THE FIELD
IRISH PUB & EATERY

3281 GRIFFIN ROAD, DANIA BEACH, FLORIDA, 33312 THEFIELDFL.COM

Starters

SOUP OF THE DAY
ask your server for details 6 | 9.5

IRISH POTATO SOUP
cream of potato, cheddar cheese, bacon, green onions 7 | 10

COUNTRY BREAD
with honey butter 6

IRISH SAUSAGE ROLLS
irish sausage, puff pastry, honey mustard 16

CURRY CHIPS
steak fries, curry sauce 9

GIANT PRETZEL
salted bavarian soft-baked pretzel, beer cheese, dijon mustard 16

FIRECRACKER SHRIMP
crispy, sweet, spicy shrimp 15

SPINACH & ARTICHOKE DIP
crispy fried pita 15

MCCABE'S WINGS
mild, medium, hot, bbq or kitchen sink. blue cheese, celery, carrot sticks 18
dublin spicebag w/ curried ranch +2

LAMB CHOPS (gf)
(4) flame-grilled, grass-fed new zealand lamb chops. mint sauce 26

CHICKEN TENDERS
breaded tenderloins. bbq or honey mustard 13

SMOKED FISH DIP
smoked mahi mahi/wahoo, carrots, celery, sesame flatbreads, jalapeno, lemon 17.5

DONEGAL MUSSELS*
black mussels, white wine, cream, rosemary, garlic bread 20

Salads

HOUSE SALAD
mixed greens, tomatoes, carrots, red onion, croutons 7 | 13

— ADD ONS —
feta or cheddar +1.5, blackberries +2
almonds +.5, bacon +1.5

— DRESSINGS —
balsamic vinaigrette, herb ranch, blue cheese honey mustard, thousand island, oil & vinegar

CAESAR SALAD
romaine, creamy caesar dressing, parmesan, croutons 8 | 15

— ADD GRILLED OR BLACKENED —
chicken +9 | mahi mahi +10 | salmon +11

Favorites

SHEPHERD'S PIE (gf)
ground sirloin, peas, carrots, onions, gravy, mashed potatoes 23 *(cheddar cheese +2)*

FISH & CHIPS
premium u.s. alaskan cod, steak fries, coleslaw, tartar sauce, lemon 27

GUINNESS BEEF & MUSHROOM PIE
roast beef, guinness demi-glace, mushrooms, carrots, onions, shortcrust pastry. mashed potatoes, sweet baby peas, gravy 26

BANGERS & MASH
irish sausage, mashed potatoes, crispy onion straws, gravy 21

CABBAGE ROLLS
seasoned sirloin stuffed cabbage rolls, tomato sauce, parmesan. mashed potatoes, vegetables 25

CHICKEN POT PIE
chicken breast, mushrooms, carrots, celery, onion, peas, cream sauce, shortcrust pastry. mashed potatoes, vegetables 25

MEATLOAF
roasted seasoned ground sirloin, gravy, crispy onions straws. mashed potatoes, vegetables 24

Sandwiches

HAM & CHEESE TOASTIE
cure 81 ham, dubliner aged irish cheddar, monterey jack, hearty white bread 17

THE CARRICK BURGER*
8oz flame-grilled black angus brisket & chuck, brioche. lettuce, tomato, onion & pickle 18.5

— ADD ONS —
cheddar, swiss, monterey jack, white american cheese +2 | dubliner +2.5
dubliner irish cheddar + irish bacon +3.5
sauteed onions or mushrooms +1

STEAKHOUSE BURGER*
8oz flame-grilled black angus brisket & chuck, truffle pecorino, pickled onions, arugula, brandy peppercorn sauce, brioche 22

THE IMPOSSIBLE™ BURGER (v)
plant-based, vegan chipotle mayo 16.5

IRISH DIP*
roast beef, hoagie, crispy onion straws, au jus 18.5 (cheese +2 | mushrooms +1)

THE FIELD PUB SANDWICH
grilled or blackened chicken, lettuce, tomato, onion, pickle, chipotle mayo, ciabatta 17.5

REUBEN WRAP
corned beef, swiss, thousand island, sauerkraut, flour tortilla 19 (on rye bread +1)

MAHI MAHI
grilled or blackened mahi mahi, lettuce, tomato, onion, pickle, brioche bun, tartar 21

Specialties

DRUNKEN CHICKEN
chicken breast, whiskey mushroom cream, mashed potatoes, vegetables 26

MAPLE DIJON SALMON (gf)
maple dijon roasted salmon, rice, vegetables 30

POT ROAST
tender beef pot roast, guinness mushroom demi-glace, mashed potatoes, vegetables 30

GAELIC STEAK*
12oz Braveheart sirloin strip, whiskey mushroom cream, mashed potatoes, vegetables 47

BARRYWALL STEAK* (gf)
12oz Braveheart sirloin strip, seasoned black pepper, worcestershire butter, mashed potatoes, vegetables 47

PORTADOWN PORK CHOP*
blackened or grilled duroc pork, demi-glace, apple sauce, mashed potatoes, vegetables 30

LAMB CHOPS
(5) flame-grilled, grass-fed new zealand lamb chops. mint sauce 43

THE CELTIC ROCK EXPERIENCE

EXPERIENCE COOKING OUR **SINGLE SOURCE**
BRAVEHEART BLACK ANGUS BEEF & GRASS FED NEW ZEALAND LAMB
ON A 700 DEGREE LAVA ROCK ON YOUR TABLE!

BRAVEHEART 12oz SIRLOIN STRIP
gaelic sauce, barrywall butter, chimichurri 47

GRASS FED LAMB CHOPS (5)
mint sauce, barrywall butter, chimichurri 43

— DISHES ABOVE COME WITH —
country bread w/ honey butter
sides: green beans & carrots, baby peas, mashed, steak fries, rice

Desserts

FAMOUS BREAD PUDDING 12

CRÈME BRÛLÉE 11

SALTED CARAMEL CHEESECAKE 10

APPLE CRISP PIE & ICE-CREAM. 13

DECADENT CHOCOLATE CAKE 11

VANILLA BEAN OR CINNAMON ICE CREAM 8.5

(v) = Vegan Dish | (gf) = Gluten Free | Please make your server aware of any allergies that you may have
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Cocktails

TITOS ESPRESSO MARTINI
tito's handmade vodka, kahlua espresso liqueur, espresso, demerara 15 (+ cream or bailey's)

BLACKBERRY SPRITZ
svedka vodka, blackberries, blackberry puree, fresh lime, simple syrup, soda water 14

THE WICKLOW WOLFHOUND
glendalough rose gin, fresh grapefruit, watermelon, pear and lemon juices, extra dry docg prosecco, rosemary ginger syrup 13

IRISH MULE
jameson triple irish whiskey, Q ginger beer, fresh lime juice 13

PRICKLY PEAR MARGARITA
altos pot still 100% blue agave silver tequila, prickly pear nectar, orange liqueur, agave syrup, lime juice, sugar & salt rim 13

LYCHEE MARTINI
svedka vodka, lychee syrup, simple syrup, ruby red grapefruit, domaine de canton ginger liqueur 14

PINEAPPLE MARTINI
svedka pineapple vodka, triple sec, pineapple juice, sweet and sour 13

ULTIMATE OLD FASHIONED
rebel 100 wheated bourbon, simple syrup, angostura bitters, orange bitters, orange, amarena cherry 15

REDBREAST IRISH OLD FASHIONED
redbreast 12 single pot still irish whiskey, demerara syrup, angostura bitters, amarena cherry 22

IRISH COFFEE
jameson triple irish whiskey, colombian coffee, demerara syrup, fresh cream 12

DUBLIN DUNK SHOT
jameson triple irish whiskey, kahlúa dunkin' caramel cream liqueur 9

NON-ALCOHOLIC

VERY BERRY SPRITZ
fresh lime, seltzer, blackberry puree, simple syrup, berries 9

NO SEÑOR-RITA
almave silver zero proof tequila, triple sec, sweet & sour 10

MUY SEÑOR-RITA CALIENTE
almave silver zero proof tequila, triple sec, spicy chile mango sweet & sour 11

G&T Z
ritual zero proof gin, elderflower tonic, lime 10

BUTTER SAUVIGNON BLANC ZERO
california 11

GUINNESS 0.0 | STELLA ARTOIS 0.0
SIERRA NEVADA TRAIL PASS HAZY IPA
GINGER BEER LIME 5 | **RED BULL** 6
SARATOGA WATER | still + sparkling 4.5

Wines

BARONE FINI PINOT GRIGIO
trentino–alto adige, italy 11 | 40

OYSTER BAY SAUVIGNON BLANC
marlborough, nz 11 | 40

SEAGLASS RIESLING
central coast, california 10 | 36

CAVE DE LUGNY CHARDONNAY
mâcon-lugny, burgundy, france 12 | 43

KENDALL JACKSON CHARDONNAY
california 11 | 40

CHÂTEAU SAINTE MARGUERITE SYMPHONIE ROSÉ
cru classé de rovence, france 13 | 45

MEIOMI PINOT NOIR
california 13 | 45

CLOS DE LA SIETE MALBEC BLEND
mendoza, argentina 13 | 45

KENWOOD CABERNET SAUVIGNON
sonoma, california 12 | 42

JUSTIN CABERNET SAUVIGNON
paso robles, california 30 *(half bottle)*

CARMENET RESERVE MERLOT
california 12 | 42

AUSTIN HOPE TROUBLEMAKER
syrah, petite sirah, grenache, zinfandel, mourvèdre
paso robles, california 12 | 42

VEUVE DE VERNAY BRUT
sparkling wine, france 13 | 46

MOËT & CHANDON BRUT
champagne, france 90

— HOUSE SELECTION —
BERINGER MAIN & VINE
california
pinot grigio, chardonnay, merlot, cabernet sauvignon, white zinfandel 10

Spirits

SVEDKA VODKA 7

JAMESON TRIPLE GREEN TEA SHOT 7

ALTOS TEQUILA BLANCO 8 | REPO 8

IRISH WHISKEY

PROPER TWELVE 6 | LOST IRISH 9

JAMESON ORIGINAL 11

JAMESON TRIPLE TRIPLE 8

JAMESON BLACK BARREL 13

BUSHMILLS 11 | BLACK BUSH 14

TULLAMORE DEW 11 | 12yr 11

REDBREAST 12yr 15 | 15yr 20

JAMESON 18yr 25

MIDLETON VERY RARE 45

On Tap

GUINNESS
HARP, SMITHWICKS
DANGEROUS MINDS
9.54 SHILLING SCOTTISH ALE
MAGNERS IRISH CIDER

3 SONS LITE AMERICAN LAGER
3 SONS OCEAN PARK PILSNER
THE FIELD'S BANYAN RED ALE
ONLY **$6**

STELLA ARTOIS, ALLAGASH WHITE
GULFSTREAM GRAPHIC IPA
CIGAR CITY JAI ALAI IPA

Bottles & Cans

BUDWEISER, BUD LIGHT
COORS LIGHT, CORONA,
CORONA LIGHT, HEINEKEN,
HEINEKEN LIGHT, MILLER LITE,
MICHELOB ULTRA, YEUNGLING,
BODDINGTONS, DUVEL
CHIMAY GRANDE RESERVE
MAGNERS PEAR IRISH CIDER
ANGRY ORCHARD CIDER
HIGH NOON VODKA SELTZER

SAT & SUN 11:30am-2pm

THE FULL IRISH BREAKFAST

irish bacon, irish sausage, black & white pudding, two eggs, grilled tomato, potato pancakes, toast, tea, coffee or orange juice 16
— add baked beans +1.5 —

Bottomless Bubbles or Bloody Marys
just $15 during breakfast!

the field

IRISH PUB & EATERY

a little piece of Ireland in South Florida

GIFTCARDS AVAILABLE FROM

THEFIELDFL.COM

PRICES OF ALCOHOLIC BEVERAGES ARE SUBJECT TO INCREASE DURING LIVE ENTERTAINMENT OR EVENTS.

THE FIELD
IRISH PUB & EATERY

Dinner Specials

Appetizers

MANDARIN SALAD
mixed greens, red and green cabbage, mandarin oranges, carrots, toasted almonds, green onions, crispy wontons, sesame ginger peanut dressing 15

CRISPY CALAMARI
house breaded calamari, marinara sauce 16

Entrees

KONA PORK
duroc heritage breed bone-in coffee crusted pork chop, chili honey grilled pineapple, mashed potatoes, sauteed vegetables, apple sauce 31

DOLPHIN FRANCAIS
pan-seared mahi mahi, white wine lemon sauce, grilled asparagus 30

Desserts

CARROT CAKE, whipped cream 13

CHOCOLATE TORTE fresh berries, whipped cream 12

Sláinte!

Drink Specials

Brews

SIERRA NEVADA
oktoberfest marzen *(dft)*

ATHELTIC N.A. OKTOBERFEST
non-alcoholic 7

TRIPPING ANIMALS
no mames mexican lager *(dft)*

3 SONS
soggy dollar painkiller sour 11
tropical acres sour 11
watermelon bling 11

Wine

CONUNDRUM
red blend, california 10 | 36

Spirits

JAMESON TRIPLE TRIPLE
irish whiskey 8

ERIN'S GARDEN
jameson triple triple irish whiskey, st germaine elderflower, lemon, lime, cucumber, thyme, mint, soda, rocks 14

GLENDALOUGH SINGLE POT STILL IRISH OAK
irish whiskey 10

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Every Thur, Fri & Sat
Irish Music
with
IAN MILLAR
From The Irish Rovers

In the pub from 7:30pm

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