

O'SHAUGHNESSY'S PUBLIC HOUSE BEER LIST

BEER FLIGHTS \$11.50 Choice of any 4 draughts - 20oz total.

ROTATIONAL & SEASONAL HANDLES

Begyle- Free Bird

(5.6% ABV, Chicago, IL) 16oz \$8

This sessionable brew has aromas of citrus and fresh-cut flowers, leading into a well-balanced blend of lemony hop bitterness and clean malt character

Dos Equis Lager

(4.2% ABV, Mexico) 16oz \$6.50

An authentic Mexican cerveza brewed in the style of Pilsner Lagers with a nuanced blend of malts, spices and earth tones.

Duvel 666-Belgian Blonde Ale

(6.6% ABV, Belgium) 14oz \$8.75

Duvel 6.66% is an accessible beer with typical Duvel punch. Heavenly soft in taste, slightly aromatic and

Founders All Day IPA

(4.7% ABV, Michigan) 16oz \$8

Refreshing citrus, floral, and tropical fruit notes, with moderate bitterness and a crisp clean finish

Goose Island- No Plans Pale Ale

(5.6% ABV, Chicago, IL) 16oz \$7.50

Crisp, Fruity & Nostalgic. Sometimes having no plans at all, is really the best plan. Whether you're staying in or headed out, the options are endless. Pair your undecidedness with No Plans Pale Ale. This beer's aroma is packed with bursts of red berries and citrus, mixed with dank hop notes that blend well with a malty sweetness.

Old Irving Brewery-Della Kölsch

(6.1% ABV, Chicago, IL) 16oz \$5.50

Kölsch-Style Ale brewed with high-quality Pilsner and Vienna malt and hopped with Zuper Saazer, Hallertau Mittelfrüh, and Tettnang

Off Color Brewery- Town Musician

Maibock Style Lager

(6.1% ABV, Chicago, IL) 16oz \$8.25

We filled our mash tun to the brim with lightly toasted German malt and balanced it with just enough German hops before a long cold lager fermentation. The resulting beer features a complete malt profile balanced mostly by a round ethanol warmth in a traditional German style perfect for days with cold mornings and warm afternoons.

Surly Brewery-Coffee Nitro Ale

(5.5% ABV, Minnesota) 16oz \$8

Surly Brewing and Peace Coffee came up together in Minneapolis. Both brands were at the forefront of the coffee and craft beer renaissance of the past twenty years, and now our paths finally cross with House Blend Nitro Coffee Ale. A shared dedication to our local community and product excellence comes through in every rich, roasty sip

Two Brothers Brewery- Domaine DuPage

(6.1% ABV, Chicago, IL) 16oz \$8

One of the most award-winning craft beers. Domaine DuPage is a French Country Ale that offers a toasty caramel sweetness with just enough hops to cleanse the palate. A true original, both in style and taste.

*Green text indicates locally produced products

YEAR-ROUND BEERS

Allagash White

(5% ABV, Portland, ME) 16oz \$8.25

An interpretation of traditional Belgian wheat beer spiced with coriander and orange peel.

Blue Moon

(5.4 ABV, Golden CO) 16oz \$7.50

The flavor starts crisp and tangy and ends with a coriander and orange spiciness

Dove Tail-Vienna Lager Co.

(5.1% ABV, Chicago) 18oz \$8

Copper in color, with a warm, malty character, it's made with 100% Vienna malt and Styrian Golding hopsaging pure Michigan maple syrup.

Guinness Stout

(4.1% ABV, Dublin, Ireland) 20oz \$8.25

Swirling clouds tumble as the storm begins to calm, settle, breathe in the moment.

Half Acre - Daisy Cutter

(5.1% ABV, Chicago, IL) 16oz \$8.25

West coast Pale Ale chock-full of dank, aromatic hops. This one's a screamer, hoard it

Harp Lager

(5% ABV, Dublin, Ireland) 20oz \$8.25

Light bodied with faint flowery sweet aroma.

Heineken Lager

(5% ABV, Netherlands) 16oz \$7

Lagunitas A Little Sumpin' Sumpin' Ale

(7.5% ABV, Chicago, IL) 16oz \$8.25

Way smooth and silky with a nice wheaty-esque-ish-ness.

Maplewood- Son of Juice

(6.5% ABV, Chicago, IL) 16oz \$8.75

Bursting with notes of tropical fruit, Son of Juice features loads of Mosaic, Simcoe and Nugget hops

Ommegang-Solera

(6.9% ABV, Cooperstown, New York) 14oz \$9

Beautifully clean and balanced sour beer that drinks like a fine white wine, Pale sour pours a bright golden hue with a brilliant white head.

Stella Artois Pilsner

(5.3% ABV, Belgium) 16oz \$8

Stella Artois is full-bodied and exceptionally well balanced beer.

Smithwicks Ale

(5% ABV, Kilkenny, Ireland) 20oz \$8.25

An Irish red ale style beer with a rich ruby color.

Stiegl Pils

(4.9% ABV, Austria) 18oz \$8.25

The elegant beer for connoisseurs who love a light, hoppy bitterness and a refined dry taste. Finest Saphir hops provide the typical lemony aroma and gently kiln-dried malt gives the beer its light color.

Stiegl Radler

(2.25% ABV, Austria) 18oz \$8

Real grapefruit juice gives this deliciously refreshing Radler (mixed beer drink) its amber natural cloudiness and pleasant tangy taste.

Three Floyds Zombie Dust

(6.5% ABV, Munster, IN) 16oz \$8.75

This intensely hopped and gushing undead Pale Ale will be one's only respite after the zombie apocalypse.

*Green text indicates locally produced products

CIDERS ON DRAUGHT

Blake's Hard Cider-Triple Jam

(6.5%ABV, Michigan) 14oz \$7.50

The perfect balance of ripe sweetness with bold fruit aromatics. Bursting with strawberries, blackberries, and raspberries.

Blake's Hard Cider-Original

(5.5%ABV, Michigan) 16oz \$5.50

A lighter and more sessionable take on your favorite classic hard apple cider. Original is just that, the original play on what we think a tasty apple cider should be, uncomplicated, slightly sweet, crisp and clean with ripe apple aroma.

Uncles John's -Heirloom

(6 %ABV, Michigan) 14oz \$8

A Semi-Dry cider, but still sweet enough to bring the fruit forward. Made from a blend of heirloom apple varieties that expresses itself like an Easter European white wine.

GLUTEN FREE BEER&CIDERS

Ace Pineapple Cider

(5.5% ABV, California) \$6

Ace Guava Cider

(5.5% ABV, California) \$6

Ace Mango Cider

(5.5% ABV, California) \$6

Two Brothers Prairie Path

(5.1% ABV, Chicago, IL) \$6

Samuel Smith Organic Perry Pear Cider 12oz

(5% ABV, England) \$6

Two Towns "Bad Apple" Imperial Cider 16.9oz

(10.5% ABV, Oregon) \$14

Uncle John's Blueberry Cider

(6.5% ABV, Saint Johns, MI) \$7

Uncle John's Tepache-Pineapple Cider

(6.5% ABV, Saint Johns, MI) \$7

DOMESTIC BOTTLE BEERS \$5

Budweiser • Bud Light • MGD •

Lil Buddy Little Lager 8oz \$3 • Miller Lite • PBR
16oz can • Michelob Ultra • Miller High Life • Old
Style

THE STANDARDS \$6

Amstel Light • Beck's Pilsner • Corona • Heineken
Light • Heineken Silver • Goose Island 312 •
Kronenbourg 1664 • Modelo Special \$6.50

CRAFT BEERS BOTTLES & CANS

Breckenridge Avalanche Amber 12oz can

(5.4% ABV, Oregon) \$6

Boddingtons Ale 16oz can

(4.7% ABV, England) \$6

Cael & Crede Ale-Barrel Aged in Whiskey Casks

(6.5% ABV Ireland) \$8

Delirium Tremens 12oz (8.5% ABV, Belgium) \$11

Golden Monkey 12oz (9.5% ABV, PA) \$7

La Chouffe Belgian Strong Ale

(8%ABV, Belgium) \$9

Lefte Blonde Ale 12oz (6.5% ABV, Belgium) \$6

Lindemans Lambic Beers (4% ABV, Belgium)

Cassis (Blackcurrant) Not too sweet heavy fruit\$12

Framboise-Medium sweetness and refreshing \$12

Samuel Smith Organic Chocolate Stout 12oz

(5% ABV, England) \$7

Tank 7 Farmhouse Ale

(8.5% ABV, Missouri) \$7

Seltzers and other drinks...

The Long Drink \$8 (Can)

The Long Drink Peach \$8 (Can)

The Long Drink Sugar Free \$8 (Can)

Gin with natural peach or grapefruit and juniper berry flavors & citrus soda. 5.5% ABV, all natural & gluten free.

Topo Chico Guava \$6.50

High Noon Lime Tequila Seltzer \$6.50

White Claw- Wild Cherry \$6.50

Nütrl Vodka Seltzer \$6.50

Cranberry or Watermelon

Coastal-Rose Pineapple Spritz \$7 (Can)

All natural, non-GMO, gluten free, and only 5% abv. Light, refreshing, and fun.

RED WINE

Trapiche Tesoro - Malbec

(Argentina) Glass \$10 Bottle \$38

The Prisoner Unshackled - Pinot Noir

(California) Glass \$11 Bottle \$40

Three Finger Jack - Cabernet Sauvignon

(California) Glass \$11 Bottle \$40

WHITE, SPARKLING & ROSE WINES

The Horologist - Sauvignon Blanc

(Marlborough, New Zealand) Glass \$11 Bottle \$40

Armas de Guerra Rosado Mencia - Rose

(Spain) Glass \$10 Bottle \$38

Kris Artist Cuvee - Pinot Grigio

(Italy) Glass \$11 Bottle \$40

Renegade Wine CO - Chardonnay

(California) Glass \$10 Bottle \$38

Red Tail Ridge "Good Karma" Riesling

(New York) Glass \$9 Bottle \$34

Los Monteros - Sparkling Cava

(Spain) Bottle \$36

Freixenet - Sparkling Cava

(Spain) 187ml bottle \$10

Wycliff Brut Rose

(California) Glass \$8 Bottle \$30

Non-Alcoholic Beers & Beverages

Ballygowan Sparkling Water, Orange Lucozade, Club Lemon, Club Orange, Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea, Lemonade, Root Beer, Red Bull, Red Bull Sugar Free, "Q" Tonic Water, Dandelion & Burdock Soda (taste like root beer!) Liquid Death Spring Water, Convicted Melon, Liquid Death Iced Tea/ Lemonade
Heineken 0.0% \$5, Becks N/A \$5
Lagunitas Sparkling Hop Water \$5
Guinness Zero Cans \$7.50, Sam Adams Hazy N/A \$6

Mocktails

St. Agrestis Non-Alcoholic Phony Mezcal
Negroni \$9

St. Agrestis Non-Alcoholic Phony Negroni \$9

Passion

Sparkling Water, Passion Fruit Puree \$6

Flor

Sparkling Water & Hibiscus Syrup \$6

Miwadi

Sparkling Water & Blackcurrant Syrup \$6

PADDY'S PREMIUM DRINKS \$11

Irish Coffee

Keepers Heart Irish Whiskey, brown sugar & fresh whipped cream

Margarita

Authentico Tequila, fresh squeeze lime juice & Cointreau

Maple Old Fashioned

Wild Turkey Bourbon, orange bitters & barrel aged maple syrup.

Always Summer

Freixenet sparkling cava with a sweet hibiscus flower.

Wild Berry

Brockmans Gin with lemons, hibiscus flower, Chambord liquor. Served in a rocks glass.

Chuy's Paloma

Casa Noble tequila with oranges, lemons, limes, tajin, and topped with Stiegl radler beer.

Mules \$11

Pick your favorite! Served with ginger beer and fresh lime juice.

Scottish Mule with Glenmorangie Single Malt

Irish Mule with Busker Single Malt whiskey

Freedom Mule with Titos Vodka

Mexican Mule with Casa Noble Tequila

Kentucky Mule with Wild Turkey Bourbon

Engine Mule with Engine Organic London Dry Gin

Smokey Mule with New Orleans Amber Rum

Happy Hour Appetizers

Quesadillas, Nachos, Loaded Crisps & Curry Chips \$3 off

Monday through Thursday 3 to 5pm

Drinks Specials all day!

Monday: **XX Lager Pints \$5.50**

Tuesday: **Beer, Burger & Shot \$23**

Wednesday: **Margaritas \$8**

Thursday: **All Mules \$8**

Friday: **Malbec Glasses of wine \$8**

Saturday and Sunday:

Mimosas \$6, Bloody Marys \$7

AMERICAN / CANADIAN & OTHER WHISKEYS

Pick your pour...	1oz	1.5oz	2oz	2.5oz
<u>Angels Envy</u>	7	9	11	13
<u>Basil Hayden's 1oz</u>	7	9	11	13
<u>Bulleit Bourbon</u>	7	9	11	13
<u>Bulleit Rye</u>	7	9	11	13
<u>Coppercraft Bourbon</u>	7	9	11	13
<u>Coppercraft Rye</u>	6	8	10	12
<u>Crown Royal</u>	6	8	10	12
<u>Few Bourbon</u>	7	8	10	12
<u>Few Rye</u>	7	9	11	13
<u>Four Roses</u>	7	9	11	13
<u>George Dickle #8</u>	6	8	10	12
<u>George Dickle 12yrs</u>	8	10	12	14
<u>Heaven's Door Bourbon</u>	6	8	10	12
<u>Hudson Baby Bourbon</u>	7	9	11	13
<u>High West Bourbon</u>	7	9	11	13
<u>High West Double Rye</u>	7	9	11	13
<u>Jack Daniels</u>	6	8	10	12
<u>Jack Daniels Rye</u>	6	8	10	12
<u>Gentleman Jack</u>	7	9	11	13
<u>Jack Daniels Single Barrel</u>	8	10	12	14
<u>Jim Beam</u>	6	8	10	12
<u>Jim Beam Black</u>	7	9	11	13
<u>Koval Bourbon</u>	7	9	11	13
<u>Koval Rye</u>	7	9	11	13
<u>Knob Creek</u>	7	9	11	13
<u>Knob Creek Rye</u>	7	9	11	13
<u>Maker's Mark</u>	7	9	11	13
<u>Maker's Mark 46</u>	7	9	11	13
<u>Santory Whiskey Toki</u>	7	9	11	13
<u>Seagrams 7</u>	6	8	10	12
<u>Seagrams VO</u>	6	8	10	12
<u>Templeton Rye</u>	7	9	11	13
<u>Union Horse Reserve Straight Bourbon</u>	6	8	10	12
<u>Union Horse Strength Reunion Rye</u>	7	9	11	13
<u>Wild Turkey</u>	6	8	10	12
<u>Woodford reserve</u>	8	10	12	14
<u>Woodford Reserve Double Oaked</u>	9	11	13	15

IRISH WHISKEYS

Pick your pour...	1oz	1.5oz	2oz	2.5oz
Bushmills	6	8	10	12
Bushmills Black Bush	7	9	11	13
Bushmills 10yrs	10	12	14	16
Connemara Single Malt	7	9	11	13
Egan's	6	8	10	12
Glendalough	6	8	10	12
Green Spot	9	11	13	15

Pick your pour...	1oz	1.5oz	2oz	2.5oz
Jameson BBL	8	10	12	14
Jameson Cooper's Croze	8	10	12	14
Keeper's Heart Irish American Rye Whiskey	6	8	10	12
Keeper's Heart Irish American Bourbon	6	8	10	12
Keeper's Heart 10yrs	9	11	13	15
Kilbeggan Irish Rye	6	8	10	12
Limavady Single Malt Paddy	6	8	10	12
Powers	6	8	10	12
Red Breast 12yrs	9	11	13	15
Red Breast 15yrs	12	14	16	18
Sexton Single Malt	7	9	11	13
Slane	6	8	10	12
Teeling Small Batch	6	8	10	12
Tullamore Dew	6	8	10	12
Tullamore Dew 12yrs	9	11	13	15
Yellow Spot	11	13	15	17

SCOTCH & BLENDED SCOTCH

Pick your pour...	1oz	1.5oz	2oz	2.5oz
Chivas Regal 12yr	6	8	10	12
Chivas Regal 13yrs	7	9	11	13
Chivas Regal 18yrs	10	12	14	16
Chivas Regal 25yrs	16	18	20	22
Chivas Regal "Ultis"	12	14	16	18
Dewar's White Label	6	8	10	12
Famous Grouse	6	8	10	12
Glenfiddich 12yr	8	10	12	14
Glenlivet Founders Reserve	7	9	11	13
Glenlivet Nadura	7	9	11	13
Glenlivet 12yr	10	12	14	16
Glenlivet 14yr	12	14	16	18
Glenlivet 15yr	14	16	18	20
Glendronach 12yrs	12	14	16	18
Glendronach 18yrs	14	16	18	20
Glenmorangie 10yr	8	10	12	14
Highland Park	8	10	12	14
J & B	6	8	10	12
Johnnie Walker Black	9	11	13	15
Johnnie Walker Red	8	10	12	14
Lagavulin 16yr	12	14	16	18
Laphooaig Quarter cask	8	10	12	14
Laphooaig 10yrs	10	12	14	16
Macallan 12yr	12	14	16	18
Macallan 15yrs	13	15	17	19
Macallen Rare cask	19	21	23	25
Monkey Shoulder	6	8	10	12
Talisker 10yr	8	10	12	14
Talisker Storm	9	11	13	15
Tullibardine Sherry	8	10	12	14
Oban 14yr	11	13	15	17
Yame 10yrs	8	10	12	14

APPETIZERS

Sausage Rolls • 11.50 •

Irish Sausage wrapped in puffed pastry.

O'Shock's Rolls • 13.75 •

3 egg rolls stuffed with corned beef, cabbage, and Swiss cheese served with mustard aioli and spicy mustard.

Loaded Crisps • 12 •

Delicious homemade potato crisps topped with bacon crumbles and chipotle-queso dip.

Buffalo Cauliflower • 13 •

Lightly fried cauliflower tossed in buffalo sauce. Served with celery sticks and your choice of blue cheese or ranch dressing.

Shepherd's Rolls • 14.75 •

3 egg rolls stuffed with Shepherd's pie! Served with mashed potatoes and onion gravy.

Brussels & Bacon • 12 •

Crispy shaved Brussels with bacon lardons, drizzled with balsamic glaze and cider aioli.

Curry Chips • 12 •

O'Shaughnessy's fries served with a side of traditional Irish curry.

Nachos • 11 •

Homemade crispy corn tortilla chips topped with melted pepper-Jack cheese, cilantro-avocado sour cream, and pico de gallo.*Add Steak \$7, Chicken \$6, Pulled Pork \$9 Vegan Chorizo \$5

Quesadilla • 11 • Pepper Jack Cheese in a flour tortilla, served with pico de gallo, guacamole and cilantro-avocado sour cream.

Add vegetables \$3 Chicken \$6 Steak \$7 Shrimp \$8
Vegan Chorizo \$5 Delicious with buffalo cauliflower!!
Add \$5

Chicken Wings • 16.95 • Tenders • 14.95 •

Our 10 crispy wings or 5 chicken tenders tossed in a choice of our signature sauces: Traditional Buffalo, Honey BBQ, Mango-Habanero or Mustard BBQ

1 complementary sauce. Extra sauce \$1

Beans on Toast • 13 •

Baked beans and Irish cheddar on a toasted sourdough bread.

From the Kettle

Soup of the Day.

Cup • 6 • Bowl • 8 •

Served with homemade brown bread.

SALADS

Mediterranean Salad • 13.25 •

GF (without the pita) Mixed greens, garbanzo beans, roasted red peppers, cucumbers, cherry tomatoes, red onions, feta cheese, fresh oregano, crispy pita chips and lemon- garlic vinaigrette.

Ravenswood Salad • 13.25 •

GF(without crispy onions) Mixed greens, oven roasted sweet potatoes, pumpkin seeds, avocado, cranberries, feta cheese, crispy onions, and honey mustard vinaigrette on the side.

Buffalo Chicken Salad • 16.50 •

Breaded buffalo chicken bites, Romain lettuce, red onions, cherry tomatoes, carrots, and blue cheese dressing.

Southwest Salad • 12 •

Romain lettuce, corn, red onions, cherry tomatoes, black beans, shredded cheese, corn tortilla chips, avocado, and chipotle ranch dressing.

**Salad Enhancers

Grilled Chicken \$6 Steak \$7 Shrimp \$8
Tilapia \$7 Buffalo Cauliflower \$5
Grilled Salmon \$8

Dressings and dipping sauces

Honey Mustard Vinaigrette, Ranch, Caesar, Balsamic Vinaigrette, Blue cheese, and Chipotle Ranch Dressing, Sesame-Ginger Vinaigrette, Lemon- Garlic Vinaigrette.

Domestic Sides:

Mashed potatoes \$6 Side Salad \$5 Fries \$5
Sweet potato fries \$6 Mac & Cheese \$7 Crisp \$6

Imported Sides \$5

Heinz vegetarian baked beans, McDonnell's Irish curry sauce.

Brown bread side \$3

Kids Menu • 9 • (12 years and under)

Includes apple juice

Bangers & Mash
Grilled Cheese & Fries
Fish & Chips
Chicken Tenders & Fries
Buttered Noodles \$6
Mac & Cheese \$7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness As all our dishes are prepared and cooked fresh, there may be a slight delay on certain dishes. No more than 4 separate checks per table. 20% gratuity added to parties of 6 or more. Items marked **GF are Gluten Free. Split plate \$3*

SANDWICHES

All burgers and sandwiches are served with a side of fries, potato crisps or salad. Sub soup, mashed potatoes, or sweet potato fries for \$2. Sub Gluten free bread \$1

Corned Beef Press • 17.75 •

Our delicious, homemade brisket with melted Swiss cheese, whole grain mustard aioli, and grilled onions, served on a French roll.

BBQ Pulled Pork Sandwich • 17.75 •

Slow cooked with spices and rubs. Topped with BBQ sauce, cheddar cheese, crispy onions, and coleslaw on the side. Served on a brioche bun.

Chipotle-Lime Chicken Sandwich • 17.75 •

Grilled marinated chicken breast with melted Swiss cheese, bacon, grilled onions, guacamole, and chipotle mayo, served on a brioche bun.

Fish Sandwich • 17.75 •

Cod loin dipped and fried in our famous beer batter and served on marble rye with melted Swiss cheese, coleslaw, and tartar sauce.

The Sullivan • 18.75 •

A great customer deserves a great sandwich: Smoked salmon, crispy smoked bacon, lettuce, tomatoes, and creamy caper aioli served on toasted multigrain bread.

Pub Melt • 17.50 • *

Angus beef patty, blended cheese, grilled onions, bacon, and remoulade on grilled sourdough.

Chicken Club Sandwich • 17.25 •

Grilled chicken, bacon, lettuce, tomatoes, mayo, and avocado on sourdough bread.

Reuben Sandwich • 17.75 •

Shaved corned beef, purple sauerkraut, Swiss cheese, and remoulade on marble rye.

Buffalo Chicken Wrap • 17.25 •

Breaded buffalo chicken bites, Romain lettuce, red onions, baby medley tomatoes, carrots, and blue cheese dressing.

Ultimate Grilled Cheese • 15.25 •

Swiss, yellow cheddar, American cheese, red onions, and bacon, melted on sourdough bread.

Shrimp Tacos • 18.25 • Tilapia Tacos • 17 •

Three corn tortilla tacos, grilled garlic-Cajun shrimp, or tilapia with house slaw, mango-pico de gallo, avocado, and green salsa. Served with a side salad or French fries

DESSERTS

**Chocolate Guinness Cream Cake
by Guilfoyle's Goodies • 10 •**

Aero chocolate bar \$3.50, Smarties \$4

Flake chocolate bar \$3.50 Mars Bar \$5, Crisps \$3

BURGERS

All burgers and sandwiches are served with a side of fries, potato crisp or salad. Sub soup, mashed potatoes, or sweet potato fries for \$2 Sub Gluten free bread \$1.50.

Classic Angus Burger • 16.75 • *

8oz Angus beef patty, American cheese, tomato, lettuce, onions, on a brioche bun. Add Bacon 1.50 Sub pretzel bun 1.50

Pork Belly Burger • 17.75 • *

8oz Angus beef patty, crispy pork belly, grilled apples Swiss cheese, red onions, chipotle aioli, on a brioche bun. Sub pretzel bun

Don Pancho Burger • 17.75 • *

Your choice of beef patty, black been patty or Beyond meatless or turkey burger. Topped with pepper Jack cheese, grilled jalapeños, sliced avocado, and crispy onions.

Plain Beyond Burger • 16.50 •

Plain Black Bean Burger • 15.50 •

Served with lettuce, tomatoes, and onions, on a brioche bun. Add cheese 1.00 Sub pretzel bun 1.00

Turkey Burger • 17.25 •

Turkey patty, grilled onions, jalapeno aioli, white cheddar, lettuce, tomato, and avocado on a brioche bun.

ENTREES

Chicken Curry • 18.95 •

Traditional Irish chicken curry with mushrooms, carrots, peas, and onions. Served over brown rice, fries or both.

The Full Irish • 21.95 • *

(Friday through Sunday only, until 4pm)

2 Bangers, 2 rashers, 2 black and 2 white puddings, grilled tomato, potatoes, baked beans, and two eggs any style. Half Irish • 15

Shepherd's Pie • 18.75 •

A traditional Irish dish made with ground beef, carrots, and peas in rich delicious gravy, and topped with mashed potatoes.

Fish-N-Chips • 22.50 •

Our almost famous beer battered codfish (9oz.) served with fries, tartar sauce, lemons, and creamy coleslaw.

Bangers & Mash • 19.75 •

Irish bangers, mashed potatoes, onion gravy, and baked beans or marrow fat peas on the side.

Victor's Spicy Shrimp Pasta • 20.75 •

Grilled shrimp, tossed in a spicy tomato-garlic sauce with bacon, roasted peppers and fresh basil.

Served with garlic bread. **With Chicken • 17.25 •**

Guinness Beef Stew • 20.50 •

Beef tips marinated in Guinness with carrots, parsnips, peas, and onions. Served over mashed potatoes.

O'SHAUGHNESSY'S PUBLIC HOUSE BRUNCH

Saturday and Sunday until 2pm

O'SHOCK'S SPECIALTIES

The Full Irish • 21.95 • *

2 Bangers, 2 rashers, 2 black and 2 white puddings, grilled tomato, potatoes, baked beans, and two eggs any style. Half Irish • 15 •

Corned Beef Hash • 16.95 • *

Homemade corned beef, breakfast potatoes, roasted red peppers, caramelized onions, kale, parsley sauce, topped with two eggs any style.

Savory Boxy • 16.95 • *

2 Irish Potato Pancakes with your choice of meat, 2 eggs any style and parsley sauce on the side. Served with a side of fruit.

Meats: Bangers, rashers, American bacon, chicken sausage, black pudding, or white pudding.

Egg Meal • 15.75 • *

Two eggs any style served with a choice of meat and breakfast potatoes and toast.

Meats: Bangers, rashers, American bacon, chicken sausage, black pudding, white pudding or Chef Martin's Chicken or Kasekramer sausage.

Chilaquiles • 13.50 • *

Crispy corn tortillas smothered in roasted tomatillo salsa, topped with melted cheese, pico de gallo, 2 eggs any style and cilantro-sour cream on the side.

Add Chicken \$6, Steak \$7, Vegan Chorizo \$5

Pancake Platter • 15.75 • *

3 Pancakes served with your choice of meat, 2 eggs any style and fruit.

Sub egg whites only \$1.50

Meats: Bangers, rashers, American bacon, chicken sausage, black pudding, or white pudding.

Avocado Toast • 12.50 • *

A slice of toasted sourdough bread with mashed avocado, crushed pepper, and topped with arugula salad. Served with 2 eggs any style and fruit.

Veggie Chorizo Skillet • 16.25 • *

2 eggs any style, plant base vegan chorizo, roasted root vegetables, kale, roasted red peppers, onions, pepper Jack cheese, pico de gallo and cilantro sour cream on the side.

OMELETS

Veggie Omelet • 12.75 • *

Kale, mushrooms, tomatoes, caramelized onions, and goat cheese.

Sub egg whites \$1.50

The Macho Omelet • 15.75 • *

Spicy marinated chicken, red onions, jalapeno peppers, spinach, and Swiss cheese.

Sub egg whites \$1.50

BRUNCH SANDWICHES

The Irish Barber Sandwich 20.95 • *

Joe Jr from Joe's Barbershop took his favorite item and made it better! Dare to try it!

Rashers, black and white puddings, bangers, grilled onions, grilled tomato, mustard aioli, and an over easy egg on white bread. Served with breakfast potatoes or Fries.

Croissant Breakfast Sandwich • 16.95 • *

Scrambled eggs and Irish Cheddar. With your choice of meat:

Rashers, Bangers, or Chef Martin's Chicken or Kasekramer sausage. Served with breakfast potatoes on a buttery, flaky croissant from our neighbors "La Boulangerie French Bakery"

Irish Breakfast Sandwich • 16.75 • *

Two scrambled eggs with two rashers and white cheddar cheese on toasted multigrain bread.

American Breakfast Sandwich • 15.95 • *

Two scrambled eggs with American bacon and cheddar cheese on toasted multigrain bread.

Plain Breakfast Burrito • 11.75 • *

Your choice of protein, breakfast potatoes, scramble eggs, pepper Jack cheese, pico de gallo, guacamole and chipotle mayo on flour tortilla. Served with side of fruit. Add Chicken \$6, Steak \$7,

Black Bean Patty \$5.50, Ground Irish Sausage \$6

KIDS MENU • 9 •
(12 years and under)

Includes Apple Juice.

*** 1 pancake, 1 egg and bacon ****
*** 1 egg, 1 Irish Sausage and breakfast potatoes****

Grilled Cheese
Buttered Noodles \$6
Mac & Cheese \$8
Tenders and Fries

SIDES: *2 Eggs any style \$6, ** Bangers \$5, Rashers \$5, Chef Martin's Chicken Sausage \$5
Chef Martin's Kasekramer Sausage \$5
Black Pudding or White Pudding \$5, American Bacon \$4.50, Vegan Chorizo \$5
Imported Heinz Beans \$4, Breakfast potatoes \$4, Toast \$3, 1 Pancake \$3, Fruit \$4

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness As all our dishes are prepared and cooked fresh, there may be a slight delay on certain dishes. No more than 4 separate checks per table. 20% gratuity added to parties of 6 or more. Items marked **GF are Gluten Free. Ask about vegetarian and vegan options. **Split Plate Charge \$3.00***
****Cook to order**

Brunch Drink Specials
Saturday and Sunday Only

House Bloody Mary \$7
Black & Black \$8.25 (Guinness and Blackcurrant)
Rose Brut Glass \$7

Mimosas \$6

Classic House Mimosa
Passion Fruit Mimosa
Grapefruit Mimosas
Pineapple Mimosa
Irish Mimosa (Made with blackcurrant)
Hibiscus Mimosa \$7 (The flower taste like candy!)