

# MOLLY BRANNIGAN'S

## A MODERN IRISH PUB

*Dinner Menu: Available 4pm-9pm Monday-Saturday*

### SNACKS

#### Slider Trio

Reuben, Reddy Chicken, Brannigan Burger 15

#### Emerald Isle Spinach Artichoke Dip

Served with tortilla chips 14

#### Scotch Egg

Boiled egg, greens tossed in champagne vinaigrette ground pork, herbed bread crumbs 12

#### Smoked Salmon Boxty

Irish boxty, smoked salmon, house tartar sauce, capers, egg dust 14

#### Firecracker Shrimp <sup>GF</sup>

Flash fried shrimp, sriracha & sesame seed aioli 14

#### Reuben Egg Rolls

Corned beef, sauerkraut, Swiss cheese, quick fried, thousand island 12

#### East Coast Steamers <sup>GF</sup>

Steamed clams in white wine, parsley, grilled rosemary, toasted bread 13

#### Pork Belly <sup>GF</sup>

Crispy pork belly with citrus, Jameson glaze, housemade potato chips 14

#### Soft Pretzels

Served with housemade beer cheese + pub mustard 10

#### Cured Meat + Local Cheese Platter

Sopresso, hard salami, three cheeses, crackers, fresh vegetables 15



### OYSTERS + DRAFT

Single 3 | Half Dozen 16 | Dozen 28

Order a dozen oysters, get a complimentary draft!

### SHUCKER SATURDAY

\$1.50 Oyster Special

Available Saturday 1pm-3pm

### SOUPS & SALADS

#### Potato Soup

Creamed potato, bacon & chives 8

#### Soup of the Day

Our daily creation 8

#### Roasted Vegetable Flatbread

Grilled flat bread, hummus, roasted vegetables 12

#### Irish Pub Salad <sup>GF, V</sup>

Spinach, romaine, hard boiled eggs, heirloom tomatoes, asparagus, beet slices, cucumber, goat cheese, local micro greens served with housemade green goddess dressing 13

#### Summer Wedge Salad <sup>GF, V</sup>

Iceberg lettuce wedge, seasoned chickpeas, tomato, cucumber, ranch dressing and lemon wedge 11

#### Heirloom Tomato Salad <sup>GF, V</sup>

Heirloom tomatoes, tossed in champagne vinaigrette, romaine, goat cheese crumbles 12

#### Grilled Chicken Caesar Salad

Romaine lettuce, grilled chicken breast, housemade caesar dressing, croutons, fresh grated parmesan, cracked black pepper 15

**Add Protein to your Salad: Chicken +7 Salmon + 14 Shrimp +12**

### HANDHELD S

#### The Brannigan Burger

Brioche bun, two beef patties, white cheddar, bacon, onion rings, whiskey BBQ sauce, served with French fries 16

#### The Molly Burger

Brioche bun, single beef patty, corned beef, bacon, cheddar cheese, grilled onion, whiskey aioli, served with French fries 15

#### The Reddy Burger

Kaiser roll, two patties housemade dill pickles, shredded lettuce, sliced onion, American cheese, secret sauce, served with French fries 14

#### The Impossible Burger <sup>V</sup>

Vegetarian & vegan friendly protein, kaiser roll, tomato, shredded lettuce, onion, cheddar cheese, served with French fries 16

#### Molly's Reuben

Marble rye bread, thinly sliced corned beef brisket, Swiss cheese, sauerkraut, thousand island dressing, served with French fries 15  
Double meat +6 | Smoked Swiss cheese +1

#### The Rachel

Sourdough bread, roasted turkey, Swiss cheese, coleslaw, thousand island dressing, served with French fries 13  
Double meat +4 | Smoked Swiss cheese +1

### TRADITIONAL

#### Bangers and Mash

Gordon's Irish bangers, Yukon gold mashed potatoes, fried onions, onion gravy, chives 22

#### Guinness Chicken

Roast chicken, seasoned and marinated in Guinness, Irish potato salad, grilled, seasoned corn on the cob 22

#### Shepherd's Pie

Ground lamb and beef, red wine, tomatoes, caramelized onions, peas, carrots topped with whipped Yukon gold potatoes, parmesan crisps, chives 22

#### Vegetable Shepherd's Pie <sup>V</sup>

Seasoned vegetables, legumes, impossible meat, onion gravy, topped with Yukon gold mashed potatoes, parmesan crisps, chives 20

#### Dubliner Mac n' Cheese

White cheddar cheese, cavatappi pasta, seasoned bread crumbs 14  
Grilled chicken +7 | Smoked bacon +4

#### Fish n' Chips

Beer battered Atlantic cod, coleslaw, housemade tartar sauce, fresh lemon, served with French fries 18

#### Molly's Signature

**Corned Beef & Cabbage <sup>GF</sup>**  
Braised corned beef, sauteed cabbage, bacon lardons, fingerling potatoes,

### ENTREES

#### NY Strip Steak <sup>GF</sup>

12 oz Grilled Gordon's NY strip, chimichurri, pan seared fingerling potatoes, zucchini spears, asparagus 36  
Add Heirloom tomato salad 6

#### Grilled Bone-In Pork Chop <sup>GF</sup>

Gordon's pork chop, shaved fennel salad, pan seared fingerling potatoes, zucchini spears, asparagus 26

#### Herbed Tomato Vegetable Pasta <sup>V, VG</sup>

Pappardelle pasta, roasted tomatoes + vegetables, olive oil, parmesan fresh lemon, fresh basil 14

*\*GF Pasta Available*

*Add on Protein: Chicken, Salmon, Shrimp*

#### Adult Chicken Tenders

Buttermilk handbreaded chicken tenders with your choice of side 14  
Toss in Buffalo sauce + 2

#### Citrus Glazed Salmon <sup>GF</sup>

Irish Atlantic salmon, herbed vinaigrette greens, pineapple rice, summer salsa 26



### SIDES

House Salad 5

Caesar Salad 5

Sweet Potato Fries 5

Fried Brussels Sprouts 5

Coleslaw 4

Irish Potato Salad 5

Onion Rings 5

### DRUNKEN DESSERTS

#### Black Bottom Crème Brulee <sup>GF</sup>

Chocolate ganache, custard, red berries, fresh mint, Chambord 8

#### Blueberry Lemon Cheesecake

Lemon cheesecake, fresh blueberries, Galliano 8

#### Jameso-misu

Classic tiramisu infused with Kahlua, coffee extract, Orange Jameson 8

#### Decadence Sundae

Mint decadence, mint chocolate chip icecream, crème de menthe sauce, fresh mint, crushed cookie 8

## COCKTAILS

### Sakura-tini

Three Olives cherry vodka,  
tart cherry juice, Snow Maiden sake,  
white tea simple syrup 11

### Tossa Del Mar White Sangria

Classic Spanish white sangria,  
orange juice, soda water, prosecco,  
fresh seasonal fruit 11

### Erie Flight School

Hendrick's gin, luxardo liqueur,  
crème de violette, lemon simple syrup 12

### Molly's G & T

Irish Dingle gin, St. Germain,  
elderflower tonic, lime juice,  
dried blood orange, fresh sage 13

### House of Friends Margarita

Casamigos tequila, lime juice,  
orange juice, agave nectar,  
orange liqueur, salt & sugar rim 12

### Hot Girl Spritz

Deep Eddy grapefruit vodka,  
Aperol, grapefruit juice, prosecco 11

### Smithfield Market

Jameson, pomegranate juice,  
ginger, lime juice, simple syrup,  
ginger beer 10

### Erie Scallywag

Spiced rum, Blue Curacao,  
pineapple juice, blue sugar rim 8

### RLH Manhattan

A Red Letter Hospitality Tradition,  
Skunk & Goat Tavern Selected Knob Creek  
120 Bourbon, Dolin's Sweet Vermouth,  
Angostura Bitters 14

### Traditional Old Fashioned

Skunk & Goat Tavern Selected  
Knob Creek 120 Bourbon,  
Demerara Sugar Cube,  
Angostura bitters 13

*Book your next event  
with us!*

#### The Shebeen:

Upstairs Private Dining  
Seats up to 30 guests  
Private Bar

#### Dungarvan Room:

Semi-Private Dining  
Seats up to 40 guests  
*Visit our website or  
speak with a manager!*

#### Bar Space:

Book your Happy Hour with us!  
Space for 25-50 guests

## DRAFT BEER

Guinness Stout

Harp Lager

Killian's Irish Red

Hoegaarden White

Magners Irish Cider

Fat Tire Amber Ale

Smithwick's

Skunk and Goat Tavern Ale

Deschutes Black Butte Porter

Fat Heads Bumbleberry

Timbercreek Black Bear Porter

Lavery Rotating Draft

Erie Brewing Co. Cherry Bomb

Sour

Erie Ale Works K.O.

Bud Light

Yuengling Lager

## Communal Drinks 42

*Serves four people | Share with Friends!  
Mimosas: Classic, Tropical, Orange Passion Fruit  
Margarita  
Sangria*

## FLIGHTS

### Local

Lavery IPA

Fatheads Ale

Timbercreek Porter

10

### Altered State

Black Bear Oranic Gin

White Mink Vodka

Stoute Barrel Bourbon

20

### Flighting Irish

Killians

Smithwicks

Guinness

10

### Mazza Dessert

Honey Mead

Ice Wine

Forte De Chambourcin

20

## BOTTLED BEER

Lindeman's Framboise

Bud Light

Budweiser

Blue Moon

Michelob Ultra

Miller Lite

Corona Extra

Labatt Blue

Labatt Light

Woodchuck Red Apple Cider

Erie Brewing Bayfront Blonde

Ellicottville "Blueberry Wheat Ale"

Samuel Smith Oatmeal Stout

Southern Tier 2x IPA

Southern Tier Nu Haze

Heineken

Stella Artois

Leinenkugel's Summer Shandy

Voodoo Good Vibes

Voodoo Oh Mama Styx

## SPIKED BEVERAGES

Truly Assorted Seltzers and Teas  
19 oz. White Claw Spiked Seltzer

## WINE

### Whites & Rosé

House Chardonnay 7/30

House White Zinfandel 6

House Riesling 6/25

Mazza, Pinot Grigio 8

Mazza, Perfect Bubbly 6

Mazza, Honey Mead 5

Bogle Vineyards, Sauvignon Blanc 7/30

### Reds

House Cabernet Sauvignon 7/30

House Pinot Noir 7/30

House Merlot 7/30

Mazza, Cab Franc 10

South Shore Cellars Ruby Port 8

Tawny 10 Year Port 12

### Dessert Wine

Tawny 10 Year Port 12

South Shore Ruby Port 8

Mazza Iced Wine 8

## SOCIAL HOUR

Monday-Friday: 3:30pm-6:00pm

Saturday: 8:00pm-9:30pm

**BEER | LIBATIONS | SNACKS | SEE YOU THERE!**

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