

## APPETIZERS & BITES

### CHICKEN SHOTS

Bite-sized chicken breast lightly breaded and tossed in our honey whiskey glaze 12.50

### BACON TOTS

Bacon, cheddar cheese, green onions, zesty tomato relish 12

### PUB PRETZELS

Tillamook cheddar cheese sauce & spicy mustard 12.50 | **ADD ONE PRETZEL 3.50**

### CALAMARI & VEG

Golden brown calamari, peppers, pickles, garlic aioli & cocktail sauce 13

### BUFFALO CHICKEN WINGS

One LB of wings tossed in buffalo sauce, blue cheese dressing 12.50

## SOUPS & SALADS

**ADD FRESH CHICKEN 5.00 | FRESH SALMON\* 6.50**

### CARA CHOPPED GF

Romaine, Savoy mix, chicken, bacon, grilled onions, grape tomatoes, Fini cheddar, hard boiled egg, Dijon vinaigrette & a drizzle of creamy shallot dressing 15.50

### CAESAR GF

Romaine, croutons, grape tomatoes & parmesan, in our house made dressing 11.50

### QUINOA GF

Sweet potatoes, capers, spinach, avocado, bell peppers, broccoli, basil & lime vinaigrette 13.50

### BERRIES & BRIE GF

Mixed greens, fresh & pickled berries, brie cheese, spiced almonds, croutons, poppyseed dressing 13.50

### SOUP OF THE DAY

Cup 4 | Bowl 6

## BURGERS & SANDWICHES

CHOICE OF MIXED GREENS, FRIES OR MASHED POTATOES & GRAVY  
SUBSTITUTE CUP OF SOUP FOR 2

### REUBEN GF

St. Paul's best slow roasted corned beef, sauerkraut, Tillamook Swiss cheese, thousand island, on caraway rye 15

### VEGGIE LUCY BURGER

Quinoa, wild rice & vegetable patty stuffed with Havarti cheese, topped with lemon-garlic aioli, Brussel sprout slaw, on multi-grain bun 14.50

### SPICY CHICKEN STEVE GF

Sauteed chicken, bell peppers & onions in a vodka pepper jack sauce 15

### MINNESOTA BURGER\* GF

Angus beef from Revier Cattle Company in Olivia, MN, Caves of Faribault Fini cheddar, lettuce, tomato, onion & pickles 15.75

*-PLEASE LIMIT MODIFICATIONS TO ALLERGIES-*

## PUB SPECIALTIES

### FISH & CHIPS

Beer battered cod, chips & tartar sauce 17  
**SUB WALLEYE ADD 5**

### CHICKEN PUB PIE

Roasted chicken, tarragon cream sauce & seasonal vegetables, topped with a puff pastry. Served with wee greens 15.50

### PUB CURRY GF

Chicken, chick peas, spinach, onion, carrots, cauliflower & basmati rice 16.50 **VEGETARIAN 14**

### MAC & CHEESE

Gobetti Pasta, bell peppers, peas, sharp cheddar, Parmesan, breadcrumb 13.50 **ADD CHICKEN 5.00**

## SWEET INDULGENCES

### S'MORES CAKE

Chocolate fudge cake, graham cracker crust, toasted marshmallow topping 5

### PANNA COTTA

Vanilla panna cotta, lemon curd, fresh raspberries, honey almond granola 5

### IRISH CREAM CHEESECAKE

Topped with whipped cream 5

*All items labeled GF are available Gluten Free. Please specify while ordering.—Allergies or dietary restrictions... Please let your server or bartender know!  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*We are committed to offering our employees a living wage. A 3% surcharge will be applied to all guest checks to cover costs associated with employee health care and other benefits.  
The surcharge is not a gratuity for employee service. If you have any questions, please ask to speak to a manager.*

# THE LIFFEY

## IRISH PUB

### THE TRUE PINT

Guinness  
 Harp Lager  
 Smithwick's Ale  
 Heineken  
 Newcastle  
 Strongbow Cider  
 Finnegan's Amber Ale  
 Summit EPA  
 Miller Lite  
 Leine's Seasonal  
 Summit Saga IPA  
 Deschutes Fresh Squeezed IPA  
 Summit Seasonal

### BOTTLES

Budweiser  
 Bud Light  
 Coors Light  
 Michelob Golden Light  
 Corona Extra  
 Stella Artois  
 Omission Gluten Free  
 Heineken O.O N/A  
 White Claw Black Cherry/Mango

### 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

#### FROSTBITE

Strongbow Cider,  
 Stoli Orange vodka,  
 Ruby Red grapefruit juice 8

#### CUCUMBER COLLINS

Greenall's Gin, Cucumber & Lime  
 Cordial 8

#### SUMMER SLAMMER

Prairie Organic Vodka, lemonade, Mi  
 Wadi Black Currant, Raspberry  
 Schnapps, Lemon 8

#### COLD PRESS IRISH COFFEE

2 Gingers Irish Whiskey, Guinness  
 syrup, Cold press coffee, Irish  
 Whipped Cream 7.50

#### SHIPWRECK

Black Magic Spiced Rum,  
 Tattersall Lime Crema, Bitters,  
 Ginger Beer 8.50

### WINE LIST

#### ~ WHITE ~

Concannon Chardonnay 7.25/26  
 Luccio Pinot Grigio 7.25/28  
 Overstone Sauvignon Blanc 8.25/30.5  
 Seven Daughters Moscato 8.50/31

#### ~ RED ~

Concannon Cabernet 7.25/26  
 Dona Paula "Los Cardos" Malbec  
 7.25/28  
 Seaglass Pinot Noir 9.25/32  
 Boomtown Merlot 11.5/42.5  
 The Federalist Zinfandel 11.5/42.5

#### ~ PINK ~

Bieler Père et fils Rosé 8.25/30

#### ~ SPARKLING ~

Luccio Prosecco 750ml 32  
 Zonin Prosecco 187ml 9.5  
 Cook's Brut 187ml 8.5

