$14.99 cover charge includes 1 Starter, 1 Main and 1 After; à la carte pricing is shown below

STARTERS $5

PUB FRIES ARE COMPLIMENTARY

O'Malley's O'nion Stack
Flash-fried for the ultimate crunch, served with horseradish-ranch dipping sauce

Irish Onion Soup
Guinness-infused caramelized onion soup, bowl-sized crouton, melted cheddar cheese

Hot Crab & Artichoke Dip
Creamy, cheesy, and served with breadsticks for dipping

Chicken Chopped Salad
Romaine, watercress, curly endive, chicken breast, stilton blue cheese, cherry tomatoes, hard-boiled eggs, red onion, bacon, chives, light vinaigrette

MAINS $10

BURGERS SERVED WITH PUB FRIES

O'Malley's Burger*
Freshly-ground ribeye blend patty, fried shrimp, Bushmills Irish Whiskey glaze, caramelized onions, lettuce, tomato, on a toasted sesame seed bun

Bushmills Blue Burger*
Freshly-ground ribeye blend patty, Bushmills Irish Whiskey glaze, stilton blue cheese, bacon, onions, lettuce, tomato, arugula, on a toasted brioche bun

Plant-Based Burger
100% plant-based protein patty, Uncle O'Malley's barbecue sauce, cheddar, caramelized onions, lettuce, tomato, arugula, on a toasted sesame seed bun

Blasta! Wings
6 fried chicken wings, buffalo hot sauce, chilled celery & carrot sticks,stilton blue cheese dipping sauce

Killarney Stout Stew
Tender morsels of Guinness-braised beef, smoked bacon, and fresh vegetables, mashed potatoes, caramelized shallots, toasted country bread

Pub-Style Fish & Chips
Light, crispy beer-battered cod, fries, malt vinegar, "mushy peas", house-made tartar sauce, lemon wedges

Drunken Mussels
Steamed mussels in a broth of white wine, hard cider, leeks, garlic, and cream, served with garlic bread and french fries

AFTERS $5

Irish Apple Cake
Warm vanilla custard sauce

Six-Layer Guinness-Chocolate Cake
Chocolate ganache, Guinness buttercream

Baileys Irish Cream Cheesecake
Ground almond crust

Laughter is brightest where food is best *-Irish Proverb-*

Grace O'Malley's Favorites Vegetarian options

All food and beverage costs, including cover charges, are subject to a 20% service charge which will be added to your check.

**Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

PUB NIGHT BITES

SERVED AFTER 9 PM

STARTERS $5

PUB FRIES ARE COMPLIMENTARY

O'Malley's O'nion Stack

Flash-fried for the ultimate crunch, served with horseradish-ranch dipping sauce

Hot Crab & Artichoke Dip

Creamy, cheesy, and served with breadsticks for dipping

MAINS $10

BURGERS SERVED WITH PUB FRIES

Bushmills Blue Burger*

Freshly-ground ribeye blend patty, Bushmills Irish Whiskey glaze, stilton blue cheese, bacon, onions, lettuce, tomato, arugula, on a toasted brioche bun

The Plant-Based Burger

100% plant-based protein patty, Uncle O'Malley's barbecue sauce, cheddar, caramelized onions, lettuce, tomato, arugula, on a toasted sesame seed bun

Pub-Style Fish & Chips

Light, crispy beer-battered cod, fries, malt vinegar, "mushy peas", house-made tartar sauce, lemon wedges

Blasta! Wings

6 fried chicken wings, buffalo hot sauce, chilled celery & carrot sticks, stilton blue cheese dipping sauce

AFTERS $5

Six-Layer Guinness-Chocolate Cake

Chocolate ganache, Guinness buttercream

Irish Apple Cake

Warm vanilla custard sauce

Laughter is brightest where food is best *-Irish Proverb-*

Grace O'Malley's Favorites Vegetarian options

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