


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)  14.95

Pachos For Two (GF)  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 17.95

McCRACKEN ROLLS

Crisp Wonton Roll filled with Crab, Shrimp & Cream Cheese Mixture
Green Onions, Sweet Chili Dip 17.95

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 18.95

CHICKEN QUESADILLAS

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

DRY RIBS (GF)

Bone-In, Garlic, Himalayan Salt 17.95

DEEP-FRIED PICKLES

Fried Crisp, Ranch Dip 15.95

CHICKEN LIPS

Fresh Chicken Breast, House Breeding, Honey Mustard Dip 17.50

POTATO SKINS (GF)

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, Fried Cajun Tortillas 17.95

EXTREME PACHOS (GF)

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 22.50

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 15.95

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, Roasted Beets, Basil Pesto
Toasted 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	7.95
Sautéed Tiger Prawns	9.75
Tuna	7.75
Avocado	3.25

ADDITIONAL SIDES

Champ Potato	7.00	Emerald Isle™	
Side Soup	7.00	or Caesar Dressing	
Side Salad	7.00	500ml Jar only	8.95
Onion Rings	7.00		

BEVERAGES

Perrier	2.95	Coffee/Tea	4.25
Dad's Root Beer	3.50	Hot Chocolate	4.25
Bottomless Pop	4.25	Bottled Water	2.50
Coke, Coke Zero		Slime Water	0.95
Diet Coke, Ginger Ale		Ask about our	
Sprite, Iced Tea		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

Served with a Yorkshire Pudding and Market Vegetables, along with your choice of Hand-Stuffed Champ Potato, Mashed Potato, or Lattice-Style Fries.

Includes your choice of Soup, Gaelic salad or Caesar Salad to Start.

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, Seafood Blend 52.95

BLACKENED 10oz RIB-EYE

Rubbed with our House Cajun Spice
Chicago Style Butter 46.95

STEAKS

Served with Market Vegetables, along with your choice of Hand-Stuffed Champ Potato, Mashed Potato, or Lattice-Style Fries.

PACHO STYLE YOUR FRIES 5.50

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, Seafood Blend 54.95

7oz SIRLOIN OSCAR

AAA Sirloin, Himalayan Salt, Béarnaise Sauce with Chilean Shrimp, Tiger
Prawns, Seafood Blend 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 24.50

BUTTER CHICKEN CURRY

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

SEAFOOD PESTO FETTUCCHINE

Chilean Shrimp, Seafood Blend, Tossed in a Basil Pesto Alfredo Sauce,
Aged Parmesan Cheese, Gaelic Toast 28.95

FETTUCCHINE ALFREDO

Traditional Alfredo Sauce, Aged Parmesan Cheese, Gaelic Toast 20.50

ADD TO ANY BOWL

Cajun Chicken	7.95
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 27.95

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 31.95

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 Breeding, 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 Soft Grilled Bun 23.95

SHRIMP 'N' LOBSTER SUBWICH

Chilean Shrimp, Seafood Blend Red Peppers, Onions, Tossed in Lemon Pepper Mayonnaise, Soft Bun, 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