



SHAREABLES

THE PLOUGHMAN'S SAMPLER

Nachos, Corned Beef Spring Rolls, Bacon Cheddar Boxty and Boneless Wings. 17

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. 9

BACON CHEDDAR BOXTY

Golden brown potato cakes, topped with crisp bacon, shredded cheddar cheese and chives. Served with sour cream. 9

LETTUCE WRAPS

Sautéed cauliflower with egg, gardein and vegetables. Served with Boston bibb lettuce cups and Thai chili sauce. 10
Pulled Chicken Lettuce Wraps 11

SPINACH & ARTICHOKE DIP

A creamy blend of spinach, artichokes, roasted peppers and cream cheese. Served with fresh made tortilla chips, 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, beer cheese, cheddar and Monterey Jack cheese and fresh jalapeños. Finished with avocado-tequila crème and fresh pico de gallo. 14
(Substitute gardein) (Add house-made guacamole – 1.5)

HAND-BREADED CHICKEN TENDERS

Cooked crisp and served with house-made honey mustard sauce. 11

DEVILED SCOTCH EGGS

A Shannon Rose signature. Sausage and panko-crusted deviled egg topped with smoked paprika. 8

BAVARIAN PRETZEL

Jumbo pretzel served with house-made beer cheese and creamy mustard dipping sauce. 11

GRILLED SHRIMP & HASH

Seasoned and served over potato and kale hash. Topped with Sriracha honey sauce and avocado crema. 13

MAC & CHEESE

House-made mac & cheese topped with breadcrumbs and baked until golden brown. 13
(Add bacon – 1.5)
(Add Buffalo chicken – 3)

STAY IN-THE-KNOW

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

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 with Buffalo, Guinness BBQ or sweet chili sauce. Served with a side of honey mustard, bleu cheese or ranch. 11

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



FLATBREADS

House-made dough.

MARGHERITA

Tomatoes, fresh mozzarella and shredded basil. 9

GRILLED VEGETABLE

Grilled asparagus, yellow squash 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

SOUP & SIDE SALADS

CLASSIC FRENCH ONION SOUP

Slow-simmered onion broth, house-made crouton topped with Swiss cheese. 6

POTATO LEEK SOUP

Traditional Irish comfort food, good for the soul. 5

CHILI

Smithwick's pulled pork chili, melted cheese and sour cream. 6

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, house-made croutons and house-made Caesar dressing. 3.5



SALADS

Add chicken 4, gardein wings 5, shrimp 6, steak 9, salmon 12

SPINACH & QUINOA

Baby spinach, quinoa, feta cheese, toasted almonds, tomatoes, mint and apricot vinaigrette. 11

ARUGULA & PEAR

Baby arugula, candied walnuts, tomatoes, pickled onions, gorgonzola cheese and pears. White balsamic vinaigrette. 12

GRILLED CHICKEN CAESAR

Romaine hearts, Parmesan cheese and house-made Caesar dressing topped with grilled chicken and house-made croutons. 13

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

SANDWICHES

Served with house-made pickles and French fries or house-made potato chips. Substitute sweet potato fries, tots or onion rings for 1. Gluten-free roll available for 1.

CRISPY CHICKEN

Panko-crusted and topped with coleslaw, house-brined pickles and Sriracha aioli on a toasted brioche roll. 12

TUSCAN GRILLED CHICKEN

Grilled marinated chicken breast topped with mozzarella, pesto mayo, balsamic onions, sautéed spinach and roasted red peppers. Served on a Portuguese roll. 13

GUINNESS BBQ PULLED PORK

Slow-roasted pulled pork simmered in our Guinness BBQ sauce and topped with frizzled onions, pepper jack cheese and coleslaw on a roll. 12

CORNED BEEF REUBEN

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

CLASSIC CORNED BEEF

Sliced and served on butter grilled rye. 12

FISH TACOS

Harp-battered cod, avocado, kimchi slaw, pickled red onions, avocado crema, Sriracha aioli and cilantro in flour tortillas. Served with house-made potato chips. 12

Grilled Fish Tacos

Served with a mixed green salad. 12

PORTOBELLO CHEESE "STEAK" WRAP

Portobello mushroom, onion, red and green pepper, American and pepper jack cheese, Northwood steak seasoning and frizzled onions in a garlic tortilla wrap. 11



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EXCEPTIONAL EVENTS

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



BURGERS

Served with house-made pickles and French fries or house-made potato chips. Substitute sweet potato fries, tots or onion rings 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, Irish Bacon, Avocado – 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)

VEGGIE

House-made black bean and quinoa veggie burger topped with avocado, mango, cherry peppers, mixed greens and cayenne mayo. Served on a multi-grain roll with French fries. 12

SOUTHWEST TURKEY

Dusted with southwest spices and topped with pepper jack cheese, avocado, crisp fried jalapeño straws, pico de gallo and chipotle aioli on a toasted brioche bun. 11

DAKOTA

Fresh ground beef grilled and topped with cheddar cheese, bacon, bourbon-glazed onions, chipotle aioli and crisp lettuce on a toasted brioche bun. 12

THE MURDER BURGER

As featured on the Travel Channel's "Food Paradise" 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

BRING THE PUB HOME

Purchase today through your server.

SHANNON ROSE HOODIE 40

3/4 SLEEVE BASEBALL TEE 15

GIFT CARDS

The perfect gift for anyone! Available for purchase at the pub or on our website TheShannonRose.com



SHANNON ROSE FAVORITES

Add a side House or Caesar Salad 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. 18

BOURBON-GLAZED SALMON

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

ROASTED CAULIFLOWER "STEAK"

Thick-cut, pan-roasted cauliflower topped with au poivre sauce. Served with roasted red potatoes and sautéed spinach. 16

STEAK FRITES

Flat iron steak and fresh cut fries served with truffle mayo and arugula topped with a truffle vinaigrette. 24

LAMB RAGU

Pappardelle pasta with slow-braised lamb ragu and Parmesan cheese. 17

NY STRIP STEAK

12oz strip steak grilled and served with a twice baked potato and green beans. 34

SIDES 4

FRENCH FRIES

TATER TOTS

SWEET POTATO FRIES

MASHED CAULIFLOWER

★ Signature SIDES 6

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.

LOADED COLCANNON

House-made mashed potatoes mixed with Napa cabbage, bacon and New York cheddar cheese.

★ Traditional IRISH FARE

Add a side House or Caesar Salad 3.5

LOADED SHEPHERD'S PIE

Ground beef mixed with an array of vegetables and topped with colcannon mash, baked golden brown. Irish soda bread. 17

LOADED DUBLIN PIE

The real pie, Dublin-style! Slow-braised lamb with peas, carrots and sweet corn. Topped with colcannon mash. Irish soda bread. 18

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, house-made creamy mashed potatoes and garlic spinach. Horseradish gravy. 13

HOUSE-MADE MEATLOAF

A hearty mix of beef, pork and lamb with horseradish gravy served over mashed potatoes with green beans and frizzled onions. 17

ABOUT THE ROSE

Local Pub

IRISH SOUL

The Shannon Rose Irish Pub combines Irish roots with a commitment to our community. The interior of the pub is composed of furniture and decorations shipped from Ireland. Our chef-driven, scratch-made menu incorporates seasonal and local ingredients from our community partners. We are dedicated to spreading Irish hospitality, and are always eager to provide our guests with a warm meal and a perfectly poured pint. Sláinte!

Finest Ingredients

Our chef-driven, scratch-made menu changes seasonally and incorporates fresh, local ingredients. We offer a menu that blends Irish pub classics and new tavern favorites. At The Shannon Rose, you'll enjoy hearty pub classics with and without twists, as well as vegetarian, gluten-free and lighter fare. From traditional favorites to modern tastes, we cater to all needs.

Chili Bread Bowl

Toasted semolina bread bowl with Smithwick's pulled pork chili, melted cheese and sour cream. 13

★ LUNCH ★

Served Monday-Friday, 11am-3pm

Combo

Choice of soup or salad and one featured item. 12

Choose 1: Classic French Onion Soup, Potato Leek Soup, House Salad or Caesar Salad

Choose 1: Mini Shepherd's Pie, Mini Reuben, Classic Sliders

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 ☒ Gluten-free preparation available. Please ask your server. 🌱 Vegetarian Dish ❤️ Healthier Option

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.