

THE LIFFEY


IRISH PUB

SHARING PLATES

ALL SHARING PLATES ARE \$3 OFF DURING HAPPY HOUR

Chicken Shots

our signature appetizer! tender bite size chicken breast lightly breaded and tossed in honey whiskey glaze or buffalo sauce \$10.00

perfectly pairs with Summit Saga IPA! 

Smoked Sausage Bites

black pepper and sage sausages wrapped with 7 pepper bacon drizzled with maple glaze \$10.00

Baked Artichoke Dip GF

roasted artichokes & sun dried tomato with smoked gouda & parmesan, served with toasted ciabatta & grilled naan \$10.75

Pub Pretzels

soft pretzels baked with coarse sea salt with house-made beer cheese sauce & spicy mustard \$9.75

Liffey Sliders

three wee sandwiches \$10.50 (sorry...no combos)
Your choice of:

Pot Roast | *with caramelized onions & horseradish cream sauce*

Spicy BBQ Pork | *with ginger apple slaw*

Turkey | *ground turkey with pepper & onion puree topped with avocado mayo & mango chutney*

Veggie | *quinoa, vegetables, wild rice & black bean patties topped with cucumber-onion-tomato-avocado slaw*

Calamari & Veg

crisp fried calamari with fresh and pickled peppers and cornichons, served with spicy cocktail & house tartar \$10.50

Stuffed Mushrooms

roasted mushrooms stuffed with a mix of Chèvre & parmesan cheeses, spinach, oregano, garlic & onion \$10.25

"Irish Flag" Hummus Board GF

house-made edamame hummus, white bean hummus & carrot hummus served with bread \$10.25


Sweet Pickled Peppers

peppedews stuffed with ricotta cheese \$10.50

PUB CLASSICS

651 Fish & Chips

sustainably caught North Atlantic Cod fried light & crispy in house-made Summit EPA beer batter, served with fries & tartar sauce 15.00

perfectly paired with Summit Extra Pale Ale! 

House Curry GF

roasted cauliflower, baby bok choy, mushrooms, red pepper, onions, spinach/kale, yellow curry and steamed basmati rice with chicken \$15.50 | without chicken \$12.50

Steak & Mushroom Pie GF

braised beef, mushrooms & vegetables in a rich gravy under a mashed potato crust \$14.50

Sausage & Mash

Three pan roasted leek and black pepper sausages served over mashed potatoes with sautéed summer vegetables, a crispy onion ring & beef gravy \$15.50

Salmon & Hash

6oz salmon filet served with savory carrot mango hash, kale & rhubarb compound butter \$16.75

7 DAY FEATURE

something new & enticing each week from our chef!
ask your server for today's selection

All Menu Selections with GF are available gluten free.

Please specify when placing order.

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

Cara Chopped GF


chopped romaine & scarlet kale, chicken breast, bacon, red onion, grape tomato, cheese curds & a soft boiled fried egg served with creamy shallot vinaigrette \$9.00 | \$14.00

Berries & Chèvre

spinach spring mix, shaved red cabbage, fresh berries, granola, crumbled goat cheese & white balsamic poppy seed dressing \$7.50 | \$11.00

Quinoa GF

spinach, quinoa, bell peppers, basil, capers, broccoli, roasted sweet potatoes & avocado tossed with lime vinaigrette \$7.25 | \$10.75

perfectly paired with Summit Summer Ale! 

Roasted Beets

halloumi cheese, beets, smoked almonds, watermelon radishes \$10.00

Liffey House GF

mixed greens, radish, cucumber, tomato & honey-chive vinaigrette \$5.50 | \$8.50

Caesar

romaine lettuce tossed with Parmesan, garlic croutons & our house-made Caesar dressing \$5.75 | \$9.00

Salad Additions

grilled chicken \$4.00 | grilled salmon \$6.00

Soup of the Day

chef's seasonal selection Cup \$3.75 | Bowl \$6.00

SANDWICHES

choice of mixed greens, fries, mashed & gravy, or cup of soup. substitute caesar salad for \$1.

Minnesota Burger GF


100% naturally aged angus beef from Revier Cattle in Olivia, MN. on a toasted egg bun with Caves of Faribault's Fini cheddar cheese, served with lettuce, tomato, onion \$13.00

Burger Of The Week

ask your server for the current special creation

Reuben GF

house recipe slow roasted corned beef, sauerkraut, melted swiss & thousand island on toasted caraway rye \$13.00

perfectly paired with Summit Keller Pils! 

Spicy Chicken GF

sautéed chicken with bell peppers & onions in a vodka-pepper jack sauce thrown on a potato hoagie \$13.00

Veggie Burger

a quinoa, vegetable, wild rice, garbanzo, & black bean "Lucy" stuffed with Havarti. With cucumber & topped with onion, tomato & avocado salad \$13.00

Turkey Burger GF

hand mixed turkey burger with mango & bell pepper, topped with lettuce, tomato, onion & avocado aioli on egg bun \$13.00

BBQ Pork GF

slow-roasted, tossed in spicy sriracha barbecue sauce, topped with ginger apple slaw on an egg bun \$13.00

St. Paul Butty

7 pepper bacon served on toasted sourdough with provolone, lettuce, tomato & avocado aioli \$13.00

SWEETS

Weekly Cheesecake

house-made! ask your server for today's selection \$5.75

S'more Pot du Crème GF

chocolate custard with Izzy's Graham Cracker ice cream, topped with marshmallow fluff brûlée and topped with a house made graham cracker \$5.75

PB&J Semifreddo

vanilla sponge cake layered with peanut butter & blueberry mousse, served chilled \$5.50

Izzy's Ice Cream GF

two scoops of your choice of the following: vanilla bean, Graham Cracker, or flavor of the week \$4.00

THE TRUE PINT

Guinness 20oz

Harp Lager 20oz

Smithwick's 20oz

Heineken 20oz

Newcastle 20oz

Finnegans Amber 16oz

Strongbow Cider 16oz GF

Summit EPA 16oz

Summit Saga 16oz

Summit Seasonal 16oz

Leinie's Seasonal 16oz

Miller Lite 16oz

Seasonal Selections 16oz

BOTTLED BEER

Coors Light

Budweiser

Bud Light

Michelob Golden Draft Light

Corona Extra

Stella Artois

Blue Moon

Omission GF

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

Bootlegger

A Minnesota Favorite! Prairie Organic Vodka, house-made bootlegger mix & soda water \$7.50

Ice Pick

Stoli Citros, simple syrup, and iced tea - the perfect drink on a hot summer's day! \$7.00

Irish Snapper

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

Iced Irish Coffee

2 Gingers® Irish Whiskey, Guinness Simple Syrup, house-made cold brew coffee and a splash of Baileys \$7.50

Coolio

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

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

PLEASE DRINK RESPONSIBLY.

HAPPY HOUR!

Sunday - Friday 11am-6pm

Saturday 11am-2pm

\$2.50 Off all Pints

\$2.00 Off All Bottled Beer

House Rails \$4.00

Big & Skinny Ginger® \$5.50

Vertigo \$5.50

Mimosa \$5.00

BMW \$5.00

Iced Irish Coffee \$5.50

\$4 Glasses of Wine

Concannon Chardonnay

Luccio Pinot Grigio

Concannon Cabernet

Conquista Malbec

Montevina White Zinfandel

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STARTING
FROM
10 PM -
MIDNIGHT
DAILY

DRINK SPECIALS &
LATE-NIGHT MENU
AVAILABLE DAILY!

STARTING
FROM
10 PM -
MIDNIGHT
DAILY

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