



SHAREABLES

THE PLOUGHMAN'S SAMPLER

Nachos, Corned Beef Spring Rolls, Bacon Cheddar Boxy 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 curd dipped in our special tempura batter and fried crisp. Chipotle ranch sauce. 8

BACON CHEDDAR BOXY

Golden brown potato cakes, topped with crisp bacon, shredded cheddar cheese and chives. Served with sour cream. 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

A creamy blend of spinach, artichokes, roasted peppers and cream cheese. Served with fresh made tortilla chips, a soft pretzel and carrot sticks. 11

CORNED BEEF SPRING ROLLS

Stuffed with corned beef, cabbage and potatoes. House-made creamy mustard. 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
(Substitute gardein)

HAND-BREADED CHICKEN TENDERS

Cooked crisp and served with house-made honey mustard sauce. 10

HARP-BATTERED PICKLES

House-brined pickle chips fried crisp. Chipotle aioli. 4

DEVILED SCOTCH EGGS

A Shannon Rose signature. Sausage and panko-crust deviled egg topped with smoked paprika. 7

MAC & CHEESE EGGROLL

House-made eggrolls filled with our mac and cheese, smoked bacon, peas and tomatoes. Served with creamy Sriracha sauce. 10

KILLARNEY COAST MUSSELS

Prince Edward Island mussels sautéed with bacon and tomatoes, finished with Shannon Rose Amber Ale and a touch of cream. 13

CANDIED BLACK PEPPER BACON

Slow-cooked bacon with black pepper and brown sugar. Served with our house-made ranch dressing. 7

SOFT PRETZELS

Three Bavarian-style soft pretzels served with house-made beer cheese and creamy mustard dipping sauce. 9

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FLATBREADS

House-made dough.

MARGHERITA

Tomatoes, fresh mozzarella and shredded basil. 9

GRILLED VEGETABLE

Grilled asparagus, yellow squash, fennel and red peppers atop house-made pesto and fresh mozzarella. Finished with fresh thyme. 10

BUFFALO CHICKEN

Crispy fried chicken on top of Buffalo sauce and crumbled bleu cheese. Topped with shredded celery and bleu cheese dressing. 11

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

- ★ Buffalo
- ★ Guinness BBQ
- ★ Sweet Chili

NAKED

- ★ Honey Mustard
- ★ Bleu Cheese
- ★ 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

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

CORNED BEEF

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



SALADS

SHRIMP & MANGO

Baby spinach, shrimp, mango, carrots and cucumber tossed in house-made lime-mustard vinaigrette and topped with crispy plantains. 15

GRILLED CHICKEN CAESAR

Romaine hearts, Parmesan cheese and house-made Caesar dressing topped with grilled chicken and our homemade croutons. 11
(Substitute grilled salmon – 6)

CLASSIC COBB

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 & WATERMELON

Baby Tuscan kale, diced watermelon, red onion, cucumber, goat cheese and candied walnuts tossed with balsamic vinaigrette. 12
(Add chicken – 4)

THE SHANNON ROSE HOUSE

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 or house-made potato chips. Substitute sweet potato fries or tots for 1. All sandwiches can be prepared on a brioche roll, Portuguese roll or multi-grain 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 and house-made lemon herb aioli. Served on a multi-grain roll. 11

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

CORNED BEEF REUBEN

Thinly sliced corned beef, sauerkraut, Thousand Island dressing and Irish cheddar cheese on thick-cut rye bread. 13

VEGAN SLOPPY JOE

Gardein mixed with onions, peppers, spices and tomato sauce. Served on a Portuguese roll. 10

Vegetarian Sloppy Joe

Served on a cluster of potato rolls. 10

COD PO' BOY

Harp beer battered and fried golden brown. Topped with NY cheddar cheese, house-made tartar sauce, lettuce, tomato and red onion on a toasted Portuguese roll. 14

CORNED BEEF OR PASTRAMI SANDWICH

Sliced and served on butter grilled rye. 12

TURKEY COBB WRAP

House-roasted turkey breast, green leaf lettuce, crisp smoked bacon, hard-boiled eggs, tomatoes, cucumbers, red onion and avocado with house-made bleu cheese vinaigrette in a garlic-herb tortilla. Served with sweet potato fries. 12

EXCEPTIONAL EVENTS

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



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BURGERS

Served with house-made pickles and French fries or house-made potato chips. Substitute sweet potato fries or tots for 1. All burgers can be prepared on a brioche roll, Portuguese roll, multi-grain 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 a Portuguese roll 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

2ND AVE

Fresh ground beef grilled and topped with hot pastrami, sauerkraut, Swiss cheese and Thousand Island dressing on a butter-toasted brioche bun. 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

Attempted Murder Burger

Our Murder Burger that escaped the fryer. 14

LUNCH★COMBOS

Served Monday-Friday 11am – 3pm

Soup of the Day or House/Caesar Salad

With

1/2 Sandwich 10

Roasted Turkey, Corned Beef, Pastrami

OR

Mini Shepherd's Pie 12

OR

Margherita Flatbread 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

Fresh salmon grilled with our Maker's Mark maple mustard glaze. Roasted red bliss potatoes and garlic spinach. 21

PORK FLAT IRON

Brined in apple cider and pan-roasted. Served with a Napa cabbage-bacon hash, house-made peach relish and crispy Brussels sprout leaves. 22

ROASTED CAULIFLOWER "STEAK"

Thick-cut, pan-roasted cauliflower topped with au poivre sauce. Served with roasted red potatoes and sautéed spinach. 14

ROASTED CHICKEN PASTA PRIMAVERA

Cavatappi pasta tossed with shredded roast chicken breast, grilled vegetables and fresh herbs in a white wine and butter sauce. 16

FLAT IRON STEAK

Grilled beef flat iron steak topped with bourbon-glazed onions and bleu cheese. Served with bacon-horseradish spinach and frizzled onions. 24

SIDES

SWEET POTATO FRIES 4

SAUTÉED GREEN BEANS 3

TWICE BAKED POTATO

Oversized baked potato stuffed with our bourbon-glazed onions and NY cheddar cheese. Topped with bacon and a drizzle of our house-made ranch dressing. 6

SAUTÉED GARLIC SPINACH 4

ROASTED RED BLISS POTATOES 4

MASHED CAULIFLOWER 4

SIGNATURE LOADED COLCANNON

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

★ 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

Enjoy Our FEATURED FLIGHTS

GUINNESS FLIGHT 7

Guinness

All Irish Black & Tan (Smithwick's & Guinness)

Black Velveten (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.

RICE PUDDING

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

HOMEMADE IRISH SODA BREAD PUDDING

Made with our delicious Irish soda bread. Topped with Baileys whipped cream. 7

APPLEGATE FARM ICE CREAM

Enjoy two scoops of vanilla, chocolate or featured flavor ice cream. Topped with fresh whipped cream. 4

BEER FLOAT*

Chef's combination of seasonal craft beer and Applegate Farm ice cream. 10

*Only available for purchase 21+

PEACH CRISP

Sliced peaches 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. 8

HAPPY HOUR

MONDAY-FRIDAY 3-7PM

\$2 Off All Drinks, Beer & Wine Food Specials

Area's Hottest Live ENTERTAINMENT

NEVER A COVER

Visit TheShannonRose.com for schedule.

BRUNCH

SATURDAYS + SUNDAYS UNTIL 3PM

Featuring delicious drink & food items!

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