


APPETIZERS

 CHICKEN DUMPLINGS Dim Sum Style Kimchi Dumplings, Asian Mayo, Soy Ginger Dip 13.75	DRY GARLIC RIBS Bone in, Garlic & Himalayan Salt 14.50	 TUNA TACOS  Yellowfin Tuna, Seared Rare, Lettuce Shell, Vegetable Slaw, Wasabi Dressing 14.25
STUFFED MUSHROOMS Crab & Shrimp, Cream Cheese, with Baked Mozzarella 14.50	DEEP-FRIED DILL PICKLES Crisp Fried, Ranch Dip 10.75	 McCRACKEN ROLLS A Crab & Shrimp, Cream Cheese Filled Crisp Wonton Roll, Sweet Chilli Dip 14.50
 TUNA STACK - SASHIMI STYLE  Yellowfin Tuna, Soy, Ginger, Sesame & Guacamole, Fresh Tropical Salsa with Crisp Chips 15.25	CHICKEN WINGS Irish Whiskey BBQ, Teriyaki, Hell (Hot), Cajun Spice, Lemon Pepper, Salt 'n' Pepper 14.25	CHICKEN QUESADILLAS Fresh Chicken, Corn-Flour Tortillas, Cheddar & Mozzarella, Roasted Bell Peppers, Corn, Onions, Sour Cream & Salsa 14.50
POTATO SKINS Cheddar, Green Onions, Sour Cream & Salsa with your choice of Bacon, Ham, or Spiced Beef 13.75	CALAMARI Monterey Bay Calamari, Fried Crisp, Roasted Peppers, Green Onions, Lemon Pepper, Tzatziki 14.75	 CHICKEN LIPS Fresh Chicken Breast, House Breeding Honey Mustard Dip 13.75
	PRIME RIB YORKIES Two Fresh Yorkies, Shaved Prime Rib, Maple Bacon Bourbon Gravy 14.75	


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 10.50 Double your Cheese 2.25 Add Bacon 2.95	PACHOS® FOR TWO 19.75 Double your Cheese 4.50 Add Bacon 5.90
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EXTREME PACHOS

 Spiced Beef, Onions, Peppers, Tomatoes, Green Onions and Spicy Jalapeño Peppers. Served with a Bowl of Emerald Isle™ for Dippin'.	EXTREME PACHOS® 17.50 Double your Cheese 2.25 Add Bacon 2.95
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FLATBREADS

Double your Cheese 2.25 Add Mushrooms 2.25 Add Bacon 2.95 Add Blue Cheese 2.95	 CHICKEN BACON FLATBREAD Fresh Chicken, Bacon, Mozzarella, Cream Sauce & Aged Parmesan Cheese 14.25	MAUI STYLE FLATBREAD Fresh Tropical Salsa, Bell Peppers, Smoked Ham, Marinara Sauce, Mozzarella & Aged Parmesan Cheese 14.25
	MARGARITA FLATBREAD Young Mozzarella, Fresh Tomato, Marinara Sauce, Basil Oil, Arugula, Aged Parmesan 13.25	CHORIZO FLATBREAD Chorizo, Bacon, Mushroom, Louisiana Tomato Sauce, Mozzarella & Aged Parmesan Cheese, Chipotle Sour 14.25

SOUPS & SALADS




IRISH ONION SOUP Onion, Beef Broth, Mozzarella, Baked 8.25	 YELLOWFIN TUNA SALAD Sustainable tuna, seared rare, heritage greens, vegetable slaw, crispy wonton, wasabi dressing 17.75	 TOMATO MOZZARELLA SALAD Caprese-Style, Heritage Greens, Fried Capers, Basil Oil, Balsamic Glaze 14.75
BROCCOLI BACON SOUP House Specialty, Cream Soup, Served with a Baguette 10.75	 TACO SALAD Heritage Greens, Corn, Cheddar Cheese, Tomato, Green Onions, Sour Cream & Salsa, Fried Tortillas 12.95 Add Cajun Spiced Chicken 5.95 Add Sautéed Tiger Prawns 8.95	CAESAR SALAD Romaine Hearts, Croutons, Aged Parmesan, Cheese & Gaelic Toast 12.25 Add Cajun Spiced Chicken 5.95 Add Sautéed Tiger Prawns 8.95
GAELIC SALAD Heritage Greens, Cucumber, Radish, Tomato & Carrots with your choice of Dressing 10.50		

MOCKTAILS

BORA BORA BREW JULIUS CAESAR MOCKARITA PINEAPPLE SUNSET SEA BREEZE SHIRLEY TEMPLE	RASPBERRY SMOOTHIE MILKSHAKES STRAWBERRY MOCKARITA SUMMERTIME VIRGIN CHI CHI SPUD RODGERS
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BEVERAGES

PERRIER 2.25 DAD'S ROOT BEER 2.50 NEAR BEER 3.25 BOTTOMLESS POP 3.25 Coke, Sprite, Diet Coke, Ginger Ale, Iced Tea	Coffee/Tea 3.25 Hot Chocolate 3.25 Bottled Water 2.25 Slime Water 0.95
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 NEW ITEM	
 STAFF FAVOURITE	
 LINE CAUGHT. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness	

ADDITIONAL SIDES



CHAMP POTATO	3.50
HOUSE SOUP	5.50
CAESAR OR GAELIC SALAD	5.50
ONION RINGS	5.50
CHEESE BREAD	5.50

EMERALD ISLE™ OR CAESAR DRESSING
500ml Jar only 7.95

BIRTHDAY TRADITION
Free Birthday Meal up to \$20 lunch/\$30 dinner in support
of the Children's Miracle Network/Local Food Bank



PRIME RIB AFTER 4PM

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, yorkshire pudding, and your choice of a hand-stuffed champ potato, oversized baked potato, long-grain rice, or lattice style fries as well as market vegetables.

	Add Yorkshire Pudding	2.25		LIGHT CUT 8oz	29.50	8oz AAA PRIME RIB NEPTUNE	
	Add Blue Cheese	2.95				Sautéed Tiger Prawns,	
	Add Sautéed Mushrooms	3.95		HOUSE CUT 10oz	32.50	béarnaise sauce	38.75
	Add Sautéed Tiger Prawns	8.95		THE BIGGER CUT 12oz	35.50		

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 as well as market vegetables.


R. BILLY CHICKEN			10oz NEW YORK STEAK			TUNA STEAK - SERVED RARE	
Fresh Grilled Chicken, Prawns, Béarnaise, Long-Grain Rice	25.75		AAA, Centre Cut, Himalayan Salt Aged 32 Days	30.50		Yellowfin, Sesame-Encrusted, Sautéed Vegetable Slaw, Ginger - Soy Glaze	23.75
	CELTIC CHICKEN		10oz NEW YORK NEPTUNE				
	Fresh Grilled Chicken, Crab & Shrimp, Cream Cheese, Long-Grain Rice	21.75	AAA, Center Cut, Himalayan Salt, Sautéed Tiger Prawns, Béarnaise	36.95			
	Add Extra Celtic Chicken	6.95					

PASTAS & BOWLS

BEEF STROGANOFF			JAMBALAYA			O'BRYAN'S BOWL	
Prime Rib, Fettuccine, Button Mushrooms, Sour Cream, Green Onions, Served with Gaelic Toast	20.25		Chorizo, Chicken, Shrimp, Corn, Jalapeno, Louisiana Tomato Sauce, Peppers, Chipotle Sour, Long-Grain Rice, Served with Gaelic Toast	23.50		Carrots, Kale, Edamame, Corn, Roasted Red Peppers, Crispy Wonton, Radish, Long-Grain Rice, Ginger-Soy Glaze & Tropical Salsa	16.95
FETTUCCHINE ALFREDO			Double Spicy Chorizo	4.95		Add Grilled Chicken	5.95
Traditional Garlic & Parmesan Cream Sauce, Served with Gaelic Toast	16.75		Double Chicken	5.95		Add Sesame Tuna	5.95
Add Sautéed Mushrooms	3.95					Add Sautéed Tiger Prawns	8.95
Add Spicy Chorizo	4.95						
Add Grilled Chicken	5.95						
Add Sautéed Tiger Prawns	8.95						

CELTIC FAVORITES

The following entrées are served with your choice of hand-stuffed champ potato, long-grain rice, soup, caesar salad, gaelic salad or lattice style fries.

	CHICKEN LIPS 'N'...		CHICKEN QUESADILLAS		STEAK SANDWICH	
	Customer & Staff Favorite. Fresh Chicken, House Breeding, Fried Golden Brown, Honey Mustard Dip	16.75	Fresh Chicken, Corn-Flour Tortillas, Cheddar & Mozzarella, Roasted Bell Peppers, Corn, Onions, Sour Cream & Salsa	19.25	7oz AAA Top Sirloin, Himalayan Salt and Gaelic toast	20.50
	Excellent with Pachos	4.25			IRISH BATTERED FISH 'N'...	
	Extreme Pachos	6.95	SHEPHERD'S PIE		Alaskan White Fish, Sustainable, Line Caught, Tartar Sauce	
			Ground Beef, Peas, Carrots, Onions, Beef Gravy, Mashed Potato	20.25	One piece	17.75
					Extra piece	6.50

ST. PATRICK'S STEW

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

21.75

FAJITAS

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

CAJUN SPICED CHICKEN 20.50 **DOUBLE VEGETABLE** 18.50

BURGERS'N'SUCH

Served with your choice of lattice style fries, soup, caesar or gaelic salad.

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PACHO STYLE YOUR FRIES
4.25