



BARRHAVEN ♥ BYWARD MARKET ♥ PRESTON STREET



## PUB FARE

### SWEET CHILLI CHICKEN \$19

Fried Chicken, Sweet Thai Chilli, Wonton Crisps, Cucumbers, Red Peppers, Toasted Sesame Seeds, Pickled Onions, Green Onions, Mixed Greens

### LEMONGRASS CHICKEN DUMPLINGS \$17

Thai-Chilli Drizzle, Micro Greens, Sesame Seeds

### VEGAN KIMCHI DUMPLINGS \$17

Kimchi Napa Cabbage, Onions, Sesame Seeds & Chilli Oil, Micro Greens, Thai-Chilli Drizzle

### OTTAWA'S ORIGINAL IRISH SPICE BAG \$22

Fried Chicken, Spicy Chips, Sautéed Onions & Peppers, Tossed In Chilli Oil, Side Of Curry Sauce

### WINGS \$20

Bradley's Irish BBQ, Hot, Truffle-Buffalo, Honey-Garlic, Cajun Dusted, Sweet Thai-Chilli, Garlic-Parmesan, Or Jerk Sauce

**DIPS:** Sour Cream, Blue Cheese, Or Ranch

### NACHOS \$23

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

**ADD:** Guacamole \$4, Chicken \$7, Jerk Chicken \$7, Vegan Protein \$7, Pulled Beef Brisket \$8, Steak \$10

### SPINACH & ARTICHOKE DIP \$22

Spinach, Artichokes, Cream Cheese, Shredded Cheese Blend, Garlic Pita, Corn Tortilla Chips, Chives

**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, Steak \$10

### PIEROGIES \$18

Bacon Jam, Caramelized Onion Crema, Pickled Onions, Micro Greens

### PESTO & PROSCIUTTO PINSA FLATBREAD \$23

Prosciutto, Sundried Tomato Pesto, Goat Cheese, Pico De Gallo, Arugula, Baked Pensa Crust, Balsamic Glaze

## SOUPS & SALADS

### SOUP OF THE DAY \$9

Ask Your Server What Soup Is Being Served Today

### FRENCH ONION SOUP \$14

Swiss Cheese, Old Cheddar, Artisan Croutons, Green Onions

### SEAFOOD CHOWDER \$21

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

### CAESAR \$17

Romaine Hearts, Smoked Bacon, Parmesan Petals, Artisan Croutons, Lemon

### HOUSE SALAD \$17

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

**STAFF FAVES:** Add Roasted Cauliflower \$6, Jerk Chicken \$7, Steak \$10

### ROASTED BEET & APRICOT SALAD \$23

Golden Beets, Goat Cheese, Apricots, Pecans, Cherry Tomatoes, Heritage Greens, Kale, Roasted Fig & Balsamic Vinaigrette

### SHANNON COBB \$26

Chicken, Black Forest Ham, Old Cheddar, Pickled Beets, Cherry Tomatoes, Cucumbers, Creamy Coleslaw, Onions, Mixed Greens, Boiled Egg, Irish Cream Dressing

### PEAR & PROSCIUTTO SALAD \$24

Prosciutto, Poached Pears, Parmesan Petals, Pecans, Cucumbers, Slivered Onions, Mixed Greens, Kale, Maple Dijon Dressing

### CROWN GUINNESS SALAD \$23

Roasted Sweet Potatoes, Chickpeas, Pickled Cabbage, Pickled Onions, Irish Cheddar, Crisp Apples, Roasted Corn, Tarragon, Mixed Greens, Savoury Guinness Dressing

**SALAD ADDITIONS:** Roasted Cauliflower \$6, Sautéed Shrimp \$7, Chicken Breast \$7, Jerk Chicken \$7, Vegan Protein \$7, Prosciutto \$7, Steak \$10

## BETWEEN BREAD

### BRADLEY'S IRISH WHISKEY SMASH BURGER \$24

Two Smashed Beef Patties, Old Cheddar, Garlic Mushrooms, Pickled Onions, Heritage Greens, Rosemary Aioli, Bradley's Irish Whiskey BBQ Sauce, Toasted Brioche Bun

### BACON & CHEESE SMASH BURGER \$24

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

### COWBOY BURGER \$24

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

### CHICKEN SANDWICH \$24

Buttermilk Fried Chicken, Canadian Cheddar, Roma Tomatoes, Iceberg Lettuce, Dill Pickle Aioli, Toasted Brioche Bun

### VEGGIE BURGER \$24

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

### SNUG CLUB \$22

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

### CHIPOTLE CHICKEN WRAP \$20

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

### BEEF DIP \$26

Shaved Beef, Whiskey Caramelized Onions, Swiss Cheese, Au Jus, Toasted Artisan Roll

### MEATINGS

#### SMOKED PULLED PORK SANDWICH \$23

Meatings Smoked Pulled Pork & Maple BBQ Sauce, Chopped Pickles, Creamy Coleslaw, Dill Aioli, Toasted Brioche Bun, Served With Meatings Signature BBQ Spiced Chips

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

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

**SUBSTITUTE:** MEAT FOR CAULIFLOWER OR VEGAN PROTEIN - NO CHARGE

## PROPER MEALS

### CHICKEN CURRY \$25

Tender Chicken Breast, Yellow Curry, Sautéed Peppers & Onions, Cilantro, Herbed Rice Or Chips  
Fancy A Spicy Curry? Just Ask Your Server!

### BRADLEY'S IRISH WHISKEY BEEF STEW \$24

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

### CHICKEN TENDERS \$22

Crispy Breaded Chicken Strips, Chips, Celery & Carrots, Plum Sauce

### CIDER BRAISED BANGERS \$29

Cider Braised Traditional Banger Sausages, Garlic Mashed, Pickled Cabbage, Sweet Potato Crisps, Cider Gravy

### STEAK & FRITES \$32

Sliced Flank Steak, Chimichurri, Sweet Potato Crisps, Chips, Horseradish Aioli

### PAN-SEARED BASA \$30

Seared Basa Filet, Leek & Wild Rice Pilaf, Sautéed Kale, Golden Beets, Carrots, Heirloom Cherry Tomatoes, Topped With Dill Béarnaise & Lemon

### SHEPHERD'S PIE \$21

Braised Lamb & Beef, Peas, Carrots, Corn, Mashed Potatoes, Beef Gravy, Garlic Artisan Toast

### FISH & CHIPS \$24

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

**ADD:** Extra Piece Of Fish +\$10

## CHOICE OF SIDES

CHIPS, ROASTED VEGETABLES, WILD 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, LandShark \$8.19, Collective Arts Seasonal Sour \$9.96

**IMPORT:** Stella Artois \$8.41, Corona \$8.41

**CIDER:** Brickworks \$9.96, Somersby Blackberry \$9.96, Strongbow \$9.96, No Boats On Sunday \$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 \$7.52:** ¾ Crown Lager, ¼ Ginger Ale

**LIME & LAGER \$7.52:** 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 (2oz)

**CIDER HOUSE RULES \$15.49:** Smirnoff Vodka, Pear Juice, Lime Juice, Vanilla Nutmeg Syrup, Pear Bitters, Magners Irish Cider, Dehydrated Apple Slice

**SPICY PEAR POMARITA \$15.49:** Jalapeño-Infused Jose Cuervo Tequila, Arancello Liqueur, Pomegranate Syrup, Lime Juice, Pear Juice, Dehydrated Apple Slice

**MURRAY STREET MOJITO \$15.49:** Captain Morgan's Dark Rum, Cherry Brandy, Pineapple Juice, Lime Juice, Simple Syrup, Orange Bitters, Mint

**BOBBY DENIRO (ESPRESSO MARTINI) \$15.95:** Smirnoff Vodka, Shanky's Whip, Simple Syrup, Espresso, Fresh Coffee Beans

**EARL OF SOUR \$15.49:** Earl Grey Gin, Benedictine, Simple Syrup, Lemon Juice, Grapefruit Juice, Aquafaba, Bitters, Dry Tea Leaves

**BIG BIG ENERGY \$15.49:** Tamarind Vodka, Peach Schnapps, Lime Juice, Mandarin Syrup, Sugar Free Red Bull, Mint

**LARRY'S CHOCOLATE ORANGE \$15.49:** Crown Royal Chocolate, Arianna Amaro, Lemon Juice, Honey Syrup, Orange Bitters, Mint, Orange Wheel

**HAIRY LARRY CAESAR \$17.25:** Dunrobin Silver Pickle Vodka, Clamato Juice, Spiced Caesar Rimmer, Worcestershire, Tabasco, Horseradish, Dill Pickle & Brine, Stuffed Olives, Pepperette, Pickled Onions, Dubliner Cheddar, With A 5oz Side Chaser of Crown Lager

DON'T SEE YOUR DRINK? ASK US ABOUT OUR CLASSIC COCKTAILS

## WHISKEYS

**IRISH WHISKEY:**  
Bradley's, Jameson Black Barrel, Bushmills Original, Bushmills Black Bush, Sexton Single Malt, Powers Gold Label, 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, Johnnie Walker Red Label, Johnnie Walker Black Label, Johnnie Walker Blue Label, Talisker 10 Year, Glenfiddich 12 Year, Glenrothes 12 Year, Jura 12 Year, Glenlivet 12 Year, Singleton Dufftown 12 Year, Singleton of Glendullan 12 Year, MacAllan 12 Year, Oban 14 Year, Dalwhinnie 15 Year, MacAllan 18 Year, Glenfiddich Grand Cru 23 Year

**CANADIAN WHISKY:**  
Crown Royal Chocolate, Crown Royal Northern Harvest, Spicebox, Canadian Club, Beaver's Dram, Lot No. 40 Single Copper Pot

## WINE

### HOUSE WINE

**KIN VINEYARDS ITALIAN INSPIRED SAUVIGNON BLANC (CANADA)**  
6oz: \$9, 9oz: \$12.25, Half Litre: \$18.25, Litre: \$32

**KIN VINEYARDS ITALIAN INSPIRED 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

**TRIUS 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

## SANGRIA & SPRITZ

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

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

## WARM UPS

**BRADLEY'S IRISH COFFEE \$11:** Bradley's Irish Whiskey, Expressed Orange Oil, Guinness Simple Syrup, Freshly Brewed Coffee, Whipped Cream

**LIVIN' IN CIN \$11:** Bailey's Cream, Fireball Whiskey, Hot Chocolate, Cinnamon, Freshly Brewed Coffee, Whipped Cream

**OMAGH TODDY \$11:** Bradley's Irish Whiskey, Grand Marnier, Vanilla Syrup, Earl Grey Tea, Whipped Cream

