

PACHOS

Lattice-Style Fries Seasoned with our Signature Spice, Topped with Cheddar Cheese and Green Onions. Served with a Bowl of Emerald Isle™ for Dippin'.

Pachos For One   14.95

Pachos For Two   29.95

Double your Cheese 3.50

Double your Cheese 7.00

Add Bacon 4.50

Add Bacon 9.00

APPETIZERS

STUFFED MUSHROOMS

Crab & Shrimp, Cream Cheese, Baked Mozzarella 17.50

McCRACKEN ROLLS

Crisp Wonton Roll filled with Crab, Shrimp & Cream Cheese Mixture,
Sweet Chili Dip 17.25

TOGARASHI TUNA

Togarashi Seared Tuna, Soy ginger Rice, Cucumber, Pickled Vegetables,
Aioli, Sprouts, Sesame Seeds 18.95

CHICKEN WINGS

Irish Whiskey BBQ, Teriyaki, Franks Redhot, Cajun Spice, Lemon Pepper
or Salt 'N' Pepper 19.50

IRISH YORKIES

Two Fresh Yorkies, Sirloin Roast, Maple Bacon Bourbon Gravy 18.50

CHICKEN QUESADILLAS

Fresh Chicken, Flour Tortillas, Cheddar, Mozzarella,
Roasted Bell Peppers, Corn, Onions, Sour Cream & Salsa 17.95

DRY RIBS

Bone-In, Garlic, Himalayan Salt 17.50

DEEP-FRIED PICKLES

Fried Crisp, Ranch Dip 15.95

CHICKEN LIPS

Fresh Chicken Breast, House Breeding, Honey Mustard Dip 17.50

POTATO SKINS

Cheddar, Green Onions, Sour Cream & Salsa with your Choice
of Bacon or Spiced Beef 17.95

SHAREABLES

GUACAMOLE 'N' PICO STACK

Freshly Made Guacamole 'N' Pico de Gallo Stacked High, Sour Cream,
Mango Pineapple Salsa, Sprouts, Fried Cajun Tortillas 16.95

EXTREME PACHOS

Spiced Beef, Onions, Peppers, Tomatoes, Green Onions, Jalapeño Peppers.
Served with a Bowl of Emerald Isle™ for Dippin' 24.50

CLASSIC POUTINE

Lattice-Style Fries Seasoned with our Signature Spice, Loaded with Cheese
Curds, Beef Gravy, Green Onions 16.95

CARIBBEAN FLATBREAD

Roast Chicken, Bacon, Mozzarella, Mango Pineapple Salsa, Cream Sauce,
Mango Chili Dressing, Tomatoes, Sprouts 20.95

MARGARITA FLATBREAD

Young Mozzarella, Fresh Tomatoes, Marinara Sauce, Basil Pesto, Sprouts,
Aged Parmesan Cheese 18.95

O'BRYAN'S CLASSICS

The following options are served with your choice of Lattice-Style
Fries, Soup, Caesar or Gaelic Salad.

PACHO STYLE YOUR FRIES 5.50

CHICKEN QUESADILLA

Fresh Chicken, Flour Tortillas,
Cheddar, Mozzarella, Roasted Bell
Peppers, Corn, Onions, Sour Cream
& Salsa 25.95

CHICKEN LIPS 'N'

Customer & Staff Favourite. Fresh
Chicken, House Breeding, Fried
Golden Brown, with Honey Mustard
Dipping Sauce 21.75

STEAK SANDWICH

7oz AAA Top Sirloin, Himalayan
Salt, Gaelic Toast, Ragin' Cajun
Onions 29.95

Add Sautéed Mushrooms 5.75

IRISH BATTERED FISH 'N'

Alaskan White Fish, Sustainable,
Line Caught, Tartar Sauce

One Piece 24.95

Extra Piece 7.25

SOUPS & GREENS

IRISH ONION SOUP

Onion, Beef Broth, Mozzarella, Baked, topped with Parmesan 11.50

BROCCOLI & BACON SOUP

House Specialty, Cream Soup Served with a Baguette 12.25

KELLY'S SALAD

Bacon, Fresh Avocado, Red Bell Peppers, Goat Cheese, Fresh
Strawberries, Edamame, Crisp Chickpeas, Lettuce, Strawberry Balsamic
Vinaigrette 20.95

ROASTED BEET SALAD

Roasted Beets, Goat Cheese, Basil Pesto, Roasted Pumpkin Seeds, Carrots,
Baby Lettuce, Fresh Dill Vinaigrette 18.95

CAESAR SALAD

Romaine Hearts, Croutons, Aged Parmesan Cheese, Gaelic Toast 14.95

CHICKEN TACO SALAD

Cajun Chicken Breast, Corn, Tomato, Green Onions, Cheddar Cheese,
Lettuce, Salsa & Sour Cream, Crispy Tortillas 20.95

ADD TO ANY SALAD

Cajun Chicken	7.50
Sautéed Tiger Prawns	9.75
Togarashi Tuna	7.75
Avocado	3.25

ADDITIONAL SIDES

Champ Potato	7.00
Side Soup	7.00
Side Salad	7.00
Onion Rings	7.00

Emerald Isle™ or Caesar Dressing	
500ml Jar only	8.95

BEVERAGES

Perrier	2.95
Dad's Root Beer	3.50
Bottomless Pop	4.25
Coke, Diet Coke, Ginger Ale, Sprite, Iced Tea	

Coffee/Tea	4.25
Hot Chocolate	4.25
Bottled Water	2.50
Slime Water	0.95

Ask about our
Non-Alcoholic Beer



Staff Favourite
Gluten Friendly
New Item
Vegetarian

PRIME RIB

House Cut Prime Rib Roast

Aged 32 Days Minimum and Slow Roasted Fresh Daily

Available Daily after 4pm

The Following Cuts are served with Soup, Caesar or Gaelic Salad to Start, Accompanied with a Yorkshire Pudding, Market Vegetables, and Your Choice of Lattice-Style Fries, Champ Potato, Baked Potato, or Rice

LIGHT CUT	8OZ	43.95
HOUSE CUT	10OZ	46.95
CHEF'S CUT	12OZ	49.95

8OZ PRIME RIB OSCAR

Béarnaise Sauce with Chilean Shrimp, Tiger Prawns, and Lobster 52.95

BLACKENED 10oz RIB-EYE

Rubbed with our House Cajun Spice, Chicago Style Butter 46.95

STEAKS

The Following Entrées are served with Soup, Caesar or Gaelic Salad to Start, Market Vegetables, and your choice of Lattice-Style Fries, Champ Potato, Baked Potato, or Rice.

10oz NEW YORK STEAK

AAA, Centre Cut, Himalayan Salt, Aged 32 days 44.95

10oz NEW YORK OSCAR

AAA, Centre Cut, Himalayan Salt, Béarnaise Sauce with Chilean Shrimp, Tiger Prawns, and Lobster 54.95

7oz SIRLOIN OSCAR

7oz AAA Sirloin, Himalayan Salt, Béarnaise Sauce with Chilean Shrimp, Tiger Prawns, and Lobster 39.95

PRIME RIB 'N' STEAK EXTRAS

Yorkshire Pudding	2.75
Chicago Style Butter	2.75
Sautéed Mushrooms	5.75
Sautéed Tiger Prawns	9.75

HEARTY BOWLS

O'BRYAN'S BOWL

Togarashi Seared Tuna, Avocado, Pickled Red Onions, Carrots, Edamame, Rice, Market Vegetables, Soy Ginger Sweet Glaze 29.95

BUTTER CHICKEN CURRY

Chicken Breast, Butter Curry Sauce, Rice, Green Onions, Crisp Chickpeas, Chipotle Lime Sour, Grilled Flatbread 27.95

JERK CHICKEN PENNE

Caribbean Style Jerk Chicken Breast, Creamy 'N' Spicy Jerk Sauce, Roasted Red Peppers, Penne, Gaelic Toast 25.95

SEAFOOD PESTO FETTUCCINE

Chilean Shrimp, Lobster, Tossed in a Basil Pesto 'N' Alfredo Sauce, Aged Parmesan Cheese, Gaelic Toast 27.50

FETTUCCINE ALFREDO

Traditional Alfredo Sauce, Aged Parmesan Cheese, Gaelic Toast 20.50

ADD TO ANY BOWL

Cajun Chicken	7.50
Sautéed Mushrooms	5.75
Sautéed Tiger Prawns	9.75

CELTIC FAVORITES

PORK SCHNITZEL

Breaded & Pan-Fried Pork Loin, Smothered in Sautéed Mushrooms 'N' Onions, Mustard Gravy, Mashed Potatoes, Market Vegetables 26.95

ST. PATRICK'S STEW

AAA Braised Beef, Guinness Gravy, Potatoes, Carrots, Onions, Served with a Yorkshire Pudding 27.50

IRISH SHORT RIB

Tender Beef Short Rib, Mashed Potato, Ragin' Cajun Onions, Beef Jus, Market Vegetables 30.95

CAJUN CHICKEN 'N' PRAWNS

Grilled Chicken Breast, House Made Cajun Rub, Tiger Prawns, Mashed Potato, Creole Style Cream Sauce, Market Vegetables 30.95

BURGERS 'N' SUCH

The following options are served with your choice of Lattice-Style Fries, Soup, Caesar or Gaelic Salad.

PACHO STYLE YOUR FRIES FOR 5.50

BACON CHEDDAR

BEEF BURGER

Fresh Angus Beef Patties, Double Stacked, Rustic Bun, Lettuce, Tomatoes, Onions, Pickles & our House Tipperary Sauce 25.25

GUINNESS BEEF BURGER

Fresh Angus Beef Patties, Double Stacked, Rustic Bun, Irish BBQ Sauce, Jalapeño Jack Cheese, Onion Rings & our House Tipperary Sauce 25.95

PRIME RIB STACKWICH

6oz Sliced Prime Rib, Tossed in BBQ Au Jus, Ragin' Cajun Onions, Horseradish Mayo, Lettuce, Tomato, Red Onion, Pickles, Toasted Bun 28.95

DUNKIN'S BEEF DIP

Sirloin Roast, Au Jus For Dipping, Ragin' Cajun Onions, Toasted Hoagie 22.95
Philly Style 3.75

LAMB BURGER

6oz Fresh Ground Lamb Patty, Pickled Red Wine Onions, Goat Cheese, Rustic Bun, Tomato, Sauce Crema 25.50

SHRIMP 'N' LOBSTER

SUBWICH

Chilean Shrimp, Lobster, Red Peppers, Onions, Tossed in Lemon Pepper Mayonnaise, Soft Roll, Light Dusting of our Cajun Spice, Fresh Sprouts 25.25

CAJUN CHICKEN BURGER

Cajun Marinated 'N' Grilled Chicken Breast, Jalapeño Jack Cheese, Chipotle Mayonnaise, Mango 'N' Pineapple Relish, Lettuce, Tomato, Pickles, Toasted Bun 24.95

CALI CLUB

Fresh Chicken Breast, House Breading, Grilled Panini Style, Fresh Avocado, Bacon, Lettuce, Tomato, Lemon Pepper Mayonnaise 24.95

PORTOBELLO BURGER

Vegetarian, Roasted Portobello Mushroom, Fresh Avocado, Bell Pepper, Fior Di Latte, Basil Pesto, Tomato, Red Onion, Pickles 23.95

ADD TO ANY BURGER

Ragin' Cajun Onions	3.25
Fresh Avocado	3.25
Cheddar or Jack Cheese	3.25