

THE LIFFEY

IRISH PUB

LUNCH SPECIALS

Soup & Salad | 7.00

a cup of chicken wild rice or 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

Wee Egbert | 8.50

scrambled eggs, cheddar cheese & bacon on an egg bun with garlic aioli

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

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

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
 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

THE LIFFEY

IRISH PUB

SMALL PLATES

Chicken Shots

tender pieces of lightly breaded chicken breast tossed in your choice of sauce or spice: tangy 2 Gingers® whiskey glaze, sriracha sauce, curry spice or pickled dill \$9.75

Frickles

dill pickle chips, buttermilk battered and fried golden with a side of spicy honey mustard \$8.50

Reuben Bites

corned beef, kraut, thousand island and swiss on crostini \$8.50

Pub Pretzels

baked with coarse sea salt, served with a sharp cheddar cheese sauce & spicy mustard \$9.75

Hummus Plate

roasted garlic hummus with tomato-cucumber relish, served with vegetable crudité & grilled naan bread \$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

Artichoke & Parmesan Dip

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

Stuffed Mushrooms

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

BIG PLATES

651 Fish & Chips

light & crispy Finnegans battered North Atlantic Cod with fries and house tartar \$14.50

Curried Chicken

chicken breast simmered with bell peppers, broccoli & 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

Pot Roast

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

Corned Beef & Cabbage

slow-cooked corned beef brisket with braised carrots, cabbage, mashed potatoes and garlic cream sauce \$14.25

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.

SOUP & 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, spinach and avocado tossed with lime-garlic vinaigrette \$10.50

Roasted Apple

fresh & roasted apples on spinach with candied walnut, sage derby & red cabbage tossed in creamy poppyseed dressing \$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

Chicken Wild Rice

our house soup for 12 years, it's that good!
Cup \$3.75 | Bowl \$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

Eggbert

scrambled eggs, cheddar cheese & bacon on an egg bun with garlic aioli \$10.50

2 Gingers® Chicken

grilled chicken breast with tangy 2 Gingers® whiskey sauce, pepper jack cheese and bacon on an egg bun \$13.00

The MN Burger

100% naturally raised angus beef from Revier Cattle in Olivia, MN. Served with Caves of Faribault Fini cheddar, lettuce, onion & tomato on a toasted egg bun \$13.00

Turkey Burger

house-made patty, topped with yams, sautéed onions & mushrooms over garlic aioli \$13.00

Veggie Burger

a quinoa, vegetable, wild rice, garbanzo and black bean "Lucy" stuffed with Havarti, topped with cucumber-onion-tomato-avocado slaw \$12.50

SWEETS

Baileys Chocolate Cheesecake

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

S'more Pot du Crème

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

Salted Caramel Bread Pudding

brioche baked with vanilla custard and salted caramel, served warm with a caramel drizzle \$5.50

Izzy's Ice Cream Flavor of the Week

ask your server for our selections \$4.00

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 Honey Weiss 16oz
Miller Lite 16oz
Seasonal Selections 16oz

BOTTLED BEER

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

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 \$7.50

Dublin Donkey

2 Gingers® and house-made ginger beer served in a copper mug \$8.00

Snickerdoodle

Fireball and RumChata shaken over ice. Or try it as a shot \$7.25

Fire Cider

Strongbow Golden Apple Cider and Fireball \$8.00

Irish Coffee

2 Gingers® Irish Whiskey, Guinness Simple Syrup, coffee and house-made whip \$7.50

Mulled Cider

2 Gingers®, mulled wine simple syrup and hot apple cider with a cinnamon stick \$7.50

WINE LIST

~ WHITE ~

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(California) \$7/\$26

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(Italy) \$7/\$28

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(New Zealand) \$8/\$30

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(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

PLEASE DRINK RESPONSIBLY.

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

