**BEGINNINGS**

Fresh, locally sourced sustainable ingredients cooked to order
Plates are portioned for two people

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**CROCK OF FRENCH ONION SOUP** (gfo) **7.5**

**SOUP OF THE DAY** **5.5**

**CLAM CHOWDER W/PUFF PASTRY LID (FRIDAYS)**

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**FIELD OF GREENS SALAD (WITH ENTRÉE)** **5.5**
Mixed greens, carrots, red onion, tomatoes, cucumbers, mushrooms, croutons

*Housemade Dressings: Balsamic Vinaigrette, Herb Garlic Vinaigrette, Strawberry Balsamic Vinaigrette, Thousand Island, Chipotle Ranch, Ranch, Creamy Bleu Cheese*

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**IRISH POTATO SKINS (6 EACH) (v)** **10.5**
Potato jackets, rashers (Irish bacon), cheddar cheese, scallions, sour cream

**VEGGIE POTATO SKINS (6 EACH) (vg)** **10**
Potato jackets, sautéed mushrooms & onions, roasted red pepper, herbs, pepperjack cheese, scallions, sour cream

**WINGS** Best of Phoenix 2018 **11.5**
Our customers claim these are the best wings in town. Made from scratch using the original Buffalo New York recipe, served with celery and Ranch dressing

- **BUFFALO HOT WINGS**
- **GUINNESS BBQ WINGS** Made with our homemade Guinness barbecue sauce.
- **RÚLA BÚLA HOUSE WINGS** Guinness BBQ sauce meets Buffalo wings, sweet and spicy. A top seller!

**CHICKEN TENDERS** **9.5**
All white meat buttermilk dipped and breaded fresh to order. Served with chipotle ranch dressing

**GRILLED BACON WRAPPED SHRIMP (4 EACH) (gfo)** **8.5**
Four shrimp, applewood smoked bacon, Guinness BBQ sauce

**SPINACH AND ARTICHOKE DIP (SERVES 2) (gfo)** **11**
Artichokes, fresh spinach, roasted garlic, three cheeses, crackers and baguette bread

**SALMON PATTIES WITH PICKLED CUCUMBER** **8.5**
Two house made salmon patties, breaded and fried. Tangy remoulade dipping sauce

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**BRUNCH**
Saturday and Sunday
11:00 am - 2:00 pm
Great Food, Drink Specials, Bottomless Mimosas

**HAPPY HOUR 3 - 6 PM DAILY**
**REVERSE HAPPY HOUR 10 PM TO CLOSE**
**SUNDAY 1/2 PRICE ON ALL BOTTLES OF WINE**

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(email: party@rulabula.com)

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*(vg)=vegetarian *(v)= vegan *(gf)=gluten free *(gfo)=ingredient omitted for gluten free

*Consuming undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions*
SHEPHERD’S PIE  15.5
Angus beef, parsnips, turnips, carrots, peas, whipped champ potatoes, choice of side
*Topped with cheddar cheese add 1.25

VEGETARIAN SHEPHERD’S PIE (vg)  14.5
Includes lentils, carrots, potatoes, parsnips, turnips, peas, fresh herbs, whipped champ potatoes, choice of side

VEGAN ALSO AVAILABLE (sub red potato for champ)

CORNED BEEF AND CABBAGE  16
Housemade corned beef brisket cooked in Guinness. Sautéed cabbage, applewood bacon, red potatoes, carrots

IRISH LAMB STEW  14.5
Colorado lamb, root vegetables, Irish brown bread

BANGERS ’N MASH (gfo)  15.5
Locally made Irish sausages, whipped champ potatoes, brown onion gravy, choice of side

GAELIC-STYLE CHICKEN BREAST (gf)  16.5
Sautéed chicken breast, wild mushroom Irish whiskey cream sauce, whipped champ potatoes, choice of side
*Our mushroom sauce is adapted from an old family recipe from the O’Connor family of County Meath.

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

BRAISED BEEF & GUINNESS BOXTY  16.5
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.”

SOUps
SOUP OF THE DAY
SUB FRENCH ONION SOUP add 2
GARDEN SALAD
BRUSSELS SPROUTS & APPLES
BROCCOLI (w/garlic)
ORGANIC QUINOA
MAC AND CHEESE add 1.5
FRIED ZUCCHINI STICKS

IRISH CHIPS
RÚLA BÚLA FRIES
Spicy shoestring
SWEET POTATO FRIES add .50
WHIPPED CHAMP POTATOES
HOUSE CHAMP POTATOES
Gravy, cheese, bacon and chives add 1.5

*burgers
Includes choice of side
100% fresh Angus beef hand-formed, charbroiled to your preference. Served on a potato roll with LTO (lettuce, tomato, pickle slices, red onion) and herbed mayo. Multi-grain bun available.

Pretzel bun add .50; Veggie patty option available

THE MAC ATTACK BURGER  14.5
Angus beef, cheddar cheese, caramelized onion, applewood smoked bacon, baked mac ‘n cheese

ALL AMERICAN CHEESEBURGER  11
Angus beef charbroiled to your preference, American and cheddar cheeses

Add bacon $1 each

BBQ BACON BURGER  12.5
Topped with cheddar cheese and applewood smoked bacon. Served with a side of Guinness barbecue sauce for dipping

DUBLIN BURGER  12.75
Mushroom sauté, caramelized onion, Applewood smoked bacon, Swiss cheese

AZ BURGER  12.5
Angus beef, Sonoran spice rub, jalapeño cream cheese, chipotle sauce, avocado

PESTO CHICKEN SANDWICH  12.5
Grilled chicken breast, pesto, tomato, spinach, applewood smoked bacon, mozzarella cheese, herbed mayo, multi-grain bun, LTO

SAN PATRICIO CHICKEN WRAP  12
Grilled chicken breast, Sonoran spice rub, cheddar cheese, avocado, lettuce, tomato, onion, chipotle pepper sauce, sour cream

FRIED BUFFALO CHICKEN  12.5
Buttermilk dipped chicken breast buttermilk, wing sauce, pepper jack cheese, chipotle ranch on a pretzel bun
Add bacon 1 each

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CAESER SALAD WITH GRILLED CHICKEN 15
Grilled chicken sliced, served on a bed of crisp romaine lettuce, tossed with Caesar dressing, diced tomatoes, parmesan cheese, seasoned croutons
  sub salmon patties
  sub grilled salmon filet 2
  sub bistro steak (10 oz) 4
KALE AND QUINOA SALAD (gf) (vg) 15
Kale, grilled chicken, organic quinoa, parmesan cheese, dried cranberries, maple toasted walnuts, Dijon vinaigrette dressing
  sub grilled salmon filet 2
IRISH SALAD WITH ROSEMARY SALMON (gf) 17.5
Norwegian salmon (6 oz), mixed baby greens and spinach, red potatoes, tomatoes with sautéed mushrooms and onions, Dijon vinaigrette dressing

--- SE A ---
Sustainable, cut fresh daily

SIGNATURE FISH 'N CHIPS
Beer batter dipped Atlantic cod, freshly made ale batter, Irish chips, cabbage slaw, housemade tartar sauce
  2-PIECE 14
  3-PIECE 16.5
Batter-fried fillets have been so commercialized, people have forgotten how good they can be when freshly made.

FISH AND SHRIMP COMBO 16.5
Two pieces of cod, three shrimp, Irish chips, cabbage slaw, housemade tartar and cocktail sauce

MUSSELS, GALWAY BAY-STYLE (gfo) 14.5
Steamed in a broth of white wine, cream, shallots, fresh garlic, herbs with a crusty baguette

SALMON FILET WITH HORSERADISH CRUST (gfo)18
Salmon filet encrusted with panko bread crumbs and horseradish. Served on a bed of organic quinoa and fresh sautéed spinach with a chive cream sauce, choice of side

GRILLED ROSEMARY SALMON BOWL (gf) 18
Norwegian salmon (6 oz), speared with fresh rosemary, sautéed spinach, mushrooms, grape tomatoes, red and green onion, garlic, fresh basil, with organic quinoa

GUINNESS & BEEF PIE W/PUFF PASTRY CRUST 16
Angus beef braised with Guinness and herbs topped with a puff pastry shell, choice of side

BISTRO FILET MEDALLIONS (10 oz) (gf) 19.5
Whiskey peppercorn sauce, whipped champ potatoes, choice of side

COMFORT FOOD 16
Fried chicken breast, housemade Irish mac ‘n cheese, brown gravy, bacon bits

CURRY CHICKEN 15
Boneless chicken in our house curry sauce over organic quinoa with sautéed broccoli and carrots
  Substitute vegan Beyond Meat™ chicken add 2

SOUTHERN FRIED CHICKEN TENDERLOINS 14
Buttermilk dipped, Rúla Búla fries, chipotle ranch dipping sauce, cabbage slaw

IRISH MACARONI ‘N CHEESE 12
Traditional 1920’s Cottage recipe
  Irish cheddar cheese, fresh cream, choice of side
  add rashers (Ham 3 oz) 1.5
  add spices and roasted jalapeño 1
  add chicken (3 oz) 3
  add Beyond Meat™ chicken (3 oz) 3

ROAST BEEF DINNER 15
Roast beef, cooked medium, 8oz thinly sliced, served Irish-style with mashed potatoes and brown onion gravy, choice of side

CHICKEN POT PIE 15
Chicken, onions, turnips, parsnips, carrots, peas, mushrooms, choice of side

--- S I D E S ---
SOUP OF THE DAY
  SUB FRENCH ONION SOUP add 2
GARDEN SALAD
BRUSSELS SPROUTS & APPLES
BROCCOLI (w/garlic)
ORGANIC QUINOA
MAC AND CHEESE add 1.5
FRIED ZUCCHINI STICKS

IRISH CHIPS
RÚLA BÚLA FRIES
Spicy shoestring
SWEET POTATO FRIES add .50
WHIPPED CHAMP POTATOES
HOUSE CHAMP POTATOES
Gravy, cheese, bacon and chives add 1.5

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D 10/19
**Sandwiches (gf)**  
Includes choice of side

**The Ultimate BLT**  
13  
Applewood smoked bacon with a hint of our dry rib rub, toasted French roll, lettuce, tomato, housemade herb mayo (Bacon raw weight about ½ lb)

**New England Fried Fish Sandwich with Tartar Slaw**  
11  
Beer batter dipped Atlantic cod, house made tartar slaw on a baguette roll, lettuce, tomato, served with choice of side

**Corned Beef Sandwich on Rye**  
12  
Generous portion of Guinness corned beef, Swiss cheese, red onion, grilled marbled rye bread, Dijon mustard

**Reuben Sandwich**  
12.5  
Generous portion of Guinness corned beef, sauerkraut, Swiss cheese, Thousand Island dressing, grilled marbled rye bread

**Vegetarian Reuben Sandwich**  
10  
Extra portions of sauerkraut, Swiss cheese with sautéed mushrooms, Thousand Island dressing, grilled marbled rye bread

**Irish Dip with Swiss Cheese**  
12.5  
Slow roasted roast beef, melted Swiss, crusty Italian roll au jus

**Turkey Bacon Avocado Wrap**  
12  
Roast turkey, applewood smoked bacon, avocado, lettuce, tomato, herbed mayo

**Signature Grilled Cheese**  
Grilled rustic white bread, local bakery. Choice of one side

**The Ultimate Grilled Cheese W/Bacon**  
12  
American cheese, cheddar cheese, applewood smoked bacon, mac ‘n cheese on rustic white bread

**Tomato + Basil Grilled Cheese**  
10  
American and mozzarella cheese, pesto, tomato, fresh basil on rustic white bread

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**Dessert**

All desserts are house made by our happy kitchen staff  
Traditionally, desserts in Ireland have been simple affairs, relying on the easygoing skill of the country cook.

**Irish Float**  
8  
Ice cream, white and dark chocolate sauce, Guinness

**Irish Bread Pudding Half Order**  
6.25  
3.75  
Bread, custard, cinnamon, raisins, Irish whiskey sauce  
*Bread pudding aficionados say Rúla Búla’s is No. 1*

**Black and White Guinness Brownie**  
7  
Triple chocolate, Guinness. Served with a scoop of vanilla ice cream and white chocolate sauce

**Apple Crumble**  
7  
Grandma’s recipe with white chocolate sauce  
*Add a scoop of ice cream for 1.5*

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**Hot Drinks**  
An old recipe. Cream, rich as an Irish brogue. Coffee, strong as a friendly hand. Sugar, sweet as the tongue of a rogue. Whiskey, smooth as the wit of the land.

**Irish Coffee**  
8  
Black coffee, brown sugar, Irish whiskey, whipped cream

**Rúla Búla Irish Coffee**  
8.5  
Black coffee, Irish whiskey, housemade Irish cream (Baileys-style), Kahlua, whipped cream

**Salted Carmel Coffee**  
8.5  
Housemade Irish cream, butterscotch schnapps, caramel, coffee, cinnamon, whipped cream

**Peanut Butter Cup Coffee**  
8.5  
Black coffee, Skrewball peanut butter whiskey, housemade Irish cream, Kahula, whipped cream, chocolate drizzle

**Irish Hot Chocolate**  
8.5  
Housemade Irish cream, Tullamore Dew Irish whiskey, hot chocolate, whipped cream

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**Late Night Menu**  
Weekends 10 PM - Midnight
## PREMIUM DRAFT BEERS

<table>
<thead>
<tr>
<th>16 oz Pints or 20 oz Pints</th>
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<tbody>
<tr>
<td><strong>IRISH</strong></td>
</tr>
<tr>
<td>Guinness “the perfect pint”</td>
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<tr>
<td>Guinness Blonde</td>
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<tr>
<td>Harp Lager</td>
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<tr>
<td>Kilkenny Cream Ale</td>
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<tr>
<td>Smithwick’s Red Ale</td>
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<tr>
<td>Magners Cider</td>
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<tr>
<td><strong>ENGLISH</strong></td>
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<tr>
<td>Bass Pale Ale</td>
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<tr>
<td><strong>BELGIUM</strong></td>
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<tr>
<td>Stella Artois Pale Lager</td>
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<tr>
<td><strong>USA</strong></td>
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<tr>
<td>Four Peaks Single Tank (rotating)</td>
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<tr>
<td>Blue Moon Belgian White</td>
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<tr>
<td>Kiltlifter Scottish Ale*</td>
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<tr>
<td>Hop Knot IPA*</td>
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<tr>
<td>Church Music</td>
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## SPECIALTY DRAFT BEERS

<table>
<thead>
<tr>
<th>16 oz Pints or 20 oz Pints</th>
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<tbody>
<tr>
<td><strong>BLACK MASS</strong></td>
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<tr>
<td>Guinness &amp; Church Music</td>
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<tr>
<td><strong>BLACK AND BLUE</strong></td>
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<tr>
<td>Guinness &amp; Blue Moon</td>
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<tr>
<td><strong>BLACK ’N TAN</strong></td>
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<tr>
<td>Guinness &amp; Bass</td>
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<tr>
<td><strong>DIRTY SCOTSMAN</strong></td>
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<tr>
<td>Guinness &amp; Kiltlifter</td>
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<td><strong>GUINNESS SNAKEBITE</strong></td>
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<tr>
<td>Guinness &amp; Magners Cider</td>
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<tr>
<td><strong>HARP SNAKEBITE</strong></td>
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<tr>
<td>Harp &amp; Magners Cider</td>
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<tr>
<td><strong>BLACK VELVET</strong></td>
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<tr>
<td>Guinness &amp; Magners Cider</td>
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<tr>
<td><strong>HALF &amp; HALF</strong></td>
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<tr>
<td>Guinness &amp; Harp</td>
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## WINES

<table>
<thead>
<tr>
<th>GLASS</th>
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<tbody>
<tr>
<td><strong>ROSE</strong></td>
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<tr>
<td>Chapoutier Belleruche, France</td>
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<tr>
<td><strong>SAUVIGNON BLANC</strong></td>
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<td>Haymaker, Marlborough, New Zealand</td>
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<tr>
<td><strong>PINOT GRIGIO</strong></td>
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<td>Benvolio, Fruli Grave, Italy</td>
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<tr>
<td><strong>CHARDONNAY</strong></td>
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<tr>
<td>Geyser Peak, Dry Creek Valley, California</td>
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<tr>
<td>Starmont, Carneros, California</td>
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<tr>
<td><strong>MOSCATO</strong></td>
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<tr>
<td>La Perlina, Puglia, Italy</td>
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<tr>
<td><strong>SPARKLING</strong></td>
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<tr>
<td>Wyckiff, California</td>
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<tr>
<td><strong>PROSECCO</strong></td>
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<tr>
<td>Mionetto, Prosecco, Italy</td>
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<tr>
<td><strong>PINOT NOIR</strong></td>
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<tr>
<td>McManis, Lodi, California</td>
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<tr>
<td><strong>MERLOT</strong></td>
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<tr>
<td>Toad Hollow, Sonoma, California</td>
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<tr>
<td><strong>RED ZINFANDEL BLEND</strong></td>
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<tr>
<td>Edmeades, Mendocino, California</td>
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<tr>
<td><strong>CABERNET SAUVIGNON</strong></td>
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<tr>
<td>Geyser Peak, Alexander Valley, California</td>
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<tr>
<td>Murphy-Goode, Sonoma, California</td>
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<tr>
<td><strong>MALBEC</strong></td>
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<tr>
<td>Trapiche, Malbec, Argentina</td>
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## FALL COCKTAILS

### SPICED APPLE OLD FASHIONED
A large measure of Rittenhouse Rye whiskey*, Crown Royal Regal apple, allspice simple syrup, Angostura bitters

### IRISH SWEETHEART
Tito’s vodka, lemon juice, thyme, simple syrup, cucumber

### POMEGRANATE WINTER SPRITZER
London Dry gin, Pama pomegranate liqueur, lemon juice, rosemary simple syrup, cranberry bitters, topped with champagne

### IRISH LEGEND
*Jameson and Guinness; this is a cocktail of mythical depth and complexity*
Jameson Irish whiskey, 20 year old tawny port, sweet vermouth, Kahlua, Guinness cream

### THE DRUID TINE (FIRE)
Spiced rum, lemon, apple cider, allspice syrup, cranberry juice, cranberry bitters, flaming rosemary sprig

### IRISH MULE
Tullamore Dew Irish whiskey, Cock’n Bull ginger beer, fresh lime juice, fresh mint garnish

*Rittenhouse Rye whiskey, bottled in Bond, elected internationally in 2018 as the best whiskey for whiskey cocktails*