

STARTERS

Irish Chips with Killarney or Curry Sauce

Irish chips served with your choice of dipping sauce.

Irish Potato Skins

Potato jackets topped with rashers (Irish bacon), cheddar cheese and scallions. Served with sour cream.

Veggie Potato Skins

Potato jackets topped with garden fresh vegetables, Gorgonzola cheese and scallions.

Hot Bollix Spicy Potato Balls

An original creation of deep fried potato, rashers (Irish bacon), scallions and Irish cheddar cheese balls served with hot sauce and ranch dressing.

Irish Nachos

Chips with melted cheese, pico de gallo, jalapeños, sour cream and chipotle pepper sauce.

Sweet Potato Fries

Served with spicy ketchup.

Guinness Wings

Our customers claim these are the best wings in town. Chicken wings in a mild Guinness barbecue sauce. Served with celery sticks and ranch dressing.

Hot Wings

Large, plump, spicy chicken wings with celery sticks and ranch dressing. The Boss is from Buffalo, NY and this is the long lost original recipe.

Grilled Skewers

Choose from marinated beef or lemon herb chicken breast. Six per order.

Chicken Tenders

All white breast meat strips buttermilk dipped and breaded. Served with ranch dressing.

Riley's Chicken Quesadilla

Melted cheddar cheese between tortillas with chicken, jalapeño peppers, fresh salsa and sour cream on the side. [Named after Captain John Riley who fought with Batallón de San Patricio \(St. Patrick's Brigade\).](#)

Fried Fish Nuggets

A sampling of cod hand-dipped in beer batter served with tarter sauce and Irish chips.

Mussels, Galway Bay-style

Steamed in beer with a light cream sauce of garlic, shallots and herbs. Served with crusted bread for dipping.

Salmon Cakes

Light and healthy, homemade salmon cakes pan sautéed and served with salad greens and brown bread.

*Oysters on the Half Shell

Half dozen raw oysters served with fresh lemon, cocktail sauce and thin slices of Irish soda bread.

[One of the timeless classic food combinations, Guinness and oysters is something that everyone should try at least once in their lives.](#)

*Oysters Rockefeller

Topped with spinach, scallions, garlic, cheese, creamy butter and then baked.

[Adapted from the original recipe created in 1899.](#)

Grilled Bacon Wrapped Shrimp

Six shrimp and applewood smoked bacon skewers served with Guinness BBQ dipping sauce.

Irish Sliders

Two to an order. Choose from Dublin Chicken (mushroom sauté, caramelized onions and Swiss cheese) or Guinness Corned Beef (sauerkraut, Thousand Island dressing and Swiss cheese). Served with Irish chips.

American Sliders

Two sliders. Angus beef, American cheese, pickle slices, herbed mayo served with Irish chips.

Corned Beef Boxty Canapés

Thin sliced, homemade corned beef on a potato canapé with Dijon mustard and horseradish cream sauce. Six per order.

Fried Brie

Cashew encrusted wheel of Brie cheese topped with an apple raspberry compote, served with crackers.

Spinach and Artichoke Dip

Our own special recipe of artichokes, fresh spinach and roasted garlic baked with three cheeses. Served with crackers and baguette bread.

Combo Platter (serves 5-6)

Barbecue Wings, Fish Nuggets, Irish Chips and Irish Potato Skins. Served with sour cream, hot sauce, ranch and tarter sauce.

SOUPS AND SALADS

Soup Crock Soup Bowl

[Homemade soups are limited because we make only one pot per day.](#)

Potato and Leek Soup

Homemade Soup of the Day

Clam Chowder (weekends only)

Field of Greens Side Salad (with entree)

Mixed greens with tomatoes, cucumbers, mushrooms, red onion, julienned carrots and croutons.

[*Consuming undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.](#)

ENTREE SALADS

Homemade Dressings: Balsamic Vinaigrette, Herb Garlic Vinaigrette, Raspberry Vinaigrette, Thousand Island, Chipotle Ranch, Honey Mustard, Ranch, Creamy Bleu Cheese.

Strawberry Salad with Chicken

Mixed greens with grilled chicken, strawberries, bleu cheese crumbles and pecans tossed with a poppy seed vinaigrette.

Recipe adapted from Chef Paul Rakin, County Down

BLT Chicken Salad

A healthy twist on the BLT. Romaine lettuce, grilled chicken breast, tomato, avocado, bacon and croutons. Ranch dressing recommended.

Farmer's Irish Salad

Beets, hard boiled egg, potatoes, tomatoes, red onion, celery and cucumber slices atop a bed of mixed baby greens with your choice of dressing.

available with grilled chicken or salmon

Salmon Cakes with Mixed Greens

Pan sautéed salmon cakes atop mixed baby greens with celery, red onion, and cucumber. Served with light vinaigrette dressing.

*Steak Salad

Mixed greens topped with 8-ounces of grilled steak, Irish chips, sautéed mushrooms and scallions. Served with herb garlic vinaigrette.

Irish Cobb Salad

Chicken, red potatoes, rashers (Irish bacon), beets, hard boiled egg, tomatoes, avocado and bleu cheese crumbles atop a bed of mixed greens with your choice of dressing.

LUNCH SPECIALS

(SMALLER-SIZED PORTIONS)

available until 4:00 PM

SALADS

Homemade Dressings: Balsamic Vinaigrette, Herb Garlic Vinaigrette, Raspberry Vinaigrette, Thousand Island, Chipotle Ranch, Honey Mustard, Ranch, Creamy Bleu Cheese.

Irish Cobb Salad

Farmer's Irish Salad

available with grilled chicken or salmon

BLT Chicken Salad

Ranch dressing recommended.

Strawberry Salad with Chicken

Served with poppy seed vinaigrette.

Recipe adapted from Chef Paul Rakin, County Down

Salmon Cakes with Mixed Greens

ENTREES

Signature Fish 'n Chips

Two pieces of cod hand-dipped in our freshly made beer batter. Served with Irish chips, tartar sauce & cabbage slaw.

Fish and Shrimp Combo

One piece of cod and three shrimp, hand dipped in fresh beer batter. Served with Irish chips, tartar sauce and cabbage slaw.

Bangers 'n Mash

Served with vegetable of the day.

Shepherd's Pie

Served with a side salad.

can be topped with cheddar cheese

Winner Best of Phoenix, New Times Magazine

Vegetarian Shepherd's Pie

Served with a side salad.

Corned Beef and Cabbage

Served with sautéed cabbage, red potatoes and carrots.

Lamb Stew

Served with brown bread.

SANDWICHES

Choice of side.

Corned Beef Sandwich on Rye

Generous portion of sliced, tender corned beef, Swiss cheese and red onion on toasted marbled rye bread with Dijon mustard.

Corned Beef Melt

Slices of our famous Guinness corned beef with melted Swiss cheese on a hand crafted roll with Dijon mustard.

Reuben Sandwich

Tender lean slices of corned beef with sauerkraut, Swiss cheese and Thousand Island dressing on toasted marbled rye bread. *Turkey Reuben also available.*

Steak Reuben Sandwich

Thin sliced beef, Swiss cheese, sauerkraut and Thousand Island dressing on toasted marble rye bread.

Irish Dip

Tender, lean roast beef on a crusted roll with au jus.

Irish Club Sandwich

Sliced turkey, rashers (Irish bacon), Swiss cheese, lettuce, tomato and herbed mayo on a hand crafted roll.

Grilled Cheese Sandwich with Bacon

Cheddar, American, Swiss and pepperjack cheeses melted on thick sliced marble rye with tomato and applewood smoked bacon.

Plowman's Veggie Sandwich

Grilled squash, sautéed wild mushrooms, onions, roasted peppers, tomato and Swiss cheese on a ciabatta roll. Special Killarney sauce.

WRAPS

Choice of side.

Turkey Bacon Avocado Wrap

Roast turkey, applewood smoked bacon, avocado, lettuce, tomatoes and herbed mayo wrapped in a spinach/herb tortilla.

San Patricio Chicken Wrap

Grilled chicken breast, lettuce, tomatoes, cheddar cheese, avocado and chipotle ranch dressing wrapped in a spinach/herb tortilla.

Dublin Chicken Wrap

Grilled chicken breast with mushroom sauté, caramelized onion, melted Swiss cheese, lettuce, tomato with herb mayo wrapped in a spinach/herb tortilla.

Fish Wrap

Deep fried cod, lettuce, tomatoes, coleslaw and tartar sauce wrapped in a spinach/herb tortilla.

BURGERS

100% fresh Angus beef charbroiled to your preference. Served on a potato roll with lettuce, tomato, pickle slices, red onion and herbed mayo. Choice of side.

*Pub Cheeseburger

Charbroiled to your preference and topped with American and cheddar cheese.

*Dublin Burger

Topped with mushroom sauté, caramelized onion and melted Swiss cheese.

Cheeseburger Sliders

Three Angus beef sliders topped with American cheese, pickle slices and herbed mayo.

San Patricio Burger

Topped with cheddar cheese, avocado, chipotle pepper sauce and sour cream.

Named for the Irish soldiers of Batallón de San Patricio (St. Patrick's Brigade) who fought and died next to their Mexican brothers.

*BBQ Bacon Burger

Topped with cheddar cheese and applewood smoked bacon. Served with a side of Guinness barbecue sauce for dipping.

CHICKEN SANDWICHES

Served on a ciabatta roll with lettuce, tomato, pickle slices, onion and herbed mayo. Choice of side.

Farmhouse Chicken Sandwich

Grilled breast of chicken topped with Swiss cheese.

Available with applewood smoked bacon

San Patricio Chicken Sandwich

Grilled chicken breast topped with chipotle pepper sauce, cheddar cheese, avocado and sour cream.

Named for the Irish soldiers of Batallón de San Patricio (St. Patrick's Brigade) who fought and died next to their Mexican brothers.

Dublin Chicken Sandwich

Grilled chicken breast topped with mushroom sauté, caramelized onion and melted Swiss cheese.

SIDES

with meal

Irish Chips

Garden Salad

Sweet Potato Fries

Coleslaw

Champ Potatoes

Vegetable of the Day

Parsley Red Potatoes

Mac and Cheese

**Consuming undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.*

TRADITIONAL FARE

All entrees are made from scratch on premise.

Signature Fish 'n Chips

Cod hand-dipped in our freshly made beer batter. Served with Irish chips, cabbage slaw and homemade tartar sauce.

2-piece

3-piece

Batter-fried fillets have been so commercialized, people have forgotten how really good they can be when the batter is freshly made.

Voted "Best of Phoenix"

Fish and Shrimp Combo

Two pieces of cod and six shrimp, hand dipped in our homemade beer batter. Served with Irish chips, cabbage slaw and tartar sauce.

Shepherd's Pie

This old world recipe includes ground Angus sirloin, carrots, potatoes, parsnips, peas and fresh herbs topped with our signature champ potatoes. Served with vegetable of the day.

can be topped with cheddar cheese

Voted "Best of Phoenix"

Vegetarian Shepherd's Pie

Our vegetarian version includes lentils, carrots, potatoes, parsnips, peas and fresh herbs topped with our signature champ potatoes. Served with vegetable of the day.

Chicken Pot Pie

Tender chicken, onions, turnips, parsnips, potatoes, carrots, mushrooms and peas in a light cream sauce. Baked with a pie crust and served with vegetable of the day.

Corned Beef and Cabbage

Signature recipe of corned beef brisket slow roasted in a stock of herbs and Guinness. Served with sautéed cabbage, red potatoes and carrots.

Bangers 'n Mash

Handcrafted Irish sausages and champ potatoes topped with old fashioned brown gravy. Served with vegetable of the day.

Guinness & Beef Pie with Puff Pastry Crust

Pieces of sirloin beef braised with Guinness and spices topped with a puff pastry shell. Served with champ potatoes and vegetable of the day.

Irish Lamb Stew

Known as the national dish, this stew of lamb and root vegetables is cooked slowly until the lamb is meltingly tender. Served with brown bread.

BOXTY

Made with a mixture of cooked and raw potatoes, boxty is similar to a crepe or tortilla or potato pancake. Cooked on a griddle it is stuffed with a variety of fillings and rolled. Served with vegetable of the day.

Braised Beef & Guinness Boxty

Boxty has been popular for so long that one traditional

Irish rhyming song goes:

"Boxty on the griddle, boxty on the pan;

If you can't make boxty, you'll never get a man."

DESSERT

Our desserts are homemade, on premise

Traditionally, desserts in Ireland have been simple affairs, relying on the easygoing skill of the country cook.

Irish Bread Pudding

This dessert is made of bread custard seasoned with cinnamon and topped with Irish whiskey sauce.

Pudding is a term that is used interchangeably with dessert in Ireland and not all Irish puddings are the milk-based treats Americans think of.

Irish Cream

Try our homemade Irish cream made with Bushmills whiskey and fresh cream.

Irish Coffee with Irish Whiskey

Chocolate and Guinness Brownie

White and dark chocolate make this homemade brownie dessert decadent. Served with a scoop of vanilla ice cream and white chocolate sauce.

Apple Crumble

Homemade just like Grandma's with sweet cream.

Crumbles are traditional family desserts that can be prepared with almost any fruit. We use one of Ireland's most beloved fruits, the apple.

also served with a scoop of ice cream

Coffee and Scottish Shortbread

Coffee with and freshly baked shortbread cookies.

SPECIALS

NEW IRISH CUISINE

MEAT

*Sirloin Steak

Prime Angus beef served with a side of wild mushrooms in an Irish whiskey cream sauce, choice of potatoes and vegetable of the day.

Braised Pork Shank with Cider Demi-glace Sauce

Slow cooked, pork shank. Served with Derry apple relish, champ potatoes and vegetable of the day.

*Surf and Turf

A 6-ounce Angus beef filet mignon atop a grilled potato cake served with a layering of Irish whiskey sauce and fried leeks. Accompanied with a skewer of six grilled shrimp and vegetable of the day.

Guinness Beef with Champ

Pieces of braised sirloin beef over champ potatoes.

PASTA

Penne Pasta and Chicken

Chicken breast, homemade pesto sautéed with sun-dried tomatoes and a touch of garlic and parmesan cheese.

Pasta and Shrimp Sauté

Penne pasta sautéed with shrimp, white wine, fresh tomatoes, basil and garlic topped with parmesan cheese.

Creamy Baked Macaroni and Cheese with Rashers

Adapted from a 100-year-old recipe using fresh cream, imported Irish cheese and rashers (Irish bacon). Served with your choice of side salad or vegetable.

FISH

Pecan Salmon

Pecan-encrusted salmon. Served with red potatoes and vegetable of the day.

Salmon was the most highly regarded fish in ancient Ireland. Back then it was roasted and served with honey.

Salmon Filet with Horseradish Crust

Salmon filet encrusted with panko bread crumbs and horseradish. Served on a bed of sautéed spinach with a chive cream sauce, red potatoes and vegetable of the day.

The contrast between the softness of the cooked salmon and the crisp, spicy crust is mouth-watering.

St. Peter's Fish

Fresh tilapia pan seared with a mixture of cracked pepper, lemon and garlic. Served on a bed of spinach with a lemon beurre blanc sauce, red potatoes and vegetable of the day.

According to legend, this is the fish Jesus Christ served to the multitudes.

Fisherman's Pie with Potato Thatch

Made to order, cod, shrimp and salmon with herbs in a mild sherry cream sauce. Topped with potato thatch and served with vegetable of the day.

CHICKEN

Gaelic-style Chicken Breast

Three sautéed chicken breasts smothered in a wild mushroom medley and Irish whiskey cream sauce served on a bed of champ potatoes and vegetable of the day.

Our mushroom sauce is adapted from an old family recipe from the O'Connor family of County Meath.