

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

Sausage & Mash

two pan-roasted apple sausages on green pea-potato mash with roasted carrots, and cipollini onions \$14.50

Corned Beef & Cabbage

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

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

Spicy Chicken

sautéed chicken with bell peppers & onions in a vodka-pepper jack sauce \$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 \$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**
- 20oz **Newcastle**
- 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
- Seven Daughters Moscato**
(Italy) \$8/\$30
- Starling Castle Riesling**
(Germany) \$8/\$30

~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) \$8
- 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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