


PACHOS

Lattice-Style Fries Seasoned with our Signature Spice, Topped with Cheddar Cheese and Green Onions. Served with a Bowl of Emerald Isle™ for Dippin'.

Pachos For One (GF) 	14.25	Pachos For Two (GF) 	26.95
Double your Cheese	3.50	Double your Cheese	7.00
Add Bacon	4.50	Add Bacon	9.00

EXTREME PACHOS

Spiced Beef, Onions, Peppers, Tomatoes, Green Onions, and Spicy Jalapeño Peppers. Served with a Bowl of Emerald Isle™ for Dippin'.

Extreme Pachos (GF)	24.50
Double your Cheese	3.50
Add Bacon	4.50

APPETIZERS

PRAWN TOSTADAS

Grilled Cajun Prawns, Fried Tortillas, Fresh Avocado, Vegetable Slaw, Pineapple Mango Confetti, Sprouts, Chipotle Lime Sour 16.50

STUFFED MUSHROOMS

Crab & Shrimp, Cream Cheese, Baked Mozzarella 16.25

McCRACKEN ROLLS

Crisp Wonton Roll filled with Crab, Shrimp & Cream Cheese Mixture, Sweet Chili Dip 16.25

POTATO SKINS (GF)

Cheddar, Green Onions, Sour Cream & Salsa with your Choice of Bacon or Spiced Beef 16.95

CHICKEN WINGS

Irish Whiskey BBQ, Teriyaki, Hot, Cajun Spice, Lemon Pepper or Salt 'N' Pepper 18.95

TUNA STACK (GF)

Sashimi Style, Yellowfin Tuna, Soy Ginger, Sesame & Fresh Avocado, Pineapple Mango Confetti, Sprouts, Crisp Chips 16.95

CHICKEN QUESADILLAS

Fresh Chicken, Corn-Flour Tortillas, Cheddar, Mozzarella, Roasted Bell Peppers, Corn, Onions, Sour Cream & Salsa 17.25

DRY RIBS (GF)

Bone-In, Garlic, Himalayan Salt 16.95

DEEP-FRIED PICKLES

Fried Crisp, Ranch Dip 14.95

CHICKEN LIPS

Fresh Chicken Breast, House Breading, Honey Mustard Dip 16.95

PRIME RIB YORKIES

Two Fresh Yorkies, Prime Rib, Maple Bacon Bourbon Gravy 18.25

SHAREABLES

CLASSIC POUTINE

Lattice-Style Fries, Loaded with Cheese Curds, Beef Gravy, Green Onions 15.95

Add Bacon	4.50	Add Sautéed Mushrooms	5.75
Add Spiced Beef	4.50	Add Sautéed Onions	3.25

CHICKEN BACON FLATBREAD

Fresh Chicken, Bacon, Mozzarella, Cream Sauce, Aged Parmesan Cheese 17.95

MARGARITA FLATBREAD

Young Mozzarella, Fresh Tomatoes, Marinara Sauce, Basil Pesto, Sprouts, Aged Parmesan Cheese 17.95

SOUPS & GREENS

Featuring Fresh Lettuce From NEIGHBRHD Greens™

IRISH ONION SOUP

Onion, Beef Broth, Mozzarella, Baked, topped with Parmesan 11.25

BROCCOLI & BACON SOUP

House Specialty, Cream Soup Served with a Baguette 11.50

KELLY'S SALAD

Bacon, Fresh Avocado, Red Bell Peppers, Goat Cheese, Fresh Strawberries, Edamame, Crisp Chickpeas, Lettuce, Strawberry Balsamic Vinaigrette 20.95

CAESAR SALAD

Romaine Hearts, Croutons, Aged Parmesan Cheese, Gaelic Toast 14.95


TACO SALAD

Corn, Tomato, Green Onions, Cheddar Cheese, Lettuce, Salsa & Sour Cream, Crispy Wontons 16.50

O'BRYAN'S POWER BOWL

Avocado, Mango & Pineapple, Pickled Red Onions & Carrots, Edamame, Mushrooms, Radish, Quinoa & Rice, Market Vegetables, Soy Ginger Sweet Glaze 23.95

ADD TO ANY SALAD

Cajun Chicken	7.50	Spiced Beef	4.50
Sautéed Tiger Prawns	9.75	Fresh Avocado 	3.25

ADDITIONAL SIDES

Champ Potato	6.00	Emerald Isle™	
Side Soup	6.00	or Caesar Dressing	
Side Salad	6.00	500ml Jar only	8.95
Onion Rings	6.00		

BEVERAGES

Perrier	2.50	Coffee/Tea	3.95
Dad's Root Beer	2.95	Hot Chocolate	3.95
Bottomless Pop	3.95	Near Beer	4.25
Coke, Diet Coke, Ginger Ale, Sprite, Iced Tea		Bottled Water	2.50
		Slime Water	0.95

PRIME RIB


AAA House Cut Prime Rib Roast. Aged 32 Days Minimum, Perfectly Marbled and Slow Roasted Fresh. The Following Entrées are served with Soup, Caesar or Gaelic Salad to start, a Yorkshire Pudding, your choice of a Hand-Stuffed Champ Potato, Oversized Baked Potato, Long-Grain Rice or Lattice-Style Fries, and Market Vegetables.

Available daily after 4PM.

LIGHT CUT 8OZ	39.95	8OZ PRIME RIB NEPTUNE	
HOUSE CUT 10OZ	42.95	Sautéed Tiger Prawns, Bearnaise	
CHEF'S CUT 12OZ	45.95	Sauce	48.95
	Add Yorkshire Pudding		2.75
	Add Sautéed Mushrooms		5.75
	Add Sautéed Tiger Prawns		9.75

STEAKS

The Following Entrées are served with your choice of a Hand-Stuffed Champ Potato, Oversized Baked Potato, Long-Grain Rice or Lattice-Style Fries, and Market Vegetables.

10oz NEW YORK STEAK 	10oz NEW YORK NEPTUNE
AAA, Centre Cut, Himalayan Salt, Aged 32 days	AAA, Centre Cut, Himalayan Salt, Tiger Prawns, Bearnaise Sauce
39.95	49.95
Add Sautéed Mushrooms	BLACKENED 10oz RIB-EYE
5.75	Cajun Rubbed and Seared to your liking, Chicago Style Butter
Add Sautéed Onions	39.95
3.25	

CELTIC FAVORITES

ST PATRICK'S STEW

AAA Braised Beef, Guinness Gravy, Potatoes, Carrots, Onions, Served with a Baguette & Butter 26.50

IRISH SHORT RIB

Tender Beef Short Rib, Mashed Potato, Ragin' Cajun Onions, Beef Jus, Market Vegetables 28.95

CAJUN CHICKEN 'N' PRAWNS

Grilled Chicken Breast, House Made Cajun Rub, Tiger Prawns, Mashed Potato, Creole Style Cream Sauce, Market Vegetables 28.95

IRISH BANGERS 'N' MASH

Local BC Lamb Sausage, Beer Braised Red Cabbage, Mashed Potato, Guinness Jus, Market Vegetables 27.95

HEARTY BOWLS

JERK CHICKEN PENNE

Caribbean Style Jerk Chicken Breast, Creamy 'N' Spicy Jerk Sauce, Roasted Red Peppers, Penne, Gaelic Toast 24.95

FETTUCCHINE ALFREDO

Traditional Alfredo Sauce, Aged Parmesan Cheese, Gaelic Toast 19.50
Make it Stroganoff Style 7.95

BUTTER CHICKEN CURRY

Chicken Breast, Butter Curry Sauce, Long-Grain Rice, Green Onions, Crisp Chickpeas, Chipotle Lime Sour, Grilled Flatbread 26.95

ADD TO ANY BOWL

Cajun Chicken	7.50	Bacon Pieces	4.50
Sautéed Tiger Prawns	9.75	Sautéed Mushrooms	5.75

	Staff Favourite
	Gluten Friendly
	New Item
	Vegetarian

O'BRYAN'S CLASSICS

The following options are served with your choice of Baked Potato, Champ Potato, Long-Grain Rice, Lattice-Style Fries, Soup, Caesar or Gaelic Salad

CHICKEN QUESADILLA

Fresh Chicken, Corn-Flour Tortillas, Cheddar, Mozzarella, Roasted Bell Peppers, Corn, Onions, Sour Cream & Salsa 25.95

CHICKEN LIPS 'N'

Customer & Staff Favourite. Fresh Chicken, House Breading, Fried Golden Brown, with Honey Mustard Dipping Sauce 21.75

STEAK SANDWICH

7oz AAA Top Sirloin, Himalayan Salt, Gaelic Toast, Ragin' Cajun Onions 26.95

Add Sautéed Mushrooms 5.75

IRISH BATTERED FISH 'N'

Alaskan White Fish, Sustainable, Line Caught, Tartar Sauce

One Piece 23.95

Extra Piece 7.25

PACHO STYLE	5.50
EXTREME PACHO STYLE	8.50

BURGERS 'N' SUCH

The following options are served with your choice of Lattice-Style Fries, Soup, Caesar or Gaelic Salad.

All of our Beef Burgers use Certified Angus Beef®

GUINNESS BEEF BURGER

Fresh Angus Beef Patties, Double Stacked, Rustic Bun, Irish BBQ Sauce, Jalapeño Jack Cheese, Onion Rings & our House Tipperary Sauce 23.95

BACON CHEDDAR

BEEF BURGER

Fresh Angus Beef Patties, Double Stacked, Rustic Bun, Lettuce, Tomatoes, Onions, Pickles & our House Tipperary Sauce 23.95

DUNKIN'S BEEF DIP

Sirloin Roast, Au Jus For Dipping, Ragin' Cajun Onions, Toasted Hoagie 22.95
Philly Style 3.75

PORTOBELLO BURGER

Vegetarian, Roasted Portobello Mushroom, Fresh Avocado, Bell Pepper, Fior Di Latte, Basil Pesto, Tomato, Red Onion, Pickles 22.95

ADD TO ANY BURGER

Ragin' Cajun Onions 3.25

Fresh Avocado 3.25

LAMB BURGER

6oz Fresh Ground Lamb Patty, Pickled Red Wine Onions, Goat Cheese, Rustic Bun, Tomato, Sauce Crema 23.95

CALI CLUB

Fresh Chicken Breast, House Breading, Grilled Panini Style, Fresh Avocado, Bacon, Lettuce, Tomato, Lemon Pepper Mayonnaise 22.95

BACON CHEDDAR

CHICKEN BURGER

Fresh Chicken Breast, Rustic Bun, Lettuce, Tomatoes, Pickles & our House Tipperary Sauce 22.95

CRISPY BUFFALO

CHICKEN BURGER

Fresh Chicken Breast, House Breading, Tossed in Hot Sauce, Rustic Bun, Lettuce, Tomatoes, Pickles & Ranch Sauce 21.95