

# MOLLY BRANNIGAN'S

A MODERN IRISH PUB

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

SOUPS & SALADS

<p><b>Potato Soup</b> Creamed potato, bacon &amp; chives 8</p> <p><b>Soup of the Day</b> Our daily creation 8</p> <p><b>Roasted Vegetable Flatbread</b> Grilled Flat bread, hummus, roasted vegetables 12</p>	<p><b>Irish Pub Salad</b> <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</p> <p><b>Heirloom Tomato Salad</b> <sup>GF, V</sup> Heirloom tomatoes, herbed vinaigrette dressing, romaine, goat cheese crumbles 12</p>	<p><b>Summer Wedge Salad</b> <sup>GF, V</sup> Iceburg lettuce wedge, seasoned chickpeas, tomato, cucumber, ranch dressing and lemon wedge 11</p> <p><b>Grilled Chicken Caesar Salad</b> Romaine lettuce, grilled chicken breast, housemade caesar dressing, croutons, fresh grated parmesan, cracked black pepper 15</p>
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**Add Protein to your Salad:** *Chicken +7 Salmon +14 Shrimp +12*

## HANDHELDS & MAINS

**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

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

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

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

**Adult Chicken Tenders**  
Buttermilk handbreaded chicken tenders with your choice of side 14  
Toss in Buffalo sauce + 1

**Grilled Bone-In Pork Chop** <sup>GF</sup>  
Gordon's pork chop, shaved fennel salad, pan seared fingerling potatoes, zucchini spears, asparagus 26

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

**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

**Citrus Glazed Salmon** <sup>GF</sup>  
Irish Atlantic salmon, herbed vinaigrette greens, pineapple rice, summer salsa 26

**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

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

**Molly's Signature Corned Beef & Cabbage** <sup>GF</sup>  
Braised corned beef, sauteed cabbage, bacon lardons, fingerling potatoes, matchstick carrots, horseradish sauce 18

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

**Herbed Tomato Vegetable Pasta** <sup>V VG</sup>  
Pappardelle pasta, roasted tomatoes + vegetables, olive oil, fresh lemon, fresh basil 14

*\*GF Pasta Available*  
*Add on Protein: Chicken, Salmon, Shrimp*

**The Impossible Burger** <sup>V</sup>  
Vegetarian & vegan friendly protein, kaiser roll, tomato, shredded lettuce, onion, cheddar cheese, served with French fries 16

 **SIDES** House salad 5 | Caesar salad 5 | Sweet potato fries 5  
Fried brussels sprouts 5 | Coleslaw 4 | Irish potato salad 5 | Onion rings 5

Consuming raw or uncooked meats, poultry, shellfish, or eggs may increase risk to foodborne illness

GF Gluten Free Item R Raw Item SP Spicy Item V Vegetarian Item VG Vegan Item

## 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

## 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  
 Voodoo Love Child  
 Victory Sour Monkey  
 North Country Buck Snort Stout  
 Dale's Pale Ale  
 Erie Brewing Railbender  
 New Castle  
 Omission Pale Ale \*Gluten Reduced

## 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

### OYSTERS + DRAFT

Order a dozen oysters,  
 get a complimentary draft!

*Available All Day*

### SHUCKER SATURDAY

\$1.50 Oyster Special

*Available Saturday 1pm-3pm*

### HAPPY HOUR

Tuesday-Friday

*Available 4pm-6pm*

### Upcoming Events

#### Saturday Brunch:

Every Saturday 10pm-1pm

#### Kentucky Derby Party:

Saturday, May 7th 4pm-8pm

#### Mother's Day Brunch

Sunday, May 8th 10am-4pm

Food & Drink Specials

Live Music

Hat Contest

**Live Music Saturdays 7pm-10pm**

## 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  
 Mazza, Bare Bone Bone Red 7  
 South Shore Cellars Ruby Port 8  
 Tawny 10 Year Port 12

*Book your next event  
 with us!*

### The Shebeen:

Upstairs Private Dining  
 Seats up to 30  
 Private Bar

### Dungarvan Room:

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

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