

STARTERS

GALWAY SALMON _____	15
Smoked salmon, toast points, capers, red onions and sour cream	
CELTIC WINGS _____	10
Traditional or boneless wings, blue cheese and celery Mild / Medium / Hot /BBQ / Teriyaki	
POTATO SKINS _____	10
Bacon, cheddar & fresh parsley with sour cream on the side	
ELLIE'S LOADED FRIES _____	9
French fries, bacon, cheese and a side of ranch	
DONEGAL CHICKEN TENDERS _____	8
Breaded boneless chicken strips with honey mustard	
PEI MUSSELS _____	15
Fresh mussels, chorizo, fresh herb and heavy cream reduction served with foccacia bread	
SHRIMP COCKTAIL _____	11
4 U10 shrimp with house made cocktail sauce	
LA'S CROCK OF CHEESE _____	8
Aged cheddar, onions, hot mustard and platter of crackers	
WARM PRETZEL & CHEESE _____	8
Warm pretzel with spreadable beer cheese	

SOUP & SALADS

POTATO LEEK SOUP _____	6
Cream of potato, leeks and fresh parsley Add truffle oil 2	
SPINACH SALAD _____	12
Baby spinach, red onion, cherry tomatoes, spiced walnuts, dried cranberries, balsamic glaze	
WEDGE SALAD _____	12
Iceberg wedge, bacon, cherry tomatoes, red onion, crumbled blue cheese and creamy blue cheese dressing	
BAKED IRISH ONION SOUP _____	8
Onion soup made with Irish whiskey, rye bread, topped with Swiss cheese	
CAESAR SALAD _____	10
Romaine lettuce, croutons, parmesan, creamy caesar	
HOUSE SALAD _____	12
Mixed greens, tomatoes, shredded carrots, red onion, Italian dressing	

BURGERS & SANDWICHES

WATERMELON SALAD _____	13
Red onions, tomato, feta, balsamic glaze, mixed greens	
CUSTOMIZE YOUR SALAD WITH ...	
Grilled Chicken 5 Shrimp 8 NY Strip Steak 13 Salmon 12 Turkey Burger 7	
<i>*All soups are made from scratch in house</i>	
ALL AMERICAN BURGER _____	10
Our fresh grilled burger	
MOTHER MARY'S VEGGIE BURGER _____	12
California style veggie burger	
DUBLIN BURGER _____	13
8 oz. grilled burger, topped with crumbled bleu cheese	
SHORT RIB SANDWICH _____	13
Slow braised Guinness short ribs	
ST. JAMES'S CLUB _____	11
House sliced turkey, rashers, lettuce, tomato on toasted white bread	
TIPPERARY REUBEN _____	13
Hot corned beef or turkey with Sauerkraut, Swiss cheese, Russian dressing on rye bread	
BUSTER BURGER _____	16
Avocado, taylor ham, onion rings, ranch dressing and choice of cheese	
TURKEY BURGER _____	12
House-made 8 oz. grilled turkey burger	
ST. JAMES'S BURGER _____	13
Fresh 8 oz. grilled burger, topped with rashers and cheddar	
GATE CHICKEN SANDWICH _____	13
Grilled seasoned chicken breast, blackened chicken or chicken cutlet, topped with rashers and Irish cheddar	
COD SANDWICH _____	11
9oz Guinness battered cod on a long roll	
LOBSTER ROLL _____	24
Lobster, red onion, celery, lemon mayo and tabasco	
ST. JAMES'S BLT _____	10
Crispy bacon with lettuce and tomato on toasted white bread	
PRIME RIB CHEESESTEAK _____	16
Shaved prime rib, American cheese, sautéed onions	

ENTREES

HOT CORNED BEEF _____	12
8oz lean cut corn beef on seedless rye bread	
HOT SLICED STEAK SANDWICH _____	20
Grilled strip steak, lettuce, tomato, red onion	
TWIN FILET MIGNON SLIDERS _____	20
Served with siracha aioli and fries	
GAELIC STEAK _____	26
Filet Mignon with Irish whiskey mushroom sauce and fries	
WHISKEY GRILLED CHICKEN _____	18
Airline chicken breast, whipped potatoes, seasonal vegetables	
ST. JAMES GATE SALMON _____	24
8 oz. pan seared salmon, served with quinoa spinach risotto	
NEW ZEALAND RACK OF LAMB _____	32
Full Rack of roasted New Zealand Lamb, rosemary, mashed potatoes, seasonal vegetables	
✦ SHEPHERD'S PIE _____	15
Ground beef, carrots, onions, celery, topped with whipped potatoes	
✦ BUBBLES AND SQUEAK _____	10
Whipped potatoes, seasonal sautéed vegetables	
SJG MAC AND CHEESE _____	13
Macaroni, parmesan, cheddar	
Buffalo Chicken Breast	18
Braised Pulled Short Ribs	21
Lobster	22
✦ 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 _____	20
Rashers, Irish bangers, scrambled eggs, baked beans, house chips, roasted tomatoes and toasted soda bread	



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 _____ 8	Stoli Blueberry _____ 8
Kettle One _____ 9	Stoli Peach _____ 8	Stoli Strawberry _____ 8
Tito's _____ 9	Stoli Vanilla _____ 8	Stoli Raspberrry _____ 8
Grey Goose _____ 10	Stoli Citrus _____ 8	Stoli Orange _____ 8

GIN

House Gin _____ 8	Beefeater _____ 9	Monkey 47 _____ 10
Hendricks _____ 10	Bombay _____ 9	
Tanqueray _____ 10	Bombay Sapphire _____ 9	

TEQUILA

House Tequila _____ 8	Casimigos Blanco _____ 11	Jose Cuervo Gold _____ 8
Patron Silver _____ 12	Casimigos Reposado _____ 11	Tres Generaciones _____ 10
Patron Cafe _____ 12	Casimigos Anejo _____ 11	Anejo _____ 10
Patron Anejo _____ 12	1800 _____ 10	

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 _____ 25
Red Breast 12 Year _____ 15		

SCOTCH

Dewars _____ 10	Balvenie 14 years _____ 14
Chivas Regal _____ 10	Balvenie 15 years _____ 21
Glenfiddich 12 years _____ 13	Balvenie 21 years _____ 35
Glenfiddich 14 years _____ 15	Monkey Shoulder _____ 12
Glenfiddich 21 years _____ 18	J&B Scotch Whisky _____ 11
Glenlivet 12 years _____ 13	Johnie Walker Red _____ 10
Macallin 12 years _____ 14	Johnie Walker Black _____ 10
Bowmore 12 years _____ 13	

BOURBON

Knob Creek _____ 10	Woodford Reserve _____ 12	Angels Envy _____ 13
Makers Mark _____ 12	Basil Hayden _____ 12	Wild Turkey _____ 10
Bullet Bourbon _____ 11	Bakers _____ 10	Bib & Tucker _____ 11
Bullet Rye _____ 11	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.”

BRANCOT ESTATE SAUVIGNON BLANC (NEW ZEALAND) _____ 10/30
“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”

PETER ZEMMER PINOT GRIGIO (TRENTINO-ALTO ADIGE, ITALY) _____ 11/35
“The rich aroma as well as the excellent acidity make this wine hard and rich. Radiant straw-yellow with a greenish tone.”

DOMAINE DES TERRISSES ROSE (HAUT-PAYS, SOUTHWEST FRANCE) _____ 10/30
“This soft and supple rosé is a fun everyday sipper. A red-fruited and subtle nose leads into a palate bursting with wild strawberry and red currant.”

FOREST VILLE WHITE ZINFANDEL (CALIFORNIA) _____ 7/30
“At this price, you can’t go wrong. It’s a good quaffing wine, fruity in blackberries and blueberries, spicy and dry”

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.”

TAMARI MALBEC 2019 (MENDOZA, ARGENTINA) _____ 10/30
“A wine with a striking, red-violet color with brilliant purple notes. The aroma is accented with cherries, plums and blackberries with notes of cinnamon, spice and vanilla. Well-structured, mature, tannins and excellent balanced acidity are completely beautiful flavors of ripe black fruit and French oak.”

TANGLEY OAKS MERLOT 2013 (NAPA VALLEY, CALIFORNIA) _____ 10/34
“Supple red fruit and juicy tannins turn to spicy plum and blackberry preserve flavors that unfold on the mid-palate and follow all the way through to a well-balanced finish.”

CLOS DU BOIS CABERNET SAUVIGNON (SONOMA COUNTY, CALIFORNIA) _____ 10/34
“The deep, ruby red color of this wine, hinting at black, is the first clue to its intensity. Vibrant aromas of ripe blackberry, spice and cassis mingle with notes of vanilla and toasted oak on the nose. Full-bodied and velvety on the palate.”