



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 Atlantic Irish Hake, 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

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

Wild Atlantic Irish Hake, 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, Boiled 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

Wild Atlantic Irish Hake, Crisp Golden Batter, Chips, Tartar Sauce, House-Made Coleslaw
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

DRAUGHT

Heart Amber Ale	\$7.75	\$21.25
Crown Lager	\$7.75	\$21.25
Budweiser	\$10.50	\$29
Bud Light	\$10.50	\$29
Alexander Keith's IPA	\$11	\$30
Mill St. Organic	\$11	\$30
Michelob Ultra	\$11	\$30
Ashton Brewing (Rotating)	\$11	\$30
Whitewater Brewing (Rotating)	\$11	\$30
Muskoka Cottage Brewery (Rotating)	\$11	\$30
Dominion City Sunsplit IPA	\$11.25	\$31
Magners Irish Cider	\$11.50	\$31
Somersby Apple Cider	\$11.50	\$31
Harp	\$11.50	\$31
Smithwick's	\$11.50	\$31
Kilkenny	\$11.50	\$31
Modelo Especial	\$11.50	\$31
Carlsberg	\$11.50	\$31
Kronenbourg 1664 Blanc	\$11.50	\$31
Stella Artois	\$12	\$31
Guinness	\$12	-

BOTTLES & CANS

Labatt Blue, Budweiser, Bud Light	\$7.30
Pabst Blue Ribbon Tall Can	\$7.75
Michelob Ultra	\$8
Stella Artois, Corona	\$9
Brickworks Cider, Strongbow Cider,	\$10
Somersby Blackberry Cider	\$10
No Boats On Sunday Wild Strawberry Cider	\$10
Pump House Crafty Radler Grapefruit & Tangerine	\$10
Collective Arts Seasonal Sour	\$10
Labatt 50 Quart, Budweiser Quart, Bud Light Quart	\$12
Corona Quart	\$13

BEER COCKTAILS

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

WINE

HOUSE FAVOURITES

<i>Crisp & Refreshing</i>	6oz	9oz	BTL
Kin Vineyards Sauvignon Blanc (House - Canada)	\$9	\$12.25	\$32 (L)
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

<i>Rich Textures & Food-Friendly</i>	6oz	9oz	BTL
Kim Crawford Sauvignon Blanc (NZ)	\$15	\$19	\$56
Masi Masianco Pinot Grigio (Italy)	\$13	\$17	\$48

SMOOTH & ROUND WHITES

<i>Fresh & Invigorating</i>	6oz	9oz	BTL
Kin Vineyards Chardonnay (Canada)	-	-	\$65
Anne de Joyeuse Camas Chardonnay (France)	\$13	\$17	\$48

EASY DRINKING REDS

<i>Medium Bodied, Versatile</i>	6oz	9oz	BTL
Kin Vineyards Merlot (House - Canada)	\$9	\$12.25	\$32 (L)
Masi Bonacosta Valpolicella (Italy)	\$13	\$17	\$48

BOLD & FULL-BODIED REDS

<i>Rich, Structured & Hearty</i>	6oz	9oz	BTL
Heartland Cabernet Sauvignon (Australia)	\$16	\$23.50	\$70
Kin Black Label Cabernet Sauvignon (Canada)	-	-	\$65
Château Lamartine Malbec Cahors (France)	-	-	\$78
Pago Aylés Cuvée A 2023 (Spain)	-	-	\$83

PROSECCOS

<i>Bubbly & Refreshing</i>	200ML	BTL
Zonin Prosecco Brut 1827 (Italy)	12.25	\$41.50

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

HOUSE COCKTAILS (2oz)

MR. BRIGHTSIDE \$16

Bright - Floral - Citrusy

Aperol, Lillet Blanc, Fresh Lemon Juice, Simple Syrup, Aquafaba, Orange

BAYA FRESCA MARGARITA \$16

Crisp - Fresh - Vibrant

El Tequilaño Blanco Tequila, Arancella, Agave Syrup, Natural Lime Juice, Fresh Basil & Raspberries, Jalapeño And Salt Rim, Lime Garnish

WEEZIN' THE JUICE \$16

Tangy - Sweet - Lush

White Rum, Galliano, Fresh Lemon And Pineapple Juice, Simple Syrup, Blackberries, Fresh Sprig Of Mint And Lemon Garnish

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, Ariana Amaro, Fresh Lime & Pineapple Juice, Simple Syrup, Soda Water, Lemon And Fresh Mint Garnish

CHIC-A-CHERRY COLA \$16

Nutty - Smooth - Creamy

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

DANCE FLOOR SPECIAL \$17

Fruity - Tangy - Energizing

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

HAIRY LARRY CAESAR \$18.50

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

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

Absolut Mandarin Vodka, Soho Lychee, Lime, Prosecco, Ginger Beer, Orange Bitters, Mint And Lemon Garnish

SELTZERS & COOLERS

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

INDIVIDUAL MENU ITEMS MAY VARY FROM PUB TO PUB