

THE LIFFEY

IRISH PUB

BRUNCH STARTERS

Cinnamon Pretzel Sticks

two deep fried pub pretzels rolled in cinnamon-sugar and served with cream cheese frosting \$5.75

Pigs in a Blanket

four sausage links dipped in buttermilk pancake batter served with maple syrup \$6.50

Fresh Blueberry Muffins

one for \$2.75 two for \$5.00

BRUNCH PLATES

The Liffey Brunch

two eggs cooked to order, crispy bacon, creamy hash browns, fresh fruit, and wheat toast \$9.50

French Toast

four slices of ciabatta dipped in cinnamon egg custard & grilled golden, topped with warm berry glaze & served with bacon \$10.00

Mega-Egg Burger

our MN Burger topped with bacon, caramelized onion, a fried egg and cheese. Choice of side \$15.00

Eggbert Sandwich

scrambled eggs, cheddar cheese, hollandaise, and bacon on an egg bun, served with creamy hash browns \$10.50

Benedict Hash

ham, croutons, potato hash, poached eggs, and hollandaise, served with wheat toast \$11.00

Corned Beef Hash

corned beef, caramelized onions & potato hash with two eggs any-style, served with wheat toast \$11.00

Quinoa Hash

quinoa, spinach, bell peppers, broccoli, and mushrooms on a potato hash served with two eggs any style, and finished with a drizzle of hollandaise, served with wheat toast \$11.00

BENEDICTS

served with creamy hash browns

Classic Eggs Benedict

poached eggs and Canadian bacon finished with hollandaise on a toasted English muffin \$11.00

Florentine Benedict

sautéed spinach, sliced tomato and poached eggs on a toasted English muffin with hollandaise \$11.50

OMELETS

served with creamy hash browns and wheat toast

Bacon Tomato

bacon, tomato and cheese in an omelet, duh... \$10.50

Western

diced ham, sautéed onions and green peppers with cheddar cheese \$10.50

Mushroom & Swiss

sautéed tame and wild mushrooms with Swiss cheese \$10.25

Garden

sautéed onion, mushrooms, broccoli, peppers, fresh tomato and cheddar cheese \$10.25

ASK ABOUT OUR GLUTEN FREE OPTIONS | 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

**\$2.00 OFF DOMESTIC &
IMPORT BOTTLE BEER**

\$4.00 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** **GF**
- 16oz **Summit EPA**
- 16oz **Summit Seasonal**
- 16oz **Summit Sága IPA**
- 16oz **Leinie's Honey Weiss**
- 16oz **Miller Lite**
- 16oz **Seasonal Selection**

HAPPY HOUR BOTTLES

- Coors Light**
- Budweiser**
- Bud Light**
- Michelob Golden Draft Light**
- Corona Extra**
- Stella Artois**
- Blue Moon**
- Omission** **GF**
- Kaliber** **N/A**
- Seasonal Selections**

WINE LIST

~ **WHITE** ~

- Concannon Chardonnay**
(California) **\$4.00/\$26**
- Luccio Pinot Grigio**
(Italy) **\$4.00/\$28**
- Overstone Sauvignon Blanc**
(New Zealand) **\$8/\$30**
- Starling Castle Riesling**
(Germany) **\$8/\$30**

~ **RED** ~

- Concannon Cabernet**
(California) **\$4.00/\$26**
- Conquista Malbec**
(Argentina) **\$4.00/\$28**
- Charles & Charles Merlot**
(California) **\$8/\$30**
- SeaGlass Pinot Noir**
(California) **\$9/\$32**

~ **BLUSH** ~

- Montevina White Zin**
(California) **\$4.00/\$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® Irish Whiskey,
Guinness Simple Syrup, coffee
and house made whip

Mimosa | \$5.00
Split of Cook's Brut topped
with orange juice

Vertigo | \$5.50
Stoli Razberi, Strongbow Cider,
pineapple juice, and black currant

BMW | \$5.00
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