

## STARTERS

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**THE PERFECT PINT \$6**  **GUINNESS**

**THE TRINITY \$6**  
Irish ale flight: 3oz each of Harp, Smithwicks,  
and Guinness—try them all!

**POTATOE & LEAK SOUP \$8**  
Irish classic, made daily and served with  
Irish cheddar and warm bread.

## SHAREABLES

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**IRISH SPRING ROLLS \$10**  
Lean corned beef, cabbage, and carrots.  
Served with sweet and spicy chili sauce.

**CHICKEN TENDERS & CHIPS \$9**  
Served with your choice of honey mustard,  
BBQ sauce, or ranch. Also offered Buffalo style  
with bleu cheese dressing.

**IRISH CHEESE BOARD \$11**  
Kerry Gold cheese selections, crackers, chutney,  
mustard and dried fruit.

**DERMOTT'S MAC & CHEESE \$11**  
Homemade macaroni with Irish cheese and  
fresh cooked corned beef.

**HOUSE-CUT IRISH CHIPS \$4**  
Hearty potatoes served crispy, seasoned simply  
with sea salt, cracked black pepper and Irish  
malt vinegar on the side.  
Add melted Irish cheddar and scallions - \$7

**IRISH NACHOS \$10**  
Fresh cut potato chips, layered with Mexican  
cheeses, tomatoes, sliced olives, sliced jalapenos,  
black beans, sour cream and green olives.

**TACOS DE CASA**  
Fish Tacos for \$10 or Shrimp Tacos for \$12  
(3 per plate)

## HANDHELDS

### IRISH CATCH \$10

Beer-battered cod with lettuce tomato and sauce Rose Marie. Served on an artisan roll.

### REUBEN \$10

Sliced corned beef, Swiss cheese, sauerkraut, and Marie Rose sauce served on toasted rye.

### KILKENNY CLUB \$10

Cold cut sandwich: sliced turkey, Irish bacon, lettuce, tomato and mayo on a toasted baguette.

### BUFFALO CHICKEN \$10

Buffalo-style chicken, lightly fried and served with lettuce, tomato and bleu cheese crumbles on fresh roll.

### HIGHLANDER \$10

Sliced ham, Brie, and house chutney served warm on an artisan roll.

### THE NICE VIKING \$10

Grilled Havarti cheese, sliced avocado, served on sourdough bread with touch of apricot spread.

### BERLINER \$10

German knockwurst served on a Kaiser roll topped with sauerkraut and spicy brown mustard.

### RACHEL \$10

Sliced turkey, Swiss cheese, coleslaw and sauce Rose Marie served on toasted rye bread.



## FROM THE GARDEN



### IRISH GREEK SALAD \$9

Fresh cut romaine, sliced cucumber, tomato, onion, artichoke hearts, peppers, and crumbled feta cheese topped with house vinaigrette.

Add grilled chicken - \$3

### BEEF ROOT SALAD \$11

Wedges of beets atop a bed of romaine and sliced cucumber, goat cheese, and citrus pieces with house made balsamic dressing.

## TRADITIONAL IRISH FARE



### FISH & CHIPS \$14

Guinness-battered North Atlantic cod fried light and crispy. Served with house cut Irish chips, tartar sauce, coleslaw and lemon.

### BEEF AND GUINNESS STEW \$12

Beef chunks, root vegetables, and Guinness stout. Served with a slab of Irish cheese and warm bread.

### BANGERS AND BEANS \$11

Irish-style sausage, savory baked beans, and grilled tomatoes served atop gravy and mashed potatoes.

### SHEPHERD'S PIE \$12

An Irish classic made with seasoned beef, peas, and carrots topped with mashed potatoes. Served in handmade Vol au Vent à la française.

### COTTAGE PIE \$11

Pulled chicken with mixed vegetables topped with mashed potatoes and shredded Dubliner cheese. Served in a handmade Vol au Vent à la française.

### PLOUGHMAN'S PLATE \$12

Farmhouse Irish cheddar cheese, Irish-style sausages, gherkins, dried fruit and house chutney atop a crisp lettuce and tomato salad.

## TRADITIONAL SCOTTISH FARE



Scottish pie entrees include two beautifully handmade pies and are served with homemade peas and carrots or beans in tomato sauce.

### **BEEF PIE \$12**

Ground angus beef, spices, all natural ingredients.

### **CHICKEN PIE \$12**

Ground organic chicken, spices and sea salt.

### **IRISH PIE \$13**

Fresh corned beef and cabbage,  
topped with mashed potatoes.

## DESSERT



### **IRISH BREAKFAST TEA \$2**

### **IRISH CREAM & COFFEE \$7**

### **TRADITIONAL IRISH COFFEE \$7**

Hot coffee with whiskey, sugar and  
whipped crème (please ask if you want to  
add Irish cream!)

### **NUTTY IRISHMAN \$7**

Coffee with amaretto and hazelnut liqueur  
(ask for whipped crème!)

### **CHOCOLATE IRISH COFFEE \$7**

Irish cream, chocolate vodka and topped  
with whipped crème.

### **DUBLINTOWN BREAD PUDDING \$5**

Thick slice of homemade bread pudding  
topped with pistachio sauce.