the field
IRISH PUB & EATERY

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

Starters

SOUP OF THE DAY
ask your server for details 6.5 | 10

IRISH POTATO SOUP
cream of potato, cheddar cheese, bacon, green onions 7.5 | 11

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

ONION RINGS
chipotle mayo 9

FIRECRACKER SHRIMP
crispy, sweet, spicy shrimp 16

SPINACH & ARTICHOKE DIP
crispy fried pita 16

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 27

CHICKEN TENDERS
breaded tenderloins. bbq or honey mustard 13

SMOKED FISH DIP
smoked mahi mahi/wahoo, carrots, celery, sesame flatbreads, jalapeno, lemon 18

DONEGAL MUSSELS*
black mussels, white wine, cream, rosemary, garlic bread 21

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 24 *(cheddar cheese +2)*

FISH & CHIPS
premium u.s. alaskan cod, steak fries, coleslaw, tartar sauce, lemon 28

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 23

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 25

Sandwiches

HAM & CHEESE TOASTIE
cure 81 ham, dubliner aged irish cheddar, monterey jack, hearty white bread 17.5

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 17

IRISH DIP*
roast beef, hoagie, crispy onion straws, au jus 19 (cheese +2 | mushrooms +1)

THE FIELD PUB SANDWICH
grilled or blackened chicken, lettuce, tomato, onion, pickle, chipotle mayo, ciabatta 18

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 27

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

POT ROAST
tender beef pot roast, guinness mushroom demi-glace, mashed potatoes, vegetables 31

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 31

LAMB CHOPS (gf)
(5) flame-grilled, grass-fed new zealand lamb chops. mint sauce 44

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 44

— DISHES ABOVE COME WITH —
country bread w/ honey butter

SIDES: green beans & carrots, baby peas, mashed potato, steak fries, rice.
onion rings +1.5, house salad +1.5
caesar salad +2

Desserts

FAMOUS BREAD PUDDING 13

CRÈME BRÛLÉE 11

SALTED CARAMEL CHEESECAKE 11

APPLE 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

ERIN'S GARDEN
jameson triple irish whiskey, italicus rosolio di bergamotto, cucumber thyme syrup, lemon, lime, mint, soda 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

NON-ALCOHOLIC

VERY BERRY SPRITZ
fresh lime, seltzer, blackberry puree, simple syrup, berries 10

SIPSOP
veridoshé ginesis zero proof spirit, soursop pulp, simple syrup, lime juice 13

NO SEÑOR-RITA
almave silver zero proof tequila, triple sec, sweet & sour 11 *(+1 spicy chile mango)*

GALWAY GOLD
veridoshé ginesis zero proof spirit, crodino apertivo, fee foam 13

G&T Z
ritual zero proof gin, elderflower tonic, lime 11

BUTTER SAUVIGNON BLANC ZERO
california 11

GUINNESS 0.0 | STELLA ARTOIS 0.0
SIERRA NEVADA TRAIL PASS HAZY IPA
GINGER BEER LIME 6 | **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

CHATEAU STE. MICHELLE MERLOT
columbia valley, california 12 | 42

CLOS DE LOS SIETE MALBEC
mendoza, argentina 13 | 45

JOEL GOTT CABERNET SAUVIGNON
california 12 | 42

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

CONUNDRUM RED BLEND
zinfandel, petite sirah, cabernet sauvignon
california 12 | 42

VEUVE DE VERNAY BRUT
sparkling wine, france 13 *(split)*

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 8
ALTOS OLMECA TEQUILA BLANCO 8 | REPO 8

IRISH WHISKEY
PROPER TWELVE 6
JAMESON ORIGINAL 12

JAMESON TRIPLE TRIPLE 8

JAMESON ORANGE 8
JAMESON BLACK BARREL 13
JAMESON DISTILLER'S BATCH 15
BUSHMILLS 12 | BLACK BUSH 14
TULLAMORE DEW 12 | 12yr 14
REDBREAS1T 12yr 15 | 15yr 20
JAMESON 18yr 25
MIDLETON VERY RARE 50

On Tap

GUINNESS
HARP, SMITHWICKS
MAGNERS IRISH CIDER

3 SONS LITE AMERICAN LAGER
THE FIELD'S BANYAN BLONDE
THE FIELD'S BANYAN RED ALE
ONLY **$7**

STELLA ARTOIS, MODELO ESPECIAL
ALLAGASH WHITE
3 SONS DOPEALICIOUS HAZY IPA
CIGAR CITY JAI ALAI IPA

Bottles & Cans

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

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

BRUSCHETTA
vine ripe tomatoes, basil, olive oil, red onion, garlic,
tuscan toast, balsamic glaze, fleur de sel 14

CHICKPEA SALAD
chickpeas, grape tomatoes, cucumber, red onion,
feta cheese, chimichurri dressing 16

HONEY SRIRACHA WINGS
jumbo wings (8), honey sriracha sauce, carrots, celery, blue cheese 18

Entrees

BACON JAM BURGER
8oz flame-grilled black angus brisket and chuck, red onion applewood bacon jam,
dubliner aged cheddar cheese, brioche, steak fries 22

LEMON BUTTER SALMON
roast atlantic salmon, lemon butter sauce, herb butter,
vegetable quinoa, crispy fried broccoli 30

Dessert

CHOCOLATE TORTE fresh berries, whipped cream 12

Sláinte!

Drink Specials

Brews

3 SONS
dopealicious hazy i.p.a.
pumpkin spiced latte *(draft)*

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

CERVECERÍA MODELO
modelo especial *(dft)*

ATHELTIC N.A. OKTOBERFEST
non-alcoholic 7

Wine

CONUNDRUM
red blend, california 10 | 36

Spirits

SPIKED MULLED APPLE CIDER
proper twelve irish whiskey,
mulled apple cider
honey, lemon 10

PUMPKIN IRISH COFFEE
jameson triple triple irish
whiskey, demerara, pumpkin
spiced cream 12

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

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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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