



Specialty Drinks

Killarney Kolada...rum, pineapple juice, Crème de Coconut, Blue Curacao. 7

McFarland Mai Tai...light rum, dark rum, 151 rum, Melon Liquor, and pineapple juice poured over ice. 7

Murphy's Margarita...Cuervo Gold, Cointreau, sour mix, dash of lime juice, over ice. 6

Tumbleweed...ice cream, blended with coffee liqueur & Crème de Cacao, topped with whipped cream. 6

Dunty Nellie...Ireland's answer to the Iced Tea. Named after a 16th century pub in County Clare, Erin. A blend of four liquors. Pint 7

Natty Irishman...Irish cream and hazelnut liqueur over ice. 5

Snake Bite...lively taste of Guinness with the ideal partner of Hard Cider. Pint 5

Irish Shandy...Guinness or Harp with lemon-lime soda...served by the pint. 3

Gaelic Coffee...Irish whiskey, coffee, sweetened, whipped cream. 5

Magic Leprechaun... rich coffee with a blend of Irish Cream, Amaretto & Hazelnut Liqueur, topped with whipped cream. 5

Hot Irish Toddy...hot sweetened drink with Irish whiskey & spices. 5

Hot Red Wine Grog...spiced hot red wine, sweetened. 5

Guinness Stout

Glass 3.27 • 20 oz. Imperial Pint 5.25 ½
Yard 6.50 • Pitcher 15 • Yard 13.75

Draught of the Month

-Please ask your server-

Beer, Ale, Lager & Cider on Draught

Glass 3.27 • Pint 3.97 • 1/2 Yard 6.50
Pitcher 15.00 • Yard 13.75

Bitburger...an Excellent German Pilsner.
Bass...the “Original Pale Ale” of England.
Franziskaner Weissebier...a German Wheat Beer.

Harp...a Rich Irish Lager.

Kilkenny...Cream Ale from Ireland.

Newcastle Brown Ale English Ale.

Stella Artois...a Belgium Lager.

Magners/Bulmers Irish Cider

Glass 3.97 • Pint 4.44 • Pitcher 16.80
½ Yard 7.25

Bottled & Pub Can Beer

Belhaven	4
Boddington Pub Can	6
Budweiser/Bud Lite	3
Bulmer Strongbow Cider Pub Can	6
Chimay Blue	9
Corona	4
Duvel	6
Grolsch	4
Heineken	4
Kaliber (Non-Alcoholic)	3
Kentucky Bourbon Ale	4
Michelob Ultra	3
Miller Lite	3
Murphy's Stout Pub Can	6
People's Red Ale	6
Pilsner Urquell	4
Old Speckled Hen Ale	6
Samuel Adams	4
Samuel Smith's IPA	5
Skull Splitter	5
Smithwick's	4
Spaten	4
St. Peter Cream Stout/St. Peter IPA	6
Taddy Porter	5
Young's Double Chocolate Pub Can	6

*Subject to Availability ♠- House Specialty

♣-Vegetarian

Starters | Mar Thús

♣**Brie Plate**...Imported Brie served with our house made soda bread, grapes & apple wedges. 9

Craibheachain...A savory seafood salad mixture, served with a lemon wedge & our house made soda bread. 8

Dublin Bay Cocktail...Freshly boiled shrimp served with lemon wedge and cocktail sauce. 9

***Fresh Oysters**...1/2 dozen oysters on the half-shell served with a lemon wedge & cocktail sauce **OR Steamed** with a side of drawn butter. 11

Consumption of raw or partially cooked shellfish creates a risk of serious illness to certain individuals with predisposed medical conditions. Raw egg is used in our House Dressing & Hollandaise Sauce.

*♠**Oysters Rockefeller**...A classic dish made with fresh spinach, crisp bacon, Anisette, topped with our Hollandaise sauce, broiled. 14

***Mussels**...1 lb. of fresh Maine mussels steamed, served with drawn butter & lemon wedge. **Seasonal** 9

Herring...Pickled in white wine sauce, served with soda bread. 6

Escargot...Tender snails broiled in herb and garlic butter, ½ dozen in shell, served with toast. 12

♣♠**Blarney Puffballs®**...Deep fried potato balls made with cheese and garlic mixture, served with sour cream. 6

♣**Baked Potato Skins**...Topped with melted cheese, scallions & a garnish of sour cream. 6, **with bacon** 7

Leprechaun Wings...Deep-fried chicken wings, sautéed with our spicy house made barbeque style sauce. 7 With dipping sauce \$1.- extra

♣**Deep Fried Zucchini or Onion Rings or Mushrooms or Pickles**...Freshly cut, dipped in our special house batter and deep-fried. 7

♣**Mixed Platter** 8

Pub Grub

♠ **Mutton Pies of Abbeyfeale**...Baked bread bowl filled with our Celtic Stew or Coddle. 9

Shepherd's Pie...Irish tradition of lamb, peas, carrots, topped with mashed potatoes. Pub Grub portion served with a tossed green salad. 9

Fish & Chips...A large portion of tender flaky deep fried white fish, served with a side of fries, lemon wedge, malt vinegar. 9



Fish Sandwich...Tender, flaky, freshly battered and deep-fried white fish, deluxe on a bun, with fries. 7

Chicken Sandwich...Char-grilled chicken breast served deluxe on a bun, with fries. 8

Blarney Burger...Beef patty topped with Provolone, mushrooms served deluxe on bun, with fries. 8

♣**Veggie Burger**...Black bean patty topped with cheese, mushrooms, and served deluxe on a bun, with fries. 8

♠**Lamb Burger**...Exclusive. Seasoned premium ground lamb served deluxe on a bun with sour cream and fries. 8

Soups, Stews & Salads

Soup of the Day...House made served with soda bread & butter. Cup 3 Bowl 5

♠**Celtic Stew**...Made from a traditional recipe using lamb, carrots, and potatoes. Soda bread & butter. Cup 4 Bowl 7

♠**Coddle**...Dublin Pub stew with potatoes, sausage, bacon, and onions. Served with soda bread & butter. Cup 4 Bowl 7

♣**House Salad**...A mixture of organic salad greens, fresh mushrooms, cucumbers, tomatoes & red onions. 'Regular 4 Large 7

Celtic Salad...Grilled sliced chicken breast, on a large bed of lettuce & organic salad greens, red onions, mushrooms, cucumbers, tomatoes and grated cheese. 9
♣-with modification

Dressings: House, Parmesan Peppercorn Ranch, Honey Dijon Mustard, Greek and Fat-Free Ranch. Blue Cheese (50¢ extra).

Lunch | Lón

Available 11-4p.m. Mon.-Sat.
Full Menu Available

Cup Soup of the Day & Salad 6

Cup Stew or Coddle & Salad 7

♠**Corned Beef & Cabbage**... fresh steamed cabbage, house recipe of corned beef brisket and Brandon potatoes. 9

Bangers & Brandons...local Irish-style sausages served with Brandon potatoes. 8

♠**Leg O'Lamb**...traditionally prepared, slowly roasted with herbs & spices. Served sliced from the leg of lamb, au jus, mint jelly and Brandon potatoes.
* **Medium Rare*** 9

♣**Sautéed Vegetable Medley**...a seasonal stir-fried vegetable blend, served with Dunmurry rice. 8 **With Chicken** 10

Chicken Salad Plate...served with a croissant & garnished with grapes. 6

Lunch Sandwiches

♣**Vegetable Rollóg** (Wrap)... zucchini, broccoli, red peppers, mushrooms, red onion, with a garlic-cucumber-cream dressing in a tomato-basil wrap.8

Chicken Rollóg (Wrap)...diced chicken breast, smoked bacon, cheese, tomatoes, lettuce, red peppers, parmesan-peppercorn dressing in a tomato-basil wrap. 9

BLT...bacon, lettuce, tomato, mayonnaise on Texas Toast. Served with fries. 7

Reuben Sandwich...melted cheese on corned beef, topped with a generous amount of sauerkraut, 1000 Island dressing on beefsteak rye bread, fries. 8

♣**Grilled Cheese Sandwich**...served with a cup of the Soup of the Day. 6

Pork Tenderloin Sandwich...a Hoosier favorite- house made breaded pork tenderloin served deluxe on a bun, fries. 8

Club Sandwich...the perfect combination of turkey, ham, bacon, lettuce, tomatoes and mayonnaise on Texas Toast. 8

Sorry, No Checks.
Suggested 18% gratuity
for parties of 10 or more.

Main Courses



Príomh Chúrsaí

Our dinners are served with Soda Bread, choice of a cup of the Soup of the Day or House Salad. All of our dinners are prepared to order, please allow time for preparation.

Seafood

🍷 **Líffey Trout**...sautéed with spices, served with Dunmurry rice. 17

🍷 **Offaly Salmon**...poached in a rich cream, fresh tomato, scallions, mushrooms, dill, sauce. Served with Dunmurry rice. 17

Ballydebob Halibut...broiled, prepared with herbs, lemon-butter wine sauce, served with Dunmurry rice. 19

🍷 **Connemara Shrimp**...succulent large shrimp sautéed in garlic & butter. Served on a bed of Dunmurry rice, with a side of broccoli. 18

Lobster Tail...premium cold-water lobster tail; flame broiled to perfection & served with drawn butter & a baked potato. 35

Poultry



Chicken Marsala...boneless chicken breast simmered in dry Marsala wine, scallion, mushroom sauce. Served with Dunmurry rice. 16

Chicken Cordon Bleu...tender boneless breaded chicken breast stuffed with smoked ham and Baby Swiss cheese on Dunmurry rice, topped with housemade supreme sauce of fresh tomatoes, mushrooms, scallions & cream. 16

Chicken Kiev...tender boneless breaded chicken breast stuffed with butter-garlic, served on Dunmurry rice. Topped with our house made garlic-scallion-cream sauce. 16

🍷 **Roast Duckling Ríneanna**...one-half duckling, with apple-fennel-bread-stuffing, with a brown sugar-stuffed baked apple & Brandon potatoes. 19

Lamb

🍷 **Leg O'lamb**...traditionally prepared, slowly roasted with herbs & spices. Served sliced from the leg of lamb, au jus, mint jelly and Brandon potatoes. * **Medium Rare** * 17

🍷 **Lamb Chops**...center cut and served au jus, mint jelly and Brandon Potatoes. * **Medium Rare** * 21

Rack of Lamb...prime quality French cut rack of lamb, garlic, wine marinated & seasoned with our special spice combination. Charbroiled, * **Medium Rare***, with Brandon Potatoes, and Irish carrots. 33

Pasta & Vegetable

🍷 **Vegetable Medley**...Sautéed Vegetable Medley...a seasonal stir-fried vegetable blend, atop a bed of Dunmurry rice. 15

🍷 **Fettuccine Alfredo**...heaping portion of pasta tossed with our house made heavy cream-parmesan cheese sauce. 14
With sautéed Shrimp 18

Beef

Not responsible for meat ordered
“medium well” or “well done”

Beef Medallions...tender slices of beef, cut from the tenderloin, sautéed with fresh mushrooms & scallions in red wine sauce, with Brandon potatoes. 19



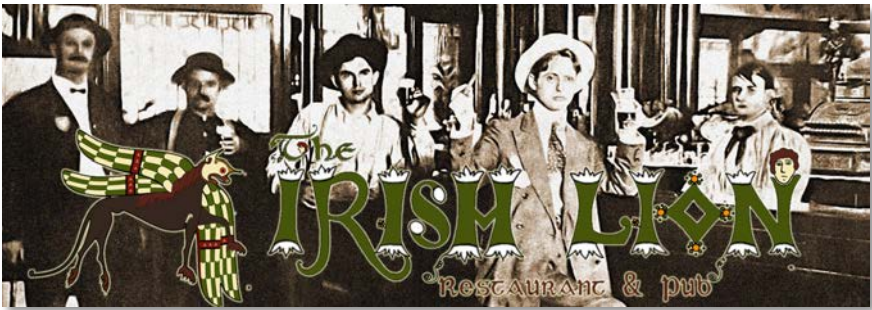
New York Strip...juicy charbroiled 12 oz. steak prepared to order, served with a baked potato, sour cream and butter. 22

Filet Mignon...cut from the most tender part of the beef, the tenderloin. Broiled to order and topped with fluted mushroom. Served with a baked potato, sour cream and butter. *(Medium Well & Well Done served butterfied)*. 26

🍷 **Cornd Beef & Cabbage**...traditional Irish favorite served with Brandon potatoes. 15

Prime Rib of Beef*...slowly baked with our own combination of herbs & spices. Served au jus, with a baked potato, sour cream & butter. Regular Cut 19 Extra Cut 24. *Available Thursday, Friday & Saturday*

Not responsible for meat ordered “medium well”
Or “well done”



An rud nach léigheasann im ná uisce beatha
níl aon léigheas air.

What butter or whiskey cannot cure – there is no cure for.

Sides

Cabbage Steamed, with butter & dill. 3
Baked Potato 3
Brandon Potatoes Cubed, steamed, butter, garlic & parsley. 3
Broccoli Steamed & buttered. 3
Irish Carrots Steamed, sherried, brown sugar & butter. 3
Fries 2 with Cheese 4
🍷 **Soda Bread** 1.-, By the pound (“to go” only) 4.- lb.

Desserts

🍷 **Irish Apple Walnut Cake**...House made, served warm and topped with whipped cream. 4 **a la mode** 6
Baileys Irish Cream Cake...A rich cheesecake with a chocolate crust. 7
Chocolate Cake...Layered chocolate cake, sinfully delicious. 7
Whiskey Pie...Served warm, topped off with Irish whiskey, Crème de Cassis and whipped cream. 4
Vanilla Ice Cream 2 Guinness Ice Cream 3

Apéritif | Cognac | After Dinner

Sandeman, 20 yr. Tawny Port, Portugal. Glass 13
Graham's, 30 yr. Tawny Port, Portugal. Glass 20
Hennessey VS 8
Hennessey Black 9
B & B 6
Baileys 5
Frangelico 5
Amaretto DiSaronno 6
Grand Mariner 7
Remy Martin VSOP 10



Champagnes & Sparkling Wines

House Sparkling Wine, 187 ml 8
J Brut Rosé, California. Bottle 49
Heidsick-Monopole Blue Top, Brut, France. Bottle 55
Mumm Brute Rosé, California. Bottle 29

White Wines

Pasqua Pinot Grigio, Italy. Glass 7/Bottle 26
Movendo Moscato, Italy. Glass 7/Bottle 26
Hogue Riesling, Washington. Glass 8 /Bottle 30
William Hill Chardonnay, California. Glass 8 /Bottle 30
Listel Rosé France. Glass 8/Bottle 30
Los Cardos Sauvignon Blanc, Argentina Glass 7/ Bottle 26
Laguna Chardonnay, California. Bottle 35

Red Wines

A to Z Pinot Noir, Oregon. Glass 8 /Bottle 30
The Rook Merlot, Washington. Glass 9 /Bottle 34
Robertson Cabernet Sauvignon, South Africa. Glass 7/Btl 26
The Chook Shiraz-Viognier, Australia. Glass 9 /Bottle 34
Clíne Zinfandel, California. Glass 7/Bottle 26
Alamos Malbec. Argentina. Glass 7/Bottle 26
Doña Paula Malbec, Argentina. Glass 9 / Bottle 34
Domaines Barons de Rothschild Bordeaux. France. Btl 30
B-Side Cabernet Sauvignon. California. Bottle 42

Beverages

San Pellegrino sparkling natural mineral water, 500 ml 3
Coffee/Decaf/ Bewley's Irish Breakfast Tea/Iced Tea 2
Orange Juice/Lemonade 2
Coke/Diet Coke/Sprite...Pint 2
Sprecher: Cream Soda, Root Beer, Orange Dream. Bottle 3
Red Bull 3

Whiskey & Single Malt Scotch Lists Available



*Subject to Availability
 - House Specialty
 -Vegetarian

Starters | Mar Thús

Brie Plate...Imported Brie served with our house made soda bread, grapes and apple wedges. 9

Craibheachain...A savory seafood salad mixture, served with lemon wedge and housemade soda bread. 8

Dublin Bay Cocktail...Freshly boiled shrimp served with lemon wedge and cocktail sauce. 9

Consumption of raw or partially cooked shellfish creates a risk of serious illness to certain individuals with predisposed medical conditions. Raw egg is used in our House Dressing & Hollandaise Sauce.

***Fresh Oysters...**1/2 dozen large oysters on the half-shell, served with a lemon wedge & cocktail sauce **OR Steamed** with side of drawn butter. 11

* **Oysters Rockefeller...**A classic dish made with fresh spinach, crisp bacon, Anisette, topped with our Hollandaise sauce and broiled. 14

***Mussels...**1 lb. of fresh Maine mussels steamed, served with drawn butter & lemon wedge. **Seasonal** 9

Herring...Pickled in white wine sauce, served with soda bread. 6

Escargot...Tender snails in herb and garlic butter, ½ dozen in shell, served with toast. 12

Blarney Puffballs®...Deep-fried potato balls made with cheese and garlic mixture, served with sour cream. 6

Baked Potato Skins...Topped with melted cheese. Served with scallions & garnish of sour cream. 6 **with Bacon** 7

Leprechaun Wings...Deep-fried chicken wings, sautéed with our spicy house made barbeque style sauce. 7, with dipping sauce \$1.- extra

Deep Fried Zucchini or Onion Rings or Mushrooms or Pickles...Freshly cut, dipped in our special house batter and deep-fried. 7 **Mixed Platter** 8

Pub Grub

Mutton Pies of Abbeyfeale...Baked bread bowl filled with our Celtic Stew or Coddle. 9

Shepherd’s Pie... Irish tradition of lamb, peas, carrots, topped with mashed potatoes. Pub Grub portion served with a tossed green salad. 9

Fish & Chips...A large portion of tender flaky deep fried white fish, with a side of fries, lemon wedge, malt vinegar. 9

Fish Sandwich...Tender, flaky, freshly battered and deep-fried white fish, deluxe on a bun, with fries. 7

Chicken Sandwich...Char-grilled chicken breast served deluxe on a bun, with fries. 8

Blarney Burger...Beef patty topped with Provolone, mushrooms served deluxe on a bun, with fries. 8

Veggie Burger...Black bean patty topped with Provolone, mushrooms, deluxe on a bun with fries. 8

Lamb Burger...Exclusive. Nicely seasoned premium ground lamb served deluxe on a bun, with sour cream and fries. 8

Chicken Tenders...Deep-fried chicken breast filet strips with choice of dipping sauce and garnish of fries. 8

Reuben Sandwich...Melted cheese on corned beef, topped with a generous amount of sauerkraut, 1000 Island dressing on beefsteak rye bread, served with fries. 8

Soups, Stews & Salads

Soup of the Day...House made served with soda bread & butter. Cup 3 Bowl 5

Celtic Stew...Made from a traditional recipe using lamb, carrots, and potatoes. Served with soda bread & butter. Cup 4 Bowl 7

Coddle ...Dublin pub stew with potatoes, sausage, bacon, and onions. Served with soda bread & butter. Cup 4 Bowl 7

House Salad...A mixture of organic salad greens, fresh mushrooms, cucumbers, tomatoes & red onions. Regular 4 Large 7

Celtic Salad...Grilled sliced chicken breast, on a large bed of lettuce & organic salad greens, red onions, mushrooms, cucumbers, tomatoes, & grated cheese. 9 with modification

Dressings: House, Parmesan Peppercorn Ranch, Honey Dijon Mustard, Greek and Fat Free Ranch. Blue Cheese (50¢ extra).

Desserts | Milseoga

Irish Apple Walnut Cake...House made, served warm and topped with whipped cream. 4, **a la mode** 6

Baileys Irish Cream Cake...A rich cheesecake with chocolate crust. 7

Chocolate Cake...Layered chocolate cake, sinfully delicious. 7

Whiskey Pie... Served warm, topped off with Irish whiskey, Crème de Cassis and whipped cream.. 4

Vanilla Ice Cream 2

Guinness Ice Cream 3

Brunch Menu

Served with home-fried potatoes & fresh fruit.

Available 11-2p.m. Sundays

Starters-Pub Grub-Soups & Salads also available.

Dublin City Breakfast...Three scrambled eggs with melted cheese, served with a banger (sausage link), three rashers (bacon), and Texas toast with jelly. 8

Steak & Eggs ... 6 oz. chargrilled Rib eye with two eggs over medium. 12

Eggs Benedict House version of the classic recipe. Served with two poached eggs, Canadian bacon, sautéed fresh spinach and fresh hollandaise on an English muffin. 8

Eggs Benedict Smoked Salmon. House version of the classic recipe. Served with two poached eggs, sautéed fresh spinach, smoked salmon and fresh hollandaise on an English muffin. 10

Corned Beef Hash & Eggs...served with two poached eggs. 8

Blueberry Pancakes stack of three blueberry pancakes. 8

Sausage Biscuits & Gravy...Biscuits & gravy served with a banger (sausage link). 8

Omelet of the Week...please check with your server. 9

Vegetarian Omelet...8

BLT ...bacon, lettuce, tomato, mayonnaise on Texas Toast, with fries. 8

Club Sandwich...the perfect combination of turkey, ham, bacon, lettuce, tomatoes and mayonnaise on Texas Toast. 8, with fries 9

Brunch Sides

Bacon...(3 slices) 3

Eggs...(2 eggs) 3

Banger...(sausage link) 3

Home Fried Potatoes... 1.50

Specialty Drinks

Mimosa...Champagne & Orange Juice. 8

Kir Royale...Campagne & Chambord. 8

Dublin Mary...Vodka, tomato juice, spices, touch of Guinness. 7

Beverages

Coffee/Decafe 2

Coke/Diet Coke/Sprite...Pint 2

Red Bull 3

Orange Juice/Lemonade 2

Bewley’s Irish Breakfast Tea/Iced Tea 2

San Pellegrino sparkling natural mineral water, 500 ml 3

Sprecher: Cream Soda, Root Beer, Orange Dream. Bottle 3

Whiskey & Single Malt Scotch Lists Available

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Specialty Drinks

Killarney Kolada...Rum, pineapple juice, Crème de Coconut, Blue Curacao. 7

McFarland Mai Tai...Light rum, dark rum, 151 rum, Melon Liqueur, and pineapple juice poured over ice. 7

Murphy's Margarita Cuervo Gold, Cointreau, sour mix, dash of lime juice, over ice. 6

Tumbleweed...Ice cream, blended with coffee liqueur & Crème de Cacao, topped with whipped cream. 6

Durty Nellie... Ireland's answer to the Iced Tea. Named after a 16th century pub in County Clare, Erin. A blend of four liquors. Pint 7

Nutty Irishman...Irish cream and hazelnut liqueur over ice. 5

Snake Bite...Lively taste of Guinness with the ideal partner of Hard Cider. Pint 5

Irish Shandy...Guinness or Harp with lemon-lime soda...served by the pint. 3

Gaelic Coffee...Irish whiskey, coffee, sweetened, & topped with whipped cream. 5

Magic Leprechaun...Rich coffee with a blend of Irish Cream, Amaretto & Hazelnut Liqueur, topped with whipped cream. 5

Hot Irish Toddy...Hot sweetened drink with Irish whiskey & spices. 5

Hot Red Wine Grog...Spiced hot red wine, sweetened. 5

Guinness Stout

Glass 3.27 • 20 oz. Imperial Pint 5.25
½ Yard 6.50 • Pitcher 15 • Yard 13.75

Draught of the Month

-Please ask your server-

Beer, Ale, Lager & Cider on Draught

Glass 3.27 • Pint 3.97 • 1/2 Yard 6.50
Pitcher 15.00 • Yard 13.75

Bitburger...an Excellent German Pilsner.

Bass...the “Original Pale Ale” of England.

Franziskaner Weissebier...a German Wheat Beer.

Harp...a Rich Irish Lager.

Kilkenny...Cream Ale from Ireland.

Newcastle Brown Ale...English Ale.

Stella Artois...a Belgium Lager.

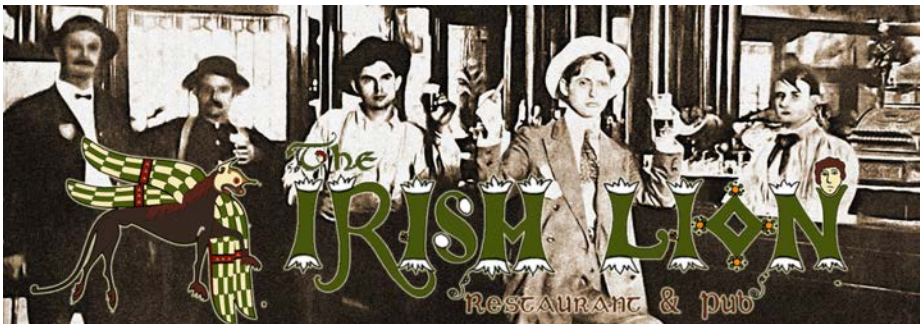


Magners/Bulmers Irish Cider

Glass 3.97 • Pint 4.44 • Pitcher 16.80 • ½ Yard 7.25

Bottled & Pub Can Beer

Belhaven	4
Boddington Pub Can	6
Budweiser/Bud Lite	3
Bulmer Strongbow Cider Pub Can	6
Chimay Blue	9
Corona	4
Duvel	6
Grolsch	4
Heineken	4
Kaliber (Non-Alcoholic)	3
Kentucky Bourbon Ale	4
Miller Lite	3
Murphy's Stout Pub Can	6
People's Red Ale	6
Pilsner Urquell	4
Old Speckled Hen Ale	6
Samuel Adams	4
Samuel Smith's IPA	5
Skull Splitter	5
Smithwick's	4
Spaten	4
St. Peter Cream Stout/St. Peter IPA	6
Taddy Porter	5
Young's Double Chocolate Pub Can	6



An rud nach leigheasann im ná uisce beatha
níl aon leigheas air.

What butter or whiskey cannot cure – there is no cure for.

Apéritif | Cognac | After Dinner

Sandeman, 20 yr. Tawny Port, Portugal. Glass 13

Graham's, 30 yr. Tawny Port, Portugal. Glass 20

Hennessey VS 8

Hennessey Black 9

B & B 6

Baileys 5

Frangelico 5

Amaretto DiSaronno 6

Grand Mariner 7

Remy Martin VSOP 10

Champagnes & Sparkling Wines

House Sparkling Wine, 187 ml 8

J Brut Rosé, California. Bottle 49

Heidsick-Monopole Blue Top, Brut, France. Bottle 55

Mumm Brute Rosé, California. Bottle 29

White Wines

Pasqua Pinot Grigio, Italy. Glass 7/Bottle 26

Movendo Moscato, Italy. Glass 7/Bottle 26

Hogue Riesling, Washington. Glass 8 /Bottle 30

William Hill Chardonnay, California. Glass 8 /Bottle 30

Listel Rosé France. Glass 8/Bottle 30

Los Cardos Sauvignon Blanc, Argentina Glass 7/ Bottle 26

Laguna Chardonnay, California. Bottle 35

Red Wines

A to Z Pinot Noir, Oregon. Glass 8 /Bottle 30

The Rook Merlot, Washington. Glass 9 /Bottle 34

Robertson Cabernet Sauvignon, South Africa. Glass 7/Btl 26

The Chook Shiraz-Viognier, Australia. Glass 9 /Bottle 34

Clíne Zinfandel, California. Glass 7/Bottle 26

Alamos Malbec. Argentina. Glass 7/Bottle 26

Doña Paula Malbec, Argentina. Glass 9 / Bottle 34

Domaines Barons de Rothschild Bordeaux. France. Btl 30

B-Side Cabernet Sauvignon. California. Bottle 42

The Irish Lion Pub building was designed and used as a pub & Inn in 1882. The building was originally a bar and a hotel in the late 1800's and catered to the public and passengers of the former Monon Train Depot across the street (now known as the B-Line Trail). The businesses opened were the Worley Tavern and the Hotel Bundy European upstairs. One of the more memorable of the hotel's services was the availability of not only a bed for the weary traveler, but a companion for the evening, if so desired (Sorry, this service is no longer available). In the following 96 years, the main level has been predominantly a tavern with billiard tables, in addition to providing lunch and tobacco products. The onset of Prohibition changed the business's emphasis to billiards and tobacco sales. The present Irish Lion Restaurant and Pub opened its doors in 1982. For more history, please visit www.irishlion.com



Sorry, No Checks.
Suggested 18% Gratuity for Parties of 10 or more.

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Wee ones

12 yrs. & Younger

Choice \$5

chicken tenders

Deep-fried chicken filet strips with a side of dipping sauce and fries.

mac n' cheese

fish & chips (fries)

A large portion tender deep-fried white fish, served with a side of fries.

grilled cheese sandwich

with fries.

hot ham & cheese

with Grapes.

DESSERTS

Irish Apple Walnut Cake \$4
topped with ice cream \$6

Chocolate Cake \$7

Vanilla Ice Cream \$2

beverages

Milk \$1

Iced Tea \$2

Lemonade \$2

Orange Juice \$2

Sprite, Coke, Diet Coke \$2



FIND THE SECRET WORD: (5 letters)

I	R	I	S	H	H	A	T	S	L	L	P
R	A	R	K	C	U	L	H	I	K	Y	A
E	I	E	P	I	P	A	M	Y	C	A	R
L	N	V	U	U	M	E	E	C	I	D	A
A	B	O	B	R	R	N	K	Y	R	L	D
N	O	L	O	I	R	M	I	S	T	A	E
D	W	C	C	A	E	L	S	I	A	R	L
E	K	K	L	G	R	E	E	N	P	E	V
L	S	B	D	U	B	L	I	N	T	M	E
F	P	O	T	O	G	O	L	D	S	E	S

Blarney	Clover	Day
Dublin	Elf	Elves
Emerald	Green	Hats
Ireland	Irish	Isle
Limericks	Luck	Mist
Parade	Pipe	Pot o Gold
Pub	Rainbow	Shamrock
St. Patrick		

