

MOLLY BRANNIGAN'S

A MODERN IRISH PUB

SNACKS

Emerald Isle Spinach Artichoke Dip
Served with tortilla chips 12

Scotch Eggs
Two traditional sausage wrapped hard-cooked eggs served with whole grain mustard 12

Firecracker Shrimp ^{GF}
Flash fried shrimp, sriracha & sesame seed aioli 16

Reuben Egg Rolls
Corned beef, sauerkraut, Swiss cheese, thousand island 12

Pub Chips ^{GF}
Truffle salt, served with green goddess dressing 6

Soft Pretzels
Served with house made beer cheese & pub mustard 10

MAINS

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

Guinness Chicken
Roast chicken, seasoned & marinated in Guinness, Yukon mashed potatoes, gravy, fried brussels sprouts 20

Jameson Glazed Salmon ^{GF}
Grilled salmon, shaved fennel salad, mashed potatoes, asparagus 24

Grilled Bone-In Pork Chop ^{GF}
Pork chop, shaved fennel salad, pan seared fingerling potatoes, asparagus 24

SOUP & SALADS

Potato Soup
Creamed potato, bacon & chives 8

Irish Pub Salad ^{GF, V}
Spinach, romaine, hard boiled eggs, heirloom tomatoes, asparagus, beets, cucumbers, goat cheese, green goddess dressing 13

Brannigan Wedge ^{GF, V}
Iceberg lettuce, seasoned chickpeas, tomato, cucumber, ranch dressing 11

Caesar Salad
Romaine lettuce, caesar dressing, croutons, fresh grated parmesan, cracked black pepper 12

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

Fish n' Chips
Beer battered Atlantic cod, coleslaw, house made tartar sauce, fresh lemon, served with French fries 20

Molly's Signature Corned Beef & Cabbage ^{GF}
Braised corned beef, sauteed cabbage, bacon, fingerling potatoes, carrots, horseradish sauce 18

Shepherd's Pie
Ground lamb & beef, red wine, tomatoes, caramelized onions, peas, carrots topped with whipped Yukon gold potatoes 20
**Option to make it vegetarian*

Dubliner Mac n' Cheese
White cheddar cheese, cavatappi pasta, seasoned bread crumbs 14
Grilled chicken +7 | Smoked bacon +4

Adult Chicken Tenders
Buttermilk handbreaded chicken tenders with your choice of side 14
Toss in BBQ or Buffalo sauce

^{GF} | ^{Gluten Free} R | ^{Raw} SP | ^{Spicy} V | ^{Vegetarian}

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

HANDHELDS

Molly's Reuben
Marble rye bread, thinly sliced corned beef brisket, Swiss cheese, sauerkraut, thousand island dressing, served with French fries 15
Smoked Swiss cheese +1

The Rachel
Sourdough bread, roasted turkey, Swiss cheese, coleslaw, thousand island dressing, served with French fries 13
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 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 16
**Make any Burger Impossible +3*

The Reddy Chicken Sandwich
Seasoned fried chicken breast, house made dill pickles, shredded lettuce, sliced onion, secret sauce, toasted kaiser roll, served with french fries 16

Sides
House Salad 5
Caesar Salad 5
Coleslaw 5
Fried Brussels Sprouts 5
Onion Rings 5
Sweet Potato Fries 5
Irish Potato Salad 5

COCKTAILS

Tossa Del Mar White Sangria
Classic Spanish white sangria, orange juice, soda water, prosecco, fresh seasonal fruit 10

The Eclipse
Olmeca Altos, blackberry hibiscus shrub, lime, honey 10

Lavender Mule
Empress gin, lemon, St. Germain, orange bitters, lavender 10


Molly's G & T
Irish Dingle gin, St. Germain, elderflower tonic, lime juice, dried blood orange, fresh sage 10

Hot Girl Spritz
Deep Eddy grapefruit vodka, Aperol, grapefruit juice, prosecco 10

Red Letter Hospitality Classics

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

MOLLY'S
 **OLDE TIME PUNCH**
Jameson orange, Vidal Blanc, aged rum, vanilla, lemon, Turbinado sugar 10

BOTTLES

Bud Light
Budweiser
Blue Moon
Michelob Ultra
Miller Lite
Corona Extra
Labatt Blue
Labatt Blue Light
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

Hours:
Monday-Thursday: 11:30am-9:00pm
*Friday: 11:30am-11:00pm *Kitchen closes at 10:00pm*
*Saturday: 10:00am-11:00pm *Kitchen closes at 10:00pm*

DRAFTS

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 Ale Works K.O.
Bud Light
Yuengling Lager

WINE

Rotating Wine Selections

ASK ABOUT OUR PRIVATE EVENT SPACE!
The perfect space for after work happy hours, showers, rehearsal dinners & more!
Email: info@mollybrannigans.com