


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)  11.95

Pachos For Two (GF)  20.95

Double your Cheese 2.95

Double your Cheese 5.90

Add Bacon 3.95

Add Bacon 7.90

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) 19.95

Double your Cheese 2.95

Add Bacon 3.95

APPETIZERS

PRAWN TOSTADAS

Grilled Cajun Prawns, Fried Tortillas, Fresh Avocado, Vegetable Slaw, Pineapple Mango Confetti, Sprouts, Chipotle Lime Sour 16.25

TUNA STACK

Sashimi Style, Yellowfin Tuna, Soy Ginger, Sesame & Fresh Avocado, Pineapple Mango Confetti, with Crisp Chips 16.75

CHICKEN LIPS

Fresh Chicken Breast, House Breading, Honey Mustard Dip 15.95

PRIME RIB YORKIES

Two Fresh Yorkies, Prime Rib, Maple Bacon Bourbon Gravy 16.75

McCRACKEN ROLLS

Crisp Wonton Roll filled with Crab, Shrimp & Cream Cheese Mixture, Sweet Chili Dip 15.95

POTATO SKINS (GF)

Cheddar, Green Onions, Sour Cream & Salsa with your Choice of Bacon, Ham or Spiced Beef 15.75

STUFFED MUSHROOMS

Crab & Shrimp, Cream Cheese, Baked Mozzarella 15.95

CALAMARI

Monterey Bay Fried Crisp, Bell Peppers, Lemon Pepper, Tzatziki 17.25

CHICKEN DUMPLINGS

Dim Sum Style Kimchi Dumplings, Asian Mayo, Soy Ginger Dip 16.25

CHICKEN WINGS

Irish Whiskey BBQ, Teriyaki, Hot, Cajun Spice, Lemon Pepper or Salt 'N' Pepper 16.95

TUNA TACOS (GF)

Yellowfin Tuna, Seared Rare, Lettuce Shells, Vegetable Slaw, Sprouts, Wasabi Dressing 15.95

CHICKEN QUESADILLAS

Fresh Chicken, Corn-Flour Tortillas, Cheddar, Mozzarella, Roasted Bell Peppers, Corn, Onions, Sour Cream & Salsa 16.25

DRY RIBS (GF)

Bone-In, Garlic, Himalayan Salt 16.25

DEEP-FRIED PICKLES

Fried Crisp, Ranch Dip 14.25

EDAMAME BEANS (GF)

Young Soybeans, Himalayan Salt 14.25

SHAREABLES

CLASSIC POUTINE

Lattice-Style Fries, Loaded with Cheese Curds, Beef Gravy, Green Onions 14.50

Add Bacon 3.95

Add Spiced Beef 3.95

CHICKEN BACON FLATBREAD

Fresh Chicken, Bacon, Mozzarella, Cream Sauce, Aged Parmesan Cheese 16.25

MARGARITA FLATBREAD

Young Mozzarella, Fresh Tomatoes, Marinara Sauce, Basil Pesto, Sprouts, Aged Parmesan Cheese 15.75

CHICKEN LETTUCE WRAPS

Sautéed Chicken Breast, Vegetable Slaw, Peanuts, Crisp Wontons, Soy Hoisin Sauce & Asian Mayo, Lettuce Shells 21.50

SOUPS & SALADS

All Salads Featuring Lettuces From ALLWays Local Greens™

IRISH ONION SOUP

Onion, Beef Broth, Mozzarella, Baked, topped with Parmesan 9.25

BROCCOLI & BACON SOUP

House Specialty, Cream Soup Served with a Baguette 11.50

YELLOWFIN TUNA SALAD

Sustainable Tuna, Seared Rare, Lettuce, Vegetable Slaw, Crispy Wontons, Wasabi Dressing 20.50

KELLY'S SALAD

Bacon, Fresh Avocado, Red Bell Peppers, Goat Cheese, Fresh Strawberries, Edamame, Crisp Chickpeas, Lettuce, Strawberry Balsamic Vinaigrette 18.95

GAELIC SALAD

Cucumber, Radish, Tomato, Carrots, Lettuce, with your Choice of Dressing 10.75

CAESAR SALAD

Romaine Hearts, Croutons, Aged Parmesan Cheese, Gaelic Toast 13.50

TACO SALAD

Corn, Tomato, Green Onions, Cheddar Cheese, Lettuce, Salsa & Sour Cream, Fried Tortillas 14.25

ADD TO ANY SALAD

Cajun Spiced Chicken 6.95

Spiced Beef 3.95

Sautéed Tiger Prawns 9.50

Fresh Avocado  2.50

BEVERAGES

Perrier 2.50

Coffee/Tea 3.50

Dad's Root Beer 2.75

Hot Chocolate 3.50

Bottomless Pop 3.50

Near Beer 3.50

Coke, Diet Coke, Ginger

Bottled Water 2.50

Ale, Sprite, Iced Tea

Slime Water 0.95

ADDITIONAL SIDES

Champ Potato 6.00

Emerald Isle™ or Caesar Dressing

Side Soup 6.00

500ml Jar only 8.95

Side Salad 6.00

Onion Rings 5.50

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	35.95	8OZ PRIME RIB NEPTUNE
HOUSE CUT	10OZ	38.95	Sautéed Tiger Prawns, Bearnaise
CHEF'S CUT	12OZ	41.95	Sauce 44.95

Add Yorkshire Pudding 2.50

Add Blue Cheese 2.95

Add Sautéed Mushrooms 5.50

Add Sautéed Tiger Prawns 9.50

O'BRYAN'S CLASSICS

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

AAA, Centre Cut, Himalayan Salt, Aged 32 days 34.95

Add Sautéed Mushrooms 5.50

Add Sautéed Onions 2.50

PROSCIUTTO CHICKEN

Grilled Chicken Breast, Young Mozzarella, Red Bell Pepper, Prosciutto Wrapped, Basil Pesto, Long Grain Rice 25.95

10oz NEW YORK NEPTUNE

AAA, Centre Cut, Himalayan Salt, Tiger Prawns, Bearnaise Sauce 43.95

ST. PATRICK'S STEW

AAA Braised Beef, Guinness Gravy, Potatoes, Carrots, Onions, Served with a Baguette & Butter 23.50

PASTAS & BOWLS

BEEF STROGANOFF

Prime Rib, Fettuccine, Portobello & Button Mushrooms, Sour Cream, Green Onions 23.95

BUTTER CHICKEN CURRY

Chicken Breast, Butter Curry Sauce, Long-Grain Rice, Green Onions, Crisp Chickpeas, Chipotle Lime Sour, Grilled Flatbread 22.25

FETTUCCHINE ALFREDO

Traditional Alfredo Sauce, Aged Parmesan Cheese, Gaelic Toast 17.50

Add Sautéed Mushrooms 5.50

Add Grilled Chicken 6.95

Add Sautéed Tiger Prawns 9.50

O'BRYAN'S BOWL

Roasted Red Peppers, Carrots, Kale, Edamame, Corn, Crispy Wontons, Radish, Long-Grain Rice, Ginger-Soy Glaze, Pineapple Mango Confetti, Market Vegetables 17.50

Add Sesame Tuna 6.50

Add Grilled Chicken 6.95

Add Sautéed Tiger Prawns 9.50



Staff Favourite
Gluten Friendly
New Item
Vegetarian

CELTIC FAVORITES

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 21.25

CHICKEN LIPS 'N'

Customer & Staff favourite. Fresh Chicken, House Breading, Fried Golden Brown, with Honey Mustard Dipping Sauce 18.95

STEAK SANDWICH

7oz AAA Top Sirloin, Himalayan Salt, Gaelic Toast 21.75

Add Sautéed Mushrooms 5.50

Add Sautéed Onions 2.50

IRISH BATTERED FISH 'N'

Alaskan White Fish, Sustainable, Line Caught, Tartar Sauce

One Piece 19.25

Two Pieces 25.95

PACHO STYLE	4.95
EXTREME PACHO STYLE	7.75

FAJITAS

Sizzling Bell Peppers & Onions, Fajita Spice, Flour Tortillas, Cheddar Cheese, Lettuce, Sour Cream & Salsa

Fresh Chicken 23.75

Vegetable  20.25

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®

PORTOBELLO BURGER

Roasted Portobello Mushroom, Fresh Avocado, Red Bell Peppers, Goat Cheese, Basil Pesto, Tomato, Red Onion, Pickles 20.95

BEEF BURGER

Two Canadian Fresh & Never Frozen Beef Patties, Rustic Bun, Lettuce, Tomatoes, Onions, Pickles & our House Tipperary Sauce

Mushroom Cheddar 20.95

Bacon Cheddar 21.75

GUINNESS BEEF BURGER

Double Patty, Irish BBQ Sauce, Jalapeño Jack Cheese, Onion Rings & our House Tipperary Sauce 21.95

St. PADDY LAMB BURGER

6oz Fresh Ground Lamb Patty, Pickled Red Wine Onions, Goat Cheese, Rustic Bun, Tomato, Tzatziki Sauce 21.95

CALI CLUB

Grilled Panini Style, KOB Breaded Chicken Breast, Fresh Avocado, Bacon, Lettuce, Tomato, Lemon Pepper Mayonnaise 20.50

CHICKEN BURGER

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

Crispy Buffalo Ranch 19.75

Mushroom Cheddar 19.75

Bacon Cheddar 20.75

DUBLIN STACK

Prime Rib, Bacon, Smoked Ham, Mozzarella & Cheddar, Rustic Bun, Lettuce, Tomatoes, Onions, Pickles & our House Tipperary Sauce 21.95

DUNKIN'S BEEF DIP

Sirloin Roast, Au Jus,

Toasted Hoagie 19.75

Philly Style 3.50