 6
- SIDE O SLAW
- Citrus or jalapeño 4.5
- MASHED POTATOES & ONION GRAVY 5

## STARTERS

### JALAPEÑO STEAMER CLAMS\*

One pound manila clams, steamed with garlic and fresh jalapeños in a buttery white wine broth.

Served with garlic toast. 20

### SPINACH-ARTICHOKE DIP

Our original recipe is deliciously creamy & cheesy.

Served hot with house-made tortilla chips. 14

Sub naan bread 16 / Bread bowl 17



### SHRIMP COCKTAIL

Four ounces of shrimp, boiled in celery and lemon water. Served with wedge of lemon & house made horseradish cocktail sauce. 16

### CALAMARI\*

Tubes and tentacles freshly dredged in a house blend of flour and Cajun seasoning and fried per order. Served with lemon, cocktail & citrus remoulade sauce. 16

### SAVAGE FRIES

Our wedge cut potatoes topped with shredded cheese, melt-in-your-mouth corned beef, and smothered in our classic Louie 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 & blue cheese/ranch. 16

### FRIED CHEESE CURDS

Cheese curds, beer battered and fried to golden perfection. Served with ranch & sweet chili sauce. 15

Your choice of:

CHEDDAR / PEPPER / MIX

 PICKLE CHIPS 12

 WEDGE FRIES 6

 SWEET POTATO WAFFLE FRIES 6

## SOUPS & STEWS

### CLAM CHOWDER

Our award-winning New England style clam chowder is warming, thick & creamy.

Cup 8.5 / Bowl & garlic toast 16

Bread Bowl 19

### IRISH STEW

Hearty beef pot roast, carrots, celery and onions slow braised in a thick and beefy Guinness broth.

Cup 8.5 / Bowl & garlic toast 16

Bread Bowl 19

### COTTAGE PIE

Savory ground beef and vegetables cooked in a thick Guinness gravy.

Topped with creamy garlic mashed potatoes.

Cup 8.5 / Bowl 17

## SALADS

### GRAN'S BERRY GREENS

Orchard apples, cranberries, cucumber, walnuts and feta on top of a bed of greens.

House blended sesame balsamic vinaigrette

on the side. 14

Add Salmon 9

Add Chicken\* 6

### GRILLED SALMON CAESAR\*

A fresh tossed romaine Caesar topped with a grilled filet of wild caught Alaskan salmon, garlic croutons & shredded Parmesan. 21

Sub Shrimp 19

Sub Chicken\* 17

Blackened upgrade 2

### IRISH FARM SALAD

Turkey, ham, cheddar and Swiss cheeses, on top of a fully loaded romaine salad with cucumber, tomato, red onion, black olives and carrot. Choice of dressing on the side. 17.5

### SHRIMP LOUIE SALAD

Boiled shrimp atop a garden salad with all the fixings, avocado, a wedge of lemon and house Louie dressing on the side. 19

### DINNER SALAD

Small 6 / Large 10

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



# PLATES



## FISH & CHIPS\*

Whole filet rockfish, hand dipped in our signature beer batter. Served with house potato wedges, citrus slaw and tartar sauce.

2 piece 16 / 4 piece 21

## SALMON DINNER PLATE\*

Grilled wild-caught Alaskan salmon filet with fresh veg and a seasonal side. 22.5

### SWEET POTATO POKE\*

Cubed sashimi grade Ahi tuna over sweet potato waffle fries with cucumber, fresh avocado and scallions. Slapped with some teriyaki glaze and sriracha aioli. 22


## BANGERS & MASH

Seared English sausage with garlic mashed potatoes, onion gravy and a side of peas. 17

## TACO PLATE

Three tacos, prepared on soft corn tortillas. Served with lime wedges, pico de gallo and house made salsa. 16  
--choose one style only--

**FISH\***: Battered and fried rockfish, topped with cabbage & spicy Cayenne Lime Ranch

 **CORNED BEEF**: With jalapeño slaw

 **VEGGIE**: Fried spuds, cheese & lettuce



# SANDIES



## COMPLETE WITH YOUR CHOICE OF:

Wedge fries, small salad, citrus coleslaw or jalapeño slaw

## UPGRADE YOUR SIDE FOR \$5:

Savage fries, sweet potato waffle fries, cup O chowder, cup O stew, cup O cottage pie, or mashed potatoes & gravy.

## SMOKED TURKEY CLUB

Mesquite smoked turkey piled high with thick cut peppered bacon, lettuce, tomato and red onion on grilled sourdough with a smear of pesto mayo.

Half 12 / Full 17

## CLASSIC REUBEN

House-cured corned beef, Swiss, sauerkraut and handcrafted Louie dressing. Butter grilled to melty perfection on marbled rye.

Half 12 / Full 17

## THE SPIN CITY\*

Grilled chicken, house made spinach artichoke dip, lettuce and tomato on grilled naan bread. 16.5

## THE FAT FILLIE\*

Thin sliced steak, melted Monterey Jack, grilled onions and peppers on a house baked sub. 16.5

Add jalapeños 2

Add grilled mushrooms 2

## THE IRISH LORD

A Fully loaded monster sandwich. Ham, roast beef, salami, lettuce, tomato, pepperoncini and onion on a house baked sub roll. Toasted and drizzled with Italian dressing. 21



 = GLUTEN FREE


 = VEGETARIAN

## PUB BURGER\*

Served on a brioche bun with lettuce, tomato, onion & pickle.

Your choice of:

### PROTEIN

Hand pressed, 1/3 pound  
Angus beef patty\* 15  
Chicken breast\* 16  
 Veggie patty 16

### CHEESE \$2

American, Cheddar,  
Swiss, Pepperjack,  
Monterey Jack, Blue  
Cheese Crumbles (3)

### SAUCE \$0.50

Louie, Lord, BBQ, Pesto  
mayo, Teriyaki,  
Sriracha aioli,  
Cayenne Lime Ranch

### ADD-ONS:

Grilled mushrooms 2  
Grilled onions 2  
Jalapeños 2  
Bacon 3.5  
Avocado 3

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OPEN 7 DAYS A WEEK!  
<https://fatirishpub.com>

**JOIN US FOR WEEKLY SPECIALS!**

**BRUNCH:**

Saturday & Sunday 9 a.m. - 2 p.m.

**MASSIVE MARGARITA MONDAY**

It is what it sounds like. All day, baby.

**TACO TUESDAY:**

Tacos a la carte all day

\*\*\*Meal Deal from 3 p.m. - Close\*\*\*

**FATTY HOUR:**

SUN, MON, WEDS & THURS

3 - 7 p.m.



**DESSERTS**

**SAVE-A-PUPCAKE**

A tall, dark and handsome chocolate and Guinness cupcake with cream cheese frosting and chocolate shavings. 10



Proceeds benefit the South Coast Humane Society!



**BAILEY'S BLISSFUL CHEESECAKE**

Chocolate cookie crust filled with layers of New York and Irish Cream cheesecake. Glazed with dark chocolate ganache. 12

ASK YOUR SERVER WHAT SEASONAL SWEETS ARE AVAILABLE TODAY!

**CRAFT DRAFTS**

HARP Irish Lager / GUINNESS Irish Stout / SMITHWICKS Irish Red

Ask your server what we have on our other five rotating beer handles and one rotating cider keg.

**SPIRITS**

**WHISKEY**

- Paddy's ..... 6
- Jameson ..... 10
- Jameson Black ..... 12
- Hell Cat Maggie ..... 9
- Tullamore Dew ..... 10
- Bushmills ..... 10
- Redbreast 12 year ..... 23
- The Sexton ..... 10
- Teeling ..... 12
- The Glenlivet ..... 17
- Chivas Regal ..... 11
- Johnny Walker Black ..... 12

- Blanton's ..... 25
- Basil Hayden's ..... 16
- MakersMark ..... 10
- Buffalo Trace ..... 10
- Pendleton ..... 9
- Crown Royal ..... 10
- Crown Royal Apple ..... 10
- Crown Royal Peach ..... 10
- Bulleit Bourbon ..... 11
- Bulleit Rye ..... 11
- Jack Daniels ..... 9
- Evan Williams ..... 5

**TEQUILA**

- Espolon ..... 10
- Cazadores ..... 10
- Hornitos ..... 10
- Milagro ..... 9
- Patron ..... 17

**VODKA**

- Tito's ..... 8
- Kettle One ..... 9
- Grey Goose ..... 10
- WildRootsMarionberry... 10
- Crater Lake Pepper ..... 9
- Bar Pilot Chai Vodka ..... 10

**RUM**

- Kraken ..... 9
- Sailor Jerry's Spiced ..... 7
- Bacardi Silver ..... 7
- Barbarossa ..... 5
- Malibu ..... 7

**GIN**

- Tanqueray ..... 8
- Bombay Sapphire ..... 8
- Hendrick's ..... 13

**COGNAC**

- Courvoisier ..... 12
- Hennessey ..... 13

**LIQUEURS**

- Bailey's ..... 10
- Grand Marnier ..... 12
- DomaineDeCantonGinger... 10
- Kahlua ..... 9
- Jagermeister ..... 9
- Disaronno ..... 11
- Frangelico ..... 10
- Absente ..... 14

**WINES**

**BLACK BOX**

\$4 PER GLASS:

Cabernet / Pinot Noir / Merlot  
 Chardonnay / Pinot Grigio

**SPARKLING**

**WHYCLIFF BRUT CHAMPAGNE**

Glass 8 / Bottle 18

**TRADITIONAL MIMOSA**

Wycliff Brut and a lil juice. 9  
 Orange / Grapefruit / Cranberry / Pineapple.  
 MUGmosa 13

**EMERALD MOSA**

Wycliff Brut, pineapple juice,  
 coconut rum and blue curacao. 11  
 MUGmosa 16

**BILBERRY MOSA**

Wycliff Brut, half orange-half cranberry juice,  
 float of pomegranate & orange liqueurs. 11  
 MUGmosa 16

**LIFE AFTER DEATH**

St. Germain and fresh orange shaken,  
 and poured into a highball.  
 Topped with champagne. 11

