



## Bar Snacks

Marinated Olives.....\$5  
 Mixed Olives/Roasted Garlic/Peppers/Citrus/Herbs  
 Clover Rolls.....\$5  
 Warm Yeast Bread/Roasted Garlic Butter/Parmesan  
 Devils on Horseback.....\$7  
 Dates/Cashel Blue Cheese/Applewood Smoked Bacon  
 Roasted Peanuts.....\$4  
 Rosemary/Dried Chilies/ Sea Salt

## Small Plates

Ploughman's Platter.....\$15  
 Irish Cheese, Cured Meats, Country Pate, Crudit , Grilled Bread  
 Dublin Bay Style Shrimp Cocktails.....\$12  
 Chilled Shrimp/Baby Romaine Lettuce/Creamy Horseradish  
 Sauce/Lemon  
 Galway Mussels.....\$14  
 Porter/Tomatoes/Fresh Thyme/Garlic/Grilled Bread  
 Oak Smoked Salmon.....\$8  
 Cold Smoked Salmon/Double Cream/Lemon/Fried  
 Capers/Chives/Boxty Potato Cakes  
 Original Boeuy Wings..... \$12  
 Crispy Fried Wings/Original Boeuy Sauce/Celery/ Blue Cheese  
 Dressing  
 Spicy BBQ Pork Belly Sliders..... \$12  
 Chipotle BBQ/Spicy Slaw/ Micro Greens/Soft Roll

## Flat Breads

The Forager.....\$11  
 Caramelized Onions/Wild Mushrooms/Cashel Blue/Arugula  
 Tandoori Chicken.....\$11  
 Tandoori Marinated Chicken/Cilantro /Red Onion/Tomatoes

## Sandwiches

Sandwiches Served w/ Beer Battered Pub Fries  
 Spicy Roasted Pork Sandwich.....\$14  
 Thinly Sliced Roasted Pork, Fried Jalapenos, Swiss Cheese, Stout  
 & Horseradish Mustard, French Roll, Pork Jus  
 Buttermilk Fried Chicken BLT.....\$11  
 Crispy Fried Chicken Breast/Applewood Bacon/ Lettuce/  
 Tomato/Pickles/Swiss/Mayonnaise /Brioche Bun  
 Crispy Fish Roll.....\$11  
 Crispy Fried Cod/Tartar Sauce/ Vegetable Slaw/Potato Roll  
 An Tobar Burger.....\$13  
 8 oz Burger/Irish Cheddar/Applewood Bacon /Pickles/ Marie  
 Rose Sauce/Brioche Bun Add: Fried Egg \$2  
 An Tobomb Burger.....\$16  
 Two 6oz Burger Patties/Irish Cheddar/Applewood Bacon  
 /Pickles/ Marie Rose Sauce/Fried Egg/Brioche Bun  
 Grilled Vegetable Pita .....\$12  
 Seasonal Grilled Vegetables/Roasted Red Pepper Hummus  
 Bulgur Wheat/Cilantro/ Cucumber Yogurt Sauce

## Soups

Irish Onion Soup.....\$7  
 Caramelized Onions/Beef Broth/CROUTONS/ Irish Cheese Gratin e  
 Beer & Cheddar Soup.....\$7  
 Irish Cheddar/Guinness/Chive

## Salads

\*\*Add Grilled Chicken \$6/Salmon \$9/Shrimp \$8

Burrata Salad.....\$11  
 Burrata/Mixed Micro Herbs /Tomatoes /Balsamic Vinegar/  
 Grilled Crostini  
 Watercress & Grilled Radicchio Salad.....\$10  
 Candied Walnuts/Apples/Cashel Blue/Cider Vinaigrette  
 Baby Romaine Salad .....\$9  
 Green Goddess Garlic Dressing/Parmesan Cheese/Rye Croutons  
 Wedge BLT Salad.....\$10  
 Iceberg, Beefsteak Tomato/Applewood Smoked Bacon/ Blue  
 Cheese Dressing

## Signature Steaks

Served with Trio of house made sauces and Choice of two sides  
 Horseradish Sauce/Celtic Green Sauce/Roasted Pepper Sauce  
 Cast Iron Seared Ribeye.....\$36  
 14oz Ribeye Steak /Roasted Garlic/Thyme/Garlic Herb Butter  
 Grilled Beef Tenderloin .....\$34  
 8 oz Beef Tenderloin/ Roasted Garlic/Thyme/Garlic Herb Butter  
 Grilled NY Strip Steak.....\$32  
 10 oz NY Strip/ Roasted Garlic/Thyme/Garlic Herb Butter

## Entrees

Braised Lamb Shank "Irish Stew" .....\$28  
 Tender Braised Lamb Shank/Seasonal Root Vegetables/Parsley  
 Potatoes/ Clover Roll  
 Fish & Chips.....\$16  
 Fresh Atlantic Cod/Crispy Beer Batter/ Chips/Tartar/ Malt  
 Vinegar  
 Bangers & Mash  
 Grilled Cumberland Style Sausage, Mashed Potatoes, Caramelized  
 Onion Gravy  
 Cedar Planked Salmon.....\$24  
 Succotash Vegetables/Fingerling Potatoes /Whiskey Molasses  
 Glaze  
 Pan Roasted Chicken Breast.....\$22  
 Smokey Bacon & Bean Stew/Grilled Vegetables/Roasted Garlic  
 Jus  
 Grilled Pork Chop.....\$26  
 Seasonal Greens/Mashed Potatoes/Brown Sugar Cider Glaze  
 Potato Dumplings & Wild Mushroom.....\$15  
 Wild Mushrooms/Kale/Root Vegetables/Parmesan Cheese

## Sides \$5

Roasted Heirloom Carrots  
 Blistered Tomatoes & Roasted Garlic  
 Mashed Potatoes  
 Saut ed Mushrooms  
 Seasonal Greens  
 Roasted Fingerling Potatoes  
 Beer Battered Pub Fries

## Local Craft Beers

FL Lager, Melbourne, FL.....\$7.25  
 A great caramel malt expression with a sweetly floral hop and a  
 hint of citrus. ABV 5.10%  
 Big Storm Wave Maker, Odessa, FL.....\$7.25  
 Wavemaker Amber Ale is balanced with caramel malt flavors,  
 subtle floral presence and pleasant hop bitterness. ABV 5.8%  
 Big Storm Arcus, Odess, FL.....\$7.75  
 An IPA with a citrusy hop aroma and local honey which lends a  
 subtle sweetness for a clean finish. ABV 6.9%  
 Orlando Blonde Ale, Orlando Brewing Partners,  
 FL.....\$6.25  
 This American Blonde Ale is crisp with Hallertau hops used to  
 create it's low hop bitterness and crisp, dry finish. ABV 4.73%



Keybilly Island Ale, Brew Hub, FL.....\$7.25

Key Lime juice is used in this amber recipe providing a crisp citrus flavor to the smooth pale and crystal malt. ABV 5.4%

Weisse Weisse Baby, Orlando Blossom Brewing Company, FL.....\$7.25

Bavarian style wheat beer brewed with yeast from Weihestephan. ABV 5.4%

## Bottled Beers

Bud, Bud Light, Coors Light, Pabst Blue Ribbon, Michelob Ultra, Miller Lite.....\$ 4.25

Amstel Light, Blue Moon, Corona, Corona Light, Heineken, St. Pauli, Stella, Angry Orchard, Sam Adams Seasonal.....\$4.75

## Draught Beer Selections

All Draughts served in pints, upgrade to a BIG BOY for \$1.50 more.

Guinness.....\$6	Harp.....\$6
Sam Adams Boston Lager...\$6	Smithwich's Ale...\$6
Stella Artios.....\$6	Goose Island.....\$6
Blue Moon Belgian White...\$6	Bud Light.....\$4.25
Dos Equis.....\$6	Yeungling.....\$4.25

## Happy Hour

4pm until 7pm Daily  
\$4

## Selected Draft Beer

## Well Drinks

## Select Wine by the Glass

## Hand Crafted Cocktails

\$13

### The Scottish egg

Dewars 12/ Fresh Citrus Juices/Whipped Egg White/Simple Syrup

### Old cherry mills

Bushmills Black/Brandied Cherries/Bitters/Sugar Cube/Orange Zest

### Morning Dew

Tullamore Dew/Sugar Cubes/Orange Bitters/Lemon

### Anthyme Bomb

Bombay Sapphire Gin/Orange Blossom Water/Fresh Thyme

### Irish Michelada

Cilantro Absolute/Harp/Tomato Juice/Spicy Bitters/Bacon/SaltedRim/Limes

## Wines by the Glass

6 oz & 9 oz pours

### Pinot Noir

Canyon Road, California..... \$6/ \$8.50  
Garnet Vineyards, Monterey, California..... \$12/ \$17

### Merlot

Canyon Road, California..... \$6/ \$8.50  
Chateau St. Jean, California.....\$12/ \$17

### Shiraz

Penfolds Koonunga-Hill, Shiraz, South Australia...\$13/ \$18.50

### Cabernet Sauvignon

Canyon Road, California.....\$6 / \$8.50  
Beringer, Founders' Estate, California.....\$9/ \$13  
Louis M. Martini, Sonoma County, California.....\$10/ \$14

### Red Specialties

Thorny Rose Red Blend,Columbia Valley,Washington \$11/ \$15.50  
Don Miguel Gascón, Malbec, Argentina.....\$9.50/ \$13.50

### Sparkling & Champagne

La Marca Prosecco, Treviso, Italy 187ml.....\$9.50  
Chandon Brut Classic, California 187ml.....\$14.50

### White Zinfandel

Beringer Classics, California.....\$7.50/ \$10.50  
Pinot Grigio  
Beringer Classics, California..... \$7.50/ \$10.50

### Savignon Blanc

Brancott Estate, Marlborough, New Zealand.... \$9.50/ \$13.50

### Chardonnay

Canyon Road, California.....\$6/ \$8.50  
Wente Vineyards "Morning Fog", Livermore Valley, California .....\$11/ \$15/50  
Kendall-Jackson, Vintner's Reserve, California \$10/ \$14

### Riesling

Chateau St, Michelle. Columbia Valley, Washington \$9/ \$13