



BRUNCH MENU

**SATURDAY & SUNDAY
11AM - 3PM**

BRUNCH

IRISH BREAKFAST _____	15
Scrambled eggs, rashers, Irish sausage, baked beans, roasted tomatoes, toasted brown bread, house chips	
3 EGG OMELETTE _____	11
Made your way with choice of veggies, cheese & meat, with a side of fries	
EGG BENEDICT W/ RASHERS _____	11
Poached eggs, hollandaise sauce, with side of fries	
with Smoked Salmon _____	11
with Lobster (seasonal) _____	15
BANGER & EGG SANDWICH _____	10
with side of fries	
BRUNCH BURGER _____	16
Taylor ham, bacon, fried egg	
BACON, EGG & CHEESE _____	10
with side of fries	
TAYLOR HAM, EGG & CHEESE ON A ROLL _____	10
with side of fries	
STEAK & EGGS _____	20
with side of fries	
STACK OF PANCAKES _____	7
with Rashers _____	9
with Bangers _____	9
CHOCOLATE CHIP PANCAKES _____	10

COCKTAILS

LOADED BLOODY MARY _____	13
House made Bloody Mary with top shelf vodka served with lemon, lime, Olives, bacon, and a Shrimp.	
THE BREAKFAST "SANGWICH" _____	14
A staple at St. James's Gate. Vodka shaken with an array of juices. Sweet n' frothy	
MUDDLED MOLLY _____	15
Fresh limes muddled and shaken with Casamigos. Completed with club soda and a dash of pink lemonade	
ICED PEAKY BLENDER _____	15
The KING of all iced coffees. Kahlua, Baileys, Frangelico, Monkey Shoulder, Premium coffee & (of course), our homemade Irish Cream	
FROM TULLAMORE WITH LOVE _____	15
Tullamore Dew served with regatta ginger beer and fresh lime juice.	
PADDY PALOMA _____	16
Top shelf Reposado tequila with fresh grapefruit juice shaken and served over ice.	
KENTUCKY MULE _____	15
Top shelf Bourbon served with Ginger beer and fresh Lime.	

KIDS

KIDS FISH & CHIPS _____	10
CHICKEN FINGERS & FRIES _____	10
KIDS BURGER & FRIES _____	10
HOT DOG & FRIES _____	10
KIDS MAC N' CHEESE _____	8
GRILLED CHEESE & FRIES _____	10

SIDES

SKINNY FRIES _____	5
TRUFFLE FRIES _____	12
ONION RINGS _____	8
SEASONAL VEGGIES _____	6
GAELIC PUB CHIPS _____	10
SAUTEED SPINACH _____	8
HOUSE CHIPS _____	7
WHIPPED POTATOES _____	6

SWEETS

S'MORES _____	10
GUINNESS CHOCOLATE CAKE _____	10
APPLE TART _____	8
BROWNIE A LA MODE _____	8
VANILLA ICE CREAM _____	4

STARTERS

GALWAY SALMON _____	15
Smoked salmon, toast points, capers, red onions and sour cream	
CELTIC WINGS _____	13
Traditional or boneless wings, blue cheese and celery Buffalo / Hot /BBQ / Teriyaki	
ELLIE'S LOADED FRIES _____	9
French fries, bacon, cheese and a side of ranch	
DONEGAL CHICKEN TENDERS _____	11
Breaded boneless chicken strips with honey mustard	
SHRIMP COCKTAIL _____	13
4 U10 shrimp with house made cocktail sauce	
LA'S CROCK OF CHEESE _____	9
Aged cheddar, onions, hot mustard and platter of crackers	
WARM PRETZEL & CHEESE _____	9
Warm pretzel with beer cheese	
SPINACH DIP _____	13
Spinach artichoke, parmesan & tortilla chips	

SOUP & SALADS

POTATO LEEK SOUP _____	8
* Cream of potato, leeks and fresh parsley Add truffle oil 3	
SPINACH SALAD _____	14
Baby spinach, red onion, cherry tomatoes, spiced walnuts, dried cranberries, balsamic glaze	
WEDGE SALAD _____	13
Iceberg wedge, bacon, cherry tomatoes, red onion, crumbled blue cheese and creamy blue cheese dressing	
BAKED IRISH ONION SOUP _____	9
Onion soup made with Irish whiskey, rye bread, topped with Swiss cheese	
CAESAR SALAD _____	11
* Romaine lettuce, croutons, parmesan, creamy caesar	
HOUSE SALAD _____	12
Mixed greens, tomatoes, shredded carrots, red onion, Italian dressing	

BURGERS & SANDWICHES

WATERMELON SALAD _____	15
Mixed greens, red onion, tomatoes, watermelon, feta, balsamic glaze	
CUSTOMIZE YOUR SALAD WITH ...	
Grilled Chicken 8 Shrimp 8 NY Strip Steak 13 Salmon 13 Turkey Burger 8 <i>*All soups are made from scratch in house</i>	
ALL AMERICAN BURGER _____	11
Our fresh grilled 8oz burger	
MOTHER MARY'S VEGGIE BURGER _____	13
California style veggie burger	
* DUBLIN BURGER _____	13
8 oz. grilled burger, topped with crumbled bleu cheese	
SHORT RIB SANDWICH _____	14
Slow braised Guinness short ribs	
ST. JAMES'S CLUB _____	13
House sliced turkey, rashers, lettuce, tomato on toasted white bread	
TIPPERARY REUBEN _____	14
Hot corned beef or turkey with Sauerkraut, Swiss cheese, Russian dressing on rye bread	
BUSTER BURGER _____	17
Avocado, taylor ham, onion rings, ranch dressing and pepperjack cheese	
TURKEY BURGER _____	13
House-made 8 oz. grilled turkey burger	
ST. JAMES'S BURGER _____	15
Fresh 8 oz. grilled burger, topped with rashers and cheddar	
GATE CHICKEN SANDWICH _____	14
Grilled seasoned chicken breast, topped with rashers and Irish cheddar	
COD SANDWICH _____	13
9oz Guinness battered cod on a long roll	
ST. JAMES'S BLT _____	12
Crispy bacon with lettuce and tomato on toasted white bread	

ENTREES

HOT CORNED BEEF _____	13
8oz lean cut corn beef on seedless rye bread	
HOT SLICED STEAK SANDWICH _____	22
Grilled strip steak, lettuce, tomato, red onion	
TWIN FILET MIGNON SLIDERS _____	17
Served with siracha aioli and fries	
TUNA MELT _____	14
Homemade tuna on rye with tomato and swiss cheese	
LOBSTER ROLL _____	25
Fresh lobster with lemon mayo, red onion and celery with a touch of tabasco, served on a New England roll	
ST. JAMES GATE SALMON _____	24
8 oz. pan seared salmon, served with quinoa spinach risotto	
* SHEPHERD'S PIE _____	15
Ground beef, carrots, onions, celery, topped with whipped potatoes	
SJG MAC AND CHEESE _____	13
Macaroni, parmesan, cheddar Buffalo Chicken Breast 18 Braised Pulled Short Ribs 21	
* FISH AND CHIPS _____	17
9 oz. Guinness battered cod, house chips, tartar sauce	
* BANGERS AND MASH _____	14
Irish sausages served with whipped potatoes, gravy	
* IRISH BREAKFAST _____	15
Rashers, Irish bangers, scrambled eggs, baked beans, house chips, roasted tomatoes and toasted soda bread	