

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.
- Chicken Nacho's** \$8.95
Corn tortilla chips with chicken, tomato, onion, jalapeno's, melted mixed cheese's, dressed with lettuce and Tequila sour cream.
- Buffalo Wings** \$7.95
Crispy wings tossed in homemade buffalo sauce, served with celery sticks and bleu cheese dressing.
- Spinach and Artichoke Dip** \$8.95
Oven baked spinach with diced artichoke hearts and aged Irish Cheddar Cheese and served with warm tortilla chips.
- Chicken Tenders** \$6.95
Pepper style chicken tenders, golden fried and served with Honey mustard dressing.
- Beer Battered Onion Rings** \$5.95
Beer battered Onion rings fried golden brown. Season with salt and Malt vinegar for added flavor.
- Quesadillas** Chicken \$6.95 / Shrimp \$7.95
A Shebeen favorite!!! Your choice of chicken or shrimp. A flour tortilla filled with mixed cheeses, onion and tomato served with our Cuervo sour cream and fresh Pico-de Gallo.
- Basket of House Fries (add Curry Sauce .75)** \$3.50
A basket of our steak cut house fries, with the option of a mild curry sauce.

Salads and Soup

- Grilled Salmon Salad*** \$13.95
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.
- Shebeen Salad** \$5.95
Fresh mixed greens, vine ripe tomatoes, tri-colored peppers, Bermuda onions, cucumbers and shredded Romano cheese with your choice of dressing and toasted Focaccio bread.
Add Grilled Chicken \$3.95 or Grilled Fresh Salmon* \$5.95
- Steak Salad*** \$13.95
Grilled Certified Angus steak cooked to order over fresh mixed greens, tomato, onion, and cucumber, fresh crumbled Feta cheese and your choice of salad dressing.
- Caesar Salad** \$7.95
Fresh crisp Romaine lettuce tossed in a traditional Caesar dressing with freshly grated Parmesan cheese and oven toasted Focaccio bread.
Add Grilled Chicken \$3.95 or Grilled Fresh Salmon* \$5.95
- 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.
- 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.

* 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.

Traditional Irish pub Favorites

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

- Curragh Lamb Shank** \$16.95
Braised Lamb shank over Ulster Champ, with a rosemary Jus, roasted root vegetables and Parsnips crisps.
- Cahill's Irish Stout Burger*** \$11.95
Our certified Angus beef burger cooked to order over Ulster Champ, with grilled onions, peas, rich brown gravy and topped with Cahill's Irish Stout cheese.
- 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.
- Shepherd's 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.
- Irish Sausages and Mash** \$11.95
Irish sausages served over mashed potatoes, peas and served with a rich brown gravy.
- Hearty Irish Breakfast*** \$13.95
Two eggs, Irish sausages, Irish bacon, Irish black and white pudding and grilled tomatoes served with Ulster Champ or house fries.

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 Focaccia roll with house fries.
- Irish BLT (add Dubliner aged Irish Cheddar \$1)** \$8.95
Imported Irish Bacon, vine ripe tomatoes and Bermuda onions served on toasted wheat berry bread and served 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.
- Turkey Club** \$8.95
Thinly sliced turkey breast with Swiss cheese, crispy bacon, lettuce, tomato, onion and mayonnaise on toasted Wheat berry bread and served with house fries.
- Steak Sandwich** \$9.95
Grilled Angus steak with lettuce, tomato, onion, garlic mayonnaise on a toasted Ciabatta roll and served with house fries.

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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 and whipped cream \$1.00
- Home made Traditional Apple Crumble \$4.95
Home made Traditional Apple crumble served hot with fresh whipped cream.
Add vanilla ice cream \$1.00
- Home made Special of the day \$5.95
Please have your server tell you about today's home-made 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.