

— STARTERS —

IRISH POTATO CAKES savory sour cream, balsamic reduction	\$7
BAKED SPINACH DIP marinated artichoke hearts, spinach, cream cheese, toasted baguette	\$9
HAND CUT CHIPS cut fresh daily, traditionally prepared, malt vinegar mayo dipping sauce	\$7
CRISPY CHICKEN TENDERS hand breaded, honey dijon dipping sauce, celery sticks; made spicy add \$1	\$8
SPICY GARLIC CALAMARI crispy rings, marinara, sliced cherry peppers, balsamic reduction, lemon wedge	\$9
NACHOS house made chili, melted cheddar & jack cheese, pickled jalapenos, fresh salsa, savory sour cream	\$10

— WINGS —

The best wings in D.C.! Seasoned to perfection and prepared as you like: 1lb - \$10 / 2lb - \$18

SAUCES

Mild, Wild, Volcanic, Guinness BBQ, Jameson Honey Glaze, Thai Sweet Chili, Jerked, Garlic Butter, Lemon Pepper, Bay Style, Spicy BBQ

PUB SALAD house Caesar or summer garden salad with grilled or blackened chicken	\$10
CHOP CHOP chicken, bacon, chopped greens, avocado, tomatoes, onions, bleu cheese, mustard vinaigrette	\$10
BUFFALO CALAMARI SALAD mild sauce, tomato, celery, romaine, cherry peppers, bleu cheese dressing	\$10

— BURGER BAR —

1/2lb house ground beef burgers - choice of side & pickle wedge

PUB BURGER choice of swiss, cheddar, bleu cheese or fresh mozzarella; add bacon or Irish rasher \$1	\$8
GUINNESS BBQ tangy Guinness BBQ sauce, melted cheddar cheese, crispy onion rings	\$8
BLACK & BLEU blackened patty, melted bleu cheese crumbles, caramelized onions, sautéed mushrooms	\$10
THE RÍ RÁ peppercorn crusted, Irish rasher, melted swiss cheese, crispy onion rings	\$10
CHILI CHEESE house made chili, melted cheddar cheese, savory sour cream	\$10
BACON BRIE Brie cheese, smoked bacon, artichoke hearts, herb mayonnaise	\$10
HOT & SMOKY smoked bacon, smoked gouda cheese, smoky jalapeno mayo	\$10
PADDY MELT Irish rasher, caramelized onions, swiss cheese, grilled rye, marie rose	\$10
CHEESEBURGER SUB 1lb burger, cheddar cheese, fresh baked roll, mushrooms & onions	\$13
BLACK & WHITE black & white pudding, fried egg, melted swiss cheese	\$10
CHEESY WONDER stuffed with swiss, cheddar & fresh mozz on grilled white	\$10
DUBLINER ground lamb patty with rosemary, goat cheese, grilled red onion, curry mayo	\$10
WALL OF FAME totally custom - if it's in the pub we'll build it for you (price based on ingredients)	\$??

SUB A VEGGIE BURGER OR GRILLED CHICKEN IN ANY PREPARATION

— SANDWICHES —

choice of side & pickle wedge

PUBLICAN'S REUBEN house brined corned beef, sauerkraut, swiss cheese, marie rose sauce, grilled rye	\$10
BISTRO CHICKEN smoked bacon, avocado, melted swiss cheese, ranch dressing, toasted bun	\$10
SPICY CHICKEN fried chicken breast, mild wing sauce, bleu cheese dressing, toasted bun	\$10
CRAB CAKE traditional lump crab cake, lettuce, tomato, Irish remoulade, coleslaw	\$12
KILCOOLY turkey, smoked bacon, melted cheddar cheese, sliced apple, cranberry mayo, grilled sourdough	\$10
DUBLIN MONTY turkey, ham, melted swiss cheese, honey mustard sauce, grilled wheat	\$10
HUMMUS WRAP bell peppers, olives, tomatoes, cucumbers, mixed greens, warmed pita wrap	\$8

— TRADITIONAL FARE —

FISH & CHIPS chefs market choice of haddock or cod, hand cut chips, tartar or remoulade - reg/large	\$12/\$17
SHEPHERDS PIE ground lamb, carrots, peas, onion, fresh herbs, savory lamb gravy, mashed potato crust	\$13
BEEF & GUINNESS STEW Guinness simmered beef, carrots, onions, mashed potatoes	\$13
FULL IRISH BREAKFAST eggs, sausages, rashers, black & white pudding, grilled tomato, mushrooms	\$11

— SIDES \$4 —

Hand Cut Chips	Sweet Potato Fries	Onion Rings	Shoestring Fries	Country Potato Salad
Sautéed Asparagus	Mash & Gravy	Roasted Mushrooms	Garden Salad	Caesar Salad

LATE NIGHT FOOD SERVED DAILY

12AM TO CLOSE

Please note that the FDA advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions.

— BEER —

— IMPORT DRAUGHT —

IRELAND

GUINNESS
SMITHWICKS
HARP
KILKENNY
MAGNERS CIDER

EUROPE

BASS - ENGLAND
STELLA ARTOIS - BELGIUM
HOEGAARDEN - BELGIUM
RI RA PINT CLUB SPECIAL TAP - GLOBAL

— IMPORT BOTTLE —

ENGLAND

ST. PETERS ORGANIC ENGLISH ALE - ENGLAND
BODDINGTONS - ENGLAND
NEWCASTLE BROWN ALE - ENGLAND
SAM SMITH NUT BROWN ALE - ENGLAND
OLD SPECKLED HEN - ENGLAND

WESTERN EUROPE

DELERIUM TREMENS - BELGIUM
ST. LOUIS PEACH LAMBIC - BELGIUM
BRASSERIE DE SILLY SCOTCH - BELGIUM
LEFFE BLONDE - BELGIUM
BACCHUS FLEMISH RED - BELGIUM
ERDINGER HEFEWEIZEN - GERMANY
WITTEKERKE WHITE - BELGIUM
HEINEKEN - HOLLAND
AMSTEL LIGHT - HOLLAND
KRONENBOURG 1664 - FRANCE
CARLSBERG - DENMARK

AWAY

RED STRIPE (16oz) - JAMAICA
CORONA - MEXICO

— CRAFT DRAUGHT —

LAGUNITAS IPA - CALIFORNIA
BELL'S BREWERY SEASONAL - MICHIGAN
OSKAR BLUES MOMMAS LITTLE YELLA - COLORADO
McSORLEY'S BLACK IRISH LAGER - NEW YORK
YUENGLING - PENNSYLVANIA
SAM ADAMS SEASONAL - MASSACHUSETTS
RI RA PINT CLUB SPECIAL TAP - FROM ALL OVER

— CRAFT BOTTLE —

LOCAL

ALEWERKS CHESAPEAKE ALE - VIRGINIA
VICTORY PRIMA PILSNER - PENNSYLVANIA
WEYERBACHER BLITHERING IDIOT - PENNSYLVANIA

EAST COAST

ALLAGASH WHITE - MAINE
SAM ADAMS BOSTON LAGER - MASSACHUSETTS
BROOKLYN PENNANT ALE - NEW YORK
DOGFISH HEAD 60 MIN IPA - DELAWARE
MAGIC HAT #9 - VERMONT
SEADOG BLUEBERRY WHEAT - MAINE

MID-WEST

BELL'S 2 HEARTED ALE - MICHIGAN

WEST COAST

SPEAKEASY PROHIBITION ALE - CALIFORNIA
21st AMMENDMENT
WATERMELON WHEAT - CALIFORNIA
ANDERSON VALLEY AMBER - CALIFORNIA
TOMMYKNOCKER DOPPLEBOCK - COLORADO
SIERRA NEVADA PALE ALE - CALIFORNIA

DOMESTIC

BUDWEISER
BUD LIGHT
MILLER LITE
COORS LIGHT
BLUE MOON
PBR

— WINE —

CHARDONNAY

BV COASTAL (CALIFORNIA)
GLASS _____ \$8⁰⁰ BOTTLE _____ \$32⁰⁰
fresh apple-citrus aromas & crisp pear flavors

SAUVIGNON BLANC

SIMI SONOMA COUNTY (CALIFORNIA)
GLASS _____ \$8⁵⁰ BOTTLE _____ \$34⁰⁰
intense flavors of tangerine, melon and fig

PINOT GRIGIO

ECCO DOMANI (ITALY)
GLASS _____ \$6⁵⁰ BOTTLE _____ \$26⁰⁰
pleasant floral and tropical fruit aromas

RIESLING

COVEY RUN DRY (WASHINGTON)
GLASS _____ \$7⁰⁰ BOTTLE _____ \$28⁰⁰
complex peach and melon bouquet

WHITE ZINFANDEL

BERINGER (CALIFORNIA)
GLASS _____ \$6⁰⁰
red berry, citrus and melon flavors

PINOT NOIR

MERIDIAN CENTRAL COAST (CALIFORNIA)
GLASS _____ \$7⁰⁰ BOTTLE _____ \$28⁰⁰
red berry fruits, and complex flavors

MERLOT

STERLING VINTNERS COLLECTION
(CALIFORNIA)
GLASS _____ \$8⁰⁰ BOTTLE _____ \$34⁰⁰
flavors of rich black fruits; and a lingering finish

SHIRAZ

ROSEMOUNT ESTATE RED LABEL (AUSTRALIA)
GLASS _____ \$7⁵⁰ BOTTLE _____ \$30⁰⁰
blackberry, plum & cassis flavors with spice

RED ZINFANDEL

RAVENSWOOD VINTNERS BLEND
(CALIFORNIA)
GLASS _____ \$7⁰⁰ BOTTLE _____ \$28⁰⁰
bright, ripe raspberry, blackberry and vanilla flavors

CABERNET SAUVIGNON

HAPPY HOUR 7 DAYS A WEEK!