# **STARTERS**

SEASONED FRENCH FRIES	7
FRIED ZUCCHINI	8
ONION RINGS	8
MOZZARELLA STICKS	9
CHICKEN TENDERS Chicken Tender Fillets & French Fries	12
<b>BUFFALO WINGS</b> (10) Wings served with Carrots & Celery Sticks	12
<b>VEGETABLE PLATTER</b> A Variety of Fresh Vegetables with a	10

side of Ranch or Blue Cheese Dressing

# SALADS

ADD AVOCADO +3   CHICKEN +3	TUNA +3	STEAK
<b>THE HARP SALAD</b> Mixed Greens, Croutons, Tomato, Bacon & Shredded Cheese	11	
CAESAR SALAD	12	

Chopped Romaine Lettuce with Croutons tossed in Caesar Dressing & Parmesan

# **BURGERS**

ALL SERVED ON A BRIOCHE BUN, WITH A SIDI ADD CHEESE +1   BACON +2   AVOCADO CHEESEBURGER 1/3-Pound Angus Beef Patty topped with Cheddar Cheese, Lettuce, Tomato & Mayo	
<b>BBQ BURGER</b> 1/3-Pound Angus Beef Patty with Crispy Bacon, Onion Rings & BBQ Sauce	15
CHIPOTLE BURGER WITH AVOCADO 1/3-Pound Angus Beef Patty with Lettuce, Tomato, Avocado & Chipotle Sauce	15
SANDWICHES SERVED WITH A SIDE OF SEASONED FRENCH F CORNED BEEF & SWISS Corned Beef with Swiss Cheese & Mustard served on Grilled Rye Bread	RIES 14
BLT SUB IRISH BACON +1 Crispy Bacon, Lettuce, Tomato, Mayo on toasted Sourdough Bread	14
<b>FRENCH DIP</b> Sliced Roast Beef on a French Roll with a side of Au Jus Dipping Sauce	14
GRILLED CHEESE & TOMATO SOUP13Melted Cheddar Cheese on toasted Sourdough Bread with a cup of Tomato Soup	
ENTRÉES	
<b>FULL IRISH BREAKFAST</b> (2) Irish Bacon, (2) Sausage, (2) Eggs, Black & White Pudding, Seasoned Breakfast Potatoes, Beans & Toast	16
<b>SHEPHERD'S PIE</b> Seasoned Ground Beef mixed with Peas & Carrots, topped with Homemade Mashed Potatoes & shredded Cheddar Cheese	16
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	12

<b>QUESADILLA</b> CHICKEN +3   STEAK +3 Served with side of Salsa & Sour Cream	10
IRISH NACHOS SUB CHICKEN +3   STEAK +3 Shredded Corned Beef on a bed of Breakfast Potatoes, Cheddar Cheese, Jack Cheese, Salsa & Sour Cream	13
<b>SAMPLER</b> Buffalo Wings, Fried Zucchini, Onion Rings & Mozzarella Sticks (No substitutions)	18
<b>BEET SALAD WITH CRUMBLED CHEESE</b> Mixed Greens, with Balsamic Vinaigrette Dressing, Beets, Feta Cheese & Walnuts	13
NED FRENCH FRIES	
<b>GRILLED CHICKEN BURGER</b> Grilled Chicken Breast with Swiss Cheese, Lettuce, Tomato & Mayo	14
<b>BUFFALO CHICKEN BURGER</b> Fried Chicken Breast tossed with Buffalo Sauce with Lettuce & Tomato	14
<b>VEGGIE BURGER</b> Veggie Patty with Lettuce, Tomato & Mayo	14

<b>TUNA MELT</b> House Special Tuna with melted Cheddar Cheese & Mayo on Sourdough Bread	14
<b>PHILLY CHEESESTEAK</b> Ribeye Steak with grilled Onions & Provolone Cheese on a French Roll	14
<b>BEEFEATER</b> Sliced Roast Beef Topped with Swiss Cheese on grilled Parmesan Sourdough Bread with a side of Au Jus Dipping Sauce	14
<b>PATTY MELT</b> 1/3-Pound Angus Beef Patty, American Cheese & Grilled Onions on Grilled Rye Bread	14
FISH & CHIPS Harp Beer Battered Cod Fish Fillets with Seasoned French Fries	15
<b>12 OZ NEW YORK STEAK</b> New York Steak with a side of Mashed Potatoes, Grilled Onions & Vegetables	26
<b>CITRUS GRILLED CHICKEN</b> Citrus Grilled Chicken Breast with a side of Mashed Potatoes, Grilled Onions & Vegetables	18 5



#### **DRAFT BEERS** (20 OZ) GUINNESS Stout - Ireland

GOINNESS	Stout - Ireiana	
SMITHWICKS	Red Ale - Ireland	
HARP	Lager – Ireland	
CARLSBERG	Pilsner – Denmark	
STELLA ARTOI	S 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** 

AMSTEL LIGHT

**CORONA LIGHT** 

CORONA

PACIFCO

MODELO

WHITE CLAW

MAGNERS (Pint Bottle)

**BUDWEISER** 

BUD LIGHT

MILLER LITE

**COORS LIGHT** 

**HEINEKEN ZERO** 

MICHELOB ULTRA

HEINEKEN

COORS ORIGINAL

### SPECIALTY COCKTAILS OLD FASHIONED EMPRESS GIN MARTINI

MANHATTAN BLOODY MARY IRISH MULE IRISH COFFEE MARGARITA HOT TODDY

## **HOUSE WINES**

CHAMPAGNE CHARDONNAY PINOT GRIGO WHITE ZINFANDEL

**PINOT NOIR** 

CABERNET SAUVIGNON

# PREMIUM WINES

**BUTTER** Chardonnay

CHATTEAU STE MICHELLE Chardonnay

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CORE	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

BRUNCH & BOTTOMLESS MIMOSAS

Bottomless Mimosas will only be served w/ purchase of an Entrée from 10AM - 2PM

LIVE BAND 9PM - CLOSE

**SUNDAY** 

**BRUNCH & BOTTOMLESS MIMOSAS** 

Bottomless Mimosas will only be served w/ purchase of an Entrée from 10AM - 2PM

LIVE BAND 4PM

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