

## 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  
sautéed 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

seared 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

## TITO'S 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

skyy 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 provence, france 13 | 45

## MEIOMI PINOT NOIR

california 13 | 45

## CLOS DE LOS SIETE MALBEC

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 OLMECA TEQUILA BLANCO 8 | REPO 8

## IRISH WHISKEY

## PROPER TWELVE 6 | LOST IRISH 9

## GLENDALOUGH DOUBLE BARREL 9

## JAMESON ORIGINAL 11

## JAMESON TRIPLE TRIPLE 8

## JAMESON BLACK BARREL 13

## BUSHMILLS 11 | BLACK BUSH 14

## TULLAMORE DEW 11 | 12yr 13

## REDBREAST 12yr 15 | 15yr 20

## JAMESON 18yr 23

## MIDDLETON VERY RARE 50

# 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**

# THE FIELD

IRISH PUB & EATERY

## Dinner Specials

### Appetizers

#### WATERMELON FETA SALAD

baby arugula, watermelon, greek feta, toasted almonds, red onion, fresh mint, champagne vinaigrette 14

#### DUBLIN SPICE BAG

chinese spice seasoned chips, chicken balls, bell peppers, onions, chile peppers, curry sauce 14

#### OYSTERS ROCKEFELLER

baked oysters, creamed spinach, bacon, swiss cheese, garlic butter, breadcrumbs 23

#### CANDIED JALAPEÑO BACON

thick cut applewood bacon (2), hot honey, roasted jalapeño 6.5

### Entrees

#### PARMESAN PISTACHIO TROUT

pistachio parmesan crusted rainbow trout, citrus chive hollandaise, grilled asparagus, white rice 30

#### CURRY CHICKEN PIE

chicken breast, vegetables in a creamy curry sauce, shortcrust pastry, steak fries, peas, curry sauce 26

#### RIBEYE STEAK

14oz braveheart black angus flame-grilled ribeye  
roasted garlic thyme butter, green beans, carrots 47  
*~ try cooking it right on your table on our 800 degree Celtic Rock! ~*

### Desserts

**GUAVA CHEESECAKE** guava coulis, whipped cream 13

**CHOCOLATE TORTE** berries, berry coulis, whipped cream 12

## Drink Specials

### Brews

#### BARREL OF MONKS

Three Fates – Belgian Tripel  
7.5 (12oz draught – 9%)

#### 3 SONS BREWING

dopealicious i.p.a. 11  
peach ring bling sour 11

### Wine

#### CONUNDRUM

red blend, california 10 | 36

### Spirits

#### JAMESON TRIPLE TRIPLE

irish whiskey 8

#### SPICED APPLE OLD FASHIONED

tullamore dew irish whiskey,  
apple cinnamon syrup,  
bitters, ice sphere 16

#### CLASSIC MOJITO

bacardi rum, mint syrup, fresh  
lime juice, soda, mint 13

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SUN • MAY 10  
*Mother's Day*  
BRUNCH • LUNCH  
& DINNER

*Now Taking Reservations*  
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