

the field

IRISH PUB & EATERY

3281 GRIFFIN ROAD,
DANIA BEACH,
FLORIDA, 33312

THEFIELDFL.COM

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

CURRY CHIPS

Steak fries, curry sauce. 8

GIANT PRETZEL

Salted Bavarian soft-baked pretzel, beer
cheese, Dijon mustard. 13

WHIPPED RICOTTA

Como toast points, chile honey, fig jam. 12

MCCABE'S WINGS

Mild, Medium, Hot, BBQ or Honey Sriracha.
Blue cheese, celery, carrot sticks. 16
Curry w/ curried ranch +1
Dublin Spicebag w/ curried ranch +2

CHICKEN TENDERS

Breaded tenderloins. Guinness 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. 20 (cheddar cheese +2)

IMPOSSIBLE™ SHEPHERD'S PIE (v/gf)

Plant-based vegan 'meat', peas, carrots, onions,
mushrooms, corn, gravy, mashed potatoes. 22

FISH & CHIPS

US Alaskan Cod, steak fries, coleslaw, tartar
sauce, lemon. 22.5

GUINNESS BEEF & MUSHROOM PIE

Roast beef, Guinness demi-glace, mushrooms,
carrots, onions, shortcrust pastry. Mashed
potatoes, sweet baby peas, gravy. 21.5

BANGERS & MASH

Irish sausage, mashed potatoes, crispy onion
straws, gravy. 17.5

CHICKEN POT PIE

Chicken breast, mushrooms, carrots, celery,
onion, peas, cream sauce, shortcrust pastry,
vegetables. 17

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

— 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

THE IMPOSSIBLE™ BURGER (v)

Plant-based, vegan chipotle mayo. 15

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. 18

— 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. 22

POT ROAST

Roast beef, Guinness mushroom demi-glace,
mashed potatoes, vegetables. 26

GAELIC STEAK*

12oz New York strip, whiskey mushroom
cream, mashed potatoes, vegetables. 42

BARRYWALL STEAK* (gf)

12oz New York strip, seasoned black pepper,
Worcestershire butter, mashed potatoes,
vegetables. 42

PORTADOWN PORK CHOP*

Blackened or grilled Duroc pork, demi-glace,
apple sauce, mashed potatoes, vegetables. 26

MAPLE DIJON SALMON (gf)

Maple Dijon roasted Salmon, rice, vegetables. 27

— DISHES ABOVE COME WITH —

Country Bread w/ honey butter.

Sides: Green Beans & Carrots, Baby Peas,
Mashed, Steak Fries, Rice.

Desserts

CARROT CAKE 11

FAMOUS BREAD PUDDING 10

APPLE CRISP PIE, ICE CREAM 12

CREME BRULEE 10

SALTED CARAMEL CHEESECAKE 9

DECADENT CHOCOLATE CAKE 10

VANILLA BEAN OR CINNAMON ICE CREAM 8.5

A LITTLE PIECE OF
IRELAND
IN SOUTH FLORIDA

(v) = Vegan Dish | (gf) = Gluten Free

**Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk
of foodborne illness.*

DRINKS

CRAFT SPIRITS | ALL DAY

WHITECLAW AMERICAN VODKA 6

GLENDALOUGH IRISH WHISKEY 6

TULLAMORE DEW IRISH WHISKEY 6

PROPER TWELVE IRISH WHISKEY 6

PROPER TWELVE GREEN TEA SHOT 6

PROPER TWELVE CARAMEL APPLE 6

THE SEXTON SINGLE MALT IRISH 10

Cocktails

BLACKBERRY SPRITZ

Whiteclaw American vodka, fresh 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 monthly Pups & Pints charity event.

THE WICKLOW WOLFHOUND

Glendalough Rose Gin, fresh grapefruit, watermelon, pear and lemon juices, extra dry DOCG Prosecco, rosemary ginger syrup. 11

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. 12

TITOS ESPRESSO MARTINI

Tito's American vodka, Mr Blacks coffee liqueur, espresso, demerara. 14

- Add cream or Bailey's Irish Cream to lighten it up -

PINEAPPLE MARTINI

Whiteclaw pineapple vodka, triple sec, pineapple juice, sweet and sour. 11

ULTIMATE OLD FASHIONED

Four Roses Bourbon, simple syrup, Angostura bitters, orange bitters, orange, Luxardo cherry. 15

IRISH COFFEE

Tullamore DEW Irish Whiskey, Colombian coffee, demerara syrup, fresh cream. 9

BELFAST COFFEE

Glendalough Irish Poitin, cold brew coffee, demerara syrup, cream, fresh grated nutmeg. 9

SPECIALS

FROM 5PM MON-FRI | ALL DAY SAT/SUN

RASPBERRY GOAT CHEESE SALAD

Baby arugula, raspberries, goat cheese, macadamia nuts, red onion, champagne vinaigrette. 16

PICKLE FRIES

House battered pickle spears, sriracha ranch. 8

TURNER LAMB CHOPS

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

FILET MIGNON SLIDERS

Turner grass-fed Filet of Beef, Dubliner cheddar, pickled onions, arugula, truffle aioli, brioche 26

BATTERED COD SANDWICH

Alaskan Cod, American cheese, lettuce, tomato, lemon Old Bay tartar, brioche. Steak fries, slaw 18

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

CASA FARIVE DOCG PROSECCO

Valdobbiadene, Italy 32

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 27 (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

TRADITIONAL DUBLIN CODDLE

Irish bacon and sausage braised in a mild broth with onions, carrots, potatoes and parsley. Crusty white bread, butter 24

FILET MIGNON

8oz Flame-grilled Turner Filet Mignon, roasted shallot thyme butter. Mashed potatoes, green beans, carrots. 47

the celtic rock E X P E R I E N C E

12OZ SIRLOIN STRIP | 8OZ FILET MIGNON

Experience cooking our premium live grass-fed Turner New Zealand, free-range, hormone & antibiotic free steaks on a 700 degree lava rock right on your table! Gaelic sauce, Barrywall butter, chimichurri. 42

TURNER LAMB CHOPS (5) 40

Mint pesto, chimichurri.

On Tap

DANGEROUS MINDS

9.54 SHILLING SCOTCH ALE

LOCAL CRAFT
POMPANOBCH

GUINNESS, HARP, SMITHWICKS

STELLA ARTOIS, BLUE MOON

3 SONS LITE AMERICAN LAGER

3 SONS OCEAN PARK PILSNER

THE FIELD'S BANYAN RED ALE

LOCAL CRAFT
\$6 ALL DAY

FUNKY BUDDHA FLORIDIAN HEFE

GULFSTREAM GRAPHIC IPA

CIGAR CITY JAI ALAI IPA

MAGNERS IRISH CIDER

Bottles & Cans

GOOSE ISLAND

BOURBON COUNTY STOUT

2018 - 28 | 2024 MACARON - 35

3 SONS / BASQUELAND KREMA DIPA - 11

3 SONS DYNASTY BLING SOUR - 11

WICKED WEED PERNICIOUS IPA - 6

BUDWEISER, BUD LIGHT, COORS LIGHT,

CORONA, CORONA LIGHT, HEINEKEN,

HEINEKEN LIGHT, MILLER LITE,

MICHELOB ULTRA, YEUNGLING,

BODDINGTONS, DUVEL,

MAGNERS IRISH CIDER,

ANGRY ORCHARD CIDER,

HIGH NOON - PINEAPPLE, WATERMELON

OR BLACK CHERRY

GUINNESS 0.0 NA, HEINEKEN ZERO.

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