

STARTERS

GUINNESS

The real taste of Ireland. Also know as a “plain one” or a “blonde in a black dress”. Ours is a true 20 oz. Pint! **7**

GALWAY SALMON

Smoked salmon, toast points, capers, red onions & sour cream **16**

CELTIC WINGS / BONELESS WINGS

Traditional or boneless wings, blue cheese & celery. Buffalo / Hot / BBQ / Teriyaki / Honey BBQ / Garlic Parmesan / Sweet Chili **16** Half order traditional or boneless wings **9**

ROSE’S LOADED FRIES

French fries, bacon, cheddar cheese & a side of ranch **9**

LIMERICK CHICKEN TENDERS

Breaded boneless chicken strips with honey mustard **13**

PEI MUSSELS

Fresh mussels, chorizo, fresh herb & heavy cream reduction, served with foccacia bread **17**

SHRIMP COCKTAIL

4 U10 shrimp with house made cocktail sauce *(GF)* **16**

LA’S CROCK OF CHEESE

Aged cheddar, onions, hot mustard & platter of crackers *(V)* **10**

WARM PRETZEL & CHEESE

Warm pretzel with beer cheese *(V)* **11**

ONION RINGS

Beer battered Onion Rings served with our homemade Marie Rose Sauce **8**

PUB CHIPS

Hand Cut Chips served with our homemade Marie Rose Sauce **8**

HOT DOG

A game day favorite **5** Make it a chili & cheese dog **10**

HOMEMADE CHILI

Topped with cheese, sour cream & side of tortilla chips **15**

POTATO SKINS

Potato Skins with bacon and cheddar cheese **15**

SIDES

	Sauteed Spinach - 8
Fries - 5	House Chips - 7
Truffle Fries- 12	Whipped Potatoes - 5
Onion Rings - 8	Pickle - 1.50
Seasonal Veggies- 7	Side Salad - 3
Gaelic Pub Chips - 10	Coleslaw - 2
Bacon - 7	Gaelic Fries - 10

SOUP&SALADS

POTATO LEEK SOUP

Loaded with Bacon and cheddar cheese **10**
Add truffle oil **3**

IRISH ONION SOUP

Onion soup made with Irish whiskey, rye bread, topped with Swiss cheese *(V)* **10**

CREAM OF MUSHROOM SOUP

Homemade cream of mushroom soup *(V)* **10**

SOUP OF THE DAY

Ask your server for details

SPINACH SALAD

Baby spinach, red onion, cherry tomatoes, spiced walnuts, dried cranberries, balsamic glaze *(V)* *(GF)* **15**

WEDGE SALAD

Iceberg wedge, bacon, cherry tomatoes, red onion, crumbled blue cheese and creamy blue cheese dressing *(GF)* **13**

CAESAR SALAD

Romaine lettuce, croutons, parmesan, creamy caesar **13**

HOUSE SALAD

Mixed greens, tomatoes, shredded carrots, red onion, Italian dressing *(V)* *(GF)* **13**

BRUSSEL SPROUT SALAD

Warm Brussel Sprouts, Bacon & Ricotta Salata **15**

FIG SALAD

Spinach, onion, avocado, fig, spiced walnuts, balsamic glaze, Ricotta Salata **15**

CUSTOMIZE YOUR SALAD WITH ...

Grilled Chicken **8** Shrimp **9** NY Strip Steak **14**
Salmon **13** Hamburger **8** Veggie Burger **8**
Turkey Burger **8**
(V) Vegetarian *(GF)* Gluten Free

Salads can be chopped on request, just ask your server

BURGERS & SANDWICHES

ALL AMERICAN BURGER

Our fresh grilled 8oz burger **13**

PRIME RIB DIP AU JUS

Shaved prime rib, onions Au Jus **20**

DUBLIN BURGER

8 oz. grilled burger, topped with crumbled bleu cheese **16**

ST. JAMES’S BURGER

Fresh 8 oz. grilled burger, topped with rashers and cheddar **16**

GRILLED PATTY MELT

Hamburger patty, sautéed onions, Swiss cheese served on toasted rye **16**

TIPPERARY REUBEN

Hot corned beef or **turkey** with Sauerkraut, Swiss cheese, Russian dressing on rye **17**

PRIME RIB CHEESESTEAK

Shaved prime rib, American cheese, sautéed onions **22**

TWIN FILET MIGNON SLIDERS

Served with siracha aioli **19**

HOT CORNED BEEF SANDWICH

8oz lean cut corned beef on seedless rye bread **14**

ST. JAMES’S CLUB

House sliced turkey, rashers, lettuce, tomato, mayo on toasted white bread **15**

CUSTOMIZE WITH

Cheddar, American, Swiss, Pepper Jack or Blue Cheese **1** Extra Sauces or Dressings **1**
Bacon **2** Raw Onions, Sautéed Onions, Mushrooms **1.50** Lettuce, Tomato **1** Coleslaw **2**

SUBSTITUTE FRIES FOR

Pub Chips **1** Mashed Potatoes **2** Onion Rings **2** Sauteed or Steamed Spinach **3**
Brussel Sprouts **3** Side Salad (House, Caesar or Spinach) **3** Gaelic Chips **3.50** Veggies **3.50**
Gaelic Fries **3.50** Loaded Fries **3.50** Truffle Fries **4**

All Burgers and sandwich’s are served with fries, house chips, side salad, coleslaw and pickle is available on request, burger available on toasted bun or english muffin on request

ENTREÉS

GAELIC STEAK

8 oz Filet Mignon with Irish whiskey mushroom cream sauce and fries **28**

NEW ZEALAND RACK OF LAMB

Full Rack (or half rack for **25**) of roasted New Zealand Lamb, rosemary, mashed potatoes, seasonal vegetables **32**

ST. JAMES GATE SALMON

8 oz. pan seared salmon, served with spinach quinoa risotto *(GF)* **27**

WHISKEY GRILLED CHICKEN

Marinated airline chicken breast, whipped potatoes, seasonal vegetables and gravy **26**

FISH AND CHIPS

9 oz. beer battered cod, house chips, tartar sauce **19**

IRISH BREAKFAST

Rashers, Irish bangers, scrambled eggs, baked beans, house chips, roasted tomatoes and Irish soda bread **22**

SJG MAC AND CHEESE

Macaroni, parmesan, cheddar, american, gouda *(V)* **13**
Buffalo Chicken Breast **18**
Braised Pulled Short Ribs **21**

SHEPHERD’S PIE

Ground beef, carrots, onions, celery, topped with whipped potatoes **18**

BANGERS AND MASH

Irish sausages served with whipped potatoes and gravy **16**

BUBBLES AND SQUEAK

Whipped potatoes, seasonal sautéed vegetables *(V)* **12**

PORK CHOP

Pork chop, mashed potatoes, veggies & apple sauce **27**

CHICKEN POT PIE

Chicken pie with carrots, peas & celery in a pre-made crust **18**

THE MEATLOAF

Mashed potatoes, veggies, gravy **18**

DESSERTS

BAKED S’MORES A LA MODE 12

GUINNESS CHOCOLATE CAKE 10

APPLE TART A LA MODE 10

BROWNIE A LA MODE 10

VANILLA ICE CREAM 5

IRISH COFFEE 10

STICKY TOFFEE PUDDING 12

GUINNESS CHOCOLATE CAKE 10

KIDS MENU

FISH & CHIPS 10

CHICKEN FINGERS & FRIES 10

BURGER & FRIES 10

HOT DOG & FRIES 10

MAC N’ CHEESE 10

GRILLED CHEESE & FRIES 10

*A 3% convenience charge is added to all credit card purchases. Cash payments don’t incur any fees.
Parties of 6 or more people 20% gratuity will automatically be added to your check.
20% gratuity will automatically be added to all checks that are not closed by the end of the night.*

DRAUGHT BEER

Guinness	Bud Light	Stella Artois
Smithwicks	Soma IPA	Fat Tire
Harp	Goose Island IPA	
Modelo	Blue Moon	

Ask your waiter about our other seasonal beers on tap*

BOTTLES & CANS

Budweiser	Michelob Ultra	Downeast Cider
Bud Light	Heineken 0.0	
Miller lite	Corona Extra	
Heineken Light	Surfside	
Amstel Light	Guinness 0.0	

VODKA

House Vodka	Stoli Vodka	Stoli Blueberry
Kettle One	Stoli Peach	Stoli Strawberry
Tito’s	Stoli Vanilla	Stoli Raspberry
Grey Goose	Stoli Citrus	Stoli Orange

GIN

House Gin	Bombay	Dingle Gin
Hendricks	Bombay Sapphire	Gunpowder Gin
Tanqueray	Monkey 47	
Beefeater	The Botonist	

TEQUILA

House Tequila	Casamigos Reposado	Tres Generaciones Anejo
Patron Silver	Casamigos Anejo	Don Julio
Patron Anejo	1800	Illegal Mezcal
Casamigos Blanco	Jose Cuervo Gold	

WHISKEY

House Whiskey	Jameson Black Barrel	Midelton Irish Whiskey
Tullamore DEW	Jameson 18 year	Green Spot
Tullamore DEW 14 year	Jack Daniels	Gold Spot
Tullamore DEW 15 year	Jack Fire	Yellow Spot
Tullamore DEW 18 year	Jack Apple	Blue Spot
Jameson	Jack Honey	Red Spot
	Knappogue Castle 12 year	West Cork Oak Cask
Paddy’s Irish Whiskey	Crown Royal	West Cork Peat Cask
Power’s Irish Whiskey	Fireball Cinnamon Whiskey	West Cork 8 year
Red Breast 12 Year	Bushmills Irish Honey	John L Sullivan
Red Breast 15 Year	Bushmills Irish Whiskey	Sailors Home Journey
Red Breast Lustau	Bushmills Black Bush	Sailors Home Haven
Jameson Caskmates Stout Edition	Seagrams 7	Sailors HomeStormchaser
Jameson Caskmates IPA Edition	Canadian Club	Sailors Home Horizon

SCOTCH

Dewars	Glenlivet 12 years	Balvenie 21 years
Chivas Regal	Macallin 12 years	Monkey Shoulder
Glenfiddich 12 years	Bowmore 12 years	J&B Scotch Whisky
Glenfiddich 14 years	Balvenie 14 years	Johnnie Walker Red
Glenfiddich 21 years	Balvenie 15 years	Johnnie Walker Black

BOURBON

Knob Creek	Basil Hayden	Bib & Tucker
Makers Mark	Bakers	Jim Bean
Bullet Bourbon	Bookers	Buffalo Trace
Bullet Rye	Angels Envy	Mitchers
Woodford Reserve	Wild Turkey	Tin Cup

RUM

House Rum	Bacardi	Myers Rum
Malibu	Captain Morgan	Kahlua

MARGARITAS

House Margarita	Jose Cuervo Margarita	Don Julio Margarita
Patron Margarita	Hornitos Margarita	
1800 Margarita	Tres	
Casamigos Margarita	Generaciones	

MARTINIS

Titos Martini	Vodka Martini	Beefeater Martini
Grey Goose Martini	Gin Martini	Bombay Martini
Kettle One Martini	Hendricks Martini	
Stoli Martini	Tanqueray Martini	

IRISH AFTER DINNER DRINKS

Irish Coffee	Tullamore Dew Irish Coffee	Baileys Irish Coffee
Jameson Irish Coffee		Hot Toddy

WHITE WINE

FISH EYE CHARDONNAY (AUSTRALIA) 8

Mouth-watering pear, baked apple and tropical swirls of pineapple roll on your palate like a ship at sea.

KENDAL JACKSON CHARDONNAY (CALIFORNIA) 11/38

Apple-tart flavor with subtle vanilla and nutmeg nuances while underlying acidity achieves excellent balance.

FISH EYE PINOT GRIGIO (AUSTRALIA) 8

A spirited and fresh infusion of ripe melon, apricot and white ginger with intense citrusy notes of juicy red grapefruit.

OYSTER BAY SAUVIGNON BLANC 11/38

Marlborough, New Zealand
Stunningly aromatic tropical fruits and bright citrus notes, with a refreshingly zesty finish. Light- to medium-bodied, crisp, high acidity, very refreshing.

TORRESELLA PINOT GRIGIO (VENETO, ITALY) 11/38

Brought to you by Santa Margherita. Bright aromas of white peach and spring flowers. Mouth filling texture and crisp mineral finish.

BERINGER WHITE ZINFANDEL (CALIFORNIA) 8/30

Fresh red berry, citrus and melon aromas and flavors rounded out with subtle hints of nutmeg and cloves.

ART OF EARTH (RHEINHESSEN, GERMANY) 12/32

Fruity and fresh with notes of green apple, white peach and citrus. Crisp and well balanced.

CAPOSALDO PROSECCO (ITALY) 10

The wine has a fruity aroma of citrus, green apple, and acacia blossomsbalanced acidity. perfect with fish , salads and chicken.

LIMA VINHO VERDE 11/39

Fruit driven style pineapple , mango papaya on the nose, slightly fizzy with balanced acidity. Perfect with fish, salads and chicken.

KORBEL CHAMPAGNE 10

ROSÉ

LA VIELLE FERME ROSE (RHONE, FRANCE) 10/30

Expressive fruity nose with notes of red fruit and citrus. Beautiful aromatic richness and perfect balance.

TORRESELLA PROSECCO (VENETO, ITALY) 11/38

Delicate and fresh, with notes of green apple, pear, white flowers, and hints of almond or fresh orchard fruit. Juicy acidity and gentle effervescence.

RED WINE

FISH EYE MERLOT (AUSTRALIA) 8

It offers jammy plum and blackberry flavors and a smooth finish. This is sure to be a crowd pleasure at your next casual get together”

J.LOHR ESTATE MERLOT (PASO ROBLES) 11/36

Black plum, black currant and violet are elevated by a light barrel signature of baking spices and toasted pastry.

FISH EYE CABERNET (AUSTRALIA) 8

A semi-sweet red wine with cherry and blackberry and a hint of pepper on the nose.

JOSH CELLAR CABERNET SAUVIGNON (CALIFORNIA) 13/48

Round and juicy! Flavors of blackberry, toasted hazelnut and cinnamon, complemented by hints of vanilla and toasted oak.

BAROSSA VALLEY ESTATE CABERNET SAUVIGNON 10/35

Barossa Valley, Australia
Full body, rich red berry fruit, green peppercorn, sweet toasty oak lead. Palate is powerful but not overly heavy, thanks to a line of tangy raspberry-like acidity.

SELLA ANTICA RED BLEND (TUSCANY, ITALY) 11/38

Smooth, full bodied, scents of ripe blueberries and blackberries. Hints of vanilla, cocoa & dried herbs, rich & fresh on the palate.

FANTINI MONTEPULCIANO 13/30

Ruby red with garnet reflections, the bouquet is fruity and quite persistent, reminiscent of red fruits, marasca cherries, and plums with vanilla nuances.

PIATTELLI MALBEC RESERVE (ARGENTINA) 11/38

Rich, elegant, and expressive, the Piattelli Malbec Reserve showcases the best of Argentina’s high-altitude vineyards. Deep violet in color, it opens with aromas of ripe plum, blackberry, and violet, accented by subtle hints of cocoa and vanilla from oak aging.

SADDLBREED PINOT NOIR 11/40

Dried cranberry, cherry, mocha and light, elegant tannins with just the right amount of uplifting acidity on the finish.