

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 5.5

IRISH SAUSAGE ROLLS

irish sausage, puff pastry, honey mustard 15

CURRY CHIPS

steak fries, curry sauce 9

GIANT PRETZEL

salted bavarian soft-baked pretzel, beer cheese, dijon mustard 14.5

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

(4) flame-grilled, grass-fed new zealand lamb chops. mint sauce 25

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 18.5

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 avocado +2.5

— 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

ground sirloin, peas, carrots, onions, gravy, mashed potatoes 22 (cheddar cheese +2)

IMPOSSIBLE™ SHEPHERD'S PIE (v/gf)

plant-based vegan 'meat', peas, carrots, onions, mushrooms, corn, gravy, mashed potatoes 24

FISH & CHIPS

premium u.s. alaskan cod, steak fries, coleslaw, tartar sauce, lemon 26

GUINNESS BEEF & MUSHROOM PIE

roast beef, guinness demi-glace, mushrooms, carrots, onions, shortcrust pastry. mashed potatoes, sweet baby peas, gravy 24

BANGERS & MASH

irish sausage, mashed potatoes, crispy onion straws, gravy 19

CHICKEN POT PIE

chicken breast, mushrooms, carrots, celery, onion, peas, cream sauce, shortcrust pastry, vegetables. mashed potatoes, vegetables 21

Sandwiches

CRISPY CHICKEN SANDWICH

crispy fried chicken, sriracha ranch, pickles, brioche 18

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 17.5

— 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 asiago cheese, pickled red 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 17.5 (cheese +2 | mushrooms +1)

THE FIELD PUB SANDWICH

grilled or blackened chicken, lettuce, tomato, onion, pickle, chipotle mayo, ciabatta 17

REUBEN WRAP

corned beef, swiss, thousand island, sauerkraut, flour tortilla 18 (on rye bread +1)

MAHI MAHI

grilled or blackened mahi mahi, lettuce, tomato, onion, pickle, brioche bun, tartar 20

Specialties

DRUNKEN CHICKEN

chicken breast, whiskey mushroom cream, mashed potatoes, vegetables 25

MAPLE DIJON SALMON (gf)

maple dijon roasted salmon, rice, vegetables 28

PISTACHIO TROUT

parmesan pistachio crusted trout, citrus hollandaise, rice, vegetables 28

GAELIC STEAK*

12oz Braveheart sirloin strip, whiskey mushroom cream, mashed potatoes, vegetables 45

BARRYWALL STEAK* (gf)

12oz Braveheart sirloin strip, seasoned black pepper, worcestershire butter, mashed potatoes, vegetables 45

PORTADOWN PORK CHOP*

blackened or grilled duroc pork, demi-glace, apple sauce, mashed potatoes, vegetables 28

LAMB CHOPS

(5) flame-grilled, grass-fed new zealand lamb chops. mint sauce 42

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 43

GRASS FED LAMB CHOPS (5)
mint sauce, barrywall butter, chimichurri 39

— 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 10

SALTED CARAMEL CHEESECAKE 9

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

BLACKBERRY SPRITZ

deep eddy american vodka, blackberries, blackberry puree, lime juice, simple syrup, soda water 13

TITOS ESPRESSO MARTINI

tito's handmade vodka, borghetti coffee liqueur, espresso, demerara 14
+ add cream or bailey's irish cream

THE WICKLOW WOLFHOUND

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

IRISH MULE

glendalough irish whiskey, Q ginger beer, fresh lime juice 13

PRICKLY PEAR MARGARITA

cuervo tradicional 100% blue agave silver tequila, prickly pear nectar, cointreau orange liqueur, south beach agave syrup, fresh lime juice, sugar & salt rim 13

LYCHEE MARTINI

deep eddy american vodka, lychee syrup, simple syrup, ruby red grapefruit, barrows intense ginger liqueur 14

PINEAPPLE MARTINI

deep eddy pineapple vodka, triple sec, pineapple juice, sweet and sour 13

ULTIMATE OLD FASHIONED

rebel 100 wheated bourbon, simple syrup, angostura bitters, orange bitters, orange, staralino maraschino cherry 15

IRISH OAK-FASHIONED

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

IRISH COFFEE

glendalough irish whiskey, colombian coffee, demerara syrup, fresh cream 11

CARAMEL APPLE SHOT

proper twelve irish whiskey, shankey's whip caramel liqueur, baileys irish cream 9

CRAFT SPIRITS | ALL DAY

DEEP EDDY AMERICAN VODKA 7

GLENDALOUGH IRISH WHISKEY 7

PROPER TWELVE IRISH WHISKEY 6

PROPER TWELVE GREEN TEA SHOT 6

Wines

CAPOSALDO PINOT GRIGIO

delle venezie, italy 9 | 32

OYSTER BAY SAUVIGNON BLANC

marlborough, nz 10 | 36

SEAGLASS RIESLING

central coast, california 9 | 32

LOUIS JADOT CHARDONNAY

macon-villages, france 12 | 43

KENDALL JACKSON CHARDONNAY

california 11 | 40

BERNE ROMANCE ROSÉ

provence, france 13 | 45

MEIOMI PINOT NOIR

california 13 | 45

ARUMA MALBEC

mendoza, argentina 12 | 44

J LOHR CABERNET SAUVIGNON

paso robles, california 11 | 40

JUSTIN CABERNET SAUVIGNON

paso robles, california 30 (half bottle)

CARMENET RESERVE MERLOT

california 10 | 36

AUSTIN HOPE TROUBLEMAKER

syrah, petite syrah, grenache, zinfandel, mourvèdre
paso robles, california 11 | 40

— HOUSE SELECTION — BERINGER MAIN & VINE

california
pinot grigio, chardonnay,
merlot or cabernet sauvignon,
white zinfandel 9

a little piece of
IRELAND
in south florida

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, BLUE MOON

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

CIDER

MAGNERS PEAR IRISH CIDER

ANGRY ORCHARD CIDER

SELTZER

HIGH NOON VODKA SELTZER

NON-ALCOHOLIC

GUINNESS 0.0 NA, HEINEKEN ZERO

SIERRA NEVADA TRAIL PASS HAZY IPA

ATHLETIC BREWING | various

SARATOGA WATER | still + sparkling

ask your server for other n.a. selections

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.

the field

IRISH PUB & EATERY

Dinner Specials

Appetizers

BURATTA CAPRESE SALAD

fresh buratta, spring mix, vine ripe tomatoes, fresh basil, olive oil, balsamic glaze, maldon sea salt, black pepper, crusty white bread 16

KOREAN BBQ CAULIFLOWER

tempura fried cauliflower, sweet and spicy sauce, sesame, scallions 14

Entrees

SPINACH & ARTICHOKE SALMON

atlantic salmon roasted with spinach artichoke cream, breadcrumbs, garlic butter. rice, turmeric roasted cauliflower 30

BLACKBERRY DUCK

roasted duck breast, blackberry sauce, traditional irish colcannon (mashed potatoes, kale, spring onions, shallots), green beans, carrots 30

BRANDY PEPPERCORN NY STRIP

premium 12oz braveheart new york strip, flame-grilled, brandy peppercorn sauce. baked potato, green beans, carrots 45

Dessert

CHOCOLATE LAVA BUNDT CAKE

vanilla bean ice-cream 12

SLÁINTE!

Drink Specials

Brews

SIERRA NEVADA OKTOBERFEST

festbier/marzen 7.5

ATHELTIC N.A. OKTOBERFEST

non-alcoholic 6

3 SONS BREWING

strawberry shortcake sour 11
guava bling gose sour 11

GOOSE ISLAND

bourbon county stout 2022
14 (12oz)

Spirits

GLENDALOUGH DISTILLING

double barrel irish whiskey 7

SWEET TEA OLD FASHIONED

tullamore honey irish
whiskey, black tea demerara
syrup, angostura bitters 16

HAVANA GUAVA FIZZ

glendalough botanical gin,
guava nectar, fresh lime,
simple syrup, soda 11

Wine

CASA FARIVE

d.o.c.g prosecco 36

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WED • SEP 17

**Gaelica**

& DRAKE IRISH DANCERS

*Halfway to  
St. Paddy's Day*

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