

P.J. Carney's Pub

Lunch

Home Made Soup

Cup \$3 Bowl \$5

Traditional Caesar Salad \$9

ADD grilled steak \$3 or grilled marinated chicken or plain chicken \$2

Oven Roast Beet Salad: arugula, goat cheese, tomatoes, & red wine reduction \$9

ADD grilled steak \$3 or grilled marinated chicken or plain chicken \$2

Jalapeño Salad: jalapeños, black olives, fennel, over arugula salad \$9

ADD Grilled Steak \$3 or grilled marinated chicken or plain chicken \$2

Soup Combo: bowl of homemade soup w a small house salad OR ½ Smoked Ham & Cheese Sandwich \$9

(Roast Beet or Caesar +\$1)

Nachos crisp tortilla chips layered with melted cheese, black olives, & pickled jalapenos w sour cream & guacamole \$10 **Add** BBQ pulled pork \$3

Chicken Fingers: w orange supremes & honey mustard \$9

Quesadilla: with grilled chicken or steak; mushrooms, pico de gallo, & cheddar and jack cheeses w jalapeño salad \$11

Grilled Chicken Sandwich grilled chicken, marinated w rosemary, thyme & a hint of curry, tomato tapenade, tempura onion ring, arugula, & bacon on a brioche bun & Fries \$11

Open Faced Corned Beef Sandwich: caramelized onions, wholegrain mustard, gruyere cheese & Fries \$11

Smoked Ham & Cheese Sandwich: whole grain mustard & tomato w Fries \$10

BBQ Pulled Pork Sandwich: pickled cucumber, & house slaw, on a brioche bun & Fries \$10

Chicken Caesar Wrap & Fries \$11
w marinated or plain chicken

Classic BLT & Fries \$10

PJ Carney's Chargrilled Burger & Fries \$10
ADD cheese or bacon+.50

Gaelic Burger & Fries stuffed w confit garlic, onions, & Worchester sauce \$11

Portabella Burger: goat cheese & piquillo pepper stuffed portabella mushroom w tomato tapenade, on brioche bun served w arugula salad \$11

Fish & Chips w house made tartar sauce \$14

Traditional Shepherd's Pie:
seasoned beef topped w mash potatoes \$13

Sides

Fries \$5

Sweet Potato
Fries \$6

House Salad \$6

House Made
Slaw \$5

BRUNCH

Sat & Sun till 4pm at PJ Carney's

EGGS BENEDICT

English Muffins topped with poached eggs, Irish bacon, spinach, & hollandaise sauce \$10

STEAK & EGGS

Grilled steak & two eggs any style served with toast \$12

FRENCH TOAST

Brioche bread washed with cinnamon, sugar, & egg; toasted golden brown topped with fresh fruit & whipped cream \$9

FRENCH TOAST & EGGS

Two slices of French toast & two eggs any style, with a choice of Irish bacon or sausage \$13

BAKED EGGS

A fluffy quiche with goat's cheese, spinach, & portabella mushrooms \$9

FULL IRISH BREAKFAST

Two eggs any style, Irish bacon, sausage, black & white pudding, grilled tomato, baked beans, & colcannon croquet \$13

HOME MADE SOUP: Cup \$3 Bowl \$5

OVEN ROASTED BEET SALAD: arugula, goat cheese tomatoes, & red wine reduction \$9
Add grilled steak \$3 or grilled chicken \$2

TRADITIONAL CAESAR SALAD \$9
Add grilled steak \$3 or grilled chicken \$2

CHICKEN CAESAR WRAP & FRIES \$11

PJ CARNEY'S CHARGRILLED
BURGER & FRIES \$10
Add cheese or bacon + .50

CLASSIC BLT & FRIES \$10

CHICKEN FINGERS: whole grain
honey mustard & orange supremes \$9

FISH & CHIPS: with malt vinegar &
homemade tartar sauce \$14

SIDES

Sausages \$3	Colcannon Croquets \$3	Fresh Fruit Bowl \$6	Sweet Potato Fries \$6
Irish Bacon \$3	Toast \$2	House Salad \$6	French Fries \$5

BRUNCH DRINK SPECIALS \$6

BLOODY MARY: Spicy Tomato Juice & Vodka	MIMOSA: Sparkling Wine & OJ	IRISH COFFEE: Irish Whiskey, Sugar, Coffee Topped w Whipped Cream
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On Tap

Bass 5% ABV

Blue Moon Belgian Ale 5.4% ABV

Brooklyn Lager 5.2% ABV

Brooklyn Blk Chocolate Stout 10% ABV

Brooklyn E. IPA 6.8% ABV

Coors light 4.2% ABV

Guinness 4.1% ABV

Hoegaarden 5% ABV

Lagunitas IPA 6.2% ABV

Left Hand Milk Stout 5.9% ABV

Miller lite 4.2% ABV

Magic Hat #9 5.1% ABV

Pabst Blue Ribbon 4.7% ABV

Sam Adams Boston Lager 4.9% ABV

Sam Adams Seasonal

Sierra Nevada 5.6% ABV

Smithwicks 5% ABV

Stella Artois 5.2% ABV

Victory Prima Pils 5.3% ABV

Bottled Beer

Amstel light 4% ABV

Bud 5% ABV

Bud light 4.2% ABV

Corona 4.6% AB

Duvel 8.5% ABV

Heineken 5% ABV

Magners Irish Cider 6% ABV

St. Pauli Girl (non-alcoholic)



Drinks

Cosmopolitan:

Citron vodka splash cranberry, lime, triple sec, & sour mix

Chocolate Martini:

Vanilla vodka, crème de cacao, splash of milk

French Martini:

stoli vanil, chambord, pineapple, splash sour mix

Key Lime Martini:

stoli vanil, malibu rum, lime, & sour mix

Irish Coffee:

jamesons whiskey sugar coffee topped w whipped cream

Bourbon/Whiskey

Basil Hayden
Jameson
Blanton
Jim Beam
Black Bush
Knob Creek
Booker Beam
Makers Mark
Bushmills
Tullemore Dew
Jack Daniels
Woodford Res.
Wild Turkey 101

Single Malts

Balvenie 12 yr
Balvenie 21 yr
Glenfiddich
Glenlivet
Glenmorangie original
Glenmorangie quinta ruban
Glenmorangie 18 yr
Mcallan 12 yr

Lemon Drop Martini:

Citron vodka, splash sour mix

Long Island Iced Tea:

vodka, gin, rum, tequila, triple sec, sour mix, coke

Margarita:

tequila, lime juice, triple sec, splash of OJ & sour mix

Mudslide:

vodka, baileys, Kahlua, milk

Sour Apple Martini:

vodka, sour apple pucker =)

Wines by the glass or bottle

White

Chardonnay, Mirassou, CA
Pinot Grigio, Danzente, Italy
Sauvignon Blanc, Beringer, CA
White Zinfandel, Sutter Home CA

Red

Cabernet Sav., Santa Ema, Chile
Pinot Noir, Mirassou, CA

Shiraz, Mc Williams, Australia

Sparkling

Korbel Brute (glass)
Moet & Chandon (bottle)
Dom Perignon (bottle)

Fine Print:

Parties of 5 or more; 18% service charge will be added to the check. & Credit Card minimum is \$14

Call in Sat & Sun mornings for **BRUNCH** till 4pm

& always **HAPPY HOUR** 2X A DAY
3PM - 6PM & Midnight - 3AM

P.J. Carney's Pub