

Starters

House Nachos Half 9.99 Full 14.99
(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 ground beef or corned beef 2.50 Add chicken 5.00

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 11.99, 8pc 13.99, 10pc 15.99

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

Bowl of Bacon! Back by popular demand, you've asked for it since the day we took it off the original menu, Why? Because bacon of course (and pork belly...yummm) accompanied by jalapeno aioli. Goes great with beer and you're really only cutting off the crappy years at the end of your life. Today, hardened arteries are not a thing, that's tomorrow's problem. ENJOY 9.50

Local Favorites!

Poutine Not just an East Coast thing. Crispy pub fries topped with melted cheese, brown gravy and velvety white cheddar cheese curds! 9.99
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) 10.99 Half order (feeds 1-2) 5.99

Tip-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. 12.99

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 9.99

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! 7.50

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. 7.99

Add grilled chicken 5.00 Add grilled salmon 9.50

Geek Generously piled spring mix, cucumber, tomatoes, feta cheese crumbles, marinated black olives, and house croutons. 9.99 Add grilled salmon 9.50

The Draftsman Romaine lettuce, topped with crispy bacon, fresh apple slices, feta cheese crumbles and roasted red bell peppers. (We recommend Basil vinaigrette) 9.99 Add chicken 5.00 Add grilled salmon 9.50

Caesar Romaine, grated Parmesan cheese, crispy bacon bits, house croutons. Tossed with a tangy Caesar dressing 9.99 Add chicken 5.00 Add grilled salmon 9.50

Make it a Chicken Caesar Wrap 11.99

Mac Lomas Stout Stew Our house-made stew featuring a medley of fresh veggies, choice Angus beef and of course Mac Lomas Stout. Served with green chile cheddar soda bread cup 4.99, bowl 6.99

Soup of the Day Ask your server for today's special, a rotating chef special. Get it while supplies last! cup 4.99, bowl 6.99

Beverages

Ice Tea, Hot Tea, Coffee, Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Root beer or Dr. Pepper 2.50

Celtic Fare

Celtic Trio (One of each) 22.99
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 - Scotch Egg
- 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! 12.99

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

Bangers and 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! 12.99

Arguably the BEST Fish and Chips in town!

Fish and Chips Half order (1pc.) 12.50 Sub sweet potato fries 2.00
Full order (2pcs) 17.99 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 8.50 Split a full order 0.75

"The King's" Fish and Chips Half order only (1pc.) 14.50. Salmon is the star of this dish! Salmon provides a tender, flaky-textured meat with a rich flavor. Still battered in our mouth-watering Crimson Lass beer batter and 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 salmon for 9.50.

Corned 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. 13.99

Off the Grill, Between the Bun

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

Build Your Own (B.Y.O.) 11.99

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 toasted pretzel bun.

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

Staff favorites!

Classic Ruben 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 12.99

Brewer's Beef 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 sourdough. 12.50

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. 12.50

Salmon Fish Plate same as above, but with SALMON!!! 14.50

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! 12.99

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! 12.99

Buffalo Chicken 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, beer-braised onion, tomato, and shredded lettuce on a warm pretzel bun 13.99

Southwest Chicken Wrap Southwestern-seasoned grilled chicken, spring mix, roasted jalapeno aioli, fresh onion, guacamole, and tomatoes wrapped in a tomato basil tortilla 11.99 Add sliced cheddar, swiss, provolone or bacon 1.25

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 13.99

Fish Tacos (2 fried or grilled) Crimson lass beer-battered fried / or southwest-seasoning 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 10.99 Add a taco for 3.50

Extra Sauces: Small 0.50, Large 0.75

Tartar, salad dressings, wing sauce, dipping sauces

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

Why is it Named Quarter Celtic?

Brady McKeown, Albuquerque's most decorated brewer, has struck out on his own. He and his craft-brew loving partners have a combined nine decades of experience in the brewing and restaurant industry (right here in Albuquerque!). A common thread that runs through this group is they all share a lineage...a quarter Irish, a quarter Scottish, a quarter Welch. Hence, Quarter Celtic Brewpub was born.

True to the name, a quarter of the world class beers are Celtic by style, a quarter of the menu consists of mouthwatering Celtic fare and the feel is 100% neighborhood pub.

Mug Club

Ever wonder why the person next to you is drinking from an awesome large mug? They are a mug club member. Ask your server how to join the club. All the cool kids are doing it!

Mor-Buck Mondays

\$1 OFF all sizes of Mor-Buck IPA
Mor-Buck Mac n Cheese

Taco Tuesdays

Special Tacos - Yum!

Wings Wednesday

A Variety of Flavors!

Our High Standards

Anything we have on tap you can take home in a 32 oz Quarter Can! Mix and match a "Quarter Pack" (4-pack)

Kill or be Killed Scotch Ale

9.4 ABV, 22 IBU'S

10 oz. 7.00

13 oz. 8.00

32 oz to go can 12.50

Our authentic scotch ale features premium Golden Promise malt. This heritage barley is a traditional variety grown in Scotland and a principal ingredient in classical Scottish ales. Full of balanced caramel flavor with hints of roast and smoke that lead to a warm, strong finish. The perfect big beer to keep you warm in any kind of kilt weather. Sláinte!
Bronze at the Australian International Beers Awards 2017

Crimson Lass

5.4 ABV, 20 IBU'S

10 oz. 5.00

16 oz. 6.00

22 oz. 6.50

32 oz to go can 8.50

A delicate Irish Red Ale that stands true to the tradition of the style. Red in Color (obviously), is brought on by the use of Irish Ale Malt, supplied by the Malting Company of Ireland located in the city of Cork, and caramel malts that will leave you with the flavor of toffee and subtle biscuit. This beer is a "middle of the road" offering, however is anything but just average!
2017 Gold - Australian International Beer Awards, 2018 Gold - New York International Beer Competition, 2018 Gold - Australian International Beer Awards, 2018 Gold - Los Angeles International Beer Competition, 2018 Silver - Brussels Beer Challenge, 2019 Bronze - Australian International Beer Awards, 2020 Best of Craft Beer Awards Gold medal, 2020 New York International Silver medal, 2020 Great American Beer Fest Silver medal

Mac Lomas Extra Stout

6.4 ABV, 32 IBU'S

10 oz. 5.00

16 oz. 6.00

22 oz. 6.50

32 oz to go can 8.50

A robust stout that is medium in body and will transport you to the brisk glens of Ireland. Generous amounts of dark malt bring coffee and dark chocolate to the forefront of this beer. A rich and full-flavored pub staple. 2018 Bronze - NABA, 2020 Brussels Beer Challenge Bronze medal

Pedro O'Flannigan Mexican Lager

4.5 ABV, 18 IBU'S

10 oz. 5.00

16 oz. 6.00

22 oz. 6.50

32 oz to go can 8.50

A traditional International-style Pilsner brewed with premium German Pilsner malt and flaked corn. This balanced, easy drinking lager showcases delicate flavors and aromas derived from traditional Continental Hops and old-world techniques. 2017 Silver - North American Beer Awards (NABA), 2018 Bronze - World Beer Cup, 2018 Bronze - NABA, 2019 Bronze - Beer Army Beer Awards, 2018 Bronze - Los Angeles International Beer Competition, 2020 Best of Craft Beer Awards Bronze medal

Mor-Buck IPA

7.25 ABV, 100+ IBU'S

10 oz. 6.00

16 oz. 7.00

22 oz. 7.50

32 oz to go can 9.50

Our competition caliber IPA is not for the weak! Mór-Buck is an Irish slang word for "Big Boy" and stays true to its name. Pacific North Western Hops are what we use to make this statement beer stand out in Albuquerque! 2017 Silver - Australian International Beer Awards, 2018 Bronze - New York International Beer Competition, 2018 Bronze - Beer Army Ber Awards, 2018 Silver - Australian International Beer Awards, 2020 New York International Bronze medal

