

STARTERS

SEASONED FRENCH FRIES

FRIED ZUCCHINI

ONION RINGS

MOZZARELLA STICKS

CHICKEN TENDERS

Chicken Tender Fillets & French Fries

BUFFALO WINGS

(10) Wings served with Carrots & Celery Sticks

VEGETABLE PLATTER

A Variety of Fresh Vegetables with a side of Ranch or Blue Cheese Dressing

SALADS

ADD AVOCADO | CHICKEN | TUNA | STEAK

THE HARP SALAD

Mixed Greens, Croutons, Tomato, Bacon & Shredded Cheese

CAESAR SALAD

Chopped Romaine Lettuce with Croutons tossed in Caesar Dressing & Parmesan

BURGERS

ALL SERVED ON A BRIOCHE BUN, WITH A SIDE OF SEASONED FRENCH FRIES

ADD CHEESE | BACON | AVOCADO

CHEESEBURGER

1/3-Pound Angus Beef Patty topped with Cheddar Cheese, Lettuce, Tomato & Mayo

BBQ BURGER

1/3-Pound Angus Beef Patty with Crispy Bacon, Onion Rings & BBQ Sauce

CHIPOTLE BURGER WITH AVOCADO

1/3-Pound Angus Beef Patty with Lettuce, Tomato, Avocado & Chipotle Sauce

SANDWICHES

SERVED WITH A SIDE OF SEASONED FRENCH FRIES

CORNERED BEEF & SWISS

Corned Beef with Swiss Cheese & Mustard served on Grilled Rye Bread

BLT

SUB IRISH BACON +1

Crispy Bacon, Lettuce, Tomato, Mayo on toasted Sourdough Bread

FRENCH DIP

Sliced Roast Beef on a French Roll with a side of Au Jus Dipping Sauce

GRILLED CHEESE & TOMATO SOUP

Melted Cheddar Cheese on toasted Sourdough Bread with a cup of Tomato Soup

ENTRÉES

FULL IRISH BREAKFAST

(2) Irish Bacon, (2) Sausage, (2) Eggs, Black & White Pudding, Seasoned Breakfast Potatoes, Beans & Toast

SHEPHERD'S PIE

Seasoned Ground Beef mixed with Peas & Carrots, topped with Homemade Mashed Potatoes & shredded Cheddar Cheese

THE HARP BOWL

CHICKEN +3 | STEAK +3 | EGG +1

Your choice of Protein, served with sautéed Spinach, Onions, Bell Peppers, Black Beans & Avocado over a bed of Rice

QUESADILLA

CHICKEN +3 | STEAK +3

Served with side of Salsa & Sour Cream

IRISH NACHOS

SUB CHICKEN +3 | STEAK +3

Shredded Corned Beef on a bed of Breakfast Potatoes, Cheddar Cheese, Jack Cheese, Salsa & Sour Cream

SAMPLER

Buffalo Wings, Fried Zucchini, Onion Rings & Mozzarella Sticks (No substitutions)

BEET SALAD WITH CRUMBLLED CHEESE

Mixed Greens, with Balsamic Vinaigrette Dressing, Beets, Feta Cheese & Walnuts

GRILLED CHICKEN BURGER

Grilled Chicken Breast with Swiss Cheese, Lettuce, Tomato & Mayo

BUFFALO CHICKEN BURGER

Fried Chicken Breast tossed with Buffalo Sauce with Lettuce & Tomato

VEGGIE BURGER

Veggie Patty with Lettuce, Tomato & Mayo

TUNA MELT

House Special Tuna with melted Cheddar Cheese & Mayo on Sourdough Bread

PHILLY CHEESESTEAK

Ribeye Steak with grilled Onions & Provolone Cheese on a French Roll

BEEFEATER

Sliced Roast Beef Topped with Swiss Cheese on grilled Parmesan Sourdough Bread with a side of Au Jus Dipping Sauce

PATTY MELT

1/3-Pound Angus Beef Patty, American Cheese & Grilled Onions on Grilled Rye Bread

FISH & CHIPS

Harp Beer Battered Cod Fish Fillets with Seasoned French Fries

12 OZ NEW YORK STEAK

New York Steak with a side of Mashed Potatoes, Grilled Onions & Vegetables

CITRUS GRILLED CHICKEN

Citrus Grilled Chicken Breast with a side of Mashed Potatoes, Grilled Onions & Vegetables



THE HARP INN
COSTA MESA, CA

DRAFT BEERS (20 OZ)

GUINNESS	Stout - Ireland
SMITHWICKS	Red Ale - Ireland
HARP	Lager - Ireland
CARLSBERG	Pilsner - Denmark
STELLA ARTOIS	Pilsner - Denmark
PACIFICO	Pilsner Style Lager - Mexico
MODELO	Pilsner - Mexico
805	Blonde Ale - California
BLUE MOON	Belgian White Ale - Colorado
COORS LIGHT	Lager - Colorado
LAGUNITAS IPA	India Pale Ale - California
ROTATING IPA HANDLE	

BOTTLED BEERS

BUDWEISER	AMSTEL LIGHT
BUD LIGHT	CORONA
MILLER LITE	CORONA LIGHT
COORS ORIGINAL	PACIFCO
COORS LIGHT	MODELO
HEINEKEN	WHITE CLAW
HEINEKEN ZERO	TRULY WILD BERRY
MICHELOB ULTRA	MAGNERS (Pint Bottle)

SPECIALTY COCKTAILS

OLD FASHIONED	EMPRESS GIN MARTINI
MANHATTAN	BLOODY MARY
IRISH MULE	IRISH COFFEE
MARGARITA	HOT TODDY

HOUSE WINES

CHAMPAGNE	PINOT NOIR
CHARDONNAY	MERLOT
PINOT GRIGO	CABERNET SAUVIGNON
SAUVIGNON BLANC	
WHITE ZINFANDEL	

PREMIUM WINES

BUTTER
Chardonnay
CHATTEAU STE MICHELLE
Chardonnay

NON - ALCOHOLIC

COKE	GINGER BEER
DIET COKE	ORANGE JUICE
SPRITE	CRANBERRY JUICE
ICED TEA	GRAPEFRUIT JUICE
HOT TEA	PINEAPPLE JUICE
COFFEE	

DAILY SPECIALS

MONDAY

\$9 CHEESEBURGER OR BBQ BURGER
Sub Veggie Patty for no additional cost

TUESDAY

\$3 TACO TUESDAY
Chicken, Steak, Fish, Corned Beef

WEDNESDAY

\$9 BEEFEATER SANDWICH

THURSDAY

\$12 FISH & CHIPS

FRIDAY

LIVE BAND 9PM - CLOSE

SATURDAY

LIVE BAND 9PM - CLOSE

SUNDAY

LIVE BAND 4PM