



## SMALL BITES

### REUBEN ROLLS *(HOUSE SPECIALTY)*

Think "egg roll" and 1000 Island for dipping 13.00

### DEVEILED EGGS

Creamy mayo and mustard with a hint of chives and a dash of hot sauce 8.50

### LOADED PRETZEL BITES

Soft pretzel bites topped with cheddar cheese sauce, bacon, and garlic parmesan sauce 9.50

### MASHED POTATO BALLS

Homemade mashed potatoes combined with bacon, green onion, and cheddar cheese breaded and fried served with ranch for dipping 11.50

**CURRY CHIPS:** Thick cut crisp fries served with curry sauce 8.75

### LOADED BOATS

Potato skins filled with bacon and cheddar served with sour cream and chives 9.50

### WISCONSIN CHEESE CURDS

Fresh Wisconsin cheese curds lightly battered and served with ranch 9.50

**CALAMARI:** Lightly breaded calamari served with marinara sauce 14.00

### BBQ PULLED PORK NACHOS

Pulled pork tossed in BBQ served on top of corn tortillas with cheddar and Monterey jack cheeses, green onions, jalapenos, and guacamole 14.50

### SPICY PICKLE FRIES

Fry-cut pickles coated in crispy cornmeal batter, flavored with a touch of mustard and horseradish served with homemade ranch dressing 9.50

**1lb Bavarian Pretzel-** served with beer cheese soup for dipping 12.50

**Chipotle Avocado Quesadilla-** Filled with black beans, avocado, corn and cheese topped with our homemade chipotle sauce 13.50

**KILKENNY ROLLS-** Diced chicken, jack cheese, peppers, black beans, spinach and spices wrapped in a golden fried tortilla-11

**FRIED GREEN BEANS:** served with a side of ranch 9.50

**HUMMUS PLATTER:** Red roasted pepper and Original Hummus served with Pita and veggies 12

## BIG BOWL SALADS

*All salads can be served as a wrap served with one of our sides Dressings:*

*Homemade Ranch, Herb Vinaigrette, Homemade Bleu Cheese, Honey Mustard, Red Wine Vinaigrette, Homemade Thousand Island, Caesar, Sesame Ginger, Oil & Vinegar*

### BUNRATTY SHRIMP SALAD GF

A quartet of super foods make this a healthy and delicious choice! Grilled shrimp served on a bed of green leaf lettuce, quinoa, avocado, cucumber, red bell peppers, red onion and feta. Tossed in our homemade lemon Dijon Vinaigrette 16.95

### KILKENNY CHICKEN SALAD *(SPICY)*

Mixed greens with grilled chicken tossed in our signature buffalo sauce, tomato, bleu cheese crumbles, and cucumbers tossed in our bleu cheese dressing 14.95

### CHICKEN CRANBERRY ALMOND SALAD

Mixed greens, cold roasted chicken, raisins, cranberries, toasted almonds, and pecans, diced red onions tossed in a sweet red wine vinaigrette dressing 14.95

### BLOOM'S BBQ SALAD

Crunchy green leaf lettuce, black beans, tomatoes, cucumbers, corn, avocado, and mixed cheeses tossed in our homemade BBQ dressing topped with crispy onion straws. 12.95

Add chicken \$5      Add salmon \$8      Add shrimp \$7

### WEDGE SALAD

Crunchy iceberg lettuce, topped with blue cheese crumbles, bacon,-onion, tomatoes and a creamy blue cheese dressing.. 11.95

### CAESAR SALAD

Green leaf lettuce tossed with a traditional Caesar dressing topped with house croutons and fresh parmesan cheese 9.95

Add chicken \$5      Add salmon \$8      Add shrimp \$7

### CHICKEN SALAD FRUIT & CHEESE PLATE

Homemade chicken salad served with fresh season fruit, Irish cheddar, and smoked Gouda cheese cubes with crackers 14.25

## SLIDERS

### GUINNESS SLIDERS

Three Certified Angus beef sliders topped with caramelized onions and our Guinness infused Cheddar cheese 15.00

### JAMESON PORK SLIDERS

Three pulled pork sliders topped with melted cheddar cheese and onion straws served with our signature Jameson sauce 15.00

### FISH & CHIPS SLIDERS

Our famous hand battered fresh cod served in bite sized portions on slider buns topped with tartar sauce, coleslaw, and American cheese 15.00

### POT ROAST SLIDERS

Slowly cooked pot roast served with grilled onions and horseradish sauce, Swiss cheese and demi-glace 15.00

## BURGERS

### THE JAMESON "Burger Bash 2020 People's Choice Award"

Irish cheddar, bacon, onion straws and Jameson sauce 16.95

### PICANTE BURGER

Pepper jack cheese, bacon, roasted jalapenos, haystack onions and jalapeno aioli 16.95

### THE CONNACHT

Cheddar and jack cheeses, crisp bacon, sautéed mushrooms, and BBQ sauce 16.25

### THE "KINNANE" 15.50

Plain and simple with lettuce, tomato and red onion. Add cheddar, Swiss, Monterey Jack, mozzarella, pepper jack, American or bleu cheese

*All burgers served with Fries*

## SANDWICHES

### CLASSIC REUBEN

Lean corned beef thinly sliced, sauerkraut, Swiss cheese, with emerald isle dressing on grilled rye bread 15.50

### OPEN FACED MEATLOAF

Our homemade meatloaf is served on toasted white bread with mashed potatoes and choice of Jameson sauce or brown gravy 15.50

### BLACKENED CAJUN CHICKEN *(SPICY)*

Chicken breast cast iron seared chicken with a hint of Cajun heat topped with cheddar cheese, lettuce, tomato, and mayo-15.50

### CORNED BEEF ON RYE *\*best served cold*

Lean corned beef thinly sliced with Swiss cheese on light rye bread 14.50

### BUFFALO CHICKEN GRILLED CHEESE

Shredded chicken breast tossed in our homemade buffalo sauce layered between slices of cheddar cheese on rustic bread 14.50

### SUPERFOOD WRAP

Black bean patty, hummus, guacamole, red quinoa, jasmine rice, assorted peppers, corn, and cilantro wrapped up in a spinach tortilla 14.50

### FISH TACOS *\*Does not include choice of side*

Three flour tortillas loaded with crispy cod and topped with pico de gallo, shredded cabbage and chipotle sour cream 15.50

### CHICKEN PESTO

Chicken breast glazed with basil pesto on top of spinach and topped with mozzarella cheese and tomato dressed with a pesto mayo on grilled ciabatta bread 16.00

### BLT

Prepared on toasted white bread with American Bacon 13.95 | With Irish bacon 15.95

### CHICKEN SALAD SANDWICH

Our homemade chicken salad made with yoghurt, green apples, cranberries, red onion and raisins served on toasted white or wheat bread 15.50

## ENTREES

### GRILLED FIRECRACKER SALMON *(SPICY, GLUTEN FREE)*

Salmon glazed in a sweet-spicy sauce served with roasted vegetable quinoa blend, and broccoli 24.95

### IRISH WHISKEY PESTO PASTA

Penne pasta tossed in an Irish Whiskey pesto cream sauce with a hint of garlic and sun-dried tomatoes 14.95    add chicken \$5    add shrimp \$7

### STIR FRY *(GLUTEN FREE)*

Light, healthy, stir fry loaded with broccoli, snow peas, red peppers, bean sprouts, green and white onions tossed with garlic and ginger in a light sesame oil served with brown rice 15.50

Add chicken \$5    Add shrimp \$7

### JAMESON SALMON

Fresh salmon basted and grilled with our Jameson sauce served with roasted garlic mashed potatoes and vegetables 24.95

### PEGGY KINNANE'S MEATLOAF

Peggy's classic meatloaf served with roasted garlic mashed potatoes and vegetables topped with your choice of our signature Jameson sauce or brown gravy 18.95

## IRISH FAVORITES

### KINNANE'S FAMOUS FISH n' CHIPS

Fresh Alaskan cod dipped in our special recipe Guinness beer batter served with Irish "chips, Killarney sauce and coleslaw 19.95

### ALL DAY IRISH FRY BREAKFAST

Scrambled eggs, Imported Irish bacon, Imported Irish sausage, black and white pudding, Imported Bachelor baked beans and potato pancake 18.95

### SHEPHERD'S PIE

Tender ground sirloin, diced carrots, sweet tender peas, onions, and vegetables in a rich brown sauce topped with mashed potatoes 19.50

### CORNED BEEF & CABBAGE GF

Lean thick cut corned beef, boiled potatoes, veggies and cabbage 19.50

### CORNED BEEF COLCANNON GF

Sliced boiled potatoes with butter and bacon served on a bed of cabbage topped with our freshly sliced lean corned beef. 19.95

## Soup

### WISCONSIN BEER CHEESE SOUP

Cup 5 / Bowl 7

### LOBSTER BISQUE *\*FRIDAYS ONLY\**

Cup 6 / Bowl 8

## SIDES

Fries | Tater Tots | Coleslaw | Fruit | Veggies |

Roasted Garlic Mashed Potatoes | Mac N' Cheese

For \$3.25 more

Sweet Potato Fries | Fried Green Beans | Pickle Fries

## DESSERTS

Homemade Bread Pudding 7.95

Bailey's Irish Cream Cheesecake 7.95

6 Layer Carrot Cake (Perfect for sharing!) 12.95

Chocolate Molten Cake Served with Capannari's Madagascar Vanilla Ice Cream 7.95

Kentucky Butter Cake Served with Capannari's Madagascar Vanilla Ice Cream 7.95



DRAFT BEER

GUINNESS HARP SMITHWICK'S
BLUE MOON MILLER LITE

- Hofbrau Hefe Weiss(20oz) ABV 5.1
Sparkling rich Foam and fruit forward flavor 7.5
Goose Island 312 ABV: 7%
Crisp, fruity ale flavor delivered in a smooth, creamy body that's immensely refreshing 6.5
Spaten Lager (20oz) ABV: 5.2%
Golden in color with a well-balanced hop-flavor-7.5
Churchstreet Devils Advocate ABV: 9%
Belgian strong golden ale7.5
Lagunitas IPA ABV: 6.2%
Well rounded, highly drinkable IPA-7.5
Half Acre Tome ABV: 5.5%
Sweet and creamy hazy pale ale-7.5
Wild Onion Brewery - Misfit IPA ABV: 6.5%
Juicy India Pale Ale full of citrus flavors -7.5
Magners Cider(served over ice) ABV 4.5%
17 varieties of apples pressed and filtered in the traditional way-8
Alter Hopular Kid ABV: 6.5%
Extra pale ale, juicy notes of mango and pineapple- semi dry-7.5
Lost Coast Tangerine Wheat ABV: 5.2%
Perfectly crisp citrusy finish for those hot summer days -7
Krombacher Pils ABV: 4.8%
A naturally fresh beer with a fine, spicy aroma -7.5
Revolution Sun Crusher- Sumer Ale- ABV 5.8%
Hazy IPA, velvety body set stage for a big fruit forward flavor-7
Goose Island Lemonade Shandy- ABV 4.2%
Allagash White ABV: 5.2%
Belgian-style wheat beer with oats, wheat, coriander, and orange-7
Noon Whistle- Gummy Series-ABV 8.2%-
Slightly dry, subtly malty brew with a clean finish of a lager-9

BOTTLED/CAN BEER

- Bells Oberon-7
Spicy hop character with mildly fruity aromas ABV 7%
Noon Whistle Fuzzy smack-7
Crisp and refreshing Berliner Weiss with Peach- ABV 4.6%
Finch Tacocat-7
Wheat forward session sour, nice citrus aroma, mildly tart ABV 5%
Alaskan Amber-7
Amber style ale made with glacier fed water and a malty finish- ABV 5.3%
Lagunitas Little Sumpin Sumpin-7
UA hoppy pale wheat ale ABV:7.5%
Magners Pear-7
Slowly fermented premium quality pears ABV: 4.5%
Eagle Banana Bread-7
Bananas create a versatile, banana bread beer ABV: 5.2%
Schofferhofer Grapefruit- 6
50%Schofferhofer Hefeweizen blended with 50% carbonated juice ABV 2.5%
Half Acre Bodem 7
Ripe tropical fruit flesh with soft melon and berry IPA ABV: 6.7%
Stella Artois-7
European Pale Lager ABV: 4.8%
Half Acre Daisy Cutter-7
West coast pale ale full of aromatic hops ABV: 5.2%
Half Acre Pony Pilsner-7
Sweet pilsner malt chewiness, light bodied, dry finish ABV: 5.5%
3 Floyds Alpha King-7
American pale ale with caramel and citrus hoppiness ABV: 6.6%
Golden Road Mango Cart-7
Wheat ale bursting with fresh mango flavor and aroma- ABV4%
Golden Road Melon Cart-7
Wheat ale infused with watermelon, honeydew and cantaloupe- ABV 4%
Omission Pale Ale (Gluten Reduced)-7
Floral aroma is complemented by caramel malt body ABV: 5.8%
Boddingtons Pub Ale (16oz can)-7.5
English Ale style, refreshing, smooth and sessionable ABV: 4.7%
Crabbies Ginger Beer-6.5
Real ginger and a blend of spices selected from Asia ABV: 4.5%

MILLER LITE MGD MILLER 64 COORS LIGHT
MICHELOB ULTRA BUD LIGHT BUDWEISER HEINEKEN
CORONA CORONA LIGHT KROMBACHER NON-ALCOHOLIC

WINE

- Segura Viudas Brut Split, Spain 10
Tiamo Prosecco Split, Italy 10
Salmon Creek Pinot Grigio, California 9|36
Castle Rock Chardonnay, Washington 9|36
William Hill Chardonnay 10|40
Giessen Sauvignon Blanc, New Zealand 10|40
Hirschbach Piesporter Riesling, Germany 10|40
Guilhem Rose, Pays d'Herault, France 10|40
Chateau Minuty Rose, France 13|52
Castle Rock Cuvee Pinot Noir, California 9|36
Raeburn, Pinot Noir, California 14|56
Castle Rock Merlot, Washington 9|36
Lyeth Red Blend, California 10.5|42
Santa Julia Reserva Malbec, Argentina 10|40
Castle Rock Cabernet Sauvignon, Washington 9|36
Cline, Cabernet Sauvignon, California 14|56

GROENNFELL MEAD 16oz cans

- VALKARYIE'S CHOICE ABV 6.9% 10
Bases on Viking-Era ceremonial meads, a beverage worthy of honor and respect
OLD WAYFARER OAKED AMBER ABV 6.8% 10
Blend of amber honey, dark natural sugars, and German brewer's yeast, all aged on toasted oak
NORDIC FARMHOUSE CRANBERRY ABV 5.7% 10
Blend of floral honey, tart cranberries, and wild yeast

Hard Selter Selection

- White Claw - Black Cherry-ABV:5% 6.5
White Claw - Mango ABV:5% 6.5
Truly - Strawberry Lemonade ABV:5% 6.5
Truly - Lemon Iced Tea ABV:5% 6.5

HAND CRAFTED COCKTAILS

These drinks are specifically crafted after our 3 daughters' personalities- Penelope, Paige, and Parker

PENNY ROSE(SPICY FINISH) - Tito's handmade vodka, Pomegranate liqueur, fresh squeezed lime juice, simple syrup, mint, jalapeno syrup \$14

TURN THE PAIGE-Muddled cucumber, Chopin vodka, fresh squeezed lime juice, simple syrup, partial chili salt rim \$14

DOUBLE PARKED-Empress 1908 Gin, infused lavender syrup, fresh squeezed lime juice, seltzer. \$14

- ALFRESCO BELLINI- Meyers rum, Jimador silver tequila, fresh sweet & sour, peach puree topped with Prosecco-\$14
PEGGY'S OLD FASHIONED- Bulleit Bourbon, muddled luxardo cherry and orange, bitters, soda- \$14
DEEP EDDY RASPBERRY LIMEADE--Deep Eddy Lime Vodka, club soda, raspberry liquor- \$13
ROSE SANGRIA-- Perfect summer drink. Minuty Rose, Pineapple syrup, strawberry syrup, assorted fruit- \$14
FLYING IGUANA--Malibu rum, Midori, orange and pineapple juices with a splash of Hypnotiq- \$13
BASIL WATERMELON COOLER--Grey Goose Watermelon & Basil Vodka, ginger ale, simple syrup, lime juice- \$13
FIGHTING IRISH MULE--Jameson Irish whiskey, Ginger beer, Fresh lime juice Can be made spicy \$13
SKINNY MARGARITA Patron, Cointreau, agave nectar, fresh squeezed lime juice- \$14
SPICY MARGARITA Casamigos reposado tequila, Cointreau, Fresh sweet & sour, infused habanero syrup \$14 Can be served without habanero syrup.

A COMPLETE LIST OF OUR WHISKEY, SCOTCH AND BOURBON IS AVAILABLE UPON REQUEST