

DRINKING Buddies

GUINNESS & GARLIC MUSSELS & CLAMS

Sweet hard shell clams & savoury mussels steamed with fresh garlic, herbs & Guinness Stout. 10.
Add prawns... 4.

BALLYCASTLE BLEU CRAB CAKES

Handcrafted succulent fresh crab, green onions, red peppers & hint of bleu cheese. Served atop field greens & a creamy red pepper-aioli drizzle. 9.

SMOKED SALMON & CRAB ROULADES

Thinly sliced lox wrapped around deliciously fresh Tullamore Dew prepared crab & herbs atop field greens, cucumber & a walnut vinaigrette. 9.

BANGER & PRAWN SKEWERS

Deep water prawns & Irish bangers brushed with herbs & chilis, fire grilled & served atop a mound of champ. 8.

HUMMUS PLATTER

Served with feta cheese wedges, red onion, cucumber, tomato, capers & grilled pita. It isn't Irish, but we know you'll love it anyway! 8.

HA'PENNY POTATO CAKES

Handmade 'n crusty grilled potato cakes served with a side of sour cream and our own peach chutney. 8.

WHISKEY 'N THE DEVIL WINGS

A full pound! Gently deep fried & tossed in your choice of sauce; spicey Tullamore Dew Buffalo or tangy Bushmill's BBQ. Served with carrot & celery sticks & Bleu cheese dressing. 9.

FEATURED STARTERS

"THE SNUG" SPINACH ARTICHOKE DIP \$8.

Piping hot crock of spinach & artichoke dip served with crostini, tortilla chips, or grilled pita.

ST. KILLIAN CHEESE BITES

Made from scratch 'n loved at "The Terrible" crispy fried Smithwick's beer battered Camembert cheese wedges served with our homemade Cumberland sauce.

BEAUTY'S BRUSCHETTA

Classically fresh mozzarella, basil, tomatoes & olive oil atop crostinis & side of balsamic vinegar.

LUCKY'S PARMESAN ZUCCHINI

Zucchini sliced thinly & long dipped in Smithwick's beer batter fried to delicious perfection. Dusted with parmesan & served up with our homemade lemon-aioli dipping sauce.

IRISH NACHOS

Irish bacon, mozzarella, cheddar, jalapeno, onion & tomato served atop potato shingles with sour cream & freshly made salsa. Sub tortillas chips... 9. Add chicken breast... 4.

 LOOK FOR OUR HAPPY HOUR SPECIALS!

 Ask your server for daily happy hour times

THIS SPACE FOR WRITING MESSAGES

HAPPY HOUR POSTCARD

THIS SPACE FOR ADDRESS ONLY

 \$5.

Chicken Strips 'n Fries w/ whiskey bbq
Hummus Platter
Lucky's Parmesan Zucchini
Beauty's Bruschetta
Whiskey 'n the Devil Wings
Potato Cakes



Love,
~A terrible beauty xox

PUB GRUB

SERVED WITH YOUR CHOICE OF *House-Cut Fries, Homemade Salt & Vinegar Potato Crisps, Homemade Coleslaw, or Homemade Potato Salad.*

The DUBLINER BURGER

1/2 lb. all natural burger stuffed with Dubliner cheese & topped with mayo, lettuce, tomato & red onion on a freshly baked bun. 10. Add Rashers Irish Bacon... 2.

The BELFAST BURGER

1/2 lb. all natural burger stuffed with aged Camembert & topped with mayo, lettuce, tomato & red onion on a freshly baked bun. 10. Add Rashers Irish Bacon... 2.

The "PADDY" MELT

1/2 lb. all natural patty with Swiss cheese smothered with grilled onions. Served between freshly baked rye bread with our homemade "reuben" sauce. 10.

DRUNKEN BLARNEY BIRD

Naturally raised chicken breast glazed with whiskey BBQ sauce & topped with rashers Irish bacon & Swiss cheese. Served on a freshly baked burger bun. 10.

SALMON SHENANAGANS BURGER

Wild Alaskan Sockeye Salmon & Swiss cheese adding lettuce, tomato & red onion between a freshly baked baguette with our house lemon-aioli sauce. 10.

GRAND GARDEN BURGER

Garden Burger & Swiss with a taste of our "reuben" sauce. All the usual fixings on a freshly baked bun. 9.

Tuna MALARKY MELT

White albacore tuna artfully blended with celery, pickle & onion topped with sliced tomato. Presented open-faced on English muffins smothered with Dubliner Cheese. Yummy! 9.

Hooligan House Hot Dip

Tender roast beef OR turkey breast, melted Swiss & whole grain horseradish mustard on a freshly baked baguette. Served with our own Guinness gravy dip. 10.

The BANGER BURGER

Authentic all natural Irish bangers, Swiss cheese & grilled onions delightfully placed between a freshly baked toasted baguette brushed with a whole grain mustard horseradish sauce. 10.

The REUBEN *"Soon to be Famous"*

Slow cooked in-house all natural shaved corned beef, fresh saurkraut, melted Swiss cheese & our own special reuben sauce on freshly baked 'n grilled Marble Rye. 10.

PUB GRUB FAVORITES

"WINNER, WINNER! CHEESEY DINNER!" a Beauty's Grilled Cheese

Dubliner, Feta & fresh basil grilled between freshly baked sourdough. Served with tomato, red onion slices & winner dipper house sauces. Quirky, yet a beauty... 9.

a Terrible's Grilled Turkey

Roasted turkey, Swiss cheese, whole grain mustard & dabs of homemade peach chutney grilled between freshly baked sourdough. Not so terrible..., just peachy! 10.

*House of Parliament *DOORSTEP*

Tender roast beef, grilled peppers & onions, HP steak sauce 'n melted Swiss cheese on a freshly baked toasted baguette. 10.

**DOORSTEP (N.) a SANDWICH MADE THICKLY
ie. a MUG OF ROSIE (Tea) AND a DOORSTEP.*

\$1.50 split plate charge for shared entrees.



Cold Sandwiches Soups & Salads

A Terrible Beauty's House Salad

Mixed greens, hummus, onion, cucumber & tomato topped with sunflower seeds, mandarin oranges & side of poppyseed vinaigrette. Entree served with pita wedges.

STARTER 4. ENTREE 7.

Caesar Salad

CLASSICALLY PREPARED.

ENTREE SERVED WITH GARLIC BREAD.

STARTER 4. ENTREE 7.

ADD CHICKEN BREAST, PRAWNS, LOX, OR BLACKENED SALMON 4.

Featured Salads

\$11.

Blackened Salmon Salad

Wild Alaskan Sockeye Salmon lightly blackened atop fresh black bean & corn salsa over spinach greens. Finished with a creamy lemon drizzle & pita



The Ploughman's Platter

DUBLINER CHEDDAR, ROAST BEEF & TURKEY ALONGSIDE MIXED GREENS WITH TOMATOES, CUCUMBERS, ONION, CARROTS, & POPPYSEED VINAIGRETTE. SERVED WITH PEACH CHUTNEY AND HOMEMADE SODA BREAD.



Curried Chicken Salad

DELICIOUS CURRIED CHICKEN BREAST GRILLED AND SLICED UPON ROMAINE, CELERY, APPLE, GOLDEN RAISINS, WALNUTS, & FETA CHEESE. FINISHED WITH A CREAMY LEMON-CURRY DRIZZLE & PITA WEDGES.

SERVED WITH YOUR CHOICE OF HOUSE-CUT FRIES, HOMEMADE SALT & VINEGAR POTATO CRISPS, HOMEMADE COLESLAW OR HOMEMADE POTATO SALAD.

The Celtic Cream Cheese 'N Lox

Irish smoked salmon, cream cheese, red onion & capers served open-faced on crostinis. 8.

The Gaelic

Slow cooked all natural shaved corned beef, swiss cheese, tangy coleslaw & whole grain mustard on freshly baked marbled rye. 9.

The Irish

White albacore tuna artfully blended with celery, pickle & onion adding swiss cheese & tomato on freshly baked whole wheat. 8.

The Immigrant or his Brother

Turkey or roast beef with Swiss cheese, mayo, whole grain mustard 'n all the fixings served on freshly baked Sourdough. 9.

Very Vegetarian

Cucumbers, tomatoes, red onion, mixed greens, red and green peppers, Swiss & Feta with mayo & whole grain mustard layered between freshly baked whole wheat goodness! 7.

Voluptuous Vegan

Same as above. + Hummus -cheeses 'n mayo. 7.



St. James Guinness Stew



Prime tender chunks of all natural beef, golden potatoes, carrots & onions; slow simmered & seasoned to perfection. Served with our homemade Irish soda bread.

CUP 4. BOWL 6.



Soup O' da Day




CUP 3. BOWL 5.

these things i warmly wish for you-
someone to love, some work to do,
a bit o' sun, a bit o' cheer,
& a guardian angel always near.


IRISH FARE

TIPPERARY SHEPHERD'S PIE


Straight from our kitchen! Specially seasoned slow cooked all natural beef adding sweet carrots, onions & herbs. Topped with champ & sprinkled with Dubliner cheese. 13. 

COUNTY CORK


CORNERED BEEF 'N CABBAGE

Slow cooked all natural corned beef and tender steamed cabbage dressed with whole grain dijon butter sauce & served with champ. 14. 


BANGOR'S BANGERS 'N MASH

Grilled traditional all natural Irish sausages served with champ & house vegetable. 13. 


LIMERICK CARAMELIZED PEACH PORK CHOPS

Center cut loin all natural pork chop pan seared & glazed with peach chutney, served with irish potato cakes, side of sour cream & house vegetable. 14. 


COUNTY CLARE CIDER BRAISED CHICKEN & CABBAGE

Naturally raised supremes of chicken braised with Irish Cider & aromatics atop cabbage & champ. 14. 

SHANNON GAELIC STEAK

10 oz. all natural ribeye steak tender & marinated in Irish whiskey, topped with grilled onions & peppers. Served with champ & side dose of HP sauce. 18. 


SOUTHSIDE IRISH NEW YORK STRIP

10 oz. all natural New York strip peppercorn seared with an Irish stone ground mustard whiskey sauce. Served with champ & house vegetable. 21. 
Add grilled prawns... 4.


**always remember to forget
the troubles that passed away.
but never forget to remember
the blessings that come each day.**

Please note, that for parties of eight or more persons, an 18% gratuity will be added to the check.
\$1.50 split plate charge for shared entrees.


DONAGHADEE HARBOUR CODFISH 'N CHIPS

Hot 'n fresh 'n beer battered with Smithwick's Irish Ale and served alongside house cut fries, homemade coleslaw & lemon-dill aioli, or tartar. 9. 
Add prawns... 4.


DRUNKEN SAILOR SALMON 'N CHIPS

Wild Alaskan Sockeye beer battered with Smithwick's Irish Ale & served alongside house cut fries, homemade coleslaw & lemon-dill aioli, or tartar. 10. 
Add prawns... 4.


COUNTY DOWN SMITHWICK'S PRAWNS 'N CHIPS

Succulent prawns beer battered with Smithwick's Irish Ale & served alongside house cut fries, homemade coleslaw & lemon-dill aioli, or tartar. 10. 


ANTRIM SEAWARD HARVEST

Prawns, clams, mussels, cod & smoked salmon tossed with penne in a garlic-dill light cream sauce. 15. 

GALWAY BAY GARDEN PASTA

Artichoke hearts, sundried tomatoes, basil, cilantro, sweet onions & pine nuts tossed with penne pasta, fresh tomatoes, parmesan, garlic & olive oil. 12. 

DEATH BY MAC 'N CHEESE

Dubliner, meunster, mozzarella, parmesan & touch of bleu melted cheeses tossed with pasta & garlic cream. Topped with golden crunchy goodness! Tempting, yet not recommended for daily intake. 9. 
Add rasher bacon, banger sausage or grilled chicken... 4.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.