

**RELAX
YOU'RE ON
PUB TIME**

GOODIES



Fionn MacCool's
restaurant • pub

D'Arcy McGee's • Paddy Flaherty's • Tír na nÓg

Shareables

SPINACH & ARTICHOKE DIP

A signature blend of Italian cheeses, spinach, artichoke, baked to perfection. Served with tortilla chips.

15⁰⁰ (978 Cals)

ADD GRILLED NAAN **3⁰⁰** (300 Cals)



PUB NACHOS

Seasoned tortilla chips, a mix of pub-blend cheese and queso cheese sauce, pico de gallo, lettuce, pickled jalapeño, green onion, and drizzled with lime sour cream.

18⁰⁰ (1530 Cals)

Add

CAJUN CHICKEN	6⁰⁰ (210 Cals)
TACO BEEF	6⁰⁰ (239 Cals)
GUACAMOLE	4⁰⁰ (200 Cals)
EXTRA QUESO CHEESE	3⁰⁰ (240 Cals)

BLARNEY CHIPS

Seasoned lattice cut fries, pub made queso cheese sauce, tomato, pickled jalapeño, and green onion. Served with salsa and sour cream.

18⁰⁰ (1280 Cals)

GOLDEN CRISPY SHRIMP

Crispy seasoned fried shrimp, served with our signature Dungloe and Hot & Honey G sauce.

17⁰⁰ (840 Cals)

HOT & HONEY PORK BITES

Tender crispy fried pork belly, served with signature Hot & Honey G sauce, your choice of ranch or blue cheese dip.

18⁰⁰ (900 Cals)

MINI YORKIES

Four mini Yorkshire pudding bowls, pub made Shepherd's Pie filling, creamy mashed potatoes, and melted pub-blend cheese.

14⁵⁰ (365 Cals)



CRISPY CALAMARI

Tender, hand cut calamari steak, marinated in buttermilk, crispy banana pepper, and green onion. Served with our signature Dungloe sauce.

18⁰⁰ (700 Cals)

SEASONAL SOUP

Ask your server for details.

10⁰⁰ (190-600 Cals)

CAULIFLOWER WINGS

Crispy tempura battered cauliflower wings, tossed in your choice of sauce. Served with carrot and celery sticks, and your choice of ranch or blue cheese dip.

16⁵⁰ (780 Cals)

Choice of sauce or dry rub

JAMESON BBQ, JAMESON HONEY GARLIC, MEDIUM, HOT, HOT & HONEY G, SALT & BLACK PEPPER, CAJUN, SPICED GARLIC PARMESAN. (4-310 Cals)

JAMESON HONEY GARLIC BITES

Hand breaded boneless chicken, Jameson infused honey garlic sauce, sesame seeds, and green onion.

17⁰⁰ (880 Cals)



Our drinks aren't the only offerings with Whiskey

CHICKEN QUESADILLAS

Cajun chicken, shredded pub-blend cheese, pico de gallo, and sweet peppers on seasoned flour tortillas. Served with salsa and sour cream.

17⁰⁰ (1055 Cals)

TRIPLE DILL'D PICKLES

Crispy dill breaded dill pickle spears, served with our pub made honey dill sauce.

11⁰⁰ (460 Cals)

FRENCH ONION SOUP

Pub made French onion soup, baked with croutons, and provolone cheese.

10⁰⁰ (870 Cals)



 VEGETARIAN  PUBS SIGNATURE  GLUTEN FRIENDLY

Adults and youth (ages 13 and older) need an average of 2000 calories a day, and children (ages 4 to 12) need an average of 1500 calories a day. However, individual needs vary.

Famous Wings

Breaded wings not your vibe?

ASK FOR OUR NAKED WINGS

Pub marinated in our special blend of beer and spices – get em' breaded or naked. Served with your choice of wing sauce, carrot and celery sticks, and your choice of blue cheese or ranch dip. (1300-2780 Cals)

1 LB 18⁰⁰

1.5 LB 26⁰⁰

Choice of sauce or dry rub

JAMESON BBQ, JAMESON HONEY GARLIC, MEDIUM, HOT, HOT & HONEY G, SALT & BLACK PEPPER, CAJUN, SPICED GARLIC PARMESAN. (4-310 Cals)



Crispy Chicken Tenders

All tenders are hand breaded in pub and served with pub style fries and cabbage slaw.

BUFFALO RANCH

Chicken tenders, smoked bacon, Buffalo sauce, ranch dressing, and green onion.

20⁰⁰ (1580 Cals)

TRADITIONAL TENDERS

Classic chicken fingers, served with your choice of sauce or dry rub.

19⁰⁰ (1340 Cals)

Vegetarian 

19⁰⁰ (1340 Cals)

Choice of sauce or dry rub

JAMESON BBQ, JAMESON HONEY GARLIC, MEDIUM, HOT, HOT & HONEY G, SALT & BLACK PEPPER, CAJUN, SPICED GARLIC PARMESAN. (4-310 Cals)

D'Arcy's Dirty Fries

D'Arcy's Dirty Fries are served on a mountain of seasoned pub style fries.

THE GREAT CANADIAN

Smoked bacon, cheese curds, and gravy.

14⁰⁰ (1070 Cals)

THE SHEPHERD'S FRY

Pub made Shepherd's Pie filling, cheese curds, and gravy.

16⁰⁰ (1316 Cals)

THE ROCKIN' REU TINE

Shaved tender corned beef, cheese curds, chopped dill pickles, gravy, and drizzled with pub made beer mustard aioli.

16⁰⁰ (1464 Cals)

CLASSIC POUTINE

Pub style fries, fresh gravy, and cheese curds.

13⁰⁰ (1080 Cals)

Fries with Benefits
YOUR TICKET TO CHEESY BLISS!



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CH001023

Dublin Griddled Cheese

WHISKEY GLAZED PORK BELLY GRILLED CHEESE

Tender shaved pork belly, caramelized whiskey glazed onions, spiced beer aioli, provolone cheese, Parmesan cheese, cheddar cheese, served on griddled sourdough bread.

20⁰⁰ (1180 Cals)

JALAPEÑO POPPER GRILLED CHEESE

Signature blend of spinach, artichoke, roasted red peppers, jalapeño, caramelized onions, Italian cheeses, and cheddar cheese. Served on griddled sourdough bread.

17⁰⁰ (1200 Cals)

MONTREAL SMOKED MEAT GRILLED CHEESE

Shaved tender corned beef, provolone, cheddar cheese, pub braised red cabbage, pickles, spiced beer aioli, and our spicy beer mustard aioli served on griddled sourdough bread.

20⁰⁰ (1366 Cals)



Salads & Bowls

COBB SALAD

Grilled chicken breast, smoked bacon, tomato, cucumber, red onion, avocado, pub-blend cheese, blue cheese, hard boiled egg, and romaine hearts drizzled with a honey mustard dressing.

22⁰⁰ (720 Cals)

CHICKEN CAESAR SALAD

Cajun chicken breast, romaine hearts, baby kale, smoked bacon, Parmesan cheese, and croutons, tossed in a classic Caesar dressing.

19⁰⁰ (1085 Cals)

CAJUN SALMON BOWL

Grilled Cajun salmon, spinach, shredded carrot, braised cabbage, avocado, cilantro, roasted red pepper, corn, pico de gallo, and cilantro pepita crema. Served on a bed of jasmine rice.

22⁰⁰ (923 Cals)

FIONN'S FIESTA BOWL

Crisp tortilla bowl, packed with romaine, spring mix and tossed in a cilantro pepita dressing, topped with taco beef, edamame, roasted corn, cheddar cheese, avocado, pico de gallo, crisp tortilla strips, and cilantro.

21⁰⁰ (680 Cals)

CELTIC HARVEST SALAD

Arugula, spinach, spring mix tossed in a pub made raspberry vinaigrette, topped with roasted beets, sliced strawberries, crispy goat cheese, shaved red onions, edamame, and candied pumpkin seeds.

15⁰⁰ (560 Cals)



VEGETARIAN



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CH081023

Burgers & Handhelds

Our burgers are 7oz. patties made with 100% Canadian ground chuck and brisket.

All burgers and handhelds are served with your choice of pub style fries, lattice cut fries, house or Caesar salad. (150-568 Cals)

STACKED FRIED CHICKEN

Two crispy fried chicken thighs marinated in our secret blend of pub spices, lettuce, red onion, dill pickle coins, and pub made honey dill sauce on a griddled egg bun.

20⁰⁰ (1110 Cals)

PUBS BACON CHEESEBURGER

Double smoked bacon, cheddar, lettuce, tomato, red onion, pickles, and our signature burger sauce on a griddled egg bun.

20⁵⁰ (1050 Cals)

FIONN'S GARDEN BURGER

Plant based patty with roasted red peppers, provolone cheese, avocado, lettuce, tomato, red onion, pickles, and our signature burger sauce.

19⁰⁰ (610 Cals)

FISH TACOS

Three freshly beer battered haddock tacos with cabbage slaw, cilantro pepita crema, pico de gallo, pickled onions, cilantro, and served on soft flour tortillas.

20⁰⁰ (645 Cals)

Vegetarian

20⁰⁰ (760 Cals)

FIONN'S CHEESY BURGER

Cheddar, pub made cheese sauce, lettuce, tomato, red onion, pickles, and our signature burger sauce on a griddled egg bun. Topped with a fried dill pickle spear.

21⁰⁰ (1000 Cals)



CHICKEN BACON CLUB

Grilled chicken breast, double smoked bacon, provolone, arugula, tomato, red onion, avocado, and spiced beer aioli on a griddled sourdough bread. Served with your choice of side.

20⁰⁰ (1020 Cals)

We try not to take life too seriously but this Burger means business

WHISKEY GLAZED PORK BELLY BURGER

Pub made caramelized whiskey glazed onions, tender shaved pork belly, blue cheese Jameson BBQ sauce, lettuce, tomato, pickles, and our signature burger sauce on a griddled egg bun.

24⁰⁰ (1480 Cals)

CHICKEN BACON CLUB TRIO

Enjoy a grilled chicken breast half sandwich, served on delicious sourdough bread with double smoked bacon, provolone, arugula, tomato, red onion, avocado, and spiced beer aioli. Served with a side of seasonal soup and a mixed green salad.

20⁰⁰ (1210-1620 Cals)

Add

GRAVY	3⁵⁰ (70 Cals)
CHEDDAR CHEESE	3⁰⁰ (90 Cals)
PROVOLONE CHEESE	3⁰⁰ (45 Cals)
GUACAMOLE	4⁰⁰ (230 Cals)
BACON	4⁰⁰ (240 Cals)
AVOCADO	3⁰⁰ (160 Cals)

Sub

SWEET POTATO FRIES	3⁵⁰ (480 Cals)
SIDE POUTINE	4⁰⁰ (710 Cals)
SIDE FRENCH ONION SOUP	4⁰⁰ (440 Cals)
PLANT BASED PATTY	(subtract 150 Cals)
GLUTEN FRIENDLY BUN	(60 Cals)



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Pub Classics

FAMOUS FISH & CHIPS

Our signature beer battered haddock, pub style fries, cabbage slaw, lemon, and our signature Dungloe sauce.

19⁰⁰ (1110 Cals)

ADD A PIECE **6⁰⁰** (210 Cals)

Vegetarian

19⁰⁰ (1400 Cals)

ADD A PIECE **6⁰⁰** (210 Cals)

TRADITIONAL SHEPHERD'S PIE

A combination of 100% Canadian beef & lamb, green peas, corn, carrot, simmered in a rich gravy, and topped with creamy mashed potatoes. Served with a house salad.

22⁰⁰ (540 Cals)

GUINNESS® STEAK & MUSHROOM STEW

100% Canadian beef and button mushrooms braised in a rich Guinness® gravy and topped with creamy mashed potatoes. Served with mini Yorkshire pudding bowls and your choice of side.

22⁰⁰ (730 Cals)

GUINNESS® STEAK & MUSHROOM PIE

Pub made buttery pie crust, filled with our signature Guinness Steak and Mushroom stew, baked to perfection. Served with a side of mashed potatoes, seasonal veg and topped with gravy.

23⁰⁰ (1250 Cals)



Seasonal Pie's Available
ASK YOUR SERVER!

STEAK FRITES

7 oz top sirloin aged a minimum of 38 days and grilled to your preference. Served with pub made peppercorn sauce, crispy onion strings, and garlic Parmesan fries.

28⁰⁰ (1510 Cals)

WITH CREAMY ROASTED GARLIC MUSHROOMS **5⁰⁰** (340 Cals)

WITH SAUTÉED GARLIC LEMON BUTTERED SHRIMP **6⁰⁰** (220 Cals)

BAVARIAN BRATTS

Our spin on a pub classic! Two braised Bavarian bratwurst sausages on a bed of fluffy mashed potatoes, generously smothered in our pub made caramelized onion whiskey gravy. Served with braised red cabbage, and seasonal vegetables.

24⁰⁰ (1250 Cals)

BRAISED BEEF RAVIOLI

Ravioli served in a creamy garlic mushroom sauce, caramelized whiskey glazed onions, and topped with fresh arugula and Parmesan cheese.

23⁰⁰ (1350 Cals)

FIONN'S SIX CHEESE TORTELLONI

Our spin on a mac'n cheese! Caramelized whiskey glazed onions, diced jalapeños, Parmesan cheese, and cheesy garlic sauce topped with crumbled goat cheese.

23⁰⁰ (1180 Cals)



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Ribs

BABY BACK RIBS 1/2 RACK OR FULL RACK

Pork ribs, Jameson BBQ sauce, cabbage slaw, and pub style fries.

1/2 RACK **26⁰⁰**

FULL RACK **34⁰⁰** (1980 Cals)

BABY BACK RIBS DUO

Half rack of pork ribs, Jameson BBQ sauce, cabbage slaw, and pub style fries.

WITH GOLDEN CRISPY SHRIMP
AND DUNGLOE SAUCE **28⁰⁰**
(1725 Cals)

WITH 4 PC CHICKEN
WINGS **30⁰⁰**
(1860 Cals)

WITH 3 PC HAND BREADED
CHICKEN TENDERS **30⁰⁰**
(1760 Cals)

BABY BACK RIBS TRIO

Half rack of pork ribs, choice of wings, beer battered shrimp or hand breaded tenders. Served with cabbage slaw, Jameson BBQ sauce, Dungloe sauce, and pub style fries.

35⁰⁰ (1845 Cals)



Side Options

PUB STYLE FRIES (560 Cals)

LATTICE CUT FRIES (700 Cals)

CAESAR SALAD (370 Cals)

HOUSE SALAD (150 Cals)

SEASONAL VEGETABLES (190-260 Cals)

MASHED POTATOES (270 Cals)

SWEET POTATO FRIES **3⁵⁰** (480 Cals)

GRAVY **3⁵⁰** (70 Cals)



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