

THE LIFFEY

IRISH PUB

SHARING PLATES

ALL SHARING PLATES ARE \$3 OFF DURING HAPPY HOUR
Sunday-Friday 2pm-6pm

Chicken Shots

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

perfectly pairs with Summit Saga IPA!



Smoked Sausage Bites

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

Baked Artichoke Dip GF

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

Reuben Crostini

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

Pub Pretzels

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

Spicy BBQ Pork Sliders

three wee sandwiches with ginger apple slaw \$10.50

Calamari & Veg

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

Stuffed Mushrooms

herbed roasted and stuffed with a blend of three cheeses, wild rice, potatoes, onions and finished with white truffle oil \$10.25

“Irish Flag” Hummus Board GF

house-made green pea/avocado hummus, white bean hummus & carrot hummus served with veg and bread \$10.25

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 \$12.50
with chicken \$15.50 | with shrimp \$17.50

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, roasted seasonal vegetables and gravy \$15.50

Corned Beef & Cabbage

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

Chicken Pub Pie

roasted chicken and seasonal vegetables in a herb cream sauce with a flaky pastry crust \$14.50

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

Soup of the Day

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

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 & dijon \$9.00 | \$14.00

Wheat Berry & Apple

mixed greens, wheat berries, apple, candied pecan, red & gold beets, blue cheese, red cabbage, and sherry vinaigrette \$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

Liffey House GF

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

Salad Additions

grilled chicken \$4.00 | grilled salmon \$6.00
shrimp \$6.00 | tuna \$6.00

SANDWICHES

choice of mixed greens, fries, mash & gravy, or cup of soup

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

Vincent Burger

braised tamarind pulled ribs, smoked gouda, gherkin sauce \$14.50

Veggie Burger

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

Spicy Chicken GF

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

BBQ Pork GF

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

Walleye

Canadian Walleye breaded with panko on a toasted hoagie with house tartar and slaw (romaine, tomato, red cabbage, red onion, tartar sauce) \$14.50

SWEETS

Baileys Chocolate Cheesecake

whipped chocolate & cream cheese on a cookie crust \$5.75

S'more Pot du Crème GF

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

Caramel Apple Crisp

scratch shortbread crust, granny smith apples & cinnamon streusel topping baked and served warm with Izzy's vanilla bean ice cream & salted caramel sauce \$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 Honey Weiss 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

Irish Coffee

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

Autumn in Manhattan

Knob Creek Rye Whiskey, bitters, and house made ginger and orange simple syrup shaken and served neat \$11.00

Cucumber Collins

Greenall's Gin, house made cucumber and lime simple syrup, sour and soda water \$7.50

Snickerdoodle

Fireball Cinnamon Whisky and RumChata shaken over ice.
Or try it as a shot \$7.00

Adam's Apple

Cruzan Rum, Butterscotch Schnapps, and clove infused apple cider served over ice \$7.50

WINE LIST

~ WHITE ~

Concannon Chardonnay
(California) \$7/\$26
Luccio Pinot Grigio
(Italy) \$7/\$28
Overstone Sauvignon Blanc
(New Zealand) \$8/\$30
Starling Castle Riesling
(Germany) \$8/\$30

~ RED ~

Concannon Cabernet
(California) \$7/\$26
Conquista Malbec
(Argentina) \$7/\$28
Charles & Charles 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

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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