The Shannon Rose Irish Pub

SNAX

BOURBON BACON CARAMEL CORN GF
Salty, sweet and spicy! Fresh popped corn tossed with caramel, bourbon, candied bacon and pepper. 3

HARP-BATTERED PICKLES
House-brined pickle chips fried crisp. Chipotle aioli. 4

DEVILED SCOTCH EGGS
A Shannon Rose signature. Sausage and panko-crusted deviled egg topped with smoked paprika. 6

SPICY EDAMAME
Steamed edamame tossed with spicy Togarashi and Kosher salt. 5

HOUSE PICKLES GF
House-brined pickles. 3

A PINT OF GUINNESS
Irish dry stout. 6

SHAREABLES

THE PLOUGHMAN'S SAMPLER
Nachos, Corned Beef Spring Rolls, Bacon Cheddar Boxty and Boneless Wings. 17

PULLED PORK POUTINE
Shredded slow-braised pulled pork atop a bed of French fries, topped with mozzarella cheese curd and herb horseradish gravy. 11

SHANNON ROSE QUESADILLA
Stuffed with shredded chicken, onions, and spinach and artichoke dip. Ranch dressing, pico de gallo and sour cream. 12

CRISPY MOZZARELLA TEMPURA
Fresh mozzarella dipped in our special tempura batter and fried crisp. Chipotle ranch sauce. 8

BACON APPLE BOXTY
Golden brown potato cakes, topped with a tangy bacon-apple chutney. Finished with a chive aioli. 9

CRISPY SHRIMP
Dipped in our own tempura batter, fried golden brown and drizzled with Sriracha aioli and sweet soy sauce. 12

SPINACH & ARTICHOKE DIP
Served with tortilla chips. 10

CORNED BEEF SPRING ROLLS
Stuffed with corned beef, cabbage and potatoes. Spicy mustard dipping sauce. 9

BUFFALO CAULIFLOWER
Fresh cauliflower florets quick fried and tossed in traditional Buffalo sauce. Bleu cheese dipping sauce. 9

NACHOS
House-made tortilla chips topped with our own nacho beef, cheddar and Monterey Jack cheese and fresh jalapeños. Finished with avocado-tequila crème, fresh pico de gallo and house-made guacamole. 13

HAND-BREADED CHICKEN TENDERS
Cooked crisp and served with house-made honey mustard sauce. 10

STAY IN-THE-KNOW

Sign up for our e-newsletter to stay up-to-date on pub events, promotions and specials!
Visit TheShannonRose.com

FLATBREADS

House-made dough.

MARGHERITA
Tomatoes, fresh mozzarella and shredded basil. 9

TRUFFLE
Roasted wild mushrooms, truffle ricotta cheese, Parmesan cheese, arugula and truffle oil. 9

BBQ CHICKEN
Shredded chicken, red onion and Guinness BBQ sauce. Topped with cheddar Jack cheese and cilantro. 9

WINGS

SHANNON ROSE WINGS
Traditional Buffalo, Guinness BBQ or sweet chili sauce. Bleu cheese or ranch. 11

BONELESS WINGS
Lightly battered and fried, tossed with your choice of plain, Buffalo, Guinness BBQ or sweet chili sauce. Bleu cheese or ranch dipping sauce. 11

MEATLESS GARDEIN WINGS
Meatless wings made from soy, wheat, pea proteins, vegetables and ancient grains. Tossed or naked. 11

TOSSED	NAKED
★ Buffalo	★ Honey Mustard
★ Guinness BBQ	★ Bleu Cheese
★ Sweet Chili	★ Ranch

SOUPS

SOUP OF THE DAY
Our chef's daily kettle. 5

CLASSIC FRENCH ONION SOUP
Slow-simmered onion broth, homemade crouton topped with Swiss cheese. 6

POTATO LEEK SOUP
Traditional Irish comfort food, good for the soul. 5

MANHATTAN CLAM CHOWDER GF
Tomato broth based clam chowder with mixed spices. 5

SLIDERS

CLASSIC
Served with sautéed onions, cheese, ketchup and house-made pickles. 11

BUFFALO CHICKEN
Chicken tenders tossed in Buffalo sauce with bleu cheese dressing and celery. 11

GUINNESS PULLED PORK
Guinness BBQ sauce topped with melted pepper jack cheese. 11

VEGETARIAN JOE
Gardein sloppy Joe with house-made pickles. 8

CORNED BEEF
Served with creamy mustard, sauerkraut and Irish cheddar cheese. 15

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SALADS

PARNELL ST. CHOPPED CHICKEN
Shredded chicken, Napa cabbage, Romaine, radicchio, carrots, scallions and cashews mixed with Asian mustard vinaigrette. Topped with fried wontons, cilantro and lime. 12

GRILLED CHICKEN CAESAR
Romaine hearts, Parmesan cheese and house-made Caesar dressing topped with grilled chicken and our homemade croutons. 11
(Substitute grilled salmon – 5)

CLASSIC COBB GF
Romaine lettuce with grilled chicken, crisp smoked bacon, hard-boiled egg, tomatoes, cucumbers, red onion, avocado and bleu cheese crumbles. Bleu cheese vinaigrette. 14

KALE & BUTTERNUT SQUASH GF
Baby Tuscan kale, roasted butternut squash and red onions tossed with a pumpkin vinaigrette. Finished with dried cranberries, goat cheese and pumpkin seeds. 12
(Add chicken – 4)

THE SHANNON ROSE HOUSE GF
Crisp mixed greens with carrots, cucumbers and cherry tomatoes. 3.5

THE SHANNON ROSE CAESAR
Romaine hearts with shredded Parmesan cheese, homemade croutons and house-made Caesar dressing. 3.5

SANDWICHES

Sandwiches and wraps are served with house-made pickles and French fries. Substitute sweet potato fries or tots for 1. All sandwiches can be prepared on a brioche roll, pumpernickel roll or Portuguese roll. Gluten-free roll available for 1.

CRISPY CHICKEN SANDWICH
Hand-breaded, buttermilk-fried and topped with coleslaw, house-brined pickles and Sriracha aioli on a toasted brioche roll. 12

GRILLED CHICKEN SANDWICH
Grilled marinated chicken breast topped with Swiss cheese, mixed greens, roasted plum tomatoes, daikon cress and a house-made lemon herb aioli. Served on a pumpernickel multi-grain roll. 12

GUINNESS BBQ PULLED PORK
Slow-roasted pulled pork simmered in our Guinness BBQ sauce and topped with pepper jack cheese on a toasted brioche roll. 10

THE OPEN-FACED CORNED BEEF REUBEN
Thinly sliced corned beef, sauerkraut, Thousand Island dressing and Irish cheddar cheese, open-faced on thick-cut rye bread. 13

VEGETARIAN SLOPPY JOE
Gardein mixed with onions, peppers, spices and tomato sauce. Served on a cluster of potato rolls. 10

MEATLOAF SANDWICH
House-made meatloaf served warm with melted Swiss cheese, truffle mayonnaise and frizzled onions on a Portuguese roll. 12

CORNED BEEF SANDWICH
Sliced corned beef served on butter grilled rye. 12

TURKEY & BRIE WRAP
House-roasted turkey breast tossed with our bacon-apple chutney. Topped with Brie cheese and mixed greens in a garlic-herb wrap. Served with sweet potato fries. 11

EXCEPTIONAL EVENTS

Custom menus and event packages featuring our scratch-made food, extensive craft beer, wine and cocktail lists.

GF Prepared Gluten-Free Gluten-free preparation available. Please ask your server. Vegetarian Dish

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BURGERS

Served with house-made pickles and French fries. Substitute sweet potato fries or tots for 1. All burgers can be prepared on a brioche roll, pumpernickel roll, Portuguese roll or English muffin. Gluten-free roll available for 1.

THE SHANNON ROSE BURGER
Served on a toasted English muffin with lettuce, a beefsteak tomato and red onion. 9.5

Perfect with any of the below toppings!
Additional toppings 1.00 each:
Sautéed Onions, Sautéed Mushrooms, Bacon, Swiss Cheese, Bleu Cheese, Cheddar Jack Cheese, Mozzarella Cheese, American Cheese, Pepper Jack Cheese, Guinness BBQ Sauce
Add Irish Cheddar or Irish Bacon – 1.5 each

THE DUBLIN
Irish cheddar cheese and Irish bacon on a toasted English muffin with lettuce, beefsteak tomato and red onion. 12
(Make it even more special with an egg – 1)

VEGAN
Gardein vegetable burger served on an English muffin with lettuce and tomato. 10

SOUTHWEST TURKEY
Dusted with southwest spices and topped with pepper jack cheese, avocado, crisp fried jalapeño straws, pico de gallo and chipotle aioli. 11

BACON & BLEU
Chunky bleu cheese dressing and crisp bacon on a toasted brioche bun. 12

TRUFFLE
Fresh ground beef seasoned with black summer truffles and truffle oil, grilled and topped with mushrooms, Swiss cheese, lettuce and truffle aioli. 13

DAKOTA
Fresh ground beef grilled and topped with cheddar cheese, bacon, bourbon-glazed onions, chipotle aioli and crisp lettuce. 12

THE MURDER BURGER *As featured on FoodBeast.com*
Served on a brioche roll with American and pepper jack cheese, sautéed onions, jalapeños, lettuce, tomato, house-made pickles, ketchup and Thousand Island dressing. Dipped in our Harp beer batter and deep-fried until golden and crispy. 14

LUNCH★COMBOS
Served Monday-Friday 11am – 3pm

Soup of the Day or House/Caesar Salad & 1/2 Sandwich
10

1/2 Sandwiches Include: *Roasted Turkey, Corned Beef, Turkey & Bacon Club, Grilled Cheese, B.L.T.*

Choice of Flatbread with House/Caesar Salad or Soup
12

SHANNON ROSE FAVORITES
Add a side House or Caesar Salad or Soup of the Day 3.5

CHICKEN POT PIE
Roasted chicken breast and fresh vegetables, baked in our signature cream sauce and topped with puff pastry. Irish soda bread. 14

LEMON ARTICHOKE CHICKEN
Panko-crusted chicken breast topped with grape tomatoes, artichoke hearts and fresh herbs in a tangy lemon-wine butter sauce. Served over sautéed spinach. 16

BOURBON-GLAZED SALMON GF
Fresh salmon grilled with our Maker's Mark maple mustard glaze. Roasted red bliss potatoes and garlic spinach. 18

CIDER-BRINED PORK FLAT IRON
Fresh pork flat iron, brined in apple cider and pan-roasted. Served with a butternut squash hash, bacon-apple chutney and horseradish gravy. 18

HOMEMADE MEATLOAF
A hearty mix of beef, pork and lamb with horseradish gravy, served over mashed potatoes with green beans and crispy fried leeks. 17

BUTTERNUT SQUASH RAVIOLI
Roasted butternut squash, tomatoes and a sage browned butter sauce. 16

FLAT IRON STEAK
Grilled flat iron steak topped with frizzled onions and bleu cheese. Served with horseradish gravy. 24

★ *Traditional* ★ IRISH FARE
Add a side House or Caesar Salad or Soup of the Day 3.5

HOMEMADE SHEPHERD'S PIE
Ground beef mixed with an array of vegetables and topped with our creamy mashed potatoes, baked golden brown. Irish soda bread. 15

DUBLIN SHEPHERD'S PIE
The real pie, Dublin-style! Slow-braised lamb with peas, carrots and sweet corn. Topped with our creamy mashed potatoes. Irish soda bread. 16

VEGAN SHEPHERD'S PIE
Gardein mixed with an array of vegetables and topped with mashed cauliflower. Toasted rye bread. 14

HARP-BATTERED FISH 'N CHIPS
Fresh cod in our Harp beer batter and deep-fried to perfection. French fries, coleslaw and tartar sauce. 16

IRISH BREAKFAST
The traditional breakfast with all the fixin's! Two eggs, black and white pudding, bangers, Irish bacon and beans. Irish soda bread. 13

CORNED BEEF & CABBAGE
Sliced corned beef with cabbage and red bliss potatoes. Irish soda bread. 17

BANGERS & MASH
Classic Irish sausages, homemade creamy mashed potatoes, garlic spinach and crispy fried leeks. Horseradish gravy. 13

SIDES

SWEET POTATO FRIES 4

SAUTÉED GREEN BEANS 3 GF

SAUTÉED GARLIC SPINACH 4 GF

ROASTED RED BLISS POTATOES 4 GF

MASHED CAULIFLOWER 3 GF

SIGNATURE LOADED COLCANNON GF
Homemade mashed potatoes mixed with Napa cabbage, bacon and New York cheddar cheese. 6

Enjoy Our FEATURED FLIGHTS

SHANNON ROSE FLIGHT 7
Shannon Rose Amber Ale
Empire Black Magic Stout
Carton Red Rye Returning
Magnify Vine Shine IPA

GUINNESS FLIGHT 7
Guinness
All Irish Black & Tan *(Smithwick's & Guinness)*
Black Velveteen *(Sam Adams Angry Orchard & Guinness)*
Black & Blue *(Blue Moon & Guinness)*

BUILD YOUR OWN FLIGHT 7
(Choose 4)

Ask your server about this week's craft beer offerings and our hand-crafted signature cocktails.

Desserts
We are proud to exclusively serve Applegate Farm ice cream.

CHOCOLATE CHIP COOKIE SUNDAE
Fresh baked chocolate chip cookie, vanilla ice cream, chocolate syrup and Baileys whipped cream. 6

BEER FLOAT*
Seasonal beer with a scoop of Applegate Farm ice cream. 10
*Only available for purchase 21+

APPLEGATE FARM ICE CREAM GF
Enjoy two scoops of vanilla, chocolate or featured flavor ice cream. Topped with fresh whipped cream. 4

GUINNESS COOKIE SANDWICH
Vanilla ice cream sandwiched between chocolate oatmeal raisin cookies. Made with Guinness and rolled in bacon pecan brittle. Topped with homemade salted caramel, chocolate sauce and Baileys whipped cream. 8

APPLE CRISP
Fresh Gala apples sautéed with browned butter and brandy topped with our granola crisp topping. Served piping hot in a cast-iron skillet with vanilla ice cream and salted caramel. 7

HOMEMADE IRISH SODA BREAD PUDDING
Made with our delicious Irish soda bread. Topped with Baileys whipped cream. 7

BROWNIE SUNDAE GF
House-made flourless chocolate brownie sundae with vanilla ice cream. Topped with salted caramel, chocolate sauce, Baileys whipped cream and a cherry. 8

RICE PUDDING GF
A creamy mixture of jasmine rice, milk, sugar and spices. Topped with fresh whipped cream. 5

HAPPY HOUR
MONDAY-FRIDAY 3-7PM
$2 Off All Drinks, Beer & Wine
Food Specials

Area's Hottest Live ENTERTAINMENT
NEVER A COVER
See pub for schedule

BRUNCH
SATURDAYS + SUNDAYS UNTIL 3PM
Featuring delicious drink & food items!

GF Prepared Gluten-Free Gluten-free preparation available. Please ask your server. Vegetarian Dish

Consuming raw or under-cooked beef, poultry, lamb, pork, seafood, shellfish, or raw eggs and milk may increase your risk of food borne illness, especially if you have certain medical conditions. Thoroughly cooking such foods reduces the risk of food-borne illness. Please note, though we try, we cannot ensure our foods will be free from the ingredients that cause your allergic reactions.

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