

STARTERS

IRISH SAUSAGE ROLLS 12

House made sausage with herbs & spices, rolled in puff pastry & baked to perfection with whole grain mustard & horseradish aioli

SMOKED SALMON ON BROWN BREAD 16.5

Freshly made Irish soda bread, topped with cream cheese, smoked salmon & capers

ONION RINGS 11.5

Beer battered and deep fried golden brown, served with a side of ranch

CHICKEN STRIPS 12

Coated in light breadcrumb, & deep fried golden brown with ranch dressing

BUFFALO WINGS 12

Tossed in our hot sauce, with carrots, celery & ranch

HOUSE FAVORITE GRILLED WINGS 15

Served with Cajun waffle fries & your choice of one house made sauce

- Adobo Chipotle & Lime
- Jalapeno & Toasted Cumin
- Classic Buffalo
- Southern Piri-piri

HOUSE FRIES 7.5

Golden & seasoned, with ranch

SWEET POTATO FRIES 8.5

Golden & seasoned, with ranch

LUNCH served
Mon - Fri
11.30am to 2pm

SALADS

HOUSE SALAD 10

Mixed greens, cherry tomatoes, red onion, & croutons. Served with your choice of dressing

CLASSIC CAESAR 11.5

Crispy romaine, creamy Caesar dressing, shredded parmesan & croutons

CRANBERRY ALMOND SALAD 13

Mixed greens, cherry tomatoes, cranberries, toasted almonds, red onions, feta cheese, lemon olive oil dressing

SMOKED SALMON AND ARUGULA 18

Baby arugula, cherry tomatoes, dried capers, red onion, & crispy fennel tossed in a lemon lime oregano vinaigrette

QUINOA AND BABY SPINACH 14

Baby spinach, cherry tomatoes, cucumber, red onion, & candied pecans tossed in a light red wine vinaigrette

AVOCADO, PEAR AND BABY KALE 16

Baby kale, pear, avocado, cherry tomatoes and red onion, tossed in chia seed honey lemon vinaigrette

CLASSIC GREEK 13

Crispy romaine, cherry tomatoes, cucumber, red onion, kalamata olives & feta cheese dressed in a flavored oregano lemon—lime vinaigrette

ADD to any salad

Grilled Chicken 5 Crispy Chicken 6
Lamb Kofta* 6 Grilled Salmon* 8
Shrimp* 8

SOUP OF THE DAY

*MADE FROM SCRATCH, SERVED WITH HOMEMADE
IRISH SODA BREAD*

CUP 6 BOWL 8

IRISH FAVOURITES

FISH AND CHIPS 18

Beer battered fish, deep fried until golden brown & served with chips

CHICKEN CURRY 17.50

A real favorite, not too spicy, served with your choice of rice or fries or both!

SHEPHERDS PIE 17.50

Ground beef in gravy with vegetables, topped with creamy mash

SAUSAGES AND COLCANNON 18.50

Irish style pork sausages, served over house made colcannon with mustard gravy

HOUSE SIGNATURE GUINNESS STEAK PIE 19

Tender beef in Guinness gravy, in a flaky pastry, with fresh veggies & creamy mash

HOMEMADE CHICKEN & MUSHROOM PIE 17.50

Chicken & mushrooms in a flaky pastry, with fresh veggies & creamy mash

Chefs A La Carte

STEAK FRITES*	21
6oz New York steak with pommes frites, herb butter & red wine jus	
DUBLIN STEAK*	28.5
Garlic & herb grilled 10 oz New York steak, green peppercorn sauce, seasonal veg & mashed potatoes	
<i>Add shrimp* to your steak to make it surf & turf</i>	8
GARLIC & HERB PAN SEARED SALMON*	25
Seared salmon served with rice, seasonal veg & a roasted red bell pepper caper relish	
HOUSE FAVORITE COD STEW	19
Seasonal vegetables in a light chipotle tomato broth, served with crispy onions & grilled ciabatta	

BURGERS

All burgers come with lettuce, tomato, red onion & steak fries.

Choice of burger bun, brioche bun, kaiser roll or lettuce wrap.

STEPHENS BURGER*	13
half pound angus beef patty	
223 BURGER*	15
half pound Kobe patty	
TOTANKA BURGER *	17
half pound buffalo patty	
VEGGIE DELIGHT	14
Grilled marinated portobello mushroom, tomato, baby kale, red onion & fresh mozzarella	
IRISH PUB BURGER*	11
quarter pound ground beef patty topped with Dubliner Irish cheese & thousand island dressing	

SUBSTITUTE ON ANY BURGER
Side Salad, Veggies, Sweet Potato Fries or Onion Rings

1.5

PREMIUM BURGERS

SOUTHWESTERN BURGER*	17
half pound angus beef patty topped with jalapeno, bacon, melted cheddar, crispy house made fried onions, grilled pineapple & BBQ sauce with steak fries	
SPICY CASTRO BURGER*	17
half pound angus beef patty topped with house made chorizo, melted pepper jack cheese, sautéed onions, sizzling poblano chilies & Anaheim peppers with steak fries	
HOMEMADE CHICKEN BURGER	16
Seasoned ground chicken, avocado, Anaheim peppers, tomato, arugula & siracha aioli on a brioche bun. with shoestring fries	
HOUSE SIGNATURE LAMB BURGER*	17
House made lamb burger with herbs & spices served with butter lettuce, red onion, tomato, Irish Dubliner cheese, and a cucumber & mint low fat yogurt sauce on a lightly toasted brioche bun with crispy Cajun waffle fries.	

BURGER TOPPINGS

Cheddar, Pepper jack, Blue Cheese Crumble	1.5
Sautéed Onion	
Sautéed Mushroom	
Sautéed Anaheim Peppers	
Dubliner Irish Cheese	2.5
American Bacon	2.5
Irish Bacon	3.5

Dessert

BAILEYS CHEESECAKE	9
Homemade Baileys cheesecake with Oreo crust & Baileys Irish cream	
TULLAMORE DEW CRÈME BRULEE	9
Homemade vanilla custard soaked with Tullamore Dew Irish Whiskey, topped with a sugar caramel crust	

Sides

Steak cut Fries	4	Shoestring Fries	4
Salad	4	Mash	4
Veggies	4	Colcannon	5.5

Join us for
BRUNCH

Sat & Sun 9am

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*