

Appetizers

- Shrimp Tempura** \$6.95
5 Jumbo shrimp lightly coated with our oriental style batter on a fresh cucumber jicama slaw and drizzled with our chili lime dressing.
- Auld Shebeen Irish Sausage Rolls** \$6.95
Homemade lightly spiced pork sausage rolled in a puff pastry and served with our spicy mustard sauce.
- Spinach and Artichoke Dip** \$8.95
Oven-baked spinach with diced artichoke hearts and aged Irish Cheddar Cheese served with warm tortilla chips.

Salads and Soup

- Grilled Salmon Salad*** \$14.95
Sesame crusted fillets of fresh salmon with a sweet chilli glaze served on fresh mixed greens with cucumber pepper salad and served in a crisp seasoned tortilla basket with our sesame soy dressing.
- Dublin Cobb Salad** \$10.95
Chargrilled boneless marinated chicken breast over crisp mixed greens, bacon, tomato, egg, cucumber and Bermuda onion with buttermilk ranch dressing and oven toasted Focaccio bread.
- Steak Salad*** \$13.95
Grilled Angus steak cooked to order over fresh mixed greens, tomato, onion, and cucumber, fresh crumbled Feta cheese and your choice of salad dressing.
- Home made Potato Leek Soup** \$3.95
Our traditional Irish homemade potato leek soup topped with Aged Irish Cheddar cheese, served with homemade Irish brown bread.

Sandwiches

- Cheeseburger*(Add Irish bacon \$1.50)** \$8.95
A Half-pound Certified Angus Beef burger chargrilled to your liking, with your choice of cheese, on a toasted Kaiser roll with lettuce, tomato, Bermuda onion and house fries.
- Classic Ruben** \$8.95
First cut Corned Beef, melted Swiss cheese, sauerkraut, Thousand island dressing on toasted rye and served with house fries.
- Auld Shebeen Chicken Club** \$8.95
Chargrilled boneless marinated chicken breast topped with fresh Avocado, crispy bacon, Swiss cheese, lettuce, tomato and buttermilk avocado ranch dressing on a toasted Focaccio roll with house fries.
- Portabella Mushroom Sandwich** \$8.95
Grilled Portobello mushrooms, vine ripe tomatoes, grilled peppers, avocado, and crumbles of fresh Feta cheese on a toasted Ciabatta roll with our avocado ranch dressing, served with choice of house fries, salad or garden fresh vegetables.

Drink specials
Bloody Mary's \$4.00
Champagne / Mimosa's \$4.00

* May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase your risk of food borne illness, especially in individuals with certain medical conditions.

Brunch

- Hearty Irish Breakfast*** \$13.95
Two eggs, Irish sausages, Irish bacon, Irish black and white pudding and grilled tomatoes served with Ulster Champ, house fries or breakfast potatoes.
- All American Breakfast*** \$9.95
Two eggs cooked to order, two buttermilk pancakes, a side of American bacon and served with breakfast potatoes.
- Goat Cheese Crostini** \$10.95
Grilled goats cheese melted over homemade vegetable ratatouille and served on a toasted buttery crostini topped with a poached egg and served with our fresh fruit salad.
- O' Brien's Breakfast Burrito** \$8.95
Irish sausage, scrambled eggs, breakfast potato and mixed cheese wrapped in a warm flour tortilla and served with a side of pico de gallo and our fresh fruit salad.
- French Toast** \$9.95
Traditional French toast, egg-washed and sautéed baguette bread served with maple syrup, a side of American bacon and our fresh fruit salad.
- Spinach & Feta Omelet** \$9.95
A 3-egg omelet with spinach and Feta cheese served with our breakfast potatoes and choice of toast.
- Farmhouse Omelet** \$9.95
A generous 3-egg omelet with American bacon, Irish cheddar, tomato, green onions and mushrooms, served with our breakfast potatoes and choice of toast.
- Strawberry Buttermilk Pancakes** \$8.95
Light and fluffy pancakes topped with fresh strawberries and served with maple syrup, a side of American bacon and our fresh fruit salad.

Brunch Sides

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| Ulster Champ \$2 | Blk. & Wht. Pudding \$2 | American Bacon (3) \$2 |
| Irish Bacon (2) \$3 | Irish Sausages (3) \$3 | Fresh fruit \$3 |
| Breakfast potato \$2 | Eggs (2) \$2 | Choice of toast \$1.50 |

Traditional Irish pub Favorites

All traditional Irish Pub favorites are served with our homemade Irish brown soda bread.

- Burdocks Fish and Chips** \$13.95
Two fillets of fresh Cod deep-fried in our own beer batter served with house fries, beer battered onion rings, homemade Coleslaw, tartar sauce and a fresh lemon wedge.
- Shepherds Pie** \$11.95
Prime ground beef, onions, carrots, and peas smothered in rich brown gravy topped with homemade mashed potatoes and served with garden fresh vegetables.
- Corned Beef and Cabbage** \$13.95
Slow cooked first cut Corned Beef with boiled garden fresh cabbage, mashed potatoes and served with a fresh parsley cream sauce.
- St. James Gate Guinness Beef Stew** \$11.95
Slow cooked Guinness marinated beef, carrots and onions in a rich brown sauce served over mashed potatoes.

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Desserts

Raspberry Crème Brulee	\$5.95
Flavored with Chambord, vanilla and raspberries topped with fresh whipped cream.	
Irish Cream Bash Pie	\$5.95
White chocolate mousse and delicate chocolate cake crumbles, tipsy with the finest Irish cream.	
Shebeen Bread Pudding	\$4.95
Homemade traditional Irish style bread and butter pudding served hot or cold, topped with fresh whipped cream and our milk chocolate Carolans Creme Anglaise sauce.	
Add vanilla ice cream \$1.50	
Homemade Traditional Apple Crumble	\$4.95
Homemade Traditional Apple crumble served hot with fresh whipped cream.	
Add vanilla ice cream \$1.50	
Dessert Special of the day	\$5.95
Please have your server tell you about today's dessert special.	

Wines

House Wines:

- House Cabernet - \$5.00 glass - \$18 bottle
- House Chardonnay - \$5.00 glass - \$18 bottle
- House White Zinfandel - \$5.00 glass \$18 bottle

White Wines

- Mezza Corona Pinot Grigio (Italy) light crisp and clean with citrus flavors. \$6.25 glass - \$23 bottle
- Grand Cru Sauvignon Blanc (California) aromatic with grapefruit, fresh cut hay & honey notes. \$6 glass - \$22 bottle
- Renwood Pinot Grigio (Sierra Foothills) fun and floral with peach and strawberry notes. \$7.50 glass - \$28 bottle
- RH Phillips Toasted Head Chardonnay (CA) big fruit, with toasty oak accents. \$8 glass - \$30 bottle
- Lagaria Chardonnay (Italy) vivid straw yellow with green reflections, medium bodied, crisp fruit. \$7 glass - \$26 bottle

Red Wines

- Santa Carolina Syrah (Chile) soft tannins, ripe berry flavors & hints of spice develop on the palate. \$6.50 glass - \$24 bottle
- Villa Pozzi Cabernet Sauvignon (Italy) chocolate, plum & toasted oak aromas in this dense wine. \$6 glass - \$22 bottle
- Irony Pinot Noir (Monterey) medium bodied with layers of cherry, raspberries & cola notes. \$8.50 glass - \$32 bottle.
- King Fish Merlot (CA) light bodied hints of berry with a smooth finish, very fun. \$6 glass - \$22 bottle
- Finca Elorigen Malbec (Argentina) sweet aromas of berries & plum jam predominate without hiding the soft spice notes. \$6.25 glass - \$23 bottle

Beers and Soda's

Draft - Imported

Guinness (Served in a Traditional 20oz Guinness glass), Smithwicks Irish Ale, Harp Lager, Boddingtons Cream Ale, Carlsberg Lager, Bass Ale, Magners Apple Cider.

Draft - Premium Domestic & Domestic

Yeungling Lager, Blue Moon Belgium White, The Auld Shebeen Seasonal, Sam Adams Boston Lager, Sam Adams Seasonal, Shock Top Domestic - Bud Light, Miller Lite.

Bottle Beer

Murphy's Irish Stout Can, Beamish Irish Stout Can, Heineken, Amstel Light, Newcastle, Smirnoff Ice, Corona, Corona Light, Sam Adams Light, Miller Lite, Bud, Bud Light, Michelob Ultra, Coors Light, Red Stripe, Kaliber NA, O'Doul's NA

Sodas

Coke, Diet Coke, Sprite, Ginger Ale, Dr. Pepper, O.J., Cranberry, Unsweetened Tea, Lemonade, Old Dominion Root Beer, Red Bull Energy Drink, Red Bull Sugar Free Energy Drink.

Specialty Sodas

Imported Club Orange, Club Lemon, Club Rock Shandy.

18% Gratuity will be added for parties of eight or more.

