

# STARTERS

* <b>GALWAY SALMON</b> _____	<b>15</b>
Smoked salmon, toast points, capers, red onions and sour cream	
<b>CELTIC WINGS</b> _____	<b>10</b>
Traditional or boneless wings, blue cheese and celery Mild / Medium / Hot /BBQ / Teriyaki	
<b>ELLIE'S LOADED FRIES</b> _____	<b>9</b>
French fries, bacon, cheese and a side of ranch	
<b>DONEGAL CHICKEN TENDERS</b> _____	<b>8</b>
Breaded boneless chicken strips with honey mustard	
<b>PEI MUSSELS</b> _____	<b>15</b>
Fresh mussels, chorizo, fresh herb and heavy cream reduction	
<b>SHRIMP COCKTAIL</b> _____	<b>11</b>
4 U10 shrimp with house made cocktail sauce	
<b>LA'S CROCK OF CHEESE</b> _____	<b>8</b>
Aged cheddar, onions, hot mustard and platter of crackers	
<b>WARM PRETZEL &amp; CHEESE</b> _____	<b>8</b>
Warm pretzel with beer cheese	
<b>SPINACH DIP</b> _____	<b>12</b>
Spinach artichoke, parmesan & tortilla chips	
<b>HOMEMADE CHILI</b> _____	<b>15</b>
topped with sour cream and side of tortilla chips	

# SOUP & SALADS

* <b>POTATO LEEK SOUP</b> _____	<b>8</b>
Cream of potato, leeks and fresh parsley Add truffle oil 2	
<b>SPINACH SALAD</b> _____	<b>12</b>
Baby spinach, red onion, cherry tomatoes, spiced walnuts, dried cranberries, balsamic glaze	
<b>WEDGE SALAD</b> _____	<b>12</b>
Iceberg wedge, bacon, cherry tomatoes, red onion, crumbled blue cheese and creamy blue cheese dressing	
* <b>BAKED IRISH ONION SOUP</b> _____	<b>8</b>
Onion soup made with Irish whiskey, rye bread, topped with Swiss cheese	
<b>MUSHROOM SOUP</b> _____	<b>9</b>
Homemade creamy mushroom soup	
<b>CAESAR SALAD</b> _____	<b>10</b>
Romaine lettuce, croutons, parmesan, creamy caesar	
<b>HOUSE SALAD</b> _____	<b>12</b>
Mixed greens, tomatoes, shredded carrots, red onion, Italian dressing	

# BURGERS & SANDWICHES

<b>BRUSSEL SPROUT SALAD</b> _____	<b>12</b>
Bacon and ricotta salata	
<b>CUSTOMIZE YOUR SALAD WITH ...</b>	
Grilled Chicken <b>5</b> Shrimp <b>8</b> NY Strip Steak <b>13</b> Salmon <b>12</b> Turkey Burger <b>7</b>	
<i>*All soups are made from scratch in house</i>	
<b>ALL AMERICAN BURGER</b> _____	<b>10</b>
Our fresh grilled 8oz burger	
<b>MOTHER MARY'S VEGGIE BURGER</b> _____	<b>12</b>
California style veggie burger	
<b>DUBLIN BURGER</b> _____	<b>13</b>
8 oz. grilled burger, topped with crumbled bleu cheese	
<b>SHORT RIB SANDWICH</b> _____	<b>13</b>
Slow braised Guinness short ribs	
<b>ST. JAMES'S CLUB</b> _____	<b>11</b>
House sliced turkey, rashers, lettuce, tomato on toasted white bread	
* <b>TIPPERARY REUBEN</b> _____	<b>13</b>
<b>Hot corned beef</b> or <b>turkey</b> with Sauerkraut, Swiss cheese, Russian dressing on rye bread	
<b>BUSTER BURGER</b> _____	<b>16</b>
Avocado, taylor ham, onion rings, ranch dressing and pepperjack cheese	
<b>TURKEY BURGER</b> _____	<b>12</b>
House-made 8 oz. grilled turkey burger	
<b>ST. JAMES'S BURGER</b> _____	<b>13</b>
Fresh 8 oz. grilled burger, topped with rashers and cheddar	
<b>GATE CHICKEN SANDWICH</b> _____	<b>13</b>
Grilled seasoned chicken breast, topped with rashers and Irish cheddar	
<b>COD SANDWICH</b> _____	<b>11</b>
9oz Guinness battered cod on a long roll	
<b>ST. JAMES'S BLT</b> _____	<b>10</b>
Crispy bacon with lettuce and tomato on toasted white bread	
<b>PRIME RIB CHEESESTEAK</b> _____	<b>16</b>
Shaved prime rib, American cheese, sautéed onions	
<b>HOT CORNED BEEF</b> _____	<b>12</b>
8oz lean cut corn beef on seedless rye bread	

# ENTRÉES

<b>HOT SLICED STEAK SANDWICH</b> _____	<b>20</b>
Grilled strip steak, lettuce, tomato, red onion	
<b>TWIN FILET MIGNON SLIDERS</b> _____	<b>20</b>
Served with siracha aioli and fries	
<b>GAELIC STEAK</b> _____	<b>26</b>
Filet Mignon with Irish whiskey mushroom sauce and fries	
<b>WHISKEY GRILLED CHICKEN</b> _____	<b>22</b>
Airline chicken breast, whipped potatoes, seasonal vegetables	
<b>ST. JAMES GATE SALMON</b> _____	<b>24</b>
8 oz. pan seared salmon, served with quinoa spinach risotto	
<b>NEW ZEALAND RACK OF LAMB</b> _____	<b>32</b>
Full Rack of roasted New Zealand Lamb, rosemary, mashed potatoes, seasonal vegetables	
* <b>SHEPHERD'S PIE</b> _____	<b>15</b>
Ground beef, carrots, onions, celery, topped with whipped potatoes	
* <b>BUBBLES AND SQUEAK</b> _____	<b>10</b>
Whipped potatoes, seasonal sautéed vegetables	
<b>SJG MAC AND CHEESE</b> _____	<b>13</b>
Macaroni, parmesan, cheddar	
Buffalo Chicken Breast	18
Braised Pulled Short Ribs	21
* <b>FISH AND CHIPS</b> _____	<b>17</b>
9 oz. Guinness battered cod, house chips, tartar sauce	
* <b>BANGERS AND MASH</b> _____	<b>14</b>
Irish sausages served with whipped potatoes, gravy	
* <b>IRISH BREAKFAST</b> _____	<b>20</b>
Rashers, Irish bangers, scrambled eggs, baked beans, house chips, roasted tomatoes and toasted soda bread	
<b>MEATLOAF DINNER</b> _____	<b>18</b>
Sautéed onions, mashed potatoes, string beans and gravy	
<b>KIDS MENU</b>	
Fish & Chips - 8	Mac n' Cheese - 8
Chicken Fingers & Fries - 8	Grilled Cheese & Fries - 8
Burger & Fries - 8	
Hot Dog & Fries - 8	

## DRAUGHT BEER

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

*Ask your waiter about our other seasonal beers on tap\**

## BOTTLES & CANS

Budweiser _____ 4	Amstel Light _____ 5	Heineken 0.0 _____ 3
Bud Light _____ 4	Angry Orchard _____ 5	White Claw _____ 5
Miller lite _____ 4	Rolling Rock _____ 4	Bud Light Seltzer _____ 5
Heineken Light _____ 5	Michelob Ultra _____ 4	

## VODKA

House Vodka _____ 7	Stoli Vodka _____ 9	Stoli Blueberry _____ 9
Kettle One _____ 10	Stoli Peach _____ 9	Stoli Strawberry _____ 9
Tito's _____ 9	Stoli Vanilla _____ 9	Stoli Raspberry _____ 9
Grey Goose _____ 10	Stoli Citrus _____ 9	Stoli Orange _____ 9

## GIN

House Gin _____ 8	Beefeater _____ 10	Monkey 47 _____ 10
Hendricks _____ 12	Bombay _____ 11	
Tanqueray _____ 12	Bombay Sapphire _____ 11	

## TEQUILA

House Tequila _____ 8	Casimigos Reposado _____ 12	Tres Generaciones Anejo _____ 10
Patron Silver _____ 14	Casimigos Anejo _____ 12	
Patron Anejo _____ 14	1800 _____ 12	
Casimigos Blanco _____ 12	Jose Cuervo Gold _____ 8	

## WHISKEY

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

## SCOTCH

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

## BOURBON

Knob Creek _____ 12	Woodford Reserve _____ 14	Angels Envy _____ 13
Makers Mark _____ 14	Basil Hayden _____ 14	Wild Turkey _____ 10
Bullet Bourbon _____ 14	Bakers _____ 12	Bib & Tucker _____ 11
Bullet Rye _____ 14	Bookers _____ 11	Jim Bean _____ 8

## RUM

House Rum _____ 8	Bacardi _____ 9	Myers Rum _____ 9
Malibu _____ 9.5	Captain Morgan _____ 9.5	Kahlua _____ 10

## MARGARITAS

House Margarita _____ 8.5	Casamigos Margarita _____ 14	Sauza Margarita _____ 12
Patron Margarita _____ 14	Jose Cuervo Margarita _____ 10	Tres Generaciones _____ 13
1800 Margarita _____ 14	Hornitos Margarita _____ 13	

## MARTINIS

Titos Martini _____ 14	Vodka Martini _____ 9	Beefeater Martini _____ 14
Grey Goose Martini _____ 14	Gin Martini _____ 9	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 _____ 12	Baileys Irish Coffee _____ 12
Jameson Irish Coffee _____ 12	Irish Coffee _____ 12	Hot Toddy _____ 10

## WHITE WINE

**FISH EYE CHARDONNAY (AUSTRALIA)** \_\_\_\_\_ 7  
“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)** \_\_\_\_\_ 7  
“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)** \_\_\_\_\_ 7/30  
“Fresh red berry, citrus and melon aromas and flavors rounded out with subtle hints of nutmeg and cloves.”

## RED WINE

**FISH EYE MERLOT (AUSTRALIA)** \_\_\_\_\_ 7  
“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)** \_\_\_\_\_ 7  
“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.