

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	
PEI MUSSELS _____	15
Fresh mussels, chorizo, fresh herb and heavy cream reduction	
SHRIMP COCKTAIL _____	13
4 U10 shrimp with house made cocktail sauce (GF)	
LA'S CROCK OF CHEESE _____	9
Aged cheddar, onions, hot mustard and platter of crackers (V)	
WARM PRETZEL & CHEESE _____	9
Warm pretzel with beer cheese (V)	
HOMEMADE CHILI _____	15
topped with sour cream and side of tortilla chips	

SOUP & SALADS

* POTATO LEEK SOUP _____	8
Cream of potato, leeks and fresh parsley Add truffle oil 3	
* BAKED IRISH ONION SOUP _____	9
Onion soup made with Irish whiskey, rye bread, topped with Swiss cheese (GF)	
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	
CAESAR SALAD _____	11
Romaine lettuce, croutons, parmesan, creamy caesar	
HOUSE SALAD _____	12
Mixed greens, tomatoes, shredded carrots, red onion, Italian dressing (V) (GF)	
FIG SALAD _____	13
Spinach, onion, avocado fig, spiced walnuts, balsamic glaze, ricotta salata (V) (GF)	
BRUSSEL SPROUT SALAD _____	13
Bacon and ricotta salata (GF)	

CUSTOMIZE YOUR SALAD WITH ...

Grilled Chicken 8 Shrimp 8 NY Strip Steak 13 Salmon 13 Turkey Burger 8
(V) Vegan (GF) Gluten Free MP Market Price

BURGERS & SANDWICHES

All burgers & sandwiches are served with fries

ALL AMERICAN BURGER _____	11
Our fresh grilled 8oz burger	
DUBLIN BURGER _____	13
8 oz. grilled burger, topped with crumbled bleu cheese	
ST. JAMES'S BURGER _____	15
Fresh 8 oz. grilled burger, topped with rashers and cheddar	
TURKEY BURGER _____	13
House-made 8 oz. grilled turkey burger	
MOTHER MARY'S VEGGIE BURGER _____	13
California style veggie burger	
GATE CHICKEN SANDWICH _____	14
Grilled seasoned chicken breast, topped with rashers and Irish cheddar	
SHORT RIB SANDWICH _____	14
Slow braised Guinness short ribs	
COD SANDWICH _____	13
9oz Guinness battered cod on a long roll	
HOT SLICED STEAK SANDWICH _____	22
Grilled strip steak, lettuce, tomato, red onion	
MEATLOAF SANDWICH _____	15
Sautéed onions, fries and gravy	
HOT CORNED BEEF SANDWICH _____	13
8oz lean cut corn beef on seedless rye bread	
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	
ST. JAMES'S BLT _____	12
Crispy bacon with lettuce and tomato on toasted white bread	
PRIME RIB CHEESESTEAK _____	19
Shaved prime rib, American cheese, sautéed onions	
TWIN FILET MIGNON SLIDERS _____	17
Served with siracha aioli and fries	



ENTREÉS

GAELIC STEAK _____	MP
Filet Mignon with Irish whiskey mushroom sauce and fries	
WHISKEY GRILLED CHICKEN _____	26
Airline chicken breast, whipped potatoes, seasonal vegetables	
ST. JAMES GATE SALMON _____	25
8 oz. pan seared salmon, served with quinoa spinach risotto (GF)	
NEW ZEALAND RACK OF LAMB _____	MP
Full Rack of roasted New Zealand Lamb, rosemary, mashed potatoes, seasonal vegetables	
* SHEPHERD'S PIE _____	17
Ground beef, carrots, onions, celery, topped with whipped potatoes	
* BUBBLES AND SQUEAK _____	12
Whipped potatoes, seasonal sautéed vegetables (V)	
SJG MAC AND CHEESE _____	13
Macaroni, parmesan, cheddar, american, gouda (V)	
Buffalo Chicken Breast	18
Braised Pulled Short Ribs	21
* FISH AND CHIPS _____	18
9 oz. beer battered cod, house chips, tartar sauce	
* BANGERS AND MASH _____	15
Irish sausages served with whipped potatoes, gravy	
* IRISH BREAKFAST _____	20
Rashers, Irish bangers, scrambled eggs, baked beans, house chips, roasted tomatoes and irish soda bread	
MEATLOAF DINNER _____	18
Mashed potatoes, veggies and gravy	
CHICKEN POT PIE _____	16
Chicken pie with carrots, peas, & celery in a pre-made crust	

DESSERTS

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

KIDS MENU

Fish & Chips - 10	Hot Dog & Fries - 10
Chicken Fingers & Fries - 10	Mac n' Cheese - 8
Burger & Fries - 10	Grilled Cheese & Fries - 10

DRAUGHT BEER

Guinness _____ 7	Modelo. _____ 7	Blue Moon _____ 7
Smithwicks _____ 7	Bud Light. _____ 4	Stella Artois. _____ 7
Harp. _____ 7	Soma IPA. _____ 8	Fat Tire _____ 7
Magners. _____ 7	Goose Island IPA. _____ 7	

Ask your waiter about our other seasonal beers on tap*

BOTTLES & CANS

Budweiser _____ 4	Angry Orchard _____ 5	Truly Vodka Seltzer _____ 5
Bud Light _____ 4	Michelob Ultra _____ 4	<i>Pineapple & Cranberry, Blackberry & Lemon, Cherry & Lime</i>
Miller lite _____ 4	Heineken 0.0 _____ 3	Dogfish Slightly Mighty _____ 5
Heineken Light _____ 5	Corona Extra _____ 5	
Amstel Light _____ 5	Dogfish Vodka Crush _____ 7	

VODKA

House Vodka _____ 8	Stoli Vodka _____ 10	Stoli Blueberry _____ 10
Kettle One _____ 10	Stoli Peach _____ 10	Stoli Strawberry _____ 10
Tito's _____ 10	Stoli Vanilla _____ 10	Stoli Raspberry _____ 10
Grey Goose _____ 10	Stoli Citrus _____ 10	Stoli Orange _____ 10

GIN

House Gin _____ 8	Beefeater _____ 10	Monkey 47 _____ 14
Hendricks _____ 13	Bombay _____ 13	
Tanqueray _____ 13	Bombay Sapphire _____ 13	

TEQUILA

House Tequila _____ 8	Casamigos Reposado _____ 13	Tres Generaciones Anejo _____ 10
Patron Silver _____ 14	Casamigos Anejo _____ 13	Don Julio _____ 11
Patron Anejo _____ 14	1800 _____ 12	
Casamigos Blanco _____ 13	Jose Cuervo Gold _____ 10	

WHISKEY

House Whiskey _____ 8	Jameson Caskmates Stout Edition _____ 14	Bushmills Irish Honey _____ 10
Tullamore DEW _____ 10	Jameson Caskmates IPA Edition _____ 14	Bushmills Irish Whiskey _____ 10
Tullamore DEW 14 year _____ 14	Jameson Black Barrel _____ 14	Bushmills Black Bush _____ 10
Tullamore DEW 15 year _____ 17	Jameson 18 year _____ 30	Seagrams 7 _____ 9
Tullamore DEW 18 year _____ 25	Jack Daniels _____ 9	Canadian Club _____ 9.5
Jameson _____ 10	Jack Fire _____ 9	Midelton Irish Whiskey _____ MP
Paddy's Irish Whiskey _____ 12	Jack Apple _____ 9	Green Spot _____ 13
Power's Irish Whiskey _____ 12	Jack Honey _____ 9	Gold Spot _____ 39
Red Breast 12 Year _____ 15	Knappogue Castle 12 year _____ 12	Kilbeggan _____ 12
	Crown Royal _____ 10	Teeling _____ 13
	Fireball Cinnamon Whiskey _____ 9	

SCOTCH

Dewars _____ 10	Balvenie 14 years _____ 15
Chivas Regal _____ 13	Balvenie 15 years _____ 23
Glenfiddich 12 years _____ 16	Balvenie 21 years _____ 35
Glenfiddich 14 years _____ 17	Monkey Shoulder _____ 12
Glenfiddich 21 years _____ 26	J&B Scotch Whisky _____ 11
Glenlivet 12 years _____ 14	Johnie Walker Red _____ 12
Macallin 12 years _____ 16	Johnie Walker Black _____ 12
Bowmore 12 years _____ 14	

BOURBON

Knob Creek _____ 14	Basil Hayden _____ 15	Bib & Tucker _____ 11
Makers Mark _____ 15	Bakers _____ 13	Jim Bean _____ 10
Bullet Bourbon _____ 15	Bookers _____ 13	Buffalo Trace _____ 16
Bullet Rye _____ 15	Angels Envy _____ 15	Mitchers _____ 16
Woodford Reserve _____ 15	Wild Turkey _____ 10	Tin Cup _____ 14

RUM

House Rum _____ 8	Bacardi _____ 11	Myers Rum _____ 10
Malibu _____ 11	Captain Morgan _____ 11	Kahlua _____ 11

MARGARITAS

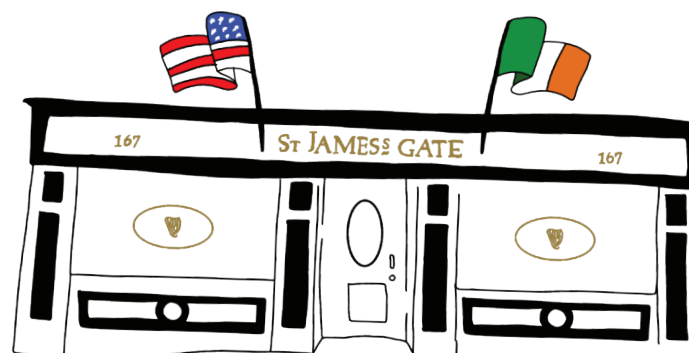
House Margarita _____ 10	Jose Cuervo Margarita _____ 10	Tres Generaciones _____ 13
Patron Margarita _____ 14	Hornitos Margarita _____ 13	Don Julio Margarita _____ 14
1800 Margarita _____ 14	Sauza Margarita _____ 12	
Casamigos Margarita _____ 14		

MARTINIS

Titos Martini _____ 14	Vodka Martini _____ 11	Beefeater Martini _____ 14
Grey Goose Martini _____ 14	Gin Martini _____ 11	Bombay Martini _____ 14
Kettle One Martini _____ 14	Hendricks Martini _____ 14	8 ball Chocolate Martini _____ 14
Stoli Martini _____ 14	Tanqueray Martini _____ 14	

IRISH AFTER DINNER DRINKS

Irish Coffee _____ 10	Tullamore Dew Irish Coffee _____ 12	Baileys Irish Coffee _____ 12
Jameson Irish Coffee _____ 12		Hot Toddy _____ 10



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." They also say that Fish Eye Chardonnay is "jubilant and zippy".

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 and mineral that lingers on the finish. Pair with anything that calls for some zing!"

KENDAL JACKSON CHARDONNAY (CALIFORNIA) _____ 11/38
 "Concentrated and creamy but not overly showy, this wine is balanced, restrained and layered. It meshes an apple-tart flavor with subtle vanilla and nutmeg nuances while underlying acidity achieves excellent balance."

KIM CRAWFORD SAUVIGNON BLANC (NEW ZEALAND) _____ 13/48
 "Sweet ripe fruit characters with a delightful mix of citrus, floral, pear, tropical fruit and crisp nettle highlights abound. This powerful wine is almost pungent in its intensity with full fruit flavours across the spectrum, from ripe tropical fruit to lush pink grapefruit"

BARONE FINI PINOT GRIGIO (TRENTINO-ALTO ADIGE/ITALY) _____ 10/35
 Aromas of floral and lemon mist with ripe juicy flavors of honey dew and apple."

LA VIEILLE FERME ROSE (RHONE, FRANCE) _____ 9/30
 "Expressive fruity nose with notes of red fruit and citrus. Beautiful aromatic richness and perfect balance."

BERINGER WHITE ZINFANDEL (CALIFORNIA) _____ 8/30
 "Fresh red berry, citrus and melon aromas and flavors rounded out with subtle hints of nutmeg and cloves."

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"

FISH EYE CABERNET (AUSTRALIA) _____ 8
 "A semi-sweet red wine with cherry and blackberry and a hint of pepper on the nose."

PARKER STATION PINOT NOIR 2018 (MONTEREY COUNTY, CALIFORNIA) _____ 10/34
 "Parker Station Pinot Noir is classic Pinot Noir right from the get-go with pleasing aromas of earthy black cherry, cola, bits of baking spice, pepper and cedar. The wine tastes smooth and medium-bodied and is full of red and black cherry plus cranberry."

KAIKEN ESTATE MALBEC (ARGENTINA) _____ 11/36
 "Baked blackberry and plum aromas include notes of coffee ant resin on the nose. Blackberry and cassis with chocolate and toast on the finish."

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."

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."

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.