

LUNCH + BRUNCH

- STARTERS -

HOWAYA MARY

Rí Rá spiced bloody mary mix, celery, pickle + olive garnish, splash of Guinness \$5⁰⁰

IRISH POTATO CAKES

pan seared, savory sour cream, balsamic glaze \$7⁹⁵

BAKED SPINACH DIP

marinated artichoke hearts, baby spinach, cream cheese, onion, garlic, toasted baguette \$8⁹⁵

CALAMARI CALLAGHAN

lightly breaded calamari steak strips, Irish remoulade, lemon wedge \$10⁹⁵

STEAMED MUSSELS

Casco Bay mussels, shallot, garlic, roasted local tomato, leeks, butter, white wine, crostini \$12⁹⁵

CRISPY CHICKEN TENDERS

hand breaded, honey Dijon dipping sauce \$8⁹⁵
choice of wing sauce with bleu cheese or ranch dip +\$1

PUB WINGS

Guinness BBQ sauce, Jameson honey glaze, mild, wild or volcanic; bleu cheese or ranch dip \$9⁹⁵/\$18⁹⁵

BBQ CHICKEN NACHOS

melted cheddar & jack cheese, fresh jalapeños, house salsa, savory sour cream \$10⁹⁵

- CHOP CHOP SALADS -

TOP CHOP crispy bacon, avocado, tomatoes, red onions, bleu cheese, mustard vinaigrette \$8⁹⁵

CAESAR crisp romaine heart, shaved parmesan cheese, crouton, classic Caesar dressing \$8⁹⁵

GREEK feta cheese, kalamata olives, red onions, tomatoes, cucumbers, white balsamic vinaigrette \$8⁹⁵

+ GRILLED CHICKEN \$2 OR STEAK \$4

- ERIN GO BRUNCH -

AVAILABLE FROM 10 AM TO 2 PM

FULL IRISH BREAKFAST

a proper fry up - 2 eggs, Irish sausages & rashers, black + white puddings, grilled tomato, sautéed mushrooms, toast \$11⁹⁵

IRISH BENEDICT

twin pan fried potato cakes, Irish rashers, poached eggs, hollandaise, grilled tomato, hash browns \$10⁹⁵

VEGGIE BENEDICT

grilled tomato, poached eggs, baby spinach, grilled portabella, hollandaise, hash browns \$10⁹⁵

FRENCH TOAST

battered + grilled brioche, Maine blueberry compote, whipped cream, maple syrup \$8⁹⁵

BREAKFAST QUICHE

Chef's fresh made quiche, side salad \$8⁹⁵

TOAST, EGGS + HAM

battered Brioche, grilled Black Forest ham, brie, two fried eggs, hollandaise \$10⁹⁵

HOUSE BRINED CORNED BEEF HASH

14 day brined corned beef with potato + onion topped with poached eggs \$10⁹⁵

IRISH BREAKFAST ROLL

2 eggs, Irish, bacon, split Irish sausage, cheddar cheese, hash browns, fresh baked roll \$10⁹⁵

EGGS YOUR WAY

American style - 2 eggs, smoked bacon, hash browns, toast \$7⁹⁵

SIDE HASH BROWNS \$2⁰⁰

SIDE RASHER (2) OR BANGER (2) \$2⁰⁰

SIDE SMOKED BACON (2) \$2⁰⁰

SIDE TOAST (2) \$2⁰⁰

KID'S BRUNCH MENU AVAILABLE - \$4⁹⁵

- SANDWICH BAR -

PESTO CHICKEN SANDWICH

grilled chicken, sun dried tomato pesto, baby spinach, grilled red onion, fresh mozzarella, toasted wheat \$10⁹⁵

THE KILCOOLY

sliced turkey, smoked bacon, melted cheddar cheese, sliced apples, cranberry mayo, grilled sourdough \$9⁹⁵

PUBLICANS REUBEN

house brined corned beef brisket, sauerkraut, melted swiss, marie rose sauce, grilled rye \$10⁹⁵/\$14⁹⁵

SMOKED SALMON RLT

Atlantic smoked salmon, Irish rasher, tomato, leaf lettuce, herb mayonnaise, toasted sourdough \$10⁹⁵

HOOLEY KEBAB

the Irish Gyro! lamb, lettuce, tomato, red onion, tzatziki sauce, Sriracha mayo, soft pita wrap \$10⁹⁵

PUB BURGER

house ground beef, choice of swiss, cheddar, bleu cheese, smoked gouda or fresh mozzarella \$9⁹⁵
with smoked bacon or grilled Irish rasher \$10⁹⁵

GUINNESS BBQ BURGER

house ground beef, tangy Guinness BBQ sauce, melted cheddar, crispy onion rings \$10⁹⁵

THE RÍ RÁ BURGER

house ground beef, cracked pepper, grilled Irish rasher, melted swiss cheese, crispy onion rings \$10⁹⁵

UNIQUELY VEGGIE

house made white bean burger, crumbled goat cheese sun dried tomato pesto, cucumber, caramelized onions, toasted wheat \$9⁹⁵

ABOVE SERVED WITH CHOICE OF SIDE

- LUNCH ENTRÉES -

SIMPLE SALMON

basil oil, mashed potatoes, sautéed baby spinach \$14⁹⁵

IRISH CHEDDAR MAC + CHEESE

vintage Irish cheddar sauce, penne pasta, mushrooms, crumb topping \$13⁹⁵

FISH + CHIPS

crispy battered North Atlantic Haddock, hand cut chips, tartar sauce or Irish remoulade
regular \$13⁹⁵ or large \$16⁹⁵

SHEPHERD'S PIE

ground lamb, carrots, peas, onions, fresh herbs, savory lamb gravy, mashed potato crust \$13⁹⁵

BEEF + GUINNESS STEW

Guinness simmered beef, carrots, onions, potatoes, fresh baked soda bread \$13⁹⁵

- SIDES -

BALSAMIC TOSSED GREENS	\$3
CHOPPED CAESAR SALAD	\$3
SAUTÉED BRUSSELS SPROUTS	\$4/\$6
TOMATO + CUCUMBER SALAD	\$3/\$5
COUNTRY POTATO SALAD	\$3/\$5
GARLIC CREAMED SPINACH	\$4/\$6
MASHED POTATOES + GRAVY	\$3/\$5
COLCANNON OR CHAMP	\$4/\$6
HAND CUT CHIPS + MALT VINEGAR MAYO	\$4/\$6
MCDONNELL'S IRISH CURRY SAUCE	\$5/\$7
BACON + CHEESE	\$5/\$7
SWEET POTATO TATER TOTS	\$4/\$6
HAND BREADED ONION RINGS	\$3/\$5

RÍ RÁ LIVE!

FRIDAY + SATURDAY NIGHTS

▲ 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. Please inform your server of any food allergies before ordering.