Crock of Soup of the Day 5
Homemade Clam Chowder on Friday 6
Crock of French Onion Soup 6.5

Garden Side Salad (with entrée) 5
Mixed greens, tomato, cucumber, mushrooms, red onion, julienned carrots, croutons

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

Housemade Green Hummus 8
Made fresh with an extra dose of delicious nutrition from spinach, cilantro, scallions and basil. Served with warm pita bread and cucumber slices
Add grilled chicken for 3

Avocado Toast 8.75
Avocado, crostini, green onion, Sonoran spice blend, fresh pico de gallo

Irish Potato Skins (4 each) 7.25
Potato jackets, rashers (Irish bacon), cheddar cheese, scallions, sour cream

Hot Bollix Spicy Potato Balls (6 each) 7.5
An award winning original creation of deep fried potato, rashers (Irish bacon), scallions, Irish cheddar cheese, served with hot sauce, ranch dressing

Irish Chips with Dipping Sauce (serves 2) 8.5
Thick Irish chips, your choice of two dipping sauces
(add $.50 for extra sauce)
  • Irish Curry
  • Killarney
  • Brown Gravy
  • BBQ
  • Ranch
  • Hot Wing

Irish Nachos (v) 10
Irish chips, melted cheddar cheese, pico de gallo, jalapeños, sour cream, chipotle pepper sauce

Wings (serves 2) Best of Phoenix 11
Our customers claim these are the best wings in town. Made from scratch from the original Buffalo, N.Y. 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!

Hot Jumbo Soft Pretzel 7.5
Fresh baked with jalapeño cheese sauce, Dijon mustard

Strawberry Salad with Chicken (gf) 11.75
Mixed greens, grilled chicken, strawberries, bleu cheese crumbles, pecans, poppy seed vinaigrette

Irish Salad with Rosemary Salmon (gf) 12
Rosemary salmon (4 oz), mixed baby greens and spinach, red potatoes, tomatoes with sautéed mushrooms and onions. Choice of dressing

Kale and Organic Quinoa Salad (gf) 12
Kale, organic quinoa, grilled chicken, parmesan cheese, dried cranberries, maple toasted walnuts, lite Dijon vinaigrette dressing

BLTA Chicken Salad 11.75
Romaine lettuce, bacon, tomato, avocado, grilled chicken breast, croutons. Ranch dressing recommended

Ginger Ale Iced Tea
Coca Cola Fresh Lemonade, organic sugar
Root Beer Arnold Palmer
Dr Pepper Hot Coffee
Sprite Pot of Irish Tea 3.5

*Consuming undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions
**BURGERS (7.5-8 oz)**  
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** 13.5  
Angus beef, cheddar cheese, caramelized onion, applewood smoked bacon, baked mac 'n cheese

**All American Cheeseburger** 10.5  
Angus beef charbroiled to your preference, American and cheddar cheeses

**BBQ Bacon Burger** 12  
Topped with cheddar cheese and applewood smoked bacon. Served with a side of Guinness barbecue sauce for dipping

**Dublin Burger** 12.5  
Mushroom sauté, caramelized onion, applewood smoked bacon, Swiss cheese

**AZ Burger** 12  
Angus beef, Sonoran spice rub, jalapeño cream cheese, chipotle sauce, avocado

**GRILLED CHICKEN**  
Includes choice of side.  
Substitute “Beyond Meat” vegan chicken add 1

**Pesto Chicken Breast Sandwich** 12  
Grilled chicken breast, pesto, tomato, spinach, applewood smoked bacon, mozzarella cheese, herbed mayo, multi-grain bun, LTO

**BBQ Chicken Sandwich** 12  
Topped with cheddar cheese, BBQ onions, applewood smoked bacon, coleslaw on a pretzel bun

**San Patricio Chicken Wrap** 11.5  
Grilled chicken breast, Sonoran spice rub, cheddar cheese, avocado, lettuce, tomato, onion, chipotle pepper sauce, sour cream

**Fried Buffalo Chicken** 12  
Buttermilk dipped chicken breast, wing sauce, pepper jack cheese, chipotle ranch on a pretzel bun

**The “Ultimate” Grilled Cheese with Bacon** 11  
American cheese, cheddar cheese, applewood smoked bacon, baked macaroni, rustic white bread

**Tomato + Basil Grilled Cheese** 9.5  
American and mozzarella cheese, pesto, tomato, fresh basil on rustic white bread

*Bacon $1 each*

**Tomato + Basil Grilled Cheese** 9.5  
American and mozzarella cheese, pesto, tomato, fresh basil on rustic white bread

**The “Ultimate” BLT** 12.5  
Applewood smoked bacon with a hint of our dry rib rub, crusted Italian roll, lettuce, tomato, housemade herb mayo (Bacon raw weight about ½ lb)

**Deluxe Corned Beef Melt** 11.5  
Our famous Guinness corned beef, melted Swiss cheese, fried egg, applewood smoked bacon, Dijon mustard, pretzel roll

**Reuben Sandwich** 12  
Generous portion of Guinness corned beef, sauerkraut, Swiss cheese, Thousand Island dressing, grilled marbled rye bread

*Vegetarian Reuben Sandwich also available*

**Vegetarian Reuben Sandwich** 9.5  
Extra portions of sauerkraut, Swiss cheese with mushrooms, Thousand Island dressing, grilled marbled rye bread

**Irish Dip with Swiss Cheese** 12  
House cooked roast beef, melted Swiss, crusted Italian roll au jus

**New England Fried Fish Sandwich w/Tartar Slaw** 10.5  
Beer batter dipped Atlantic cod, beer batter dipped, house made tartar slaw on a baguette roll, lettuce, tomato, served with choice of side

**Turkey Bacon Avocado Wrap** 11  
Roast turkey, applewood smoked bacon, avocado, lettuce, tomato, herbed mayo

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**LIVE MUSIC**  
Weekend Evenings  
Saturday and Sunday afternoons on the patio  
Tuesday - Open Jam
Our Famous Fish 'n Chips 12.5
Beer batter dipped Atlantic cod, Irish chips, cabbage slaw, housemade tartar sauce
Dinner-sized 3-piece portion available 14

Fish and Shrimp Combo 12.5
One piece of cod and three shrimp, housemade beer batter, Irish chips, cabbage slaw, housemade cocktail sauce, housemade tartar sauce

Grilled Rosemary Salmon Bowl 13
Grilled salmon (4 oz) speared with fresh rosemary, sautéed spinach, mushrooms, onion, grape tomatoes, garlic, fresh basil with organic quinoa

Salmon Filet with Horseradish Crust 13.5
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

LUNCH SIDES 5

Garden Salad
Cabbage Slaw
Broccoli (w/garlic)
Irish Chips
Soup of the Day
Sub French Onion Soup add 2
Fried Zucchini Sticks
Sweet Potato Fries add .50
Rúla Búla Fries (spicy)
Whipped Champ Potatoes

DESSERT
Our desserts are homemade, on premise

Irish Float 7.5
Vanilla ice cream, white chocolate, dark chocolate, Guinness and whipped cream

Irish Bread Pudding 6
Bread, custard, cinnamon, raisins, Irish whiskey sauce
Half order 3.5
Bread pudding aficionados say Rúla Búla's is No. 1

Chocolate and Guinness Brownie 6
Triple chocolate, served with a scoop of vanilla ice cream, white chocolate sauce

Apple Crumble 6
Grandma’s recipe with white chocolate sauce
Add a scoop of ice cream for 1.5

FARM LUNCH SIZED PORTIONS

Southern Fried Chicken Tenderloins 10.5
Buttermilk dipped, Rúla Búla fries, chipotle ranch dipping sauce, cabbage slaw

Shepherd's Pie 11
Angus beef, parsnips, turnips, carrots, peas, champ mashed potatoes, choice of side
Topped with cheddar cheese add .50

Vegetarian Shepherd's Pie 10.5
Includes lentils, carrots, potatoes, parsnips, turnips, peas, fresh herbs, champ potatoes, choice of side
Topped with cheddar cheese add .50
Vegan option available

Chicken Pot Pie 10.5
Chicken, onions, turnips, parsnips, carrots, peas, mushrooms, choice of side

Corned Beef and Cabbage 11.75
Housemade corned beef brisket cooked in Guinness. Sautéed cabbage, bacon, red potatoes, baby carrots

Irish Bangers 'n Mash 11.75
Locally made Irish sausages, champ potatoes, brown onion gravy, choice of side

Irish Lamb Stew 11
Colorado lamb, root vegetables, Irish brown bread

Guinness & Beef Pie w/Puff Pastry Crust 12
Angus beef braised with Guinness and herbs topped with a puff pastry shell, choice of side

SEE OUR BAR MENU

PREMIUM DRAFT BEERS
BOTTLED CRAFT BEERS
SIGNATURE COCKTAILS
WINE LIST
PREMIUM WHISKEY & CIGAR LIST

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