

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	V	14.95	Pachos For Two	GF	V	29.95
Double your Cheese			3.50	Double your Cheese			7.00
Add Bacon			4.50	Add Bacon			9.00

APPETIZERS

STUFFED MUSHROOMS

Crab & Shrimp, Cream Cheese, Baked Mozzarella 17.50

McCRACKEN ROLLS

Crisp Wonton Roll filled with Crab, Shrimp & Cream Cheese Mixture
Green Onions, Sweet Chili Dip 17.25

TUNA POKE

Ahi Tuna Marinated with Soy Ginger Glaze, Fresh Avocado & Stacked
on House Authentic Sushi Rice, Cucumber, Pickled Vegetables
Wonton Crisps, Sesame Seeds 18.95

CHICKEN WINGS

Irish Whiskey BBQ, Teriyaki, Franks Redhot, Cajun Spice, Lemon Pepper
or Salt 'N' Pepper 19.50

IRISH YORKIES

Two Fresh Yorkies, Sirloin Roast, Maple Bacon Bourbon Gravy
Horseradish Aioli 18.50

CHICKEN QUESADILLAS

Fresh Cajun Chicken, Cheddar N' Mozzarella, Roasted Bell Peppers
Corn, Onions, Flour Tortillas, Sour Cream & Salsa 17.95

DRY RIBS

Bone-In, Garlic, Himalayan Salt 17.50

DEEP-FRIED PICKLES

Fried Crisp, Ranch Dip 15.95

CHICKEN LIPS

Fresh Chicken Breast, House Breeding, Honey Mustard Dip 17.50

POTATO SKINS

Cheddar, Green Onions, Sour Cream & Salsa with your Choice
of Bacon or Spiced Beef 17.95

SHAREABLES

GUACAMOLE 'N' PICO STACK

Freshly Made Guacamole 'N' Pico de Gallo Stacked High, Sour Cream
Mango Pineapple Salsa, Sprouts, Fried Cajun Tortillas 16.95

EXTREME PACHOS

Spiced Beef, Onions, Peppers, Tomatoes, Green Onions, Jalapeño Peppers
Served with a Bowl of Emerald Isle™ for Dippin' 24.50

CLASSIC POUTINE

Lattice-Style Fries Seasoned with our Signature Spice, Loaded with Cheese
Curds, Beef Gravy, Green Onions 16.95

MARGARITA FLATBREAD

Young Mozzarella, Fresh Tomatoes, Marinara Sauce, Basil Pesto, Sprouts
Aged Parmesan Cheese 18.95

O'BRYAN'S CLASSICS

The Following Options are Served with Your Choice of
Lattice-Style Fries, Soup, Caesar or Gaelic Salad

PACHO STYLE YOUR FRIES 5.50

CHICKEN QUESADILLA

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

CHICKEN LIPS 'N'

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

STEAK SANDWICH

7oz AAA Top Sirloin, Himalayan
Salt, Gaelic Toast, Ragin' Cajun
Onions 29.95
Add Sautéed Mushrooms 5.75

IRISH BATTERED FISH 'N'

Alaskan White Fish, Sustainable
Line Caught, Tartar Sauce
One Piece 24.95
Extra Piece 7.25

SOUPS & GREENS

IRISH ONION SOUP

Onion, Beef Broth, Swiss Cheese, Baked, Topped with Parmesan 11.50


BROCCOLI & BACON SOUP

House Specialty, Cream Soup Served with a Baguette 12.25

CAESAR SALAD

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

KELLY'S SALAD

BC  Grown Baby Lettuces, Bacon, Fresh Avocado, Goat Cheese
Fresh Raspberries, Red Peppers, Cucumber, Edamame, Potato Crisps
Raspberry Vinaigrette 20.95

BEET SALAD

BC  Grown Baby Lettuces, Goat Cheese, Basil Pesto, Roasted Pumpkin
Seeds, Carrots, Fresh Dill Vinaigrette 18.95

CHICKEN TACO SALAD

BC  Grown Baby Lettuces, Cajun Chicken Breast, Cheddar Cheese, Corn
Tomato, Green Onions, Salsa & Sour Cream, Crispy Spiced Tortillas 22.95

ADD TO ANY SALAD

Cajun Chicken	7.50
Sautéed Tiger Prawns	9.75
Tuna	7.75
Avocado	3.25

ADDITIONAL SIDES

Champ Potato 7.00
Side Soup 7.00
Side Salad 7.00
Onion Rings 7.00

Emerald Isle™
or Caesar Dressing
500ml Jar only 8.95

BEVERAGES

Perrier 2.95
Dad's Root Beer 3.50
Bottomless Pop 4.25
Coke, Coke Zero
Diet Coke, Ginger Ale
Sprite, Iced Tea

Coffee/Tea 4.25
Hot Chocolate 4.25
Bottled Water 2.50
Slime Water 0.95
Ask about our
Non-Alcoholic Beer



Staff Favourite
Gluten Friendly
New Item
Vegetarian

PRIME RIB

House Cut Prime Rib Roast

Aged 32 Days Minimum and Slow Roasted Fresh Daily

Available Daily after 4pm

The Following Cuts Include a Starter

Your Choice of Soup, Caesar or Gaelic Salad.

Accompanied with a Yorkshire Pudding, Market Vegetables

Choice of Lattice-Style Fries, Champ Potato, Mashed Potato, Baked Potato

LIGHT CUT	8OZ	43.95
HOUSE CUT	10OZ	46.95
CHEF'S CUT	12OZ	49.95

8OZ PRIME RIB OSCAR

Béarnaise Sauce with Chilean Shrimp
Tiger Prawns, and Lobster 52.95

BLACKENED 10oz RIB-EYE

Rubbed with our House Cajun Spice
Chicago Style Butter 46.95

STEAKS

The Following Steaks Include a Starter

Your Choice of Soup, Caesar or Gaelic Salad to Start.

Accompanied with Market Vegetables

Choice of Lattice-Style Fries, Champ Potato, Mashed Potato, Baked Potato

10oz NEW YORK STEAK

AAA, Centre Cut, Himalayan Salt, Aged 32 days 44.95

10oz NEW YORK OSCAR

AAA, Centre Cut, Himalayan Salt, Béarnaise Sauce with Chilean Shrimp
Tiger Prawns, and Lobster 54.95

7oz SIRLOIN OSCAR

7oz AAA Sirloin, Himalayan Salt, Béarnaise Sauce with Chilean Shrimp
Tiger Prawns, and Lobster 39.95

PRIME RIB 'N' STEAK EXTRAS

Yorkshire Pudding	2.75
Chicago Style Butter	2.75
Sautéed Mushrooms	5.75
Sautéed Tiger Prawns	9.75

HEARTY BOWLS

TUNA POKE BOWL

Chilled Ahi Tuna, Tossed in a Soy & Sesame Ginger Glaze, Avocado
Edamame, Mango, Pineapple, Cucumber, Pickled Vegetables, Sushi Style
Rice, Carrot, Sesame Seeds, Togarashi Spiced Aioli, Wonton Crisps 23.95

BUTTER CHICKEN CURRY

Chicken Breast, Butter Curry Sauce, Rice, Green Onions
Crisp Chickpeas, Chipotle Lime Sour, Grilled Flatbread 27.95

SEAFOOD PESTO FETTUCCINE

Chilean Shrimp, Lobster, Tossed in a Basil Pesto 'N' Alfredo Sauce
Aged Parmesan Cheese, Gaelic Toast 27.50

FETTUCCINE ALFREDO

Traditional Alfredo Sauce, Aged Parmesan Cheese, Gaelic Toast 20.50

ADD TO ANY BOWL

Cajun Chicken	7.50
Sautéed Mushrooms	5.75
Sautéed Tiger Prawns	9.75

CELTIC FAVORITES

PORK SCHNITZEL

Breaded & Pan-Fried Pork Loin, Smothered in Sautéed Mushrooms ‘N’ Onions, Mustard Gravy, Mashed Potatoes, Market Vegetables 26.95

ST. PATRICK'S STEW

AAA Braised Beef, Guinness Gravy, Potatoes, Carrots, Onions, Kale Served with a Yorkshire Pudding 27.50

IRISH SHORT RIB

Tender Braised Beef Short Rib, Mashed Potato, Ragin' Cajun Onions Beef Jus, Market Vegetables 30.95

CAJUN CHICKEN 'N' PRAWNS

Grilled Chicken Breast, House Made Cajun Rub, Tiger Prawns Mashed Potato, Creole Style Cream Sauce, Market Vegetables 30.95

BURGERS ‘N’ SUCH

The Following Options are Served with Your Choice of Lattice-Style Fries, Soup, Caesar or Gaelic Salad

PACHO STYLE YOUR FRIES FOR 5.50

BACON CHEDDAR

BEEF BURGER

Fresh Angus Beef Patties, Double Stacked, Lettuce, Tomatoes, Onions Pickles. Soft Grilled Bun, Our House Tipperary Sauce 25.25

GUINNESS BEEF BURGER

Fresh Angus Beef Patties Double Stacked, Irish BBQ Sauce Jalapeño Jack Cheese, Onion Rings Lettuce, Tomato, Onions, Pickles Soft Grilled Bun, Our House Tipperary Sauce 25.95

DUNKIN'S BEEF DIP

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

IRISH ROAST BEEF MELT

Roast Beef, Melted Swiss Cheese Caramelized Onions, House Mustard Grilled Whiskey Buttered Sourdough 24.95

CAJUN CHICKEN BURGER

Cajun Marinated 'N' Grilled Chicken Breast, Soft Grilled Bun, Jalapeño Jack Cheese Chipotle Mayonnaise, Mango 'N' Pineapple Relish, Lettuce Tomato Pickles 24.95

CALI CLUB

Fresh Chicken Breast, House Breadding, Avocado, Bacon, Lettuce Tomato, Grilled Panini Style Lemon Pepper Mayonnaise 24.95

PORTOBELLO BURGER

Vegetarian, Roasted Portobello Mushroom, Fresh Avocado, Bell Pepper, Fior Di Latte, Tomato Red Onion, Pickles, Basil Pesto Grilled Soft Bun 23.95

SHRIMP ‘N’ LOBSTER SUBWICH

Chilean Shrimp, Lobster, Red Peppers, Onions, Tossed in Lemon Pepper Mayonnaise, Sprouts, Soft Roll, Dusting of our Cajun Spice 25.25

ADD TO ANY BURGER

Ragin' Cajun Onions	3.25
Fresh Avocado	3.25
Cheddar or Jack Cheese	3.25