

THE LIFFEY

IRISH PUB

GLUTEN FREE

SMALL PLATES

Please order all items
"Gluten Free."

Artichoke & Parmesan Dip
with roasted red peppers, served with
vegetable crudités \$10.75

Hummus Plate
roasted garlic hummus with a tomato-
cucumber relish, served with vegetable
crudités \$9.75

SEASONAL SALADS

Please order all items
"Gluten Free."

DRESSING SELECTION

honey-chive vinaigrette
herbed vinaigrette
lime-garlic vinaigrette
ranch
thousand island

Chicken & Cheddar Chop
chicken, bacon, white cheddar, egg,
tomato & onion on romaine lettuce with
herbed vinaigrette \$13.75

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

Liffey House
mixed greens, radish, cucumber, tomato
& honey chive dressing \$8.50

SALAD ADDITIONS

grilled chicken \$4.50
grilled salmon \$6.00

PUB CLASSICS

Please order all items
"Gluten Free."

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

Steak & Mushroom Pie
red wine braised beef with wild
and tame mushrooms baked under
mashed potatoes, topped with
cheddar cheese \$14.75

Pot Roast
braised carrots, mushrooms and
cipollini onions served with mashed
potatoes topped with au jus \$16.75

SANDWICHES

Please order all items
"Gluten Free."

served on Udi's™ Gluten Free white bread
or burger bun with your choice of fries**,
fresh fruit or house greens.
Sub a cup of soup for \$1.00

Reuben
St. Paul's best corned beef with sauerkraut,
thousand island & melted Swiss \$13.50

BBQ Pork
slow-roasted, tossed in spicy sriracha
bbq sauce, topped with ginger
apple slaw \$13.50

2 Gingers® Chicken
grilled chicken breast with tangy 2
Gingers® whiskey sauce, pepper jack
cheese and bacon \$14.00

The MN Burger
100% naturally raised angus beef from
Revier Cattle in Olivia, MN. Served with
Caves of Faribault Fini cheddar, lettuce,
onion & tomato \$14.00

SWEETS

Fresh Fruit Cup
a selection of the season's best \$3.00

**Izzy's Ice Cream
Flavor of the Week**
ask your server for our selections \$4.00

**Gluten Free
S'more Pot du Crème**
chocolate custard with Izzy's Vanilla
Bean ice cream, topped with
marshmallow fluff brûlée \$5.50

** Please note that any fried food selections may come into contact with gluten.
For severe allergies please avoid ordering these items...thank you!

Thoroughly cooking food of an animal origin such as beef, eggs, fish, poultry, lamb, pork or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed. The pub is not an allergen-free environment. The Liffey makes every effort to provide complete and current content information; however, due to the handcrafted nature of our menu items and variations in vendor supplied ingredients, we cannot make a guarantee regarding the allergen content of any menu item. Guests with a special food sensitivity or dietary need should not rely solely on this information as the basis for deciding whether to consume a particular menu item and are individually responsible for ensuring that any such menu item meets their individual dietary requirements. Pricing on food and beverage does not include tax.

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 Honey Weiss**
- 16oz **Miller Lite**
- 16oz **Seasonal Selection**

BOTTLES

- Coors Light**
- Budweiser**
- Bud Light**
- Corona Extra**
- Stella Artois**
- Blue Moon**
- Omission Gluten Free**
- Kaliber N/A**
- Seasonal Selections**

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 Shirltail 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

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

Vertigo | \$7.50
Strongbow Hard Cider, Stoli Razberi,
pineapple juice, and black currant

Irish Coffee | \$7.25
2 Gingers® Irish Whiskey, Guinness
Simple Syrup, coffee and house-
made whip \$7.25



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