

THE LIFFEY

IRISH PUB

BRUNCH STARTERS

Cinnamon Pretzel Sticks

two deep fried pub pretzels rolled in cinnamon-sugar and served with cream cheese frosting \$5.75

Pigs in a Blanket

four sausage links dipped in buttermilk pancake batter served with maple syrup \$6.50

Fresh Blueberry Muffins

one for \$2.75 two for \$5.00

BRUNCH PLATES

The Liffey Brunch

two eggs cooked to order, crispy bacon, creamy hash browns, fresh fruit, and wheat toast \$9.50

French Toast

four slices of ciabatta dipped in cinnamon egg custard & grilled golden, topped with warm berry glaze & served with bacon \$10.00

Mega-Egg Burger

our MN Burger topped with bacon, caramelized onion, a fried egg and cheese. Choice of side \$15.00

Eggbert Sandwich

scrambled eggs, cheddar cheese, hollandaise, and bacon on an egg bun, served with creamy hash browns \$10.50

Benedict Hash

ham, croutons, potato hash, poached eggs, and hollandaise, served with wheat toast \$11.00

Corned Beef Hash

corned beef, caramelized onions & potato hash with two eggs any-style, served with wheat toast \$11.00

Quinoa Hash

quinoa, spinach, bell peppers, broccoli, and mushrooms on a potato hash served with two eggs any style, and finished with a drizzle of hollandaise, served with wheat toast \$11.00

BENEDICTS

served with creamy hash browns

Classic Eggs Benedict

poached eggs and Canadian bacon finished with hollandaise on a toasted English muffin \$11.00

Florentine Benedict

sautéed spinach, sliced tomato and poached eggs on a toasted English muffin with hollandaise \$11.50

OMELETS

served with creamy hash browns and wheat toast

Bacon Tomato

bacon, tomato and cheese in an omelet, duh... \$10.50

Western

diced ham, sautéed onions and green peppers with cheddar cheese \$10.50

Mushroom & Swiss

sautéed tame and wild mushrooms with Swiss cheese \$10.25

Garden

sautéed onion, mushrooms, broccoli, peppers, fresh tomato and cheddar cheese \$10.25

EXECUTIVE CHEF: Shawnte Peery

GENERAL MANAGER: Jay Johnson

ASK ABOUT OUR GLUTEN FREE OPTIONS | 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

Starting at 11am



\$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 Honey Weiss**
16oz **Miller Lite**
16oz **Seasonal Selection**

HAPPY HOUR 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) \$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

Irish Coffee | \$5.50
2 Gingers®, Guinness simple syrup,
coffee and house-made whip

Mimosa | \$5.50
Split of Cook's Brut topped with
orange juice

Vertigo | \$7.50
Strongbow Hard Cider, Stoli Razberi,
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