



APPETIZERS

IRISH SAUSAGE ROLLS	15	V	UNBEREEVABLE QUESADILLA	Veggie	16
Blend of Irish sausage, onions, spices, rolled in a puff pastry and baked. Served with honey mustard.			Large flour tortilla filled with pico de gallo, cheddar, mozzarella, and your choice of seasoned chicken. Topped with green onions. Served with side of salsa and sour cream.	Chicken	19
YORKSHIRE BEEF SLIDERS	19		GF	SMOKED LOBSTER DIP	19
Yorkshire puddings, mashed potatoes, roast beef, topped with horseradish and served with au jus.			Lobster dip topped with sizzling cheese. Served with corn tortilla chips.		
GF	IRISH-STYLE POTATO SKINS	16	CALAMARI		19
Potato skins topped with corned beef, sauerkraut, Swiss cheese, drizzled with Irish whiskey aioli.			Lightly flour dusted calamari, leeks, jalapeños. Served with ponzu aioli.		
V	BREADED PICKLES	14	GF	DORITO NACHOS	21
Served with ranch dressing.			Doritos, beef chili, melted cheese sauce, sour cream and peppers.		
V	JALAPEÑO POPPERS	14	WINGS	1 LB	21
Served with sour cream.			Dusted or traditional. Served with fries, carrot and celery sticks, and ranch dressing.	2 LB	39
V	ONION RINGS	11	Sauce: Honey Garlic, BBQ, Sweet Thai, Spicy Caesar, Mild, Medium, Hot, Suicide.		
Served with chipotle aioli.			Dry Rub: Salt & Pepper, Cajun, Lemon Pepper.		

SOUP & SALAD

Add Cajun chicken, Cajun shrimp – 7; Add steak, salmon – 9

GUINNESS ONION SOUP	10		SOUP OF THE DAY		8
Because it's better with Guinness.			Daily creation by our chef.		
CAESAR SALAD	18	GF	CHEF'S SALAD		15
Crisp romaine lettuce, bacon bits, garlic crostini, parmesan cheese, lemon with Caesar dressing.		V	Mixed greens, tomatoes, cucumbers, bell peppers, carrots with balsamic dressing.		
GF	IRISH FLAG SALAD	19	GF	SPINACH AND BEET SALAD	19
Mixed greens, avocado, cucumber, orange segments, sun-dried cranberries, feta cheese with honey white balsamic dressing.		V	Spinach, beets, cherry tomatoes, candied pecans, goat cheese with pomegranate blueberry dressing.		

BURGERS

Served with fries or salad or soup
Upgrade to sweet potato fries or onion rings or Caesar salad – 3

CANADIAN BURGER	23		GUINNESS BURGER		23
Homemade beef patty, topped with sautéed mushrooms, caramelized onions, Canadian back bacon, cheddar cheese, and traditional garnish.			Homemade beef patty infused with Guinness, topped with sautéed mushrooms, cheddar cheese, red pepper chutney, and traditional garnish.		
V	VEGGIE BURGER	21	BURGER & MASH		23
Beyond Meat veggie patty with traditional garnish.			Homemade beef patty, sautéed caramelized onions, Swiss cheese, creamy mashed potatoes, crispy bacon, and rich gravy.		

Many of our dishes can be adjusted to suit your dietary preferences



Gluten-friendly options available



Vegetarian



HANDHELDS & WRAPS

Served with fries or salad or soup
Upgrade to sweet potato fries or onion rings or Caesar salad – 3

SEARED TUNA WRAP	24	ROAST BEEF DIP SANDWICH	24
Seared Cajun tuna, mango salsa, lettuce, bacon, and lime dill aioli in a flour tortilla.		Shaved roast beef, Swiss cheese, and caramelized onions in ciabatta bread. Served with gravy.	
(V) TUSCAN GRILLED VEGGIE WRAP	21	MONTREAL SMOKED MEAT SANDWICH	25
Grilled vegetables, spinach, goat cheese, and Cajun ranch in a flour tortilla.		Montreal smoked meat, sauerkraut, Swiss cheese, and Thousand Island dressing on marble rye toast.	
BUTTERMILK CHICKEN WRAP	24	DUBLIN CHICKEN CLUB	24
Buttermilk marinated beer battered chicken, corn salsa, caramelized onions, avocado, and jalapeño aioli in a flour tortilla.		Grilled chicken breast, bacon, lettuce, tomato, onions, and whiskey aioli in sourdough bread.	
CHICKEN TENDERS	21	STEAK SANDWICH	24
Buttermilk marinated breaded chicken tenders. Served with honey mustard.		AAA sirloin steak, Swiss cheese, caramelized onions, mushrooms, and horseradish in Ciabatta bread.	

PIZZA

All pizza made with homemade dough

MEATRONI PIZZA	23	(V) MEDITERRANEAN PIZZA	22
Sausage, ground beef, bacon, ham with tomato sauce base and mozzarella.		Artichokes, spinach, red onion, olives, feta cheese with tomato sauce base and mozzarella.	
PEPPERONI PIZZA	22	LOUISIANA CHICKEN PIZZA	23
Pepperoni with tomato sauce base and mozzarella.		Chicken, banana peppers, red onions with BBQ sauce base and mozzarella.	

MAINS

CLOVER IRISH STEW	27	(GF) STEAK (9OZ)	33
Traditional stew of braised lamb or beef, potatoes, and seasonal vegetables. Served with flatbread.		AAA sirloin steak with a peppercorn demi-glace,seasonal vegetables. Served with mashed potatoes.	
(GF) BANGERS & MASH	28	(GF) CAJUN SALMON	33
Irish pork sausages, honey roasted carrots, mashed potatoes, Irish whiskey grainy mustard.		Grilled Cajun salmon on rice pilaf with seasonal vegetables. Served with corn salsa.	
CHICKEN & LEEK PIE	27	(V) PENNE PRIMAVERA	23
Roasted chicken and leeks braised in a creamy Chardonnay sauce topped with thin pastry. Served with mashed potatoes.		Penne tossed with grilled peppers, zucchini, eggplant, mushrooms, and a goat cheese croquette. Choice of white wine olive oil sauce or marinara sauce.	
SHEPHERD’S PIE	27	SEAFOOD LINGUINE	29
Savoury ground beef and lamb, sweet corn, and tender peas simmered in a rich rosemary gravy, all crowned with smooth creamy mashed potatoes. Served with flatbread.		Linguine tossed with shrimp, calamari, salmon and mussels in rosé sauce.	
FISH & CHIPS	27	CHICKEN CARBONARA	27
Homemade beer battered haddock and fries. Served with coleslaw and tartar sauce.		Linguine tossed with grilled chicken, bacon, mushrooms and Parmesan cheese in creamy alfredo sauce.	
		LOBSTER RAVIOLI	27
		Lobster-filled ravioli tossed with cherry tomatoes and spinach in garlic cream sauce.	

DESSERTS

Served with ice cream

BREAD PUDDING	10	APPLE CRISP	10
GRAND MARNIER CHEESE CAKE	10	(GF) CRÈME BRÛLÉE	10