



# Welcome to BRUNCH

## FULL IRISH BREAKFAST

Two fresh eggs fried to your liking, grilled Irish breakfast sausages (bangers), black & white pudding, Irish bacon (rashers), flame grilled tomato, sautéed mushrooms, brown bread. (It's a breakfast like this that creates a thirst for Guinness®!) 15.00

**Choice of potato.**

## AMERICAN BREAKFAST

Two fresh eggs fried to your liking with sausage links, ham, a strip of bacon, and wheat toast. 12.85

**Choice of potato.**

## PÁDRAIC'S CORNED BEEF HASH


County Clare's full flavored corned beef chopped up with cabbage, corn, bacon and red potato. Served on a thick slice of home baked potato bread, drizzled with garlic parsley sauce and topped with a fresh easy egg. 13.90

## EGGS BENEDICT

Fresh eggs over easy with tarragon hollandaise sauce on toasted English muffin

**Choice of potato.**

**Traditional** (with ham) 11.80 **Smoked salmon** (thin slice) 13.80

**Vegetable** (fresh seasonal mix) 11.80 

*All brunch offerings are served with fresh seasonal fruit.*



## COUNTY CLARE BLOODY MARY

Our mix and seasonings are homemade. Then we add one of Milwaukee's own Klement's hickory smoked beef sticks, a cheese stick, two plump olives one juicy pickle spear, a wedge of lemon and lime and finally Padir's very own homemade pickled potato!

## BLOODY MÁIRE (MOY-RAH)

Our Bloody Mary's Irish cousin  
(Made with a splash of Guinness® and whiskey).

*(Our bloody marys are made with Clamato which contains shellfish).*

## IRISH FRITTATA

Baked eggs filled with the freshest ingredients and covered in caramelized onions and melted cheese, served with wheat toast.

**Choice of potato.**

**Vegetable** (fresh seasonal mix) 11.80 **Meat** (chef's choice) 11.80

*To ensure freshness and quality, supply is limited.*

## IRISH GRILLED TOAST




Homemade potato bread sliced thick and soaked in homemade egg batter, served with a side of whiskey maple syrup, and fresh whip cream. **Half:** 8.70 **Full:** 10.70



## McCANN'S OATMEAL


Steel cut oats topped with toasted walnuts and brown sugar.

**Choice of potato.** 8.70

### CHOICE OF POTATO

Baked Baby Red Skinned Potatoes   

Deep Fried Potato Hashbrowns  

Bubble n' Squeak 

(pan fried mashed potatoes with cabbage and bacon)

## BRUNCH BEVERAGES

### MIMOSA

A brunch classic, County Clare super sized it to a pint! Champagne and orange juice.

### IRISH DIESEL MIMOSA

Champagne and orange juice with a splash of black currant.

### BEER-MOSA

Spotted Cow and orange juice.

### MANGO-MOSA

Champagne and mango juice.

### MIMOSA MULE

Champagne, ginger beer and a lime.

### FRESHLY BREWED COFFEE (decaf available)

### BARRY'S IRISH GOLD BLEND BLACK TEA (decaf available)

### HOT TEA & ICED TEA


### JUICE


Orange, apple, pineapple, cranberry, tomato or grapefruit.


### SODA


Coke, Diet Coke, Sprite, Diet Sprite, ginger ale, ginger beer, Squirt, lemonade, tonic, club soda, root beer.

**Please inform your server if you have a diet restriction**

 Gluten-Free /option

 Vegetarian /option

 Dairy-Free /option

 Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.

# STARTERS (Small plates for sharing)

## IRISH ROOT SOUP

A perfect purée of sweet potatoes, carrots, and leeks.  
4.30 cup, 5.35 bowl

## IRISH CHIPS

Thick-cut pub fries topped with homemade sauce. Choose a mild, sweet curry sauce, OR creamy garlic parsley sauce. 7.50  
add cheese .75

## REUBEN ROLLS

Our specialty Reuben wrapped up in two crispy shells, deep fried and served with our horseradish sauce. 9.65

## CHICKEN SHANNON

Tender chicken breast strips covered in a homemade curry batter and served with our secret Shannon sauce. 10.70

**Check out our live music on Thursday,  
Friday and Saturday nights**

# SANDWICHES

Served with choice of French fries or mashed potato.

## THE REUBEN

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and 1000 island on grilled rye.  
Make it a RACHAEL and substitute turkey!  
(Sub. housemade corned beef seitan for veg. option). 11.80

## IRISH SMOKED SALMON

Irish-style smoked salmon served chilled with lettuce, tomato, red onion and dill cream sauce on grilled whole wheat. 11.80

## KILKENNY ROASTED TURKEY

In-house roasted turkey, thick cut sliced and served hot with cheddar, lettuce, tomato, and roasted garlic aioli on lightly grilled whole wheat. 10.70  
add bacon 1.00

## GRILLED CHICKEN BREAST

Grilled chicken breast, provolone, caramelized onion, lettuce, tomato, mayo, served on a brioche bun. 10.70  
Add bacon 1.00  
(Sub. deep fried faux chicken patty for vegetarian option).

# ENTRÉES

## CORNED BEEF AND CABBAGE

Slow roasted corned beef brisket cooked in-house with a side of creamy horseradish sauce. Accompanied with buttered cabbage bacon braised slaw, and mashed potato. 16.00

## COTTAGE PIE

Seasoned shredded beef stewed with green peas, carrots and onions, topped with homemade mashed potatoes and baked to a golden brown. 16.00  
(Sub. vegetable stew for vegetarian option)

## SMOKED SALMON SALAD

In-house smoked salmon served chilled on top of mixed greens, fried capers, onions, tomatoes, carrots, hard boiled egg and goat cheese. Served tossed in balsamic vinaigrette. 13.90

**No sniveling. No split checks. \$2 split plate charge.**



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to Co. Clare, Ireland!

## IRISH STEW

Braised beef stewed with root vegetables and savory seasonings, decorated with fried onion shoestrings. Served with mashed potatoes and seasonal vegetables. 18.20


## GUINNESS® POT ROAST


Tender, slow cooked beef covered with our Guinness gravy, served with fresh sautéed vegetables, and mashed potato. 17.15


## VEGETABLE GORGONZOLA SALAD


Fresh seasonal veggies sautéed and served on a bed of baby greens, spinach, tomato, and red onion. Tossed in balsamic vinaigrette and sprinkled with Gorgonzola and croutons. 13.90  
Add chicken 3.00

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## Buy the Kitchen a Pint!

A great way to say thanks to our hardworking and talented kitchen staff – a round of pints at the end of their shift. 10.00

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