

Starters

SOUP OF THE DAY

ask your server for details 5 | 8

IRISH POTATO SOUP

cream of potato, cheddar cheese, bacon, green onions 6 | 9

COUNTRY BREAD

with honey butter 4.5

IRISH SAUSAGE ROLLS

irish sausage, puff pastry, honey mustard 13.5

CURRY CHIPS

steak fries, curry sauce 8

GIANT PRETZEL

salted bavarian soft-baked pretzel, beer cheese, dijon mustard 13.5

WHIPPED RICOTTA

toasted como bread, hot honey, fig jam 14

MCCABE'S WINGS

mild, medium, hot, bbq or honey sriracha. blue cheese, celery, carrot sticks 16.5
curry w/ curried ranch +1
dublin spicebag w/ curried ranch +2

TURNER LAMB CHOPS

(4) flame-grilled, turner grass-fed new zealand lamb chops. mint sauce 23

CHICKEN TENDERS

breaded tenderloins. bbq or honey mustard 12

SMOKED FISH DIP

smoked mahi mahi/wahoo, carrots, celery, sesame flatbreads, jalapeno, lemon 16

DONEGAL MUSSELS*

black mussels, white wine, cream, rosemary, garlic bread 17

Salads

HOUSE SALAD

mixed greens, tomatoes, carrots, red onion, croutons 6 | 12

— ADD ONS —

feta or cheddar +1.5, blackberries +2
almonds +.5, bacon +1.5 avocado +2.5

— DRESSINGS —

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

CAESAR SALAD

romaine, creamy caesar dressing, parmesan, croutons 7 | 14

— ADD GRILLED OR BLACKENED —

chicken +8 | mahi mahi +10 | salmon +10

Favorites

SHEPHERD'S PIE

ground sirloin, peas, carrots, onions, gravy, mashed potatoes 21 (cheddar cheese +2)

IMPOSSIBLE™ SHEPHERD'S PIE (v/gf)

plant-based vegan 'meat', peas, carrots, onions, mushrooms, corn, gravy, mashed potatoes 23

FISH & CHIPS

us alaskan cod, steak fries, coleslaw, tartar sauce, lemon 23

GUINNESS BEEF & MUSHROOM PIE

roast beef, guinness demi-glace, mushrooms, carrots, onions, shortcrust pastry. mashed potatoes, sweet baby peas, gravy 22

BANGERS & MASH

irish sausage, mashed potatoes, crispy onion straws, gravy 18

CHICKEN POT PIE

chicken breast, mushrooms, carrots, celery, onion, peas, cream sauce, shortcrust pastry, vegetables 18

Sandwiches

HAM & CHEESE TOASTIE

cure 81 ham, dubliner aged irish cheddar, monterey jack, hearty white bread 15

THE CARRICK BURGER*

8oz flame-grilled black angus brisket & chuck, brioche. lettuce, tomato, onion & pickle 15.5

— 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

THE IMPOSSIBLE™ BURGER (v)

plant-based, vegan chipotle mayo 16

IRISH DIP*

roast beef, hoagie, crispy onion straws, au jus 16
(cheese +2 | mushrooms +1)

THE FIELD PUB SANDWICH

grilled or blackened chicken, lettuce, tomato, onion, pickle, chipotle mayo, ciabatta 16

REUBEN WRAP

corned beef, swiss, thousand island, sauerkraut, flour tortilla 16 (on rye bread +1)

MAHI MAHI

grilled or blackened mahi mahi, lettuce, tomato, onion, pickle, brioche bun, tartar 19

— SANDWICHES COME WITH —

steak fries or coleslaw | veggies +.5
salad +1.5 | onion rings +2.5

Specialties

DRUNKEN CHICKEN

chicken breast, whiskey mushroom cream, mashed potatoes, vegetables 23

MAPLE DIJON SALMON (gf)

maple dijon roasted salmon, rice, vegetables 27

POT ROAST

roast beef, guinness mushroom demi-glace, mashed potatoes, vegetables 28

GAELIC STEAK*

12oz turner grass-fed sirloin strip or ribeye, whiskey mushroom cream, mashed potatoes, vegetables 44

BARRYWALL STEAK* (gf)

12oz turner grass-fed sirloin strip or ribeye, seasoned black pepper, worcestershire butter, mashed potatoes, vegetables 44

PORTADOWN PORK CHOP*

blackened or grilled duroc pork, demi-glace, apple sauce, mashed potatoes, vegetables 27

TURNER LAMB CHOPS

(5) flame-grilled, turner grass-fed new zealand lamb chops. mint sauce 40

the celtic rock

EXPERIENCE

EXPERIENCE COOKING OUR TURNER GRASS-FED, NEW ZEALAND BEEF AND LAMB ON A 700 DEGREE LAVA ROCK RIGHT ON YOUR TABLE!

TURNER 12oz SIRLOIN STRIP
gaelic sauce, barrywall butter, chimichurri 42

TURNER LAMB CHOPS (5)
mint sauce, barrywall butter, chimichurri 38

— DISHES ABOVE COME WITH —

country bread w/ honey butter
sides: green beans & carrots, baby peas,
mashed, steak fries, rice

Desserts

FAMOUS BREAD PUDDING 10

CRÈME BRÛLÉE 10

SALTED CARAMEL CHEESECAKE 9

APPLE CRISP PIE & ICE-CREAM. 12

DECADENT CHOCOLATE CAKE 10

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

Tito's ESPRESSO MARTINI

tito's american vodka, mr black coffee liqueur, espresso, demerara 14
+ add cream or bailey's irish cream

BLACKBERRY SPRITZ

whiteclaw american vodka, blackberries, blackberry puree, lime juice, simple syrup, soda water 12

a dollar from every one sold is donated to the humane society of broward county! ask about our pups & pints charity event

THE WICKLOW WOLFHOUND

glendalough rose gin, fresh grapefruit, watermelon, pear and lemon juices, extra dry docg prosecco, rosemary ginger syrup 12

PRICKLY PEAR MARGARITA

altos silver tequila, prickly pear nectar, grandeza orange liqueur, agave syrup, fresh lime juice, sugar & salt rim 13

LYCHEE MARTINI

whiteclaw american vodka, jf hayden's lychee liqueur, simple syrup, fresh lime 13

PINEAPPLE MARTINI

whiteclaw pineapple vodka, triple sec, pineapple juice, sweet and sour 12

ULTIMATE OLD FASHIONED

four roses small batch bourbon, simple syrup, angostura bitters, orange bitters, orange, maraschino cherry 15

IRISH OAK-FASHIONED

glendalough single pot still irish oak aged whiskey, guinness stout orange oleo-saccarrum, maraschino cherry 16

IRISH COFFEE

tullamore dew irish whiskey, colombian coffee, demerara syrup, fresh cream 10

BELFAST COFFEE

glendalough irish poitin, cold brew coffee, demerara syrup, cream, fresh grated nutmeg 10

CRAFT SPIRITS | ALL DAY

WHITECLAW AMERICAN VODKA 6
GLEN DALOUGH IRISH WHISKEY 6
PROPER TWELVE IRISH WHISKEY 6
PROPER TWELVE GREEN TEA SHOT 6

Wines

BARONE FINI PINOT GRIGIO

valdadige doc, italy 8 | 32

OYSTER BAY SAUVIGNON BLANC

marlborough, nz 8.5 | 32

SEAGLASS RIESLING

central coast, california 7 | 25

LA CREMA CHARDONNAY

monterey, california 10 | 35

BIELER PÈRE ET FILS ROSÉ

provence, france 10 | 35

MEIOMI PINOT NOIR

california 12 | 42

NORTON MALBEC D.O.C.

100% malbec
lujan de cuyo, argentina 12 | 42

CHATEAU STE MICHELLE

indian wells cabernet
columbia valley, washington 13 | 45

JUSTIN CABERNET SAUVIGNON

paso robles, california 28 (half bottle)

MURPHY GOODE MERLOT

california 8 | 28

AUSTIN HOPE TROUBLEMAKER

syrah, petite syrah, grenache, zinfandel, mourvèdre
paso robles, california 8 | 30

— HOUSE SELECTION — BERINGER MAIN & VINE

california
pinot grigio, chardonnay,
merlot or cabernet sauvignon,
white zinfandel 6.5

A LITTLE PIECE OF
IRELAND
IN SOUTH FLORIDA

On Tap

GUINNESS, HARP, SMITHWICKS

STELLA ARTOIS, BLUE MOON

3 SONS LITE AMERICAN LAGER

3 SONS OCEAN PARK PILSNER

THE FIELD'S BANYAN RED ALE

ONLY
\$6

FUNKY BUDDHA FLORIDIAN HEFE

GULFSTREAM GRAPHIC IPA

CIGAR CITY JAI ALAI IPA

MAGNERS IRISH CIDER

~ ASK ABOUT ROTATING SELECTIONS ~

Bottles & Cans

BUDWEISER, BUD LIGHT, COORS LIGHT, CORONA, CORONA LIGHT, HEINEKEN, HEINEKEN LIGHT, MILLER LITE, MICHELOB ULTRA, YEUNGLING, BODDINGTONS, DUVEL

CIDER

MAGNERS PEAR IRISH CIDER
ANGRY ORCHARD CIDER

SELTZER

HIGH NOON - PINEAPPLE, BLACK CHERRY OR WATERMELON

NON-ALCOHOLIC

GUINNESS 0.0 NA, HEINEKEN ZERO

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!

Prices of alcoholic beverages are subject to increase during live entertainment or events.