



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, Mixed Greens

FRIED CHICKEN OR KIMCHI DUMPLINGS \$17

Sweet Sichuan Drizzle, Micro Greens, Sesame Seeds

TACOS \$21

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

CHICKEN WINGS \$20

Bradley's Irish BBQ, Hot, 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
Guacamole \$4, Chicken \$7, Jerk Chicken \$7, Vegan Protein \$7, Smoked Pulled Pork \$7

SPINACH & ARTICHOKE DIP \$22

Spinach, Artichokes, Shredded Cheese Blend, Cream Cheese, Garlic Pita, Corn Tortilla Chips
STAFF FAVE: Add Bacon \$2.50

LOADED IRISH POTATOES \$19

Mini Red Grelot Potatoes Tossed In Garlic Butter, Melted Cheeses, Sautéed Vegetables, Bacon Jam, Avocado Crema

POUTINE \$17

Chips, St-Albert Cheese Curds, Beef Gravy Or Curry Sauce
Chicken \$7, Jerk Chicken \$7, Vegan Protein \$7, Smoked Pulled Pork \$7

PESTO & PROSCIUTTO PINSA FLATBREAD \$24

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

OTTAWA'S ORIGINAL IRISH SPICE BAG \$22

Straight Off The Streets Of Dublin! Fried Chicken, Spicy Chips, Sautéed Onions & Peppers, Tossed In Chilli Oil, Curry Sauce

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, Garlic Artisan Toast

CAESAR SALAD \$17

Romaine Hearts, Smoked Bacon, Parmesan Petals, Artisan Croutons

HOUSE SALAD \$17

Mixed Greens, Cherry Tomatoes, Slivered Red Onions, Cabbage, Carrots, Cucumbers, Fresh Dill
Jerk Chicken \$7

SUMMER SALAD \$23

Fresh Dragon Fruit & Watermelon, Mixed Greens, Red Onion, Cabbage, Cucumber, Sliced Almonds, Feta Cheese, Fresh Watermelon Dressing

SHANNON COBB \$26

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

TACO BOWL \$22

Mixed Peppers, Fresh Pico, Succotash, Corn Tortillas, Wild Rice, Shredded Cheese, Avocado Crema

ADD TO ANY SALAD: Roasted Cauliflower \$6, 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 Burger Patties, Old Cheddar, Garlic Mushrooms, Pickled Onions, Mixed Greens, Bradley's Irish Whiskey BBQ Sauce, Rosemary Aioli, 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

BIG HULA BURGER \$24

Two Smashed Beef Burger Patties, Grilled Tajin Pineapple, Tangy Hot Pepper Relish, Creamy Havarti Cheese, Avocado Crema, Mixed Greens

FRIED CHICKEN SANDWICH \$24

Buttermilk Fried Chicken, Creamy Coleslaw, Dill Pickle Aioli, Toasted Brioche Bun

VEGGIE BURGER \$24

Vegetarian Patty, Creamy Havarti Cheese, Sautéed Mushrooms, Pickled Onions, Mixed Greens, Garlic Aioli, Toasted Artisan Bun

SNUG CLUB \$23

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

CHIPOTLE CHICKEN WRAP \$21

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

STEAK SANDWICH \$32

Sliced Flank Steak, Chimichurri, Horseradish Aioli, Pickled Red Onion, Mixed Greens, 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

CURRY CHICKEN \$25

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

BRADLEY'S IRISH WHISKEY BEEF STEW \$24

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

CIDER BRAISED BANGERS \$29

Traditional Banger Sausages Braised In Cider Broth, Garlic Mashed Potatoes, Pickled Cabbage, Cider Gravy

PAN SEARED BASA \$30

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

SHEPHERD'S PIE \$23

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

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

DRAUGHT

HOUSE BREW: 20oz \$7.75 - 60oz \$21.25
Heart Amber Ale, Crown Lager

DOMESTIC: 20oz \$10.50 - 60oz \$29
Budweiser, Bud Light

PREMIUM: 20oz \$11 - 60oz \$30
Alexander Keith's, Mill St. Organic, Michelob Ultra

CRAFT: 20oz \$11 - 60oz \$30
Ashton Brewing (Rotating), Whitewater Brewing (Rotating), Muskoka Cottage Brewery (Rotating)

PREMIUM CRAFT: 20oz \$11.25 - 60oz \$31
Dominion City Brewing Sunsplit IPA

IMPORT: 20oz \$11.50 - 60oz \$31
Harp, Smithwick's, Kilkenny, Carlsberg, Modelo, Kronenbourg 1664 Blanc

IMPORT: 20oz \$12 - 60oz \$31
Guinness, Stella Artois

CIDER: 20oz \$11 - 60oz \$31
Magners Irish Cider, Somersby Apple Cider

BOTTLES & CANS

DOMESTIC: Labatt Blue \$7.30, Budweiser \$7.30, Bud Light \$7.30, Pabst Blue Ribbon Tallboy \$7.75

PREMIUM: Michelob Ultra \$8

IMPORT: Stella Artois \$9, Corona \$9

CRAFT: Collective Arts Seasonal Sour \$10

CIDER: Brickworks \$10, Somersby Blackberry \$10, Strongbow \$10, No Boats On Sunday Wild Strawberry \$10

RADLER: Pump House Crafty Radler Grapefruit & Tangerine \$10

QUARTS: Labatt 50 \$12, Budweiser \$12, Bud Light \$12, Corona \$13

BEER COCKTAILS

SHANDY \$8: ¼ Crown Lager, ¾ Ginger Ale
LIME & LAGER \$8: Crown Lager, Dash Of Lime Cordial
BLACK & AMBER \$12: ½ Smithwick's, ½ Guinness
BLACK VELVET \$12: ½ Magners Cider, ½ Guinness
CROWN FLOAT \$12: ¾ Magners Cider, ¼ Guinness
HALF & HALF \$12: ½ Harp Lager, ½ Guinness
SNAKE BITE \$12: ½ Magners Cider, ½ Crown Lager
WHITE SUMMER \$12: ½ Somersby Cider, ½ Kronenbourg Blanc

HOUSE COCKTAILS (2oz)

MR. BRIGHTSIDE \$16
Bright - Floral - Citrusy

Aperol, Lilet Blanc, Fresh Lemon Juice, Simple Syrup, Aquafaba, Dehydrated Orange

BAYA FRESCA MARGARITA \$16
Crisp - Fresh - Vibrant

El Tequilaño Blanco Tequila, Arancella, Agave Syrup, Natural Lime Juice, Fresh Basil & Raspberries, Dehydrated Lime Garnish

WEEZIN' THE JUICE \$16
Tangy - Sweet - Lush

White Rum, Galliano, Fresh Lemon & Pineapple Juice, Simple Syrup, Blackberries, Garnished With Fresh Sprig Of Mint & Dehydrated Lemon

BOBBY DENIRO (ESPRESSO MARTINI) \$16
Bold - Decadent - Energizing

Smirnoff Vodka, Shanky's Whip, Simple Syrup, Espresso, Fresh Coffee Beans

JUST PEACHY, EH! \$16
Juicy - Tropical - Complex

Crown Royal Peach Whiskey, Averna Amaro, Fresh Lime & Pineapple Juice, Simple Syrup, Soda Water, Fresh Mint And Dehydrated Peach Garnish

CHIC-A-CHERRY COLA \$16
Nutty - Smooth - Effervescent

Alyssa Amaretto, Malibu Rum, Fresh Lime Juice & Coconut Milk, A Splash Of Cola, Topped With Whipped Cream And A Cherry On Top

STICKY FLOOR SPECIAL \$17
Fruity - Tangy - Energizing

Smirnoff Vodka, Jägermeister, Simple Syrup, Lemon Juice, Watermelon Redbull

HAIRY LARRY CAESAR \$17.25
Spicy - Savoury - Refreshing

Dunrobin Silver Pickle Vodka, Clamato Juice, Spiced Caesar Rimmer, Worcestershire, Tabasco, Horseradish, Dill Pickle & Brine, Stuffed Olives, Pepperette, Pickled Onions, Dubliner Cheddar, Served With A 5oz Side Chaser of Crown Lager

COOLERS & SELTZERS

Mike's Hard Lemonade, Twisted Tea Hard Iced Tea \$8.63
Side Launch Lemon Berry Mist (GF), Nutrl Raspberry, Smirnoff Ice \$9.96
Captain Morgan Mai Tai, White Claw Black Cherry, White Claw Mango \$9.96

WHISKEYS

IRISH WHISKEY:

Bradley's, Jameson Black Barrel, Teeling Small Batch, Bushmills Original, Bushmills Black Bush, Sexton Single Malt, Powers Gold Label, Glendalough Double Barrel, Roe & Co, Writers' Tears Copper Pot, Music Man, Tullamore Dew, Green Spot, Blue Spot, Bushmills Malt 10 Year, Red Breast 12 Year, Knappogue Castle 12 Year, Red Breast 18 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 FAVOURITES

Crisp & Refreshing

| | 6oz | 9oz | BTL |
|--|------|---------|-----------|
| Kin Vineyards Sauvignon Blanc (House - Canada) | \$9 | \$12.25 | \$32 (½L) |
| Peller Crush Pinot Grigio (Canada) | \$12 | \$16 | \$47 |
| 13th Street Cabernet Franc Rosé (Canada) | \$13 | \$17 | \$48 |
| Cave Springs Dolomite Riesling (Canada) | \$14 | \$18 | \$54 |

ELEVATED & AROMATIC WHITES

Rich Textures & Food-friendly

| | 6oz | 9oz | BTL |
|------------------------------------|------|------|------|
| Kim Crawford Sauvignon Blanc (NZ) | \$15 | \$19 | \$56 |
| Masi Masianco Pinot Grigio (Italy) | \$13 | \$17 | \$48 |

SMOOTH & ROUND WHITES

Crisp & Refreshing

| | 6oz | 9oz | BTL |
|---|------|------|------|
| Kin Vineyards Chardonnay (Canada) | - | - | \$65 |
| Anne de Joyeuse Camas Chardonnay (France) | \$13 | \$17 | \$48 |

EASY DRINKING REDS

Medium Bodied, Versatile

| | 6oz | 9oz | BTL |
|---------------------------------------|------|---------|----------|
| Kin Vineyards Merlot (House - Canada) | \$9 | \$12.25 | \$32 (L) |
| Masi Bonacosta Valpolicella (Italy) | \$13 | \$17 | \$48 |

BOLD & FULL-BODIED REDS

Rich, Structured & Hearty

| | 6oz | 9oz | BTL |
|--|------|---------|------|
| Heartland Cabernet Sauvignon (Australia) | \$16 | \$23.50 | \$70 |
| Kin Back Label Cabernet Sauvignon (Canada) | - | - | \$65 |
| Château Lamartine Malbec Cahors (France) | - | - | \$78 |
| Pago Aylés Cuvée A 2023 (Spain) | - | - | \$83 |

PROSECCOS

Bubbly & Refreshing

| | 200ML | BTL |
|----------------------------------|-------|---------|
| Zonin Prosecco Brut 1827 (Italy) | 12.25 | \$41.50 |

SANGRIA & SPRITZ

GLASS \$9.50 - PITCHER \$26

Apricot 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

HUGO SPRITZ \$16.15

St-Germain, Prosecco, Soda Water

SUMMER TIME SPRITZ \$16.15

Absolute Mandarin Vodka, Soho Lychee, Lime, Prosecco, Ginger Beer, Orange Bitters, Mint & Lemon Garnish

Prices Do Not Include All Taxes - Please Advise Your Server Of Any Allergies.



MENU ITEMS MAY VARY FROM PUB TO PUB