## Starters

House Machos Half 9.99 Full 13.99 (Big as a pillow! Team lift suggested...) Melted cheese, sliced olives, lettuce, tomatoes, guacamole, onion, beans, jalapeno, sour cream and salsa.

On a bed of fiesta corn chips.

Add chicken, ground beef or corned beef 2,50

Scotch Eggs Our take on a traditional dish. Made with Italian sausage and lamb. Served with Scotch mustard and a side of traditional Irish slaw 9.50

Wings, please! Meaty and hot! Hand tossed in our house basil hot sauce. Served with carrots and celery. Choice of ranch or blue cheese 6pc 9.99, 8pc 11.99, 10pc 13.99

Haggerty Skins Now even more savory! Three potatoes to kick it up a notch. Yellow, purple, sweet potatoes and beer braised onions are the sweet. Bacon and melted cheese bring the salty 9.99 Add green chile 0.75

#### Local Favorites!

Poutine Not just an East Coast thing. Crispy pub fries topped with melted cheese, brown gravy and velvety white cheddar cheese curds! 8.99

Add bacon 1.25, Add green chile 0.75 Trust us

Fried Pickles House made, Crimson Lass-battered pickles with a side of ranch. Long-cut, stacker pickles means more fried goodness per bite! Full order (feeds 3-4) 9.99 Half order (feeds 1-2) 5.99

Trip-Dip Fried Platter Our famous fried fish strips, popcorn shrimp and onion rings. Served with tartar sauce, house basil hot sauce and remoulade dipping sauce. 11,99

Shillelagh Sticks Warm locally made pretzel sticks served with a side of our decadent house IPA-beer cheese sauce. Pairs well with any of our QC beers 8.99

Queso and Chips House IPA beer cheese garnished with a pinch of tomato and green chile and a heap of fiesta corn chips. A perfect pub starter! 6.99

# Soups / Salads

Dressings: Ranch, Bleu Cheese, House Basil Balsamic, Greek, 1000 Island, Caesar

The Straightforward It's just a nice house salad. Mixed greens, tomatoes, cucumbers, cheese blend, and house made croutons. With your choice of dressing. 6.99 Add grilled chicken 2.50

Greek Generously piled spring mix, cucumber, tomatoes, feta cheese crumbles, marinated black olives, and house croutons. 8.99

 $\overline{\mathrm{The}}$   $\overline{\mathrm{Draftsman}}$  Romaine lettuce, topped with crispy bacon, fresh apple slices, feta cheese crumbles and roasted red bell peppers. (We recommend Basil vinaigrette) 9.50 Add chicken 2.50

Caesar Romaine, grated Parmesan cheese, crispy bacon bits, house croutons. Tossed with a tangy Caesar dressing 8,99 Add chicken 2,50

Mac Lomas Stout Stew Our housemade stew featuring a medley of fresh veggies, choice Angus beef and of course Mac Lomas Stout. Served with green chile cheddar soda bread cup 4.50, bowl 6.50

Soup of the Day Ask your server for today's special, a rotating chef special. Get it while supplies last! cup 4.50, bowl 6.50

### Beverages

Ice Tea, Hot Tea, Coffee, Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Root beer or Dr. Pepper 1.99

Extra Sauces: Small 0.50, Large 0.75 Tartar, salad dressings, wing sauce, dipping sauces

## Celtic Fare

Celtric Trio (One of each)

Choose a combination of a half order of three (3) of our most scrumptious Celtic entrées:

- Bangers and Mash - Shepherd's Pie - Corned Beef & Cabbage

- Sausage & Cabbage - Cup of Stew

- Our renowned Fish and Chips!

Shepherd's Pie A delectable mix of ground lamb and beef, fresh carrots, peas, onions, and tomatoes topped with roasted garlic, rosemary and thyme mashed potatoes and cheese. All cooked in our Mac Lomas Stout! 11.99

Try it with green chile or gravy 0.75 Want pie crust? Add 0.99

 $\operatorname{Bangers} \operatorname{and} \operatorname{Mash}$  Pub style beer brats on top of a mound of house-made roasted garlic, rosemary and thyme mashed potatoes, beer-braised onions, and house-made purple kraut. Topped off with brown gravy! 12.50

#### Arguably the BEST Fish and Chips in town!

Fish and Chips Half order (1pc.) 11.99 Sub sweet potato fries 2.00 Full order (2pcs) 16.99 Sub sweet potato fries 2.50

Crimson Lass Beer battered Icelandic haddock, fried to perfection. Served on a bed of chips (fries) with a side of traditional Irish slaw, lemon wedge, and house-made tartar sauce. Add an extra filet of fish 7.50 Split a full order 0.75

Conted Beef (or Sausage) & Cabbage Slow-braised corned beef on a bed of seasoned steamed cabbage, carrots, and peas. Served with traditional mashed potatoes and gravy with a side of our Pedro O'flannigan's beer mustard. 10.99

### Off the Grill, Between the Bun

Served with 1 side of Fries, Mashed Potatoes or Slaw I Side salad or cup of soup 1.50or upgrade to pub-style sweet potato fries 2.00 Split your order for 0.75

Boild Your Own (B.Y.O.) 10.99

Burger or Black Bean Veggie Burger or Impossible. Your choice of a 1/3 lb. hamburger cooked medium well or a black bean veggie burger or Impossible vegan meat replacement (\$3.00), served on a locally made toasted pretzel bun.

Put whatever you want on it: Bacon, comed beef, bleu cheese, cheddar, swiss, provolone  $\,$  Add  $\,1.25\,$  each Green chile, jalapeno, guacamole, beer-braised onions  $\,$  Add  $\,0.75\,$  each

#### Staff favorites!

Classic Rubert Starts with a substantial pile of slow-braised corned beef cooked to perfection, swiss, 1000 island dressing, and house-made purple kraut toasted on locally made marbled rye 11.99

BIGWERS  $\operatorname{Be}$  A go-to sandwich for a hard-working brewer! Thinly sliced roast beef topped with Pedro O'Flannigan's beer-braised onions, provolone, and horseradish dressing on locally made sourdough. 10.50

Pedro's Fish Plate Crimson Lass-battered or Southwest-seasoned grilled Haddock mounding our garlic-rosemary mashed potatoes, brown gravy, toasted sourdough topped with Pedro O'Flannigan's beer-braised onions and Scotch Mustard. 11.99

QC Philly Roast beef, Pedro O'Flannigans beer-braised onions, sautéed red bell peppers, and green chile. Piled high in a locally made, toasted hoagie bun then slathered in our house-made IPA beer cheese! 10.99

Shrimp Po Boy Deep-fried Popcorn Shrimp, shredded lettuce, crisp tomatoes, and sliced jalapenos doused with our house made remoulade sauce on a toasty hoagie bun. Bobby Bushay approves! 12,50

Buffalo Chickert You're gunna need a few extra napkins for this one! Crimson lass-battered fried chicken breast slathered in house basil hot sauce, melty provolone, beerbraised onion, tomato, and shredded lettuce on a warm pretzel bun 11.99

Southwest Chicken Wrap Southwestern-seasoned grilled chicken, spring mix, roasted jalapeno aioli, fresh onion, guacamole, and tomatoes wrapped in a tomato basil tortilla 10.99 Add sliced cheddar, swiss, provolone or bacon 1.25

Chicken Caesar Wrap Seasoned grilled chicken breast, chopped romaine, shredded parmesan cheese, and bacon crumbles tossed in our tangy Caesar dressing all wrapped in tomato-basil tortilla. 10.99

Grilled Chicken Seasoned grilled chicken breast, melty swiss cheese, crispy bacon, tomatoes, and spring mix topped with roasted jalapeno aioli. Served on a locally made pretzel bun 11.99

Fish Tacos (2 fried or grilled) Crimson lass beer-battered fried I or southwestseasoning grilled Icelandic haddock, pickled curtido slaw, and roasted jalapeno aioli on a flour tortilla. Served with a side of limes and a cup of beans topped with a pinch cheese and tomato 9.99 Add a taco for 3.50

\* Warning - consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.