



# TÍR NA NÓG

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## IRISH PUB + RESTAURANT

### PUB CLASSICS

#### YE OLDE CELTIC NACHOS

Hand cut kettle chips with pepper jack cheese sauce, sour cream, jalapeños, salsa verde, pico de gallo and your choice of chili, braised BBQ pork or vegan chili - \$9.9

#### SCOTCH EGG

Hard boiled egg wrapped in house made sausage, panko encrusted and served with a whiskey mustard sauce - \$7.8

#### WARM SPINACH + ARTICHOKE DIP

Creamy spinach and artichoke dip topped with Parmesan, served with toasted pita - \$8.2

#### GUINNESS WINGS

Guinness braised wings tossed in your choice of Guinness BBQ, Buffalo or Cider + Bacon Sauce - \$9.9

#### HUMMUS

A blend of chick peas, roasted garlic + spices served with a curry pesto, toasted pita + fresh vegetables - \$7.6

#### CHICKEN STRIPS Add \$1 for GFo

Hand breaded tenders served with house cut fries and your choice of Guinness BBQ or whiskey mustard sauce - \$8.7

### SALADS / SOUP

ADD GRILLED CHICKEN (\$2.7), AVOCADO (\$1.7) OR SALMON (\$5) TO ANY SALAD

#### HOUSE SALAD GFo

Mixed greens, carrots, cucumbers, tomatoes, red onions and croutons - \$5 / 7

#### BEET SALAD GF

Mixed greens, roasted pickled beets, bleu cheese, toasted pecans and dried cranberries tossed with red wine vinaigrette - \$5.7 / 9

#### SALAD WITH NO NAME GF

Mixed greens, Irish rashers, grilled apples, brie, red onions and toasted sunflower seeds tossed with cider and tomato vinaigrette - \$6 / 9.7

#### PUB SALAD GF

Romaine, turkey, bacon, cheddar, egg, tomato, cucumber, red onion and ranch - \$6.4 / 10.5

#### BEER CHEESE SOUP

Rich mixture of sharp cheddar cheese and beer - Cup \$4 / Bowl \$5

#### SALAD DRESSINGS

Balsamic Vinaigrette, Cider + Roasted Tomato Vinaigrette, Red Wine Vinaigrette, Ranch, Thousand Island and Danish Bleu Cheese

### NOG PLATES

#### FLATBREAD

Porter infused Irish cheddar, rashers, tomato jam, scallions - \$9

#### PLoughman's MEAT + CHEESE PLATE GFo

Assorted cured meats, cheeses, pickled veggies, accompanied with preserves, Irish soda bread + mustards - \$9 / 15

#### CURED SALMON GFo

Citrus cured salmon, capers, cream cheese, pickled eggs, onion jam, Irish soda bread + Dijon aioli - \$10.5

#### MINI LAMB PIE

Curried seasoned lamb wrapped in pastry and served with onion gravy - \$9.4

#### WEE LOAF OF IRISH SODA BREAD (add apple butter for \$1)

House made Irish soda bread with whipped salted-honey butter - \$5

#### SAUSAGE ROLL

House made sausage wrapped in puff pastry and served with whiskey mustard sauce - \$8.9

### THE CHIPPER

#### BOXTY CHIPS

Thick Irish potato cakes served with spicy apple curry sauce - \$8.2

#### CHILI CHEESE FRIES

Chili, pepper jack cheese sauce - \$8

#### PUB CHIPS

Hand cut fries with choice of sauce - Curry, onion gravy, beer cheese - \$6  
add bacon or rasher for \$1.5

### SIDES

HOUSE CUT FRIES - \$3

IRISH WEDGES - \$3.5

MUSHY PEAS - \$3.5

GARLIC GREEN BEANS - \$4

ONION RINGS - \$4

HOUSE CUT KETTLE CHIPS - \$3.5

MAC + CHEESE - \$4.5

BUTTERED PEAS + CARROTS - \$3

MASHED POTATOES - \$3.5

**GF** Gluten Free Dish

**GFo** Gluten Free Option Dish

### IRISH DICTIONARY

**Tír na nÓg** (pronounced tier na nooge) - Land of Youth

**BLACK + WHITE PUDDING** - Pork breakfast sausage

**RASHER** - Irish ham/bacon

**BANGER** - Irish sausage

**CRAIC** (pronounced crack) - Good Time

**SLÁINTE** - Health (Drinking Toast)