



BARRHAVEN ♥ BYWARD MARKET ♥ PRESTON STREET



PUB FARE

SWEET CHILI CHICKEN \$18

Fried Chicken, Sweet Thai Chili, Wonton Crisps, Cucumbers, Red Peppers, Pickled Onions, Toasted Sesame Seeds, Bed Of Heritage Greens

LEMONGRASS CHICKEN DUMPLINGS \$16

Thai Chili Drizzle, Micro Greens, Sesame Seeds

VEGAN KIMCHI DUMPLINGS \$16

Kimchi Napa Cabbage, Onions, Garlic, Ginger, Sesame Seeds & Oil, Micro Greens, Thai-Chili Drizzle

IRISH SPICE BAG \$20

Straight Off The Streets Of Dublin; Fried Chicken & Spicy Chips Tossed In Chili Oil, Sautéed Onions & Peppers, Smoky Aioli Dip

STAFF FAVE: Add A Side Of Curry Sauce +\$2

TACOS \$21

Three Tacos With Your Choice Of Pulled Beef Brisket Or Fried Haddock, Pico De Gallo, Jalapeños, Pickled Onions, Spiced Succotash, House-Made Coleslaw, Sriracha Aioli

WINGS \$20

Bradley's Irish Whiskey BBQ, Hot, Truffle-Buttalo, Honey-Garlic, Sweet Thai Chili, Cajun-Dusted, Garlic-Parmesan, Or Jerk Sauce

Chips: Sour Cream, Blue Cheese Or Ranch

NACHOS \$23

Corn Tortilla Chips, Shredded Cheese Blend, Pico De Gallo, Salsa, Spiced Succotash, Fresh Jalapeños, Sour Cream

ADD: Guacamole +\$4, Chicken +\$7, Jerk Chicken +\$7, Vegan Protein +\$7, Pulled Beef Brisket +\$8

SPINACH DIP \$22

Creamy Spinach Dip, Warmed Corn Chips & Toasted Pita

STAFF FAVE: Add Bacon +\$2.50

POUTINE \$17

Chips, St-Albert Cheese Curds, Beef Gravy Or Curry Sauce

ADD: Chicken +\$7, Jerk Chicken +\$7, Vegan Protein +\$7, Pulled Beef Brisket +\$8

PIEROGIES \$17

Bacon Jam, Caramelized Onion Crema, Pickled Onions

CURRIED MUSSELS \$18

Mussels, Curried Tomato Broth, Pickled Onions, Carrots, Cilantro, Garlic Bread

SOUPS & SALADS

SOUP OF THE DAY \$9

Ask Your Server What Soup Is Being Served Today

SEAFOOD CHOWDER \$21

Nova Scotia Haddock, Salmon, Shrimp, Scallops, Smoked Bacon, Yukon Gold Potatoes , Celery, Onions, Served With Rosemary Garlic Crostinis

CAESAR \$17

Romaine Hearts, Smoked Bacon, Parmesan Petals, Rosemary Croutons

HOUSE SALAD \$16

Mixed Greens, Cherry Tomatoes, Cabbage, Carrots, Slivered Red Onions, Cucumbers, Fresh Dill

STAFF FAVE: Add Jerk Chicken +\$7, Roasted Cauliflower +\$7

ROASTED FIG & APRICOT SALAD \$24

Heritage Greens, Kale, Prosciutto, Apricots, Figs, Goat's Cheese, Pecans, Roasted Fig & Balsamic Vinaigrette

STRAWBERRY & FENNEL SALAD \$24

Roasted Fennel Seeds, Strawberries, Avocado, Red Onions, Goat's Cheese, Cucumber, Carrots, Cabbage, Heritage Greens, Blueberry Vinaigrette

SHANNON COBB \$26

Chicken, Black Forest Ham, Egg, Aged Cheddar, Pickled Beets, Tomatoes, Onions, Cucumbers, Iceberg & Romaine Lettuce, Creamy Coleslaw, Irish Cream Dressing

SMOKED SALMON SALAD \$26

Smoked Salmon, Strawberries, Blueberries, Cucumber, Hemp Seeds, Mixed Greens, Kale, Micro Red Radish, Walnuts, Maple-Dijon Dressing, Citrus Garnish

SALAD ADDITIONS: Roasted Cauliflower +\$7, Chicken Breast +\$7, Jerk Chicken +\$7, Sautéed Shrimp +\$7, Vegan Protein +\$7

BETWEEN BREAD

BRADLEY'S IRISH WHISKEY SMASH BURGER \$24

Two Smashed Burger Patties, Aged Cheddar, Garlic Mushrooms, Pickled Onions, Mixed Greens, Rosemary Aioli, Bradley's Irish Whiskey BBQ Sauce, Toasted Brioche Bun

BACON & CHEESE SMASH BURGER \$24

Two Smashed Burger Patties, Bacon, Canadian Cheddar, Lettuce, Tomatoes, Onions, H&C Burger Sauce, Toasted Brioche Bun

COWBOY SMASH BURGER \$24

Two Smashed Beef Patties, Caramelized Onion Cheddar, Candied Jalapeños, Bacon Jam, Marinated Tomatoes & Onions, Brioche Bun, Garlic Aioli, Heritage Mix

FRIED CHICKEN SANDWICH \$24

Coconut Marinated Chicken, Crispy Sour Dough Breathing, Chili Aioli, Coleslaw, Red Onion, Dill Pickle, Brioche Bun

VEGGIE BURGER \$24

Vegetarian Patty, Goat's Cheese, Pickled Onions, Sautéed Mushrooms, Mixed Greens, Garlic Aioli, Toasted Bun

SNUG CLUB \$22

Marinated Chicken Breast, Canadian Cheddar, Smoked Bacon, Tomatoes, Lettuce, Rosemary Aioli, Toasted Artisan Bun

CHIPOTLE CHICKEN WRAP \$20

Crispy Chicken, Bacon, Shredded Cheese Blend, Heritage Greens, Pickled Onions, Tomatoes, Smoky Chipotle Aioli, Tortilla Wrap

BRISKET MELT \$24

Beef Brisket, Swiss Cheese, Sautéed Mushrooms, Heritage Greens, Pickled Red Onions, Rosemary Mayo, Sourdough Bread

ADD: AN EXTRA BEEF PATTY TO ANY BURGER +\$4

SUBSTITUTE: BREAD FOR GLUTEN-FREE BUN +\$3

SUBSTITUTE: MEAT FOR CAULIFLOWER OR VEGAN PROTEIN +\$3

PROPER MEALS

CHICKEN CURRY \$25

Tender Chicken Breast, Yellow Curry Sauce, Sautéed Peppers & Onions, Cilantro, Herbed Rice Or Chips

FANCY A SPICY CURRY? JUST ASK YOUR SERVER!

BRADLEY'S IRISH WHISKEY BEEF STEW \$23

Traditional Irish Stew With Beef, Potatoes, Turnips, Pearl Onions, Carrots, Celery Root, Thyme, Rosemary, Bradley's Irish Whiskey

SHORT RIB \$42

Braised Beef Short Rib, Garlic Mashed Potatoes, Kale, Cremini Mushrooms, Peppercorn Sauce, Crispy Parsnips & Microgreens

CHICKEN TENDERS \$22

Crispy Breaded Chicken Strips, Chips, Plum Sauce

BOURBON SALMON \$41

Atlantic Salmon, Garlic Sautéed Kale & Mushrooms, Roasted Red Skin Potatoes, Pickled Beet Purée, Bourbon Fennel Cream Sauce

RUSTIC CHICKEN \$33

Scallopini Chicken, Red Peppers, Red Onions, Carrots, Cremini Mushrooms, Green Zucchini, Herbed Rice, Rustic Tomato & Chicken Sauce

SHEPHERD'S PIE \$21

Braised Lamb & Beef, Peas, Carrots, Corn, Mashed Potatoes, Beef Gravy, Served With Rosemary Garlic Crostinis

FISH & CHIPS \$24

Beer-Battered Nova Scotia Haddock, Chips, House Tartar, House-Made Coleslaw

EXTRA PIECE OF FISH \$10

CHOICE OF SIDES

CHIPS, ROASTED VEGETABLES, RICE, GARDEN SALAD, MASHED POTATOES, OR SOUP OF THE DAY

UPGRADED SIDES

SWEET POTATO FRIES +\$3, CAESAR SALAD +\$3, POUTINE +\$4, OR SEAFOOD CHOWDER +\$5

EACH 'BETWEEN BREAD' DISH COMES WITH ONE SIDE

Prices do not include all applicable taxes - Please advise your server of any allergies

DRAUGHT

HOUSE BREW: 10oz \$6.19 – 20oz \$7.52– 60oz \$19.91
Heart Amber Ale, Crown Lager

CRAFT: 10oz \$6.86 – 20oz \$10.18 – 60oz \$28.76
Ashton Brewing Company, Whitewater Brewing Company, Muskoka Cottage Brewery

PREMIUM CRAFT: 10oz \$7.52 – 20oz \$10.84 – 60oz \$30.53
Dominion City Brewing, Manitoulin Brewing, Matron Brewing, Beau’s Brewing

DOMESTIC: 10oz \$6.86 – 20oz \$9.57 – 60oz \$26.77
Budweiser, Bud Light

PREMIUM: 10oz \$7.08 – 20oz \$10.40 – 60oz \$29.65
Alexander Keith's IPA, Mill St. Organic, Moosehead, Michelob Ultra

IMPORT: 10oz \$7.52 – 20oz \$10.84 – 60oz \$30.53
Harp, Guinness, Smithwick’s, Kilkenny, Stella Artois, Carlsberg, Modelo, Kronenbourg 1664 Blanc

CIDER: 10oz \$7.52 – 20oz \$10.84 – 60oz \$30.53
Magners Irish Cider, Somersby Apple Cider

BOTTLES & CANS

DOMESTIC: Labatt Blue \$7.08, Budweiser \$7.08, Bud Light \$7.08, Pabst Blue Ribbon Tallboy \$7.74

PREMIUM: Moosehead \$7.74, Michelob Ultra \$7.74, Collective Arts Seasonal Sour \$9.96

IMPORT: Stella Artois \$8.41, LandShark \$8.19, Corona \$8.41

CIDER: Brickworks \$9.96, Somersby Blackberry \$9.96, No Boats On Sunday \$9.96, Strongbow \$9.96

RADLER: Stiegl Grapefruit \$9.96

QUARTS: Labatt 50 \$11.28, Budweiser \$11.73, Bud Light \$11.73, Corona \$12.61

BEER COCKTAILS

SHANDY \$8.75: ¼ Crown Lager, ¼ Ginger Ale

LIME & LAGER \$8.75: Crown Lager, Dash Of Lime Cordial

BLACK & AMBER \$10.84: ½ Smithwick’s, ½ Guinness

BLACK VELVET \$10.84: ½ Magners Cider, ½ Guinness

CROWN FLOAT \$10.84: ¾ Magners Cider, ¼ Guinness

HALF & HALF \$10.84: ½ Harp Lager, ½ Guinness

SNAKE BITE \$10.84: ½ Magners Cider, ½ Crown Lager

WHITE SUMMER \$10.84: ½ Somersby Cider, ½ Kronenbourg Blanc

COOLERS & SELTZERS

Mike’s Hard Lemonade, Twisted Tea Hard Iced Tea: **\$8.63**

White Claw Mango, White Claw Black Cherry, White Claw Lime, Nutrl Raspberry, Smirnoff Ice, Captain Morgan Mai Tai: **\$9.96**

HOUSE COCKTAILS (20Z)

HAIRY LARRY CAESAR \$17.25: Dunrobin Silver Pickle Vodka, Clamato, Worcestershire, Tabasco, Bacon Salt & Spice Rimmer, Dill Pickle & Brine, Stuffed Olives, Horseradish, Pepperette, Pearl Onions, Dubliner Cheddar, Served With A 5oz Side Chaser of Crown Lager

BOBBY DENIRO – ESPRESSO MARTINI \$15.71: Smirnoff Vodka, Shanky’s Whip, Simple Syrup, Espresso

PHIL MY COLLINS \$15.71: Dunrobin Earl Grey Gin, Lemon Juice, Honey Syrup, Rhubarb Bitters, Pinch of Coarse Salt

IRISH MAID \$15.04: Bradley’s Irish Whiskey, Elderflower Liqueur, Simple Syrup, Lemon Juice, Muddled Cucumber

PEACHY LYCHEE MARGARITA \$15.49: Jose Cuervo Tequila, Soho Lychee Liqueur, Peach Nectar, Lime Juice, Agave Syrup, Salty Lime Zest Rim, Jalapeño

MURRAY STREET MOJITO \$15.04: Captain Morgan’s Dark Rum, Cherry Brandy, Pineapple Juice, Lime Juice, Simple Syrup, Orange Bitters, Mint Leaves

DON’T HARSH MY VIBE \$15.71: Malibu Rum, Peach Schnapps, Lemon Juice, Simple Syrup, Watermelon Red Bull, Mint

SANGRIA

GLASS \$9.50 – PITCHER \$26: Cherry Brandy, Melon Liqueur, Orange Juice, Pineapple Juice, 7up, Garnished With Oranges, Limes, Lemons
With Red, Rosé Or White House Wine

SPRITZES

APEROL SPRITZ \$16.15: Aperol, Zonin Prosecco, Soda, Slice of Orange

BIG PIMM’PIN \$16.37: Pimm’s Liqueur, Zonin Prosecco, Ginger Beer, Lemonade, Rhubarb Bitters, Cucumber, Fresh Mint

WHISKEYS

IRISH WHISKEY:

Bradley’s, Jameson Black Barrel, Bushmills Original, Bushmills Black Bush, Sexton Single Malt, Power’s, Roe & Co, Writers’ Tears Copper Pot, Music Man, Tullamore Dew, Bushmills Malt 10 Year, Red Breast 12 Year

SCOTCH WHISKY:

J&B Rare, Chivas Regal, Glenrothes Select Reserve, Johnnie Walker Red Label, Johnnie Walker Black Label, Johnnie Walker Blue Label, Talisker 10 Year, Glenfiddich 12 Year, Jura 12 Year, Glenlivet 12 Year, MacAllan 12 Year, Oban 14 Year, Dalwhinnie 15 Year, Lagavulin 16 Year, MacAllan 18 Year, Glenfiddich Grand Cru 23 Year

CANADIAN WHISKY:

Canadian Club, Canadian Club 100% Rye, Forty Creek, Spicebox, Crown Royal Black, Maverick Barnburner, Pike Creek Double Barrel, Beaver’s Dram, Lot No. 40 Single Copper Pot



WINE

HOUSE WINE

REIF ESTATES CHARDONNAY (CANADA)

6oz: \$9, 9oz: \$12.25, Half Litre: \$18.25, Litre: \$32

REIF ESTATES CABERNET MERLOT (CANADA)

6oz: \$9, 9oz: \$12.25, Half Litre: \$18.25, Litre: \$32

WHITE WINE

INNISKILLIN NIAGARA RIESLING (CANADA)

6oz: \$10.25, 9oz: \$13.25, Half Litre: \$25.50, Bottle: \$37

WAYNE GRETZKY PINOT GRIGIO (CANADA)

6oz: \$12, 9oz: \$15.50, Half Litre: \$27.50, Bottle: \$40.50

MASI MASIANCO PINOT GRIGIO (ITALY)

6oz: \$12.25, 9oz: \$16, Half Litre: \$28.25, Bottle: \$42

KIM CRAWFORD SAUVIGNON BLANC (NEW ZEALAND)

6oz: \$14, 9oz: \$18.50, Half Litre: \$34, Bottle: \$49

KIM CRAWFORD CHARDONNAY (NEW ZEALAND)

6oz: \$14, 9oz: \$18.50, Half Litre: \$34, Bottle: \$49

RED WINE

INNISKILLIN PINOT NOIR (CANADA)

6oz: \$10.25, 9oz: \$13.25, Half Litre: \$25.50, Bottle: \$37

MASIANCO BONACOSTA VALPOLICELLA (ITALY)

6oz: \$12.25, 9oz: \$16, Half Litre: \$28.25, Bottle: \$42

RUFFINO CHIANTI (ITALY)

6oz: \$12.25, 9oz: \$16, Half Litre: \$28.25, Bottle: \$42

CONO SUR GREEN SOCIETY CABERNET SAUVIGNON (CHILE)

6oz: \$14, 9oz: \$18.50, Half Litre: \$34, Bottle: \$49

ROSÉ WINE

TRIOUS ROSÉ (CANADA)

6oz: \$12.25, 9oz: \$16, Half Litre: \$28, Bottle: \$41.50

PROSECCO

ZONIN PROSECCO BRUT 1827 (ITALY)

200ml Bottle \$12.25, 750ml Bottle \$41.50

