

# 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 Spicy Chicken | 8.50**

sautéed chicken with bell peppers & onions in a vodka pepper jack sauce on a potato bun

**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**  
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**

## 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  
**Seven Daughters Moscato**  
(Italy) \$8/\$30  
**Starling Castle Riesling**  
(Germany) \$8/\$30

### ~ 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:  
tangy 2 Gingers® whiskey glaze  
or sriracha sauce \$9.75

#### 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

#### Sausage & Mash

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

#### Corned Beef & Cabbage

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

#### 7 Day Feature

something new & enticing each week  
from our chef \$market price

#### 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

#### 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

#### BBQ Pork

slow-roasted, tossed in spicy sriracha bbq sauce,  
topped with ginger apple slaw on an egg bun \$12.50

#### Spicy Chicken

sautéed chicken with bell peppers & onions in a  
vodka-pepper jack sauce on a potato hoagie \$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  
**Newcastle** 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

### Irish Snapper

2 Gingers® Irish Whiskey, Peach Schnapps & cranberry juice, served on the rocks \$6.50

### Irish Coffee

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

### Coolio

Hendricks Gin, house made cucumber and lime simple syrup, soda water, and a splash of sprite \$7.50

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### ~ SPARKLING ~

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(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

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

