

# THE LIFFEY

## IRISH PUB

### APPETIZERS & BITES

#### CARA CHICKEN SHOTS

tender bite size chicken breast lightly breaded & tossed in your favorite sauce 10.00  
honey whiskey glaze | traditional buffalo sauce

#### BAKED ARTICHOKE DIP GF

artichoke hearts, sundried tomatoes, bell pepper, garlic, & smoked gouda served with grilled naan & ciabatta crostini 11.00

#### PUB PRETZELS

**Tillamook** beer cheese sauce & spicy mustard 10.00 | add a pretzel 2.75

#### REUBEN CROSTINI GF

corned beef, kraut, thousand island & Swiss cheese on crostini 8.50

#### SMOKED SAUSAGE BITES

banger sausages wrapped with 7-pepper bacon & drizzled with white balsamic glaze 10.00

#### GOUDA FRIES

beer & chive battered smoked gouda with spicy tomato sauce 10.00

#### STUFFED MUSHROOMS

roasted mushrooms stuffed with a mix of peppers, onion, garlic, oregano, spinach, goat cheese, bread crumbs, & parmesan 10.50

#### CALAMARI & VEG

fried golden with peppers & cornichon, served with curry aioli & spicy cocktail sauce 11.00

#### POUTINE GF

shoestring fries, pulled corned beef, cheese curd, pickle, & whiskey peppercorn sauce 10.00

#### WHITE BEAN HUMMUS GF

dukka, olive oil, grilled naan, ciabatta crostini & fresh vegetables 10.00

### SALADS & SOUP

#### CARA CHOPPED GF

romaine & kale tossed in a Dijon vinaigrette with chicken, bacon, grilled onion, grape tomatoes, cheese curds & a fried soft boiled egg with a drizzle of creamy shallot dressing 9.00 | 14.00

#### HOUSE GF

mixed greens, radish, cucumber, tomato, & honey-chive vinaigrette 6.50 | 9.75

#### QUINOA GF

sweet potatoes, capers, spinach, avocado, bell peppers, broccoli, & basil tossed in a lime vinaigrette 7.50 | 11.50

#### BERRIES & BRIE GF

mixed greens, spiced almonds, sweet croutons, fresh & pickled berries, Brie cheese & poppy seed dressing 7.00 | 11.00

#### HEIRLOOM TOMATO, BEET, & BURRATA GF

fresh heirloom tomatoes, roasted beets, arugula, hazelnuts, Buratta mozzarella, olive oil & balsamic glaze 7.00 | 11.00

salad additions: grilled fresh chicken 4.50 | 5 oz. fresh salmon 6.00

#### TODAY'S SOUP

chef's seasonal selection made fresh daily  
cup 3.75 | bowl 5.50

### LIFFEY SPECIALTIES

#### FISH & CHIPS

beer battered North Atlantic Cod, house fries & tartar sauce 15.00

#### CORNED BEEF & CABBAGE GF

slow roasted corned beef brisket, braised cabbage, carrots, smashed red potatoes, & parsley cream sauce 15.00

#### SAUSAGE & MASH

three pan roasted sausages served over mashed potatoes & gravy with roasted seasonal vegetables, topped with a beer battered onion ring 15.50

#### STEAK & MUSHROOM PIE GF

braised beef, mushrooms, & vegetables in a rich sauce under a mashed potato crust - served with a side salad 16.00

#### FRESH SALMON GF

6oz pan seared salmon filet with roasted grape tomatoes, grilled peach, & kale colcannon potatoes 18.00

#### PUNJAB GLORY GF

house curry, chick peas, spinach, onion, red & green bell peppers, cauliflower, & basmati rice - vegetarian 11.00 | add chicken 15.50

#### CHICKEN PUB PIE

roasted chicken & seasonal vegetables in a tarragon cream sauce with a savory pastry crust - served with a side salad 14.50

#### BONE-IN CHOP GF

grilled 10oz pork chop, smashed red potatoes, asparagus, mushrooms, & shallots with pan sauce 16.50

### BURGERS & SANDWICHES

choose fries, cup of soup, mixed greens or mashed potatoes & gravy

#### CLASSIC REUBEN OR RACHEL GF

slow roasted corned beef (or turkey), sauerkraut, Tillamook cheese, 1000 island, caraway rye 13.50

#### MINNESOTA BURGER GF

Angus beef from Revier Cattle Company in Olivia, Caves of Faribault's Fini cheddar, lettuce, tomato, & onion 14.00

#### BURGER OF THE WEEK

our chef's current inspired creation

#### SPICY CHICKEN STEVE GF

sautéed chicken, bell peppers & onions in a vodka pepper jack sauce, just like Steve's grandma used to make 13.00

#### VINCENT BURGER GF

stuffed with braised short rib & smoked gouda, with gherkin sauce, tomato, lettuce, & onion 14.75

#### WALLEYE

breaded & fried, lettuce, tomato, tartar sauce, on a toasted hoagie, 15.00

#### SALMON BURGER GF

fresh herbs, ginger, preserved lemon, red bell pepper tartar, pickled jicama slaw, egg bun 14.00

#### VEGGIE BURGER

quinoa, vegetable, wild rice, garbanzo & black bean "Lucy" stuffed with Havarti - lettuce, onion, tomato & avocado salad 13.00

All menu selections with GF are available gluten free. Please specify when ordering - Allergies or dietary restrictions...please let your server or bartender know!

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 undercooked.

 = Cara Irish Pubs featured item

## DESSERTS

### BAILEY'S CHOCOLATE CHEESECAKE

whipped chocolate & cream cheese on a cookie crust 5.75

### CARAMEL APPLE CRISP

scratch shortbread crust, granny smith apples, & cinnamon streusel topping; served warm with Izzy's Vanilla Bean ice cream & salted caramel sauce 5.75

### BERRIES & CREAM GF

fresh seasonal berries layered with lightly sweetened whipped cream 4.00

### 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

### IZZY'S ICE CREAM GF

two scoops of your choice of the following: Vanilla Bean, Graham Cracker, or the flavor of the week 4.50

### COOKIE PLATE

four assorted cookies baked fresh daily 4.00

Want to sample more than one? Try our Wee Dessert Trio! Half-sized portions of three desserts of your choice for 9.00 (S'More Pot du Crème is unavailable as a Trio option)

### THE TRUE PINT

Guinness 20oz

Harp Lager 20oz

Smithwick's 20oz

Heineken 20oz

Newcastle 20oz

Finnegans Irish Amber Ale 16oz

Strongbow Cider 16oz GF

Summit EPA 16oz

Summit SAga 16oz

Summit Seasonal 16oz

Leinenkugel's Seasonal 16oz

Miller Lite 16oz

Blue Moon 16oz

Seasonal Selections 16oz

### BOTTLED BEER

Coors Light

Budweiser

Bud Light

Michelob Golden Draft Light

Corona Extra

Stella Artois

Omission GF

Kaliber N/A

Seasonal Selections

### SPECIALTY 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, & black currant. 7.50

#### Dark & Stormy

Goslings Black Seal Rum, lime juice, Cock 'N Bull ginger beer 8.00

#### Irish Goodbye

Dubliner Irish Honey Liqueur, lemon juice, house-made thyme simple syrup, topped with Harp Irish Lager 7.50

#### Paloma

Sauza Hornitos Reposado Tequila, lime juice, grapefruit juice, splash of soda, salted rim 8.00

#### Celtic Tea Party

2 Gingers® Irish Whiskey, peach schnapps, sprite & lemon sour 7.00

#### Rose Garden

Greenall's Gin, Fentimans Rose Lemonade. simple? yes. refreshing? YES! 8.00

#### Coolio

Hendrick's Gin, cucumber-lime simple syrup, soda & sprite 7.50

### WINE LIST

#### ~ WHITE ~

Concannon Chardonnay (California) 7.00 | 26.00

Luccio Pinot Grigio (Italy) 7.00 | 28.00

Overstone Sauvignon Blanc (New Zealand) 8.00 | 30.00

Seven Daughters Moscato (Italy) 8.00 | 30.00

#### ~ RED ~

Concannon Cabernet (California) 7.00 | 26.00

Conquista Malbec (Argentina) 7.00 | 28.00

Charles & Charles Merlot (Washington) 8.00 | 30.00

SeaGlass Pinot Noir (California) 9.00 | 32.00

#### ~ PINK ~

Montevina White Zin (California) 7.00 | 26.00

Bieler Père et Fils Rosé (France) 8.00 | 30.00

#### ~ SPARKLING ~

Cook's Brut 187 ml (California) 8.00

Zonin Prosecco 187 ml (Italy) 9.00

Luccio Prosecco 750 ml (Italy) 32.00

# THE LIFFEY

## IRISH PUB

### HAPPY HOUR!

\$2.50 OFF ALL TRUE PINTS

\$2 OFF ALL BOTTLED BEER

HOUSE RAILS \$4.00

MIMOSA \$5.00

BMW \$5.00

IRISH COFFEE \$5.50

DAILY DRINK SPECIALS 11am-6pm

\$2 OFF  
ALL SPECIALTY  
COCKTAILS

DAILY APPETIZER SPECIALS 2pm-6pm

\$4.00 GLASSES OF WINE

CONCANNON CHARDONNAY

LUCCIO PINOT GRIGIO

CONCANNON CABERNET

CONQUISTA MALBEC

MONTEVINA WHITE ZIN

PLEASE DRINK RESPONSIBLY.

### Hours of Operation


Monday - Friday 6:30am-12am


Saturday & Sunday 7am-12am


Breakfast served daily until 10:30am

Brunch Saturdays & Sundays 11am-2pm

Happy Hour specials DAILY!

 theliffey.com

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IRISH PUBS