

THE LIFFEY

IRISH PUB

SMALL PLATES

Chicken Shots

Tender pieces of lightly breaded chicken breast tossed in our tangy 2 Gingers® Whiskey sauce \$9.75

Hummus Plate

Roasted garlic hummus with tomato-cucumber relish, served with vegetable crudités & grilled naan bread \$9.75

Pub Pretzels

Thick & chewy, baked with coarse sea salt & served with a stout cheddar sauce \$9.75

Stuffed Mushrooms

Herbed roasted and stuffed with a blend of three cheeses, wild rice, potatoes, onions and finished with white truffle oil \$9.75

Pot Roast Sliders

Three wee pot roast sandwiches with caramelized onions and horseradish sour cream \$9.75

Sriracha BBQ Pork Sliders

Three wee Sriracha BBQ pork sandwiches topped with ginger apple slaw \$9.75

Crispy Calamari

With fresh and pickled peppers, cornichons, spicy cocktail sauce & house tartar \$10.50

Liffey Wings

Tender chicken wings tossed in Sriracha sauce, topped with scallions & bleu cheese crumbles \$10.50

Artichoke & Parmesan Dip

Roasted peppers, toasted ciabatta & grilled naan bread \$10.75

BIG PLATES

651 Fish & Chips

Light & crispy Summit EPA battered North Atlantic Cod with fries and house tartar \$14.50

Curried Chicken

Chicken breast simmered with bell peppers & onions in house curry sauce with basmati rice, papadum, mango chutney & chilies \$14.75

Steak & Mushroom Pie

Red wine braised beef with wild & tame mushrooms baked under mashed potatoes, topped with cheddar \$14.75

GENERAL MANAGER: Jay Johnson

EXECUTIVE CHEF: Shawnte Peery

ASK ABOUT OUR GLUTEN FREE OPTIONS

ALL UNSIGNED OR LEFT OPEN CREDIT CARD TABS WILL BE SUBJECT TO AN 18% GRATUITY & CLOSED AT THE END OF THE BUSINESS DAY.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under-cooked.

SOUPS & GREENS

Chicken & Cheddar Chop

Chicken, bacon, white cheddar, egg, tomato and onion on romaine lettuce with herbed vinaigrette \$13.75

Quinoa

Quinoa, roasted sweet potatoes, broccoli, bell peppers, capers, basil, spinach and avocado tossed with lime-garlic vinaigrette \$10.50

Summer Melon

Fresh watermelon, heirloom tomatoes, basil and mint over a bed of mixed greens with feta, lightly toasted almonds and balsamic red wine reduction \$10.50

Liffey House

Mixed greens, radish, cucumber, tomato and honey-chive vinaigrette \$8.50

Salad Additions

Grilled Chicken \$4.50 | Grilled Salmon \$6.00

Soup of the Day

Ask your server for today's delicious creation
Cup \$3.75 | Bowl \$6.00

SANDWICHES

Served with fries, mash & gravy or house greens
Sub a cup of soup \$1

Reuben

St. Paul's best corned beef with sauerkraut, thousand island & melted Swiss on caraway rye \$12.50

B.L.A.T.

Peppered bacon, guacamole aioli, leaf lettuce and tomato on toasted sourdough with smoked provolone \$12.00

Spicy Chicken

Sautéed chicken with bell peppers & onions in a vodka pepper jack sauce on a potato hoagie \$12.00

The Liffey Burger

Yellow cheddar, fully garnished & served on a toasted egg bun \$13.00

Turkey Burger

House-made turkey burger mixed with pepper & onion puree, vine-ripe tomato, served with fresh avocado aioli on a grilled egg bun \$13.00

Veggie Burger

House-made patty loaded with veggies, garbanzos, quinoa and wild rice, served with cucumbers, lettuce, and spicy remoulade on a multi-grain bun \$12.50

SWEETS

Baileys Chocolate Cheesecake

Whipped chocolate & cream cheese on a cookie crust \$5.50

Izzy's Ice Cream Flavor of the Week

Ask your server for our selections \$4.00

S'more Pot du Crème

Chocolate custard with graham cracker ice cream, topped with a marshmallow fluff brûlée and homemade graham cracker \$5.50

THE TRUE PINT

Guinness 20oz
Harp Lager 20oz
Smithwick's 20oz
Heineken 20oz
Finnegans Amber 16oz
Strongbow Cider 16oz
Summit EPA 16oz
Summit Saga 16oz
Summit Seasonal 16oz
New Belgium Seasonal 16oz
Leinie's Seasonal 16oz
Miller Lite 16oz
Seasonal Selections 16oz

BOTTLED BEER

Budweiser
Bud Light
Coors Light
Michelob Golden Light
Newcastle Brown Ale
Corona Extra
Stella Artois
Blue Moon
Omission Gluten Free
Kaliber N/A

COCKTAILS

BIG GINGER®

2 Gingers® Irish Whiskey, ginger ale, lemon & lime \$7.50

Skinny Ginger®

2 Gingers® Irish Whiskey, diet ginger ale, lemon & lime \$7.50

Vertigo

Stoli Razberi, Strongbow Cider, pineapple juice, and black currant \$7.00

Coolio

Hendrick's Gin, cucumber-lime simple syrup, soda water, splash of Sprite \$7.50

Iced Irish Coffee

2 Gingers® Irish Whiskey, Guinness simple syrup, coffee, a splash of Baileys Irish Cream, and house-made whip \$7.50

W7 Splash

Stoli Citros, triple sec, lime juice, and orange juice with a sugar rim \$7.25

Ice Pick

Stoli Citros, simple syrup, and iced tea. The perfect drink on a hot summer's day! \$7.00

Limerick Lemonade

Our Irish twist on a southern favorite Bushmills Irish Whiskey, triple sec, simple syrup, and lemonade \$9.00

WINE LIST

~ WHITE ~

Concannon Chardonnay
(California) \$7/\$26

Luccio Pinot Grigio
(Italy) \$7/\$28

Overstone Sauvignon Blanc
(New Zealand) \$8/\$30

Starling Castle Riesling
(Germany) \$8/\$30

Hess Shirtail Creek Chardonnay
(California) \$9/\$32

~ RED ~

Concannon Cabernet
(California) \$7/\$26

Conquista Malbec
(Argentina) \$7/\$28

Montevina Merlot
(California) \$8/\$30

SeaGlass Pinot Noir
(California) \$9/\$32

~ BLUSH ~

Montevina White Zin
(California) \$7/\$26

~ SPARKLING ~

Cook's Brut 187 ml
(California) \$7

Zonin Prosecco 187 ml
(Italy) \$9

Luccio Prosecco 750 ml
(Italy) \$32

IRISH WHISKEY

2oz POURS

Irish Whiskey is distilled three times, while Scotch is distilled only twice. The third time produces a smoother finish found only in Irish Whiskeys.

2 GINGERS® | 7.00

Distilled at the famed Kilbeggan Distillery in Ireland. This award-winning spirit starts smooth, malty, & slightly sweet, with a tingle of honey & citrus. The woody essence of this four-year-aged blend suggests caramel & vanilla to the finish.

Kilbeggan | 9

tropical & citrus fruits together with vanilla & toasty wood aromas

Greenore | 14

sweet & smooth this delicate 100% corn whiskey is produced in small batches to the highest possible quality for your ultimate enjoyment

Tyrconnell | 10

tang of oranges & lemons, a strong malt presence that balances well with the oily sweetness

Connemara | 14

rich smoky tones with delicious fruitiness & vanilla the only peated Irish Whiskey

LATE-NIGHT THE LIFFEY LATE-NIGHT THE LIFFEY LATE-NIGHT THE LIFFEY LATE-NIGHT THE LIFFEY

STARTING
FROM
10 PM -
MIDNIGHT
DAILY

DRINK SPECIALS &
LATE-NIGHT MENU
AVAILABLE DAILY!

STARTING
FROM
10 PM -
MIDNIGHT
DAILY

LATE-NIGHT THE LIFFEY LATE-NIGHT THE LIFFEY LATE-NIGHT THE LIFFEY LATE-NIGHT THE LIFFEY



THE LIFFEY

175 7TH STREET WEST | SAINT PAUL, MINNESOTA | 651-556-1420



THE LIFFEY

#158251

IRISH PUB

LUNCH SPECIALS

Soup & Salad | 7.00

A cup of Soup of the Day with a house greens salad with honey-chive vinaigrette

Liffey House Salad | 8.00

Mixed greens, radish, cucumber, tomato, and scallions with honey-chive vinaigrette

All of the following selections are served with your choice of fries OR a house greens salad with honey-chive vinaigrette

Half Reuben | 8.50

Half version of our famous Reuben! Braised corned beef, sauerkraut, thousand island, and Swiss on caraway rye

Wee Burger | 8.50

Quarter pound patty cooked medium well, topped with yellow cheddar on a fully garnished bun

Half B.L.A.T. | 8.50

Half sandwich with peppered bacon, guac-mayo, lettuce, and tomato on toasted sourdough with smoked provolone

Wee Pot Roast | 8.50

House pot roast slider with caramelized onion and horseradish sour cream

Lunch Fish | 8.50

Light & crispy Summit EPA battered North Atlantic Cod with house tartar

Half Grilled Ham & Cheese | 8.50

Half sandwich with shaved ham, cheddar cheese and stone ground mustard on toasted sourdough

Wee Sriracha Pork | 8.50

Sriracha BBQ pulled pork slider with ginger apple slaw

ASK ABOUT OUR GLUTEN FREE OPTIONS

Food and beverage prices do not include tax.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under-cooked



HAPPY HOUR DRINK SPECIALS



\$2.50 OFF ALL PINTS

\$3.25 DOMESTIC BOTTLE BEER

\$4.25 IMPORT BOTTLE BEER

\$4.25 HOUSE RAILS

\$4.50 GLASSES OF WINE

Concannon Chardonnay
Luccio Pinot Grigio
Concannon Cabernet
Conquista Malbec
Montevina White Zinfandel

HAPPY HOUR PINTS

20oz **Guinness**
 20oz **Harp Lager**
 20oz **Smithwick's Ale**
 20oz **Heineken**
 16oz **Finnegans Amber Ale**
 16oz **Strongbow Hard Cider**
 16oz **Summit EPA**
 16oz **Summit Seasonal**
 16oz **Summit Sága IPA**
 16oz **New Belgium Seasonal**
 16oz **Leinie's Seasonal**
 16oz **Miller Lite**
 16oz **Seasonal Selection**

HAPPY HOUR BOTTLES

Budweiser
Bud Light
Coors Light
Michelob Golden Light
Newcastle Brown Ale
Corona Extra
Stella Artois
Blue Moon
Omission Gluten Free
Kaliber N/A

WINE LIST

~WHITE~

Concannon Chardonnay
 (California) \$4.50/\$26
Luccio Pinot Grigio
 (Italy) \$4.50/\$28
Overstone Sauvignon Blanc
 (New Zealand) \$8/\$30
Starling Castle Riesling
 (Germany) \$8/\$30
Hess Shirltail Creek Chardonnay
 (California) \$9/\$32

~RED~

Concannon Cabernet
 (California) \$4.50/\$26
Conquista Malbec
 (Argentina) \$4.50/\$28
Montevina Merlot
 (California) \$8/\$30
SeaGlass Pinot Noir
 (California) \$9/\$32

~BLUSH~

Montevina White Zin
 (California) \$4.50/\$26

~SPARKLING~

Cook's Brut 187 ml
 (California) \$5
Zonin Prosecco 187 ml
 (Italy) \$9
Luccio Prosecco 750 ml
 (Italy) \$32

COCKTAILS

BIG GINGER® | \$5.50

2 Gingers® Irish Whiskey, ginger ale,
 lemon & lime

Skinny Ginger® | \$5.50

2 Gingers® Irish Whiskey, diet ginger
 ale, lemon & lime

Iced Irish Coffee | \$5.50

2 Gingers®, Guinness simple syrup,
 coffee, a splash of Baileys Irish Cream,
 and house-made whip

Mimosa | \$5.50

Split of Cook's Brut topped with
 orange juice

Vertigo | \$7.00

Stoli Razberi, Strongbow Cider,
 pineapple juice, and black currant

BMW | \$5.50

Our classic and house-made Bloody
 Mary with a beer chaser... it's not just
 for breakfast anymore! Try an EFFEN
 Cucumber BMW for 8.00