



## STARTERS

**French Onion Soup** \$6     **Soup of the Day** \$4/\$7

**House Salad** \$5/\$7     **Caesar Salad** \$5/\$7

**Spinach Salad** \$10

spinach, red onion, goat cheese, almonds, strawberries, tossed in honey dijon vinaigrette

**Roasted Beet Salad** \$10

roasted beets, fresh dill, goat cheese, toasted walnuts, over arugula, tossed with house made horseradish aioli  
*\*Add to any salad: Chicken \$5, Shrimp \$8, Steak \$8, Salmon \$8*

**Clams** \$12

steamed in garlic butter and white wine, with bruschetta and grilled ciabatta

**Wings** \$7/\$12

choice of sauces: mild, medium, hot, BBQ, houdini sauce, garlic parmesan, honey BBQ, mango habanero, sweet red chili, garbage sauce

**Pub Pretzels** \$7

three soft pretzels served with warm cheese sauce and guinness mustard sauce

**Irish Chips** \$7

thick cut potato chips tossed with herbs, garlic, shredded parmesan, scallions served with warm cheese sauce

**Kill-Poppers** \$9

corned beef croquettes served with 1000 island dressing

**Loaded Fries** \$7

topped with melted pepperjack cheese, bacon, and scallions with a side of guinness mustard sauce

**Kilkenny's Flat Bread** \$8

brick fired, garlic, bruschetta, mozzarella, balsamic glaze  
*Add Chicken \$5, Shrimp \$6, Steak \$6*

## HAND HELDS

Choice of a side: pub fries, sweet potato fries, coleslaw, applesauce, mashed potatoes, sautéed vegetables

**Red Osier Famous Roast Beef Sandwich** \$12

immersed in au jus, topped with house made horseradish sauce and cherry peppers, on a brioche bun

**Fried Green Tomato Sandwich** \$12

cornmeal dusted green tomatoes, roasted beets, coleslaw, honey-peach mustard, on a brioche bun

**Grilled Chicken & Brie** \$12

whipped brie, spinach, caramelized onions, raspberry relish, on ciabatta bread

**The Rachel** \$12

roasted turkey breast, coleslaw, 1000 island dressing, and swiss, on marbled rye bread

**The Reuben** \$12

shredded corned beef, 1000 island dressing, sauerkraut, and swiss, on marbled rye bread

**Whiskey Chick** \$12

maple whiskey glazed chicken breast, gouda, balsamic peppers, bacon, and onion straws, on a brioche bun

**The Hooligan Burger** \$13

grilled angus burger topped with marinated shiitake mushrooms, smoked gouda, roasted red peppers, lettuce, tomato, onion, and mayo, on a brioche bun

**BYOB** \$14

9oz burger or veggie burger, choice of lettuce, arugula, tomato, red onion, onion straws, balsamic peppers, cherry peppers, jalapenos, bacon, mushrooms, pickles, cheddar, gouda, swiss, provolone, bleu, or american, on a brioche bun

**O'Toole Wrap** \$12

buffalo chicken, pepperjack cheese, lettuce, tomato, onion, ranch dressing



## FULL PLATES

**Stuffed Boxy Potato Pancakes** \$8

served with Guinness mustard sauce and apple sauce  
*Add Vegetables \$5, Chicken \$5, Steak \$8*

**Traditional Fish & Chips** \$13

Smithwicks-battered haddock, served with pub fries, coleslaw, and house made tartar sauce

**Kristoff's Mac & Cheese** \$10

smoked cheddar, parmesan, gouda cheese blend with bacon  
*Add Chicken \$5, Shrimp \$8, Steak \$8*

**Smokey Gnocchi** \$14

house made gnocchi, shiitake mushroom, brussels sprouts, and toasted walnuts, over smoked carrot puree

**Pork & Pint** \$17/\$14 (no pint)

smoked 1.5lb pork hock, grilled ciabatta bread and mashed potatoes in smoked pork au jus

**Corned Beef & Cabbage** \$15

house cured corned beef with bacon sautéed cabbage

**Bangers & Mash** \$15

irish country sausage, served with mashed potatoes and onion gravy

**Shepherd's Pie** \$15

lamb, beef and vegetable filling topped with mashed potatoes and onion gravy

**Sesame Encrusted Salmon** \$17

honey-soy marinated salmon, served with wild grain rice and grilled vegetables

**Shrimp Sauté** \$17

shrimp and vegetables served over linguine with a garlic white wine sauce

**Ancient Wild Grains & Rice Risotto** \$14

shiitake mushroom crema, white truffle olive oil and freshly grated parmesan  
*Add Chicken \$5, Shrimp \$8, Steak \$8*

**Guinness Braised Short Ribs** \$25

served over mashed potatoes with local mushrooms, onions and carrots

**Smoked Beef Tenderloin** \$25

house smoked with mashed potatoes, grilled asparagus, house made worcestershire glaze

**Ribeye** \$30

16oz bone-in ribeye smothered in caramelized mushrooms and onions, served with mashed potatoes and grilled vegetables

## SWEETS

**Banoffee** \$6

bananas and dulce de leche on a crust of crumbled biscuits with butter and ginger topped with whipped cream and chocolate shavings

**Chocolate Chess Pie** \$7

house made in an Oreo crust, topped with whipped cream

**Peanut Butter Cup** \$7

locally made by Creative Sweets, topped with vanilla ice cream, and chocolate sauce

**Cheesecake** \$6

your choice of vanilla cheesecake topped with strawberries or kerrygold chocolate cheesecake topped with irish whipped cream

**Please share any dietary needs with your server**

**20% Gratuity added to parties of six or more than four split checks.**