



O'FAOLÁIN'S

FOR A REAL TASTE OF IRELAND

PUB GRUB

CRAB DIP* \$10

Jumbo lump crab meat, cream cheese & spring onions.
Served with toasted pita or tortilla chips.

COLCANNON BOXTY \$8

Cabbage & scallion potato pancakes topped with an Irish whiskey parsley sauce.

DIP SOME* \$8

Pico de gallo & guacamole.
Served with toasted pita or tortilla chips.

GUINNESS BRIE \$10

Creamy brie dipped in batter & fried golden brown.
Served with fresh baked baguette & a mixed berry coulis.

BEER CHEESE DIP \$10

Homemade Smithwick's beer cheese with a cone of Bavarian pretzels.

DEILED EGGS* \$8

Blended yolks topped with chopped Irish bacon & candied pecans.

BEEF SLIDERS* (3) \$8

Served with cheddar, lettuce & tomato.

STEAMED MUSSELS* \$12

Steamed with white wine, scallions, garlic & fresh herbs.
Served with toasted baguette.

PUFF PASTRY SAUSAGE ROLLS \$8

Irish sausage wrapped in fresh baked puff pastry.
Served with an Irish mustard dipping sauce.

BUFFALO DIP* \$10

Pulled chicken, cream cheese, cheddar & Buffalo sauce.
Served with toasted pita.

IRISH TACOS (3) \$10

FISH Pickled onion, slaw, sweet chili.

OR

CHICKEN Blackened chicken, pico de gallo, cabbage & sour cream.

JUMBO CHICKEN WINGS* \$11

Baked, then deep fried & tossed in your choice of sauce:
Ale BBQ, Sticky Guinness, Buffalo, Sriracha, or Jameson Diablo.

TATER TOTS

Classic: Served with a side of ketchup. **\$6**

Loaded: Bacon, cheddar, scallions, spicy pub sauce. **\$7**

Signature: Diablo cheese sauce, fried jalapeños, Sriracha mayo **\$8**

SOUPS

SIGNATURE SEAFOOD CHOWDER* \$8

Our creamy, homemade chowder is cooked to order with fresh seafood & mussels.

CHEESY FIVE ONION SOUP* \$6

Five types of onions slow cooked in a beef broth. Served with baguette crouton & melted provolone cheese.

SALADS

*Add Grilled Chicken \$5
Steak \$6 or Salmon \$6*

STRAWBERRY FIELDS* \$12

Spinach, sliced almonds, strawberries & green onions tossed together in a Zinfandel vinaigrette dressing.

THE PUB SALAD* \$12

Romaine, bacon, ham, carrot, cheddar, hardboiled egg, scallion & croutons.
Tossed with your choice of dressing.

APPLE BRIE SALAD* \$13

Apple, dried cranberry, ginger, green onion, brie & seasonal mixed greens tossed in Champagne vinaigrette.

THE CAESAR* \$9

Romaine lettuce topped with Parmesan cheese & homemade garlic croutons.
Tossed in a hearty Caesar dressing.

TORTILLA SALAD* \$11

Iceberg & romaine mix, grilled corn, pepper jack cheese, green onions, pico de gallo, guacamole, sour cream & tortilla strips.
Tossed in a cilantro lime vinaigrette.

MAKE ANY SALAD INTO A SPINACH TORTILLA WRAP

FLATBREADS

THE SPICY PIG \$10

Savory Irish sausage & bacon topped with cheddar cheese, jalapeños & scallions.
Drizzled with our spicy pub sauce.

PULLED CHICKEN FLATBREAD \$10

Pulled chicken tossed in either Buffalo, BBQ, or Jameson Diablo on top of provolone cheese.
Drizzled with ranch dressing.

THE WEEKLY FLAT \$10

Ask your server for details.

**GLUTEN FREE OPTION AVAILABLE*

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD OR SHELL FISH MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS

SANDWICHES

*SERVED WITH FRENCH FRIES, TATER TOTS, OR ONION RINGS.
SUBSTITUTE ANY SIDE SALAD OR POTATO SALAD FOR ONLY \$1.25*

O'S BURGER* \$12

Ground beef patty, smoked bacon, cheddar, crispy onion straws & Irish mayo.
Served on a toasted brioche bun.

ROSEMARY LAMB BURGER* \$13

Rosemary-infused lamb patty, grilled Irish bacon, roasted red pepper. Served on a toasted brioche bun.

CORNED BEEF REUBEN* \$12

Tender corned beef, homemade sauerkraut, Swiss cheese & 1000 Island dressing.
Served on toasted rye bread.

O'S STEAK & CHEESE* \$12

Shaved steak or pulled chicken, peppers & onions covered with Smithwick's beer cheese.
Served on a hoagie roll.

BRIE LT \$12

Brie, lettuce & tomato with a roasted garlic aioli spread.
Served on a toasted croissant.
Add bacon \$1.

BLACKENED CHICKEN* \$12

Smoked bacon, Provolone cheese, lettuce, tomato, red onion & avocado aioli spread.
Served on ciabatta bread.

ULTIMATE GRILLED CHEESE \$11

Choice of Irish or American bacon. Served with American, Swiss, provolone & cheddar cheeses. Served on grilled Texas toast.

VEGGIE BURGER* \$10

Veggie patty, homemade guacamole, lettuce, tomato & crispy onion straws.
Served on a toasted brioche bun.

**ASK ABOUT
CHEF BRITT'S
WEEKEND SPECIALS**

STEAK FRITES & EGGS* \$23

10 oz. marinated NY strip.
Served with seasoned homemade potato wedges & finished with 2 over-easy eggs.

O'S SUMMER CHICKEN* \$16

Chicken breast stuffed with guacamole & wrapped in bacon laid over vegetable rice pilaf.

CHICKEN & BOXTY WAFFLES \$16

Hand-breaded and fried chicken breast served over a boxty waffle with parsley sauce, fried leeks & scallions.

MEATLOAF* \$16

Pan seared, homemade meatloaf rested over potato hash, topped with sweet onion gravy & candied Guinness bacon.

IRISH

RASPBERRY HABANERO-BBQ

SALMON* \$19

Glazed salmon fillet.
Served with rice & corn salsa.

CRAB STUFFED HADDOCK* \$19

Broiled haddock with a cheesy crab filling. Served with potato hash & seasonal veggies.

FISH & CHIPS \$15

Three beer battered cod filets, served with thick cut fries & tartar sauce.

IRISH BREAKFAST \$15

Irish sausage, Irish bacon, black & white pudding, Irish beans, grilled tomato, eggs any style & toast.

**JOIN US EVERY WEEKEND
FOR OUR SIGNATURE
BRUNCH FROM 10AM!**

SHEPHERD'S PIE \$14

Ground beef mixed with herbs & vegetables. Topped with hearty mashed potatoes.

CHICKEN POT PIE \$14

White chicken, garden vegetables in a creamy tarragon sauce.
Topped with a flaky puff pastry.

GUINNESS STEW \$14

Marinated beef, vegetables & fresh thyme in a hearty Guinness broth.
Served with mashed potatoes.

BANGERS & MASH \$15

Traditional Irish sausage & mashed potatoes served with an onion gravy & vegetable medley.

CORNED BEEF & CABBAGE* \$15

Corned beef brisket served with cabbage, mashed potatoes & creamy parsley sauce.

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HAPPY HOUR 3 - 7

MONDAY - SATURDAY

LIVE MUSIC EVERY FRIDAY

& SATURDAY NIGHT @ 9:30

**PLEASE ASK HOW WE CAN
HELP CATER YOUR NEXT EVENT
ON/OFF PREMISE AVAILABLE**

INFO@OFAOLAINS.COM

WWW.OFAOLAINS.COM